Introduction

Gadung chips, like cassava cake are usually made by people in Indonesia. It is processes has been heritage by traditional and combined with intermediate technologies. They are processes consist of, cutting, watering, washing with ash or dolomite, salting, boiling (waterbathing), drying and tasting as animal food.

The approach in the teaching as a part of local curriculum content is not how to make, but how sequences to be done in preparing gadung chips, and how to use as a learning activities.

The solution of those problems are very important especially as literacy of sequential processes. While studying, students is applying the concepts he or she got from the class. These model of activities learning will give a meaningful activities and solved the basic need the student.

These idea has been try out for the teacher elementary school and the are very interested and responsible the last of activity trained (workshop) they are teachers tried adapted, selected “books reading” as the parts of learning processes in the classroom.

The one of model how to use the many kind of traditional activities as the part of learning resources and developing idea environmental education for sustainable environment as follows.

1. General Information of gadung plant

Gadung is a popular plant in the archipelago of Indonesia it spread in the forests, river banks, waterfloods and the gardens of a famers. The scientific name is Dioscorealispida. The characteristics of plant are follows, climbing the other plant, having a bulb (tuber) and annually. Fibrous roots, finger type of leaf, leaf fall in dry season. The specific characteristic of this plant tuber is a toxic and poison for feeder. Is the part of strategies overgrassing by animal. The tuber will be growing on rain season.

Question

a. When you see the characteristic of the plants, are the plants monocotyl or dicotyl?

b. Explain the correlation between dry season and fall the leaf!

c. Does the plant propagate with vegetative or generatif types?

Answer

a. ........................................

b. ........................................

c. ........................................
2. Cutting making thinner pieces

The first step is cleaning the outer layer (skin) then cutting up the tuber into thinner pieces and instead to surfaces larger. The pieces of tuber are put in bamboo basket.

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Question
a. What is purpose of cutting tuber into thinner pieces?

Answer
a. 

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3. Washing by flowing water

After all of the pieces of tuber are put in basket, washing up with flowing water or exchange water every days. The toxicity or poison washed out and decreasing.

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Question
a. Why does the washing use flowing water? or why does it need the exchange water?

Answer
a. 

4. Ashing or Salting

After having been watered or washed for a couple days, take them all and putting on the flat plate (bamboo plate). Put some ash or salt or dolomite over the pieces, makes them thoroughly. The double function of ash as well as absorpt of water and make alkaline condition. Finally is decreased of poison and atoxicities or acidities contents.

Question

a. What is function of putting ash, salt or dolomite in these processes?

b. How does the principle of basic reaction decreased poison says?

Answer

a. ........................................

b. ........................................

5. Drying on Sunlight

Take all are pieces of gadung from the bamboo plate and then cleaning ones again by water. Drying in sunlight or windflow a couple days. Drying is one of the exited water processes and break down of chemical poison.

Question

a. What is function of drying a pieces of thinner gadung on the sunlight?

Answer

a. ........................................
6. Boiling in Waterbathing

The boiling thinner pieces of gadung in waterbathing a couple hours until softed. The objected of waterbathing washed out a poison is carefully.

Question

a. What is function of boiling in waterbathing for a couple hours?

7. Tasting for Animal Food

The last processes is tasting for animal food (usually dogs) before ready to eat. The one other processes is fried with coconut oil to become a chips.

Question

a. Why did it must tasted before ready to eat?
b. What is consideration is used a dog as animal tasted?

Answer

a. ........................................
b. ........................................

Notice

When you have been experienced about make gadung chips, please write your answer here.

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Atas Rahmat Tuhan Yang Maha Esa
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