

Processing of Lapis Legit (Layer Cake) at Home Industry CV. Kencana Bakery Semarang City

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Abstract— Kencana Bakery is a home industry engaged in the processing of legit layer cakes. This business was pioneered by Ms. Hwong Ing Hwa in 1974 which started as a home business to make legit layer cakes. The purpose of the study was to determine directly the process of processing lapis legit from the process of preparing raw materials to processing the final product, knowing the condition of the facilities and infrastructure used in the processing of lapis legit cake, expanding knowledge and thinking insight in applying the knowledge learned. The research method used is by direct observation and participating in the manufacture of lapis legit cakes at Kencana Bakery, interviews (interviews), and literature studies from books, and the internet related to layer legit cakes. The results showed that the process of processing legit layer cake in CV. Kencana bakery goes through several stages, namely purchasing raw materials, making spices, oven, cooling, primary packaging using white plastic and secondary packaging using plastic mica. For quality and price improvement, it is recommended to improve the quality of raw materials, production processes and sanitation.

Keywords— Lapis legit, kencana bakery, processing.

I. INTRODUCTION

Lapis legit developed during the Dutch colonial period in Indonesia. Initially, the cake, whose real name was spekkoek, was brought by the Dutch to Indonesia. The cake was then influenced by the local population. The Indonesians modify it by using local ingredients including adding spices that are tailored to their taste buds. Along with its development, this cake is better known as lapis legit because this cake has many layers with a very sweet taste. (Mudjajanto and Yuliyanti, 2010). Among the Chinese people, lapis legit has a very deep-rooted history. Lapis legit is a mandatory dish at Chinese New Year celebrations. They believe that the more layers on the cake, the more the sustenance will be obtained.

Lapis legit generally has 18 layers or more. This cake is made from egg yolks, butter, flour, and sugar. The yolk used is generally taken from 30 or more whole eggs. The pan used is usually a large jumbo pan with a size of 63 cm x 64 cm. The oven used is a gas oven or an electric oven. (Astawan, 2008)

One layer is made by pouring a small amount of dough into a baking sheet, then the pan is placed in the oven and baked with the center of the fire on top until it is packed. The pan is then removed and the process is repeated until the dough has run out.

Main ingredients Egg yolk, butter, sugar, and flour Lapis legit generally has 18 layers or more. This cake is made from egg yolks, butter, flour, and sugar. The yolk used is generally taken from 30 or more whole eggs. The baking sheet used is usually a square with a size of 63 cm x 64 cm. The oven used is a gas oven or an electric oven.

In Indonesia, there are many types of lapis legit, such as maxuba, lapis legit pontianak, lapis legit bangka, lapis legit Lampung, and legit roll with variations in the flavors of cheddar cheese, prunes, pandan, or chocolate. Pandan and chocolate flavors in lapis legit are usually obtained by mixing cake paste. There are several layers of legit that are made without adding spices and flour. There are also some lapis legit which are made

by adding a lot of butter and milk. Due to the length of the cake baking process and the high cost of the ingredients used, layer legit cakes are priced very expensive. The price of a lapis legit pan in Indonesia is priced at hundreds of thousands to one million rupiah. The name of this cake in Indonesian is lapis legit where the word legit means sweet (Li & Wong, 2016).

The general purpose of this research is to find out firsthand how to run a business, the product processing process starting from the provision of raw materials, processing, handling of the final product, to marketing. The specific objectives of practical work in Home Industry CV. Kencana Bakery is to obtain knowledge data, as well as skills in processing lapis legit starting from processing raw materials to the final product, and to find out the facilities and infrastructure used in the process of making lapis legit to find out the marketing system for lapis legit products at Home Industry CV. Kencana Bakery.

II. METHOD

The research method used is by direct observation and participating in the manufacture of lapis legit cakes at Kencana Bakery, interviews (interviews), and literature studies from books, and the internet related to layer legit cakes. This research conducted for 2 months, starting from 9th March 2021 and finished on 9th May 2021

III. RESULT AND DISCUSSION

Company Profile

Home Industry CV. Kencana Bakery is a home industry engaged in the processing of legit layer cakes. This business was pioneered by Ms. Hwong Ing Hwa in 1974 which started as a home business to make legit layer cakes. Until now, it has produced 27 lapis legit pans and has employed 32 employees. Home Industry CV. Kencana Bakery produces 6 processed products, namely lapis legit, white bread, sweet bread in the form of polished bread, braided bread and torn bread. Home Industry CV. Kencana Bakery has obtained certification, namely, Home Industry Food (PIRT) with number

306.3374022990-25 issued by the City Health Office (DKK). Currently in the process of submitting other certifications, namely, MD (Code of Circular Permits), Certificate of Eligibility Processing (SKP) and Halal which will be issued simultaneously by the Food and Drug Supervisory Agency (BPOM). The successful of woman entrepreneur is supported by her career maturity in managing business (Darmanto, et al., 2021).

The main products produced by Home Industry CV. Kencana Bakery is Lapis Legit. Lapis legit is a type of cake that contains a mixture of flour, sugar, margarine, eggs, sodium benzoate, baking powder, and spekoek. Lapis legit is rectangular in shape, usually served with hot tea. Home Industry CV. Kencana Bakery is able to produce as many as 27 tins of lapis legit per day. The number of deliveries of lapis legit to the souvenir center is around 7 shops, each with 120 packs, each pack of lapis legit contains 1 layer of lapis legit cake. Home Industry CV. Kencana Bakery produces two variants of

lapis legit cake, namely ordinary/small lapis legit and large lapis legit.



Figure 1. Secondary Packaging Lapis Legit CV. Kencana Bakery

Home Industry CV. Kencana Bakery not only produces lapis legit but also has 5 different types of processed products, namely white bread, sweet bread in the form of polished bread, braided bread and torn bread.

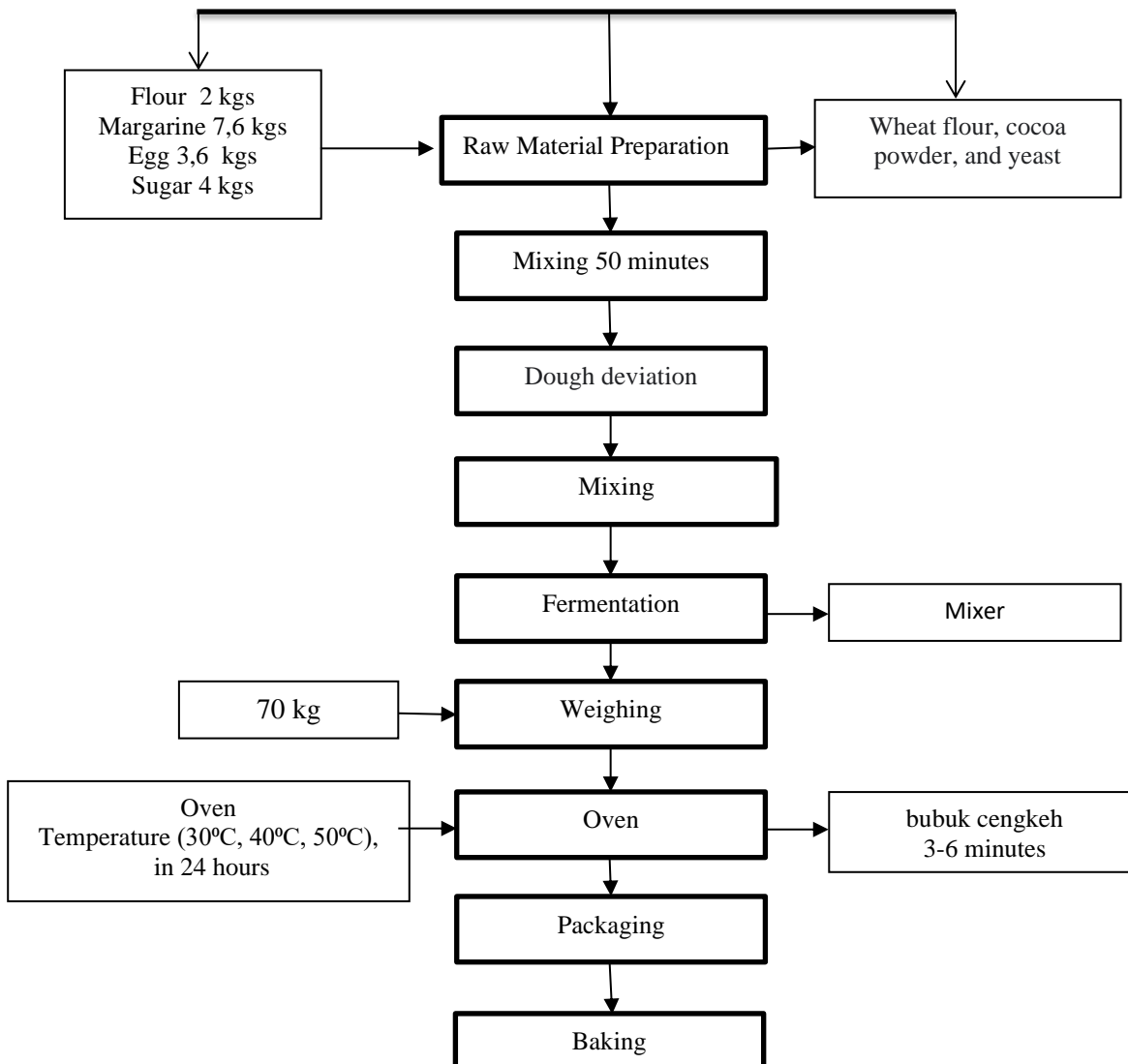


Figure 2. Flowchart of Legit Layer Cake Making

Sanitation

Sanitation is a planned control effort to prevent pollution and damage while hygiene is a public health effort that studies the influence of environmental conditions on human health, efforts to prevent disease due to the influence of the health environment, and making environmental conditions such that health care is guaranteed (Hopkins, *et al.*, 1970). In every business processing process, sanitation and hygiene are very important to prevent pollution and damage to raw materials and products produced. Sanitation for the home industry of this legit layer cake includes sanitation of materials and equipment, sanitation of production space, environmental sanitation and worker sanitation (Sihite 2000)

Raw material

Raw materials are the main materials used in the manufacture of processed products, participate in the production process and have the largest percentage compared to other materials contained in the final product, so these raw materials are also referred to as main ingredients. Raw materials used Home Industry CV. Kencana Bakery for one day of production, consist of: flour, egg, margarine, sugar, sodium benzoate, baking powder, spekoek.

Processing

Lapis legit is one type of traditional cake, lapis legit is made from various kinds of spices including cardamom, cinnamon, cloves, and mace. Lapis legit is made from wheat flour, eggs, sugar and margarine, this cake has a sweet taste and soft texture (Lutony, 1993). The stages of the lapis legit processing process start from the preparation of raw materials, making spices, making dough, baking, cooling, and packaging. The processing takes place must really pay attention to every step of the process from the preparation of raw materials to packaging.

Waste Handling and Utilization

The processing of lapis legit is managed by Home Industry CV. Kencana Bakery produces two types of waste, namely liquid waste and solid waste.

a) Liquid Waste

Liquid waste is the residue from a business and or activity in the form of liquid which is disposed of into the surrounding environment. Liquid waste generated in Home Industry CV. Kencana Bakery is water left over from washing machines and

equipment. This waste is directly discharged into the environment around Home Industry CV. Kencana Bakery.

b) Solid Waste

Solid waste is the result of industrial waste in the form of solids, sludge or slurry originating from a processing process. Solid waste generated Home Industry CV. Kencana Bakery, namely egg shells, this waste is directly disposed of in a landfill located in the industry.

IV. CONCLUSION

Conclusion

1. Home Industry CV. Kencana Bakery, is a family company that was founded in 1974 until now it still exists to produce and develop the manufacture of layer cakes.
2. In carrying out its business, CV. Kencana Bakery processes lapis legit correctly, according to production and sanitation standards.
3. Kencana Bakerys plays a role in absorbing labor and reducing unemployment
4. Legit layer cake made by CV. Kencana Bakery has been known and liked by the public

Suggestion

1. To maintain and improve the quality of its products, CV. Kencana Bakery needs to pay attention to the raw materials used, production efficiency, sanitation inside and outside the factory environment.
2. In developing its business, CV. Kencana Bakery can use digital or online marketing

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