Plants Diversity for Ethnic Food and the Potentiality of Ethno-culinary Tourism Development in Kemiren Village, Banyuwangi, Indonesia

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Abstract

Recent rapid grow of culinary tourism has significant potential contribution to enhancing biodiversity conservation especially biodiversity of local plant species for local food and food preparation tradition in local community. Ethnic food has been explored as one of the indigenous resources for community-based tourism, in which it is important in community development and biodiversity conservation. The aim of the study was to describe the involvement of plant in local cuisine and the concept of ethno-culinary tourism products development. The research was based on ethno-botanical study through observation and interviews with local community and tourism stakeholder in Kemiren Village, Banyuwangi. This study found that there was 108 ethnic food menu in Kemiren Village. There are 67 species of 35 plant family were used in local cuisine. Kemiren Village has been identified rich in term of traditional culinary which are able to be developed as attractive cuisine in culinary tourism.

Keywords: culinary tourism, ethnic food, Kemiren Village.

INTRODUCTION

Special interest tourism recently grows significantly, and many developing countries with abundance nature and culture are the favorite destination for special interest tourism. Special interest tourism has been identified important to provides jobs, increase nation income from export, spread of business development and infrastructure [1,2].

Culinary tourism is the important sub-segment of special tourism in Indonesia. The richness of culture and food preparation in Indonesia are the potential sources for future tourism development, especially in culinary tourism sector. Besides its economic prospect, the development of local culinary tourism is importance to ensure the existence of local biodiversity as a materials for local cuisine. Presenting and promoting local culinary therefore important and relevant with the recent biodiversity conservation [3,4].

Osingnese in Kemiren Village, Banyuwangi, is one of the indigenous community in East Java (Indonesia) with its long preserved tradition and culture, including community habits in food preparation and food culture. For the development of tourism in Banyuwangi Regency, the unique and richness of traditional food in Kemiren Village can become basic research for

culinary tourism. The development of culinary tourism sector in Banyuwangi relevant with the recent trend of tourism development in Banyuwangi Regency. Recently, Banyuwangi Regency has been identified as one of the fastest rapid growing area in tourism sector [5,6].

As far, there is few studies regarding the plant species diversity as a component for local cuisine. This aspect becomes limitation aspect for further culinary tourism development, including conservation programs of plant which are an important in local cuisine [7]. There are also limitation program for tourism product development related to the local cuisine. It is especially important for many developing countries with rich in term of biodiversity and cuisine to develop more competitive culinary tourism based on local culture richness [8]. This study aims to describe the diversity of plants which involved on the traditional food menu and the concept of tourist products for culinary tourism.

RESEARCH METHOD

Study area

Kemiren Village located at Glagah Sub-regency, Banyuwangi Regency. Geographically, coordinate point of Kemiren Village is 8°12'12.7"S 114°19'14.6"E, an area 2.50 km², with an altitude of 75 - 460 m above sea level (Fig. 1). Socio-anthropologically, Kemiren is home of the Osingnese, the native people in Banyuwangi Regency. The majority of local community is farmer, with rice is the main commodity.

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Figure 1. Study Site in Kemiren Village, Banyuwangi. Source: Google Maps, 2016

Methods

The data of plants/herbs which involved in ethnicfood menu in Kemiren obtained through observation, informal and semi structural interviews. Prior to the field survey, an intensive communication with village leaders and document study related to the villages history, social-cultural life were done systematically with the objectives generated information regarding focus of the study. Informants were chosen using purposive sampling technique and snowball methods. The local and traditional menu was listed and plant composition to make cuisine were recorded. The concept of tourists products especially culinary obtained by Focus Group Discussion with informant key from Kemiren village leader, local persons who are often invited as public chef cooking in village, and expert from *East Java Ecotourism Forum* community. Data as analyzed descriptively. The ethnobotany values of The Family Use Values (FUVs) was calculated using following formula :

$$FUV = \frac{\sum FU_i}{n}$$

Description:

- Ui = Amount of plant function that mentioned by respondents for each family
n = Amounts of respondents

RESULT AND DISCUSSION

The Ethnicfood of Kemiren

There are about local 108 menus was stated by informant, indicated the community in Kemiren Village has numerous menu to consume in daily life. About 95 menus were reported native to Kemiren Village (Table 1). Informant argues that such menu has been consumed for a long time in the history of Osingnese in Kemiren Village. Informant report that some menu is the special menu among community member, including *pecel pitik* (Fig.2). This menu often made and presented in events and cultural activities. Many menu should be made and presented in cultural events of the villages.

Figure 2. Pecel Pitik

Table 1. Ethnic food Plant Species

No.	Common Name	Kemiren Local Name	Latin Name	Family	Category	Part Used	Distribution Range
1	Tamarind	Asem	<i>Tamarindus indica</i> L.	Fabaceae	S	Fruit	N : Africa, Asia Temperate NTV : Africa, Asia-Temperate, Europe NTR : Africa, Northern America
2	Chive	Bawang pre	<i>Allium ampeloprasum</i> L.	Amaryllidaceae	S	Leaf, Pseudo stems	CTV : Africa, Asia-Temperate, Asia-Tropical, Australasia, Europe, Northern America, Southern America
3	Red onion	Bawang abang	<i>Allium cepa</i> L.	Amaryllidaceae	T	Bulbus	CTV : Africa, Asia-Temperate, Asia-Tropical, Australasia, Europe, Northern America, Southern America
4	Garlic	Bawang putih	<i>Allium sativum</i> L.	Amaryllidaceae	T	Bulbus	CTV : Africa, Asia-Temperate, Asia-Tropical, Australasia, Europe, Northern America, Southern America
5	Spinach	Bayem	<i>Amaranthus hybridus</i> L.	Amaranthaceae	V	Leaf	NTV : Northern America, Southern America NTR & CTV : tropic, subtropic warm-temperate region
6	Starfruit	Blimbing wuluh	<i>Averrhoa bilimbi</i> L.	Oxalidaceae	F	Fruit	CTV : tropic region
7	Green bean	Buncis	<i>Phaseolus vulgaris</i> L.	Fabaceae	V	Fruit, Seed	NTV : Northern America, Southern America
8	Angled Luffa	Wuku Langkir	<i>Luffa acutangula</i> L. Roxb.	Cucurbitaceae	V	Fruit	NTV : Asia-Tropical; CTV : tropic region
9	Kedawung	Gedawung	<i>Parkia timoriana</i> DC. Merr.	Fabaceae	S	Seed	NTV : Asia-Tropical region
10	Yellow velvetleaf	Genjer	<i>Limncharis flava</i> L. Buchenau	Alismataceae	WP	Leaf	NTV : Northern America, Southern America
11	Gundak		<i>Sphenoclea zeylanica</i> Gaertner	Sphenocleaceae	WP	Leaf	NTV : South and Southeast Asia
12	Orch ginger	Kecombrang/Lucu	<i>Etlingera elatior</i> Jack R. M. Sm.	Zingiberaceae	S	Pseudo stems	NTR : tropic regions
13	Corn	Jagung	<i>Zea mays</i> L.	Poaceae	F	Seed	NTV : Northern and Southern America
14	Ginger	Jahe	<i>Zingiber officinale</i> Roscoe	Zingiberaceae	S	Rhizome	CTV : tropic regions
15		Jamur lot		Pleurotaceae	WP	Basidiokarp	NTR : tropic regions
16		Jamur manuk (besar)		Physalacriaceae	WP	Basidiokarp	NTR : tropic regions
17		Jamur menur (kecil)		Physalacriaceae	WP	Basidiokarp	NTR : tropic regions
18		Jamur ulan		Tricholomataceae	WP	Basidiokarp	NTR : tropic regions
19	Lemon	Jeruk pecel	<i>Citrus aurantifolia</i> Christm. Swingle	Rutaceae	F	Fruit	NTR : Asia-Temperate CTV : tropic and sub-tropic region NTV : Asia-Temperate and Asia-Tropical CTV : Asia-Temperate region
20	Lime	Jeruk purut	<i>Citrus hystrix</i> DC.	Rutaceae	F	Leaf	NTV : Asia
21	Lemon	Jeruk sambel	<i>Triphasia trifolia</i> Burm. F. P. Wilson	Rutaceae	F	Fruit	NTV : North America; CTV : tropic region
22	Caraway/Cumin	Jinten	<i>Cuminum cyminum</i> L.	Apiaceae	S	Fruit	CTV : Africa
23	Yardlong bean	Kacang dhowo	<i>Vigna unguiculata</i> L.	Fabaceae	V	Fruit, Seed	CTV : Africa, Asia-Temperate, Asia-Tropical Australasia, Europe, Northern America, Pacific and Southern America
24	Peanuts	Kacang chino	<i>Arachis hypogaea</i> L.	Fabaceae	V	Seed	NTV : Africa, Asia-Temperate, Asia-Tropical Australasia; NTR : Northern America, Pacific Southern America; CTV : tropic region NTV : Asia-Temperate and Asia-Tropical
25	Water Spinach	Kangkung	<i>Ipomoea aquatica</i> Forssk.	Convolvulaceae	V	Leaf	NTV : Asia-Temperate and Asia-Tropical
26	Katu	Katu	<i>Sauropus androgynus</i> L. Merr.	Phyllanthaceae	WP	Leaf	NTV : Asia-Temperate and Asia-Tropical
27	Cinnamon	Kayu manis	<i>Cinnamomum burmanni</i> Nees & T. Nees Nees	Lauraceae	S	Bark	NTR : Pasific region NTV : Africa and Asia-Tropical NTR : Asia-Temperate and Australasia CTV : paleotropical region
28	Green bean	Kacang ijo	<i>Vigna radiata</i> L. R. Wilczek	Fabaceae	V	Leaf, shoot	NTV : Asia-Tropical, Australasia, Pacific
29	Coconut	Klipo	<i>Cocos nucifera</i> L.	Arecaceae	F	Fruit	NTR : Africa, Asia-Tropical and Pasific NTV : Asia-Tropical
30	Moringa	Kelor	<i>Moringa oleifera</i> Lam.	Moringaceae	WP	Leaf	NTV : Asia-Tropical; NTR : tropic region
31	Basil	Kemangi	<i>Ocimum tenuiflorum</i> L.	Lamiaceae	WP	Leaf	NTV : Asia-Temperate, Asia-Tropical, Australasia NTR & CTV : tropic region
32	Hazelnut	Kemiri	<i>Aleurites moluccanus</i> L. Willd.	Euphorbiaceae	S	Fruit	NTV : Asia-Tropical
33	Sand ginger	Kencur	<i>Kaempferia galanga</i> L.	Zingiberaceae	S	Rhizome	(GBIF, 2017; Grin Global, 2017; Plantamor, 2017)

Description :

V : Vegetables
S : Spices
F : Fruits
WP : Wild Plants
T : Tubers

NTV : Native
CTV : Cultivated
NTR : Naturalized

Plants and Herbs in Ethnic food

The involvement plants on each menu will give it original taste which can be used as typical sense of each ethnic food menu aside from its beneficial to health. The plants that involved in menus (Table 1) divided into 5 types such as vegetables, spices, fruits, wild plants and tubers. Each menu consist of different plants composition. Some notable species was described below. The distribution list can be seen (Table 1).

Spice and herbs is an important material for many cuisine in the world. It tropical countries, it is often rich in term of spice an herb [9,10]. The cuisine of Osingnese in Kemiren Village basically rich in term of spice and herbs. This produce the

unique and specific menu which are important in culinary tourism development.

Based on the FUVs (Family Use Values) calculation, five families with the highest FUVs values (Fig. 3) among others Solanaceae, Amaryllidaceae, Zingiberaceae, Fabaceae, dan Euphorbiaceae. The first highest family with the highest FUVs value is Solanaceae family. Species that role in contributing to the highest value is *Capsicum frutescens* (chili pepper) (Fig. 4). The Kemiren community called it *lobok cilik*. Chili pepper contains fat, protein, carbohydrate, calcium, phosphorus, iron, vitamin A, B1, B2, C and alkaloid compounds [11]. This plantis used as a mixture of cuisine and treatment ingredients [12].

Table 1. Ethnicfood Plant Species (continue)

No.	Kemiren Local Name	Latin Name	Family	Category	Part Used	Distribution Range	
34	Kenikir	Senikir	<i>Cosmos caudatus</i> Kunth	Asteraceae	WP	Leaf	NTV : Northern and Southern America NTR : Africa, Asia-Tropical, Australasia, Northern America, Pacific, Southern America CTV : Asia-Tropical region
35	Potato	Kentang jembut	<i>Solanum tuberosum</i> L.	Solanaceae	T	Tuber cauligenum	CTV : Africa, Asia-Tropical, Northern America Southern America
36	Coriander	Ketumbar	<i>Coriandrum sativum</i> L.	Apiaceae	S	Fruit	CTV : Africa, Asia-Tropical, Europe, Northern America, Southern America
37	Kepayang	Kluwek	<i>Pangium edule</i> Reinw.	Achariaceae	S	Fruit	NTV : Asia-Tropical dan Pasific
38	Cabbage	Kubis	<i>Brassica oleracea</i> L.	Brassicaceae	V	Leaf	NTV : Europe
39	Turmeric	Kunir	<i>Curcuma longa</i> L.	Zingiberaceae	S	Rhizome	NTV : Asia-Tropical; CTV : tropic region
40	Chayote	Manisa	<i>Sechium edule</i> Jacq. Sw.	Cucurbitaceae	V	Fruit	NTV : Central America
41	Galangal	Laos	<i>Alpinia galanga</i> L. Willd.	Zingiberaceae	S	Rhizome	NTV : Asia-Temperate and Asia-Tropical CTV : Asia-Temperate, Asia-Tropical, Southern America
42	Cayenne pepper	Lobok gedhe	<i>Capsicum annuum</i> L.	Solanaceae	F	Fruit	NTV : Northern and Southern America
43	Chili pepper/Bird's Eye	Lobok cilik	<i>Capsicum frutescens</i> L.	Solanaceae	F	Fruit	NTV : Northern and Southern America CTV : Africa, Asia-Tropical and Pasific
44	Paddy oats	Bagu	<i>Gnetum gnemon</i> L.	Gnetaceae	WP	Leaf	NTV : Asia-Temperate, Asia-Tropical, Pacific NTR & CTV : Asia-Tropical
45	Cucumber	Timun	<i>Cucumis sativus</i> L.	Cucurbitaceae	F	Fruit	NTV : North america; CTV : tropic region
46	Tomato marmande	Ranti	<i>Solanum lycopersicum</i> L.	Solanaceae	F	Fruit	CTV : tropic region
47	Pepper	Mrico	<i>Piper nigrum</i> L.	Piperaceae	S	Fruit	NTV : Asia-Tropical; CTV : tropic region
48	Jackfruit	Tewel	<i>Artocarpus heterophyllus</i> Lam.	Moraceae	F	Fruit	CTV : Southeast Asia, India
49	Rice	Pari	<i>Oryza sativa</i> L.	Poaceae	F	Seed	CTV : tropic, subtropic, & warm-temperate regions
50	Fern	Pakis	<i>Diplazium esculentum</i> Retz. Sw.	Athyriaceae	WP	Leaf	NTV : Asia-Temperate and Asia-Tropical
51	Nutmeg	Polo	<i>Myristica fragrans</i> Houtt.	Myristicaceae	S	Seed	CTV : Asia-Tropical and Southern America
52	Pandanus	Pandan	<i>Pandanus amaryllifolius</i> Roxb.	Pandanaeae	WP	Leaf	CTV : Asia-Tropical
53	Papaya	Kates	<i>Carica papaya</i> L.	Caricaceae	F	Leaf	NTV : Northern and Southern America
54	Stink bean	Pete	<i>Parkia speciosa</i> Hassk.	Fabaceae	F	Seed	NTR : Africa, Northern and Southern America CTV : Asia-Tropical, Australasia and Pasific NTR : Asia-Tropical
55	Banana klutuk	Gedang klutuk	<i>Musa balbisiana</i> Colla	Musaceae	F	Fruit	NTV : Asia-Temperate and Asia-Tropical CTV : Asia-Tropical
56	Bamboo shoot ampel	Bung Ampel	<i>Bambusa vulgaris</i> Schrad. ex J. C. Wendl.	Poaceae	WP	Shoot	NTV : Asia-Temperate; NTR : Northern America, Southern America; CTV : Africa, Asia-Temperate, Asia-Tropical, Northern & Southern America
57	Bay	Manting	<i>Syzygium polyanthum</i> Wight. Walp.	Myrtaceae	S	Leaf	NTR : Asia-Tropical
58	Lettuce	Selada	<i>Nasturtium officinale</i> W. T. Aiton	Brassicaceae	V	Leaf	NTV : Africa, Asia-Temperate, Asia-Tropical&Europe; NTR : Africa, Asia-Temperate, Asia-Tropical, Australasia, Northern, Southern America
59	Celery/Coriander powder Seledri		<i>Apium graveolens</i> L.	Apiaceae	V	Leaf	NTV : Africa, Asia-Temperate, Europe CTV : Africa, Asia-Temperate, Asia-Tropical, Australasia, Europe, Northern & Southern America
60	Clover	Semanggi	<i>Marsilea crenata</i> C. Presl	Marsileaceae	WP	Leaf	NTR : Asia-Temperate, Asia-Tropical and Australasia
61	Lemongrass	Sere	<i>Cymbopogon nardus</i> L. Rendle	Poaceae	S	Pseudo stems	NTV : Africa and Asia-Tropical CTV : Asia-Temperate and Asia-Tropical
62	Cassava	Sawi	<i>Manihot esculenta</i> Crantz	Euphorbiaceae	T	Tuber rhizogenum	NTV : Southern America; CTV : tropic region
63	Eggplant	Terong	<i>Solanum melongena</i> L.	Solanaceae	V	Fruit	CTV : Asia
64	Tomato	Tomat	<i>Solanum lycopersicum</i> L.	Solanaceae	F	Fruit	CTV : various region
65	Agathi	Turi	<i>Sesbania grandiflora</i> L. Poir.	Fabaceae	WP	Flower	CTV : tropic region
66	Sweet potato	Sabrang	<i>Ipomoea batatas</i> L. Lam	Convolvulaceae	T	Tuber rhizogenum	NTV : Northern America; NTR : tropic region
67	Carrot	Wortel	<i>Daucus carota</i> L.	Apiaceae	T	Tuber rhizogenum	NTV : Africa, Asia-Temperate, Asia-Tropical, Europe NTR : Asia-Temperate region
Description :							
V : Vegetables			NTV	:	Native		
S : Spices			CTV	:	Cultivated		
F : Fruits			NTR	:	Naturalized		
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The next species are *C. annuum*(cayenne pepper), *S. lycopersicum* (tomato marmade), *S. melongena* (eggplant), *S. lycopersicum* (tomato), which is the fruit of the plant used as a food ingredient. The last species is *S. tuberosum*. Cayenne pepper contains capsaicin, vitamin C, beta-carotene, calcium, and phosphorus, and useful for relieving flu and nasal congestion [13]. The second family with the highest score of FUVs is Amaryllidaceae family. Species that role in contributing to the highest value is *A. sativum* (garlic). The species is utilized tuber by Kemiren Village community. Garlic contains 33 sulfur compounds, 17 amino acids, enzymes, minerals for example selenium [14]. Sulfur compounds cause a pungent smell of garlic and contain many effects when used as a medicine [15]. Allicin compounds in garlic (chopped and exposed to room temperature) have antimicrobial effects to

combat viral, bacterial, fungal and parasitic attacks [16].

The next species is *A. cepa* (red onion), which is also used as a plant spice crop, and *A. ampeloprasum* (chive) (Fig. 5) by utilizing leaves. Red onion is a drug that can be cherished civilization, because it has a very strong antioxidant content, fructans, flavonoids and organosulfur compounds, which is beneficial to human health as anti-carcinogenic, inflammatory, antiseptic, antispasmodic, carminative, diuretic, expectorant, febrifuge, hypoglycemic, cholesterol, and anti biotic [17]. Chive is a plant that is consumed daily which is used as a complement to cooking, and has efficacy as a traditional medicine to treat inflammation and digestive problems [18]. This plant in the ethnobotany world acts as an antihelmintic, diuretic, antihypertensive and digestive [19,20].

Figure 3. The Family Use Values of Plant Resources which are Used in Traditional Menu

Figure 4. *Capsicum frutescens* L

The third highest family with the highest FUVs value is Zingiberaceae family. Species that role in contributing to the highest value is *A. galanga* (galangal), which the part used is rhizome. This plant contains essential oils and methanol fractions, which act as inhibition of microbial

growth (anti microbial and fungi), so it can be used as a skin rub [21,22]. The next species is *C. longa* (turmeric), *Z. officinale* (ginger), *E. elatior* (orch ginger or wax flower) (Fig. 6), by utilizing the rhizome. The last species is *K. galanga* (sand ginger), by utilizing the rhizome. Turmeric contains antioxidant compounds that protect from the effects of free radicals, but it also serves as an anti-inflammatory, digestive, antibacterial, antimuta-genic, antifungi, antitertogenic, anti-tumor, anti carsinogenic and various diseases that attack humans [23]. In the history of drug use in China, ginger plays a role as antiemetic, antipyretic, and anti-inflammatory [24]. Orch ginger or wax flower is a natural insecticide and used as a mixture of *pecel* or *lalapan* cuisine. Stems, leaves, and rhizomes have chemical content of saponins, flavonoids, polyphenols and

essential oils [25]. Sand ginger contains essential oils and ethyl p-methoxycinnamate, which serves to treat cough, stomachache and trigger the release of sweat [26, 27].

Figure 5. *A. ampeloprasum* L.

Figure 6. *E. elatior* (Jack R. M. Sm.)

Figure 7. Seed of *A. moluccanus* L.

The fourth highest family with the highest FUVs value is Fabaceae family. Species that role in contributing to the highest value is *A. hypogaea* (peanuts), the part used is seed. And then *V. unguiculata* (yard long bean), which part used is fruit and leaves. The next species is *P. vulgaris* (green bean), *P. timoriana* (kedawung) by utilizing the seeds, *T. indica* (tamarind) by utilizing the fruit, *V. radiata* (green bean) by utilizing the seed sprouts, *S. grandiflora* (agathi) by utilizing the interest portion and *P. speciosa* (stink bean) by utilizing the seeds. Peanuts are protein-rich, cholesterol-free, contain high levels of natural fiber, vitamins, and essential minerals, boost immunity, prevent cancer and heart attacks, reduce weight [28].

Vigna unguiculata (yard long bean) contains 10 g of water; 22 g protein; 1.4 g of fat; 51 g of carbohydrate; 3.7 g vitamins; 3.7 g carbon; 104 mg of calcium and other nutrients. The resulting energy is about 1420 kJ per 100 g at a measurement of 100g [29]. Yard long bean contain anthocyanin and glycine flavonoids [30]. Green bean play a role as antidiabetic, which can control the occurrence of hyperglycemic type 2

diabetes mellitus [31]. Leather stems, leaves, flowers and pods of this plant are used as traditional medicine or foodstuffs [32]. This plant has phytosterol content, which is dominated by beta-sitosterol [33]. Kedawung seeds are used to treat colic, a mixture of cholera drugs, seizures during menstruation, booster [34].

Tamarindus indica (tamarind) has a sour, sweet, cold taste, so many of these plant parts are used as traditional remedies to treat illness suffered by humans. Tamarind leaves are used to cure cough, jaundice, worm infections, ulcers, ulcers, and insomnia. The flower of this plant is used to treat bloody cough, rheumatism, edema, and external wounds. Fruit is used to cure constipation, dysentery, loss of appetite, vomiting, asthma, and inflammation of the breast. Seeds are used for snake bites, boils, and hair loss [34-37]. In Indonesia, *asem* used for traditional medicine will vary by region [38]. Green bean are beneficial for growth and cultivation because they contain carbohydrates, vitamin A, vitamin B, and minerals [39].

The fifth highest family with the highest FUVs value is Euphorbiaceae family. Species that role in contributing to the highest value is *A. moluccanus* (hazelnut) (Fig. 7), by utilizing the seeds. The next species is *M. esculenta* (cassava), which part used is tuber. Hazelnut seeds that have been extracted to produce oil, contain irritant substances functioning as laxative, soap replacement and hair care, and the remaining seeds can be used as fertilizer [40].

Culinary Tourism Product Development

Principally, culinary tourism is the tourism segment in which tourist searching and enjoying unique culinary in order to remember various types of menus throughout the journey [1,41]. Tourists tend to search for new things on the destination place, including culinary experience. From the discussion forum which are conducted to generate community and local tourist expertise in culinary development, the concept of tourism products that can be offered to Kemiren Village include:

1. Promoting an offering Osingnese culinary in every event in Banyuwangi Regency, and promotes the Osingnese culinary to the national and international tourist.
2. Developing proper processing and packaging which area able to ensure the quality and durability of cuisine as souvenir.

3. Developing coking class or other food making and preparation demonstration as part of the tourism program in Kemiren Village. It will be more interesting with expert assistance of Kemiren chef during process and accompanied by a guide who explain about relationship between local indigenous and Kemiren ethnicfood. This activity is special for tourists who want to know the making process of ethnicfood menus.

In order to enhance the role of culinary tourism in Kemiren, some aspect were recommended, including:

1. Training guide skill for youth or Kemiren community in order to provide assistance to tourists (explaining the unique of Kemiren local wisdom that can not be separated from the dish of ethnicfood menus)
2. Kemiren communities who are involved in the welcoming activities of foreign or local tourists better to always use traditional clothes of Kemiren.
3. Conducting tour promo through social media, print and electronic.
4. Kemiren Culinary can take a part in Culinary Festival Indonesia event.

CONCLUSION

Osingnese community in Kemiren Village has 108 traditional menus which area consume in daily life and presented in particular cultural event. The number of plant species which are used in local cuisine included 67 plant species from 35 families. The concept of tourism products should be developed on mechanism of tourist services by providing guides and culinary facilities based on local wisdom of Kemiren.

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