
TRADITIONAL CUISINE OF SOUTH BANGKA AS A REPRESENTATION OF LOCAL HISTORY AND CULTURE

Muhammad Safwan Jamil

Anthropology Alumni, Al Washliyah Darussalam University

safwanjamil01@gmail.com

Abstrak

Kuliner tradisional merupakan bagian dari warisan budaya takbenda yang memiliki peran penting dalam merepresentasikan sejarah, nilai budaya, dan identitas lokal suatu masyarakat. Penelitian ini bertujuan untuk mengkaji bentuk dan karakteristik kuliner tradisional Bangka Selatan sekaligus mengidentifikasi nilai-nilai sejarah dan budaya yang terkandung di dalamnya. Penelitian ini menggunakan pendekatan kualitatif dengan metode deskriptif-analitis melalui pendekatan etnografi kuliner. Data diperoleh melalui observasi partisipatif, wawancara semi-terstruktur dengan tokoh adat, pelaku kuliner, dan masyarakat lokal, serta studi dokumentasi terhadap sumber tertulis yang relevan. Analisis data dilakukan menggunakan model analisis interaktif yang meliputi reduksi data, penyajian data, dan penarikan kesimpulan. Hasil penelitian menunjukkan bahwa kuliner tradisional Bangka Selatan memiliki karakteristik khas yang mencerminkan adaptasi masyarakat terhadap lingkungan pesisir, pemanfaatan bahan lokal, serta teknik pengolahan tradisional yang diwariskan secara turun-temurun. Kuliner tersebut mengandung nilai sejarah, sosial, simbolik, dan kearifan lokal yang berfungsi sebagai arsip budaya hidup. Selain itu, kuliner tradisional berperan signifikan dalam memperkuat identitas budaya, membangun rasa kebersamaan, serta menjadi sarana transmisi nilai budaya antargenerasi di tengah arus modernisasi dan globalisasi. Secara ilmiah, penelitian ini memberikan kontribusi penting dalam kajian sosiologi kuliner dengan menegaskan bahwa praktik kuliner tidak hanya dipahami sebagai aktivitas konsumsi, tetapi juga sebagai ruang produksi makna sosial, relasi budaya, dan konstruksi identitas kolektif masyarakat. Dengan demikian, penelitian ini menegaskan bahwa pelestarian kuliner tradisional tidak hanya penting untuk menjaga keberlanjutan budaya lokal, tetapi juga merupakan upaya untuk mempertahankan jati diri masyarakat Bangka Selatan serta memperkaya khazanah keilmuan dalam studi sosiologi budaya dan kuliner.

Kata kunci: *Kuliner Tradisional, Warisan Budaya Takbenda, Identitas Budaya, Bangka Selatan.*

1. INTRODUCTION

Traditional cuisine is a form of intangible cultural heritage that reflects the history, social values, and identity of a community. Cultural representation through food is not just about taste, but also a symbol of local cultural values. Each region in

Indonesia has its own unique traditional cuisine, which has been shaped by a long historical process and social interactions within the local community (Rosidin, 2021).

In South Bangka, traditional foods are not only consumed daily, but are also part of the social and cultural narrative of the local community, which has been shaped by environmental adaptation and the history of the coastal community. Cuisine such as belacan habang (traditional Toboali shrimp paste) illustrates the process of traditional knowledge passed down across generations and has become a symbol of the community's attachment to its local traditions. Research on belacan habang shows how this local culinary product is not merely a food commodity but also local cultural knowledge that has historical value and represents the identity of the South Bangka community (Dhaswara and Jamil, 2025a; Dhaswara and Jamil, 2025b). The process of making and using traditional cuisine in South Bangka reflects the strong relationship between the community and its marine environment, as well as traditions based on local natural resources.

Lempah kuning, as one of the signature dishes of Bangka Belitung, also reflects local traditions rooted in the history of spice and local ingredient use. Lempah kuning not only has a distinctive flavor, but also contains a historical narrative about the origins of food ingredients, cooking techniques, and cultural influences that color the culinary traditions of South Bangka (Tavika, 2021). Traditional cuisine in South Bangka serves as a historical record of the community, combining social experiences and cultural values in daily food activities.

Research examining cuisine as a representation of culture shows that traditional foods can be considered a cultural language that records the rituals and values of a society. Studies of traditional culinary lexicons in other regions show that food is not merely consumption, but also a means of cultural education, ritual, and social symbols embedded in local traditions (Rosidin, 2021). Amidst the rapid flow of globalization, local knowledge about traditional cuisine has the potential to be eroded, as the younger generation is more exposed to modern foods from outside the region. The modernization of lifestyles has also changed food consumption patterns, threatening the preservation of traditional cuisine as a marker of the social history of local communities. If not preserved, the symbolic value of local cuisine as a marker of local cultural history in South Bangka is at risk of being lost, causing the cultural identity of the community to fade (Jamil, M. S., 2025).

Research on traditional cuisine in Indonesia shows that traditional foods also serve as a means of strengthening nationalism and cultural identity tied to local history and traditions. Other relevant studies indicate that traditional foods are a medium for local cultural pride, helping younger generations understand the historical roots of their communities (Adibah, 2025). Research in Belitung on boiled noodles shows that local cuisine can reflect local history and cultural identity, as well as being a form of cultural representation in the context of community social life. This shows that the phenomenon

of historical and cultural representation through cuisine does not only occur in South Bangka, but also throughout the province of Bangka Belitung (Mervia, 2024).

The main problem in this study is the lack of academic documentation on traditional cuisine in South Bangka as a representation of local history and culture, which has resulted in it receiving little attention in Indonesian cultural studies. The younger generation's lack of knowledge about the historical and cultural significance of local cuisine highlights the need for more in-depth academic studies to understand the function of food as a source of cultural history. Limited studies have also resulted in the underutilization of local cuisine in cultural education and heritage preservation programs at the community and local government levels (Rozaanah, 2025). In addition, shifting cultural values due to globalization can cause traditional foods to be viewed only as commercial products without understanding their historical value.

This research is important to reveal the connection between local history, cultural values, and traditional cuisine that has been passed down from generation to generation in South Bangka. By understanding traditional cuisine as a representation of local history and culture, the community and academics can formulate more effective and contextual cultural preservation strategies. Through this study, it is hoped that awareness will be built that the traditional cuisine of South Bangka is not just food, but also a living cultural document that reflects local social history and cultural values that need to be preserved in a sustainable manner.

2. LITERATURE REVIEW

Traditional cuisine is an integral part of intangible cultural heritage that not only fulfills consumption needs, but also reflects the historical values, social identity, and cultural practices of a community. Pugra et al. (2025) show that traditional foods have strong symbolic meanings in shaping the social identity of Indonesian society through cultural practices, while also facing the challenges of modernization and urbanization.

Research on traditional foods in anthropological studies shows that local cuisine often has symbolic and structural meanings that reflect how communities relate to their environment, their long history, and their socially inherited practices. For example, linguistic studies of traditional Javanese cuisine reveal how the use of names and traditional practices reflect the values and cultural structures of local communities (Maulana, 2025).

In addition, a systematic literature review on the uniqueness of local foods confirms that regional specialties serve as markers of cultural identity that distinguish one community from another. This identity is formed through consumption patterns, the use of local ingredients, and the process of passing down culinary knowledge from generation to generation in an ever-changing social context (Ilafi, 2024).

Traditional cuisine also plays an important role in preserving cultural identity among the wider community. Adibah et al. (2025) found that the preservation of

traditional foods helps to strengthen nationalism and cultural awareness, especially amid globalization, which threatens the sustainability of culinary traditions. Support for the preservation of local cuisine is not only a cultural issue, but also a social one. Research on the social function of traditional foods in the Banjar community, for example, shows that traditional foods play an important role in rituals, social relationships, and the transfer of cultural values, as well as being a symbol of identity and a medium for learning social values (Apriati, 2025).

Various studies on traditional cuisine in Indonesia also highlight the importance of preserving local knowledge to ensure the sustainability of traditional foods as a component of cultural identity. For example, in a study of traditional foods in Sundanese society, it was found that local culinary variations were formed as a result of local ecological knowledge and passed down from generation to generation (Iskandar, 2023). Finally, studies on traditional cuisine in the context of tourism and cultural development confirm that regional culinary identities can be utilized to strengthen local cultural and economic appeal. Studies in other regions, such as Lake Toba, show that traditional culinary identities have the potential to become cultural icons and tourist attractions, which in turn support the preservation of local cultural heritage.

3. RESEARCH METHODS

This study uses a qualitative approach with a descriptive-analytical method, as it aims to understand the meaning, value, and role of traditional cuisine in South Bangka in the context of local history and culture in depth (Moleong, 2019). The qualitative approach was chosen because it is able to explore social and cultural realities based on the perspective of the community as cultural actors.

The type of research used is cultural research with a culinary ethnographic approach, which is a study that positions food as a cultural product rich in symbolic, historical, and social identity meanings (Spradley, 2016). In this context, traditional cuisine is understood as an intangible cultural heritage that lives on in the social practices of the people of South Bangka.

The data sources in this study consist of primary and secondary data. Primary data was obtained through field observations and in-depth interviews with key informants, including traditional leaders, traditional food makers, local culinary entrepreneurs, and members of the local community who possess knowledge and experience related to the history and culinary practices of the region. In addition, the study also involved cultural custodians (pamong budaya) from the Department of Education and Culture of South Bangka, who play a strategic role in preserving, documenting, and promoting local cultural heritage, including traditional cuisine. Their inclusion as informants provides institutional perspectives and strengthens the validity of cultural interpretations within the study (Creswell, 2014). Secondary data was

obtained from scientific journals, books, research reports, and official documents discussing traditional cuisine and the culture of Bangka Belitung.

Data collection techniques included participatory observation, semi-structured interviews, and documentation studies. Observations were conducted to directly observe the processing and presentation processes, as well as the social context of traditional culinary consumption (Sugiyono, 2018). Semi-structured interviews were used to explore information about historical value, cultural meaning, and the role of cuisine in shaping local identity (Moleong, 2019). Documentary studies were conducted by examining archives, photographs, writings, and other relevant written sources.

Data analysis was conducted using an interactive analysis model, which included the stages of data reduction, data presentation, and conclusion drawing (Miles & Huberman, 2014). The collected data were classified based on themes, such as culinary characteristics, historical and cultural values, and the role of cuisine in maintaining the identity of the South Bangka community, then analyzed interpretively. Data validity was ensured through source and technique triangulation, namely by comparing data from observations, interviews, and documentation, as well as comparing information from various informants (Sugiyono, 2018). This step was taken to increase the credibility and reliability of the research results.

4. FINDINGS AND DISCUSSION

4.1 Forms and Characteristics of Traditional Cuisine in South Bangka

The traditional cuisine of South Bangka is part of the intangible cultural heritage that reflects the interaction between humans, the environment, and the social history of coastal communities. This cuisine is not just about taste, but is a manifestation of cultural practices that have been preserved for generations. One example of South Bangka's distinctive cuisine is Belacan Habang, a traditional shrimp paste that is part of the local identity of the Toboali community. This product is not just a condiment; it symbolizes traditional knowledge that has been passed down from generation to generation. Belacan Habang reflects the local wisdom of coastal communities, who use marine products as their main raw material, as well as the fermentation process that has been part of their consumption habits for many years. This cuisine shows that traditional South Bangka cuisine has characteristics closely related to the island's geographical environment, especially marine resources such as fish and other catches (Dhaswara and Jamil, 2025a; Dhaswara and Jamil, 2025b).

Lakso Habang, a coconut milk-based soup dish from South Bangka that has been recognized as an Intangible Cultural Heritage, shows how local cuisine has a long history and strong cultural symbolism. Lakso Habang evolved through the needs of the local community, where spices and cooking techniques reflect the acculturation between Malay practices and other influences that came along with the island's historical development.

The traditional cuisine of South Bangka also reflects the maritime culture of its people. Its main characteristics are the dominance of seafood ingredients, simple yet flavorful cooking techniques, and strong social bonds formed through shared meals (Setiati, 2008). For example, Lempah Kuning, widely known in Bangka Belitung as a yellow fish soup dish, represents the long history of using local spices and ingredients. Lempah Kuning is not just about the recipe, but also reflects local traditions in the use of spice blends and cooking techniques passed down within families and communities (Tavika, 2021).

In addition, research on Bangka Belitung cuisine shows the adaptation of Chinese culture in various regional foods, which have become part of the local culinary tradition. This shows that cuisine is also evidence of historical intercultural contact. The existence of foods such as rusip (a chili sauce made from small fish) throughout the Bangka region shows that local cuisine is not just for consumption, but has become a regional characteristic that reflects local knowledge in utilizing marine products (Ghazi, 2021).

Several seasonal cuisines, such as Sambal Asam, which only appear during major traditional celebrations, demonstrate traditional consumption patterns that are closely related to social rituals and community togetherness. Sambal Asam in a cultural context shows that food is not only appreciated for its culinary value but also as a means of strengthening social relationships within community traditions (Marwani, 2025).

The culinary character of South Bangka also encompasses symbolic value, where each dish is often associated with family history, traditional rituals, and unique local community culture. The pattern of traditional culinary inheritance is generally informal, through direct experience in the family and community kitchen, thus becoming part of the identity of the next generation. Culinary anthropology research shows that traditional foods act as a means of cultural communication, conveying cultural values that are not always written down but are understood through daily practices (Arnold, 2021). In this case, South Bangka's cuisine reflects a broad history of how this coastal community lives, adapts, and processes local ingredients into a distinctive flavor identity.

The character of traditional cuisine is also influenced by cross-cultural interactions, including those from the Chinese, Malay, and other migrants who entered Bangka Belitung, which is reflected in the adaptation of recipes and cooking techniques. The uniqueness of this local cuisine often serves as a distinct attraction for tourists seeking to understand the culture and history of South Bangka's society more deeply. Lempah Kuning, Lakso Habang, Belacan, rusip, and sambal asam are part of the cultural narrative that connects generations of society in South Bangka.

Traditional cuisine in South Bangka reflects a distinctive cultural expression shaped by the region's coastal environment, local resource availability, and inherited culinary knowledge. The forms of traditional cuisine are generally based on seafood,

agricultural products, and endemic spices, processed through techniques such as grilling, boiling, fermenting, and slow cooking. These culinary practices are not merely technical processes but are embedded within social traditions, rituals, and communal activities. The characteristics of these cuisines highlight simplicity, the use of natural ingredients, strong flavor profiles, and symbolic meanings tied to local beliefs and customs. In many cases, traditional dishes are prepared and consumed during cultural ceremonies, reinforcing their role as carriers of collective memory and identity.

The novelty of this research lies in its integrative approach that combines ethnographic culinary analysis with a sociological perspective on cultural identity and social relations. Unlike previous studies that primarily focus on recipes or economic aspects of traditional food, this study emphasizes culinary practices as a form of living cultural archive and a medium of social meaning-making. Additionally, the inclusion of cultural custodians (pamong budaya) as key informants provides a more comprehensive understanding by bridging community-based knowledge with institutional perspectives. This approach contributes new insights into how traditional cuisine functions as both a cultural preservation mechanism and a dynamic social practice in contemporary society.

This study has several limitations. First, the scope of the research is geographically limited to South Bangka, which may not fully represent the diversity of traditional cuisines across the broader Bangka Belitung region. Second, the reliance on qualitative methods and a limited number of informants may affect the generalizability of the findings. Third, the study primarily focuses on cultural and sociological aspects, with less emphasis on economic, nutritional, or technological dimensions of traditional cuisine. Additionally, the rapid changes brought by modernization and globalization may influence culinary practices in ways that were not fully captured during the research period.

From a sociological perspective, this study highlights that traditional cuisine serves as an important medium for constructing and maintaining social identity, cultural continuity, and community cohesion. Culinary practices function as a space for intergenerational knowledge transfer, where values, norms, and traditions are passed down within families and communities. Furthermore, traditional cuisine plays a role in reinforcing social solidarity through communal cooking and shared consumption during cultural events. In the context of globalization, the preservation of traditional cuisine also represents a form of cultural resistance and adaptation, where local communities negotiate external influences while maintaining their cultural distinctiveness. Thus, this study underscores the importance of viewing food not only as sustenance but as a significant social institution embedded within broader cultural and societal structures.

This culinary character is also evident in the way food is served and consumed, where traditional dishes are usually served at family gatherings, cultural festivals, and local traditional celebrations, demonstrating their social function. The historical representation of South Bangka cuisine is not only found in the food itself, but also in

the social practices that accompany it, such as sea harvest festivals, traditional rituals, and cultural events. This cuisine acts as an oral history record, where stories about the origins of dishes are often shared in the context of family or community narratives. Thus, the traditional cuisine of South Bangka emerges as a way to understand and interpret local history and the cultural values that form the basis of the community's identity. The characteristics of this traditional cuisine, which include local ingredients, cooking techniques, social meaning, and historical value, show that local food is more than just food; it is a living cultural document that needs to be preserved.

4.2 Historical and Cultural Values Contained in Traditional Cuisine of South Bangka

Traditional cuisine in South Bangka not only serves as food, but also as a vehicle for expressing local history and culture that has been passed down from generation to generation by the local community. For example, Belacan Habang, a type of shrimp paste unique to Toboali, is a symbol of traditional knowledge of fermentation and processing of marine products, which demonstrates the adaptation of coastal communities to their natural resources. This value reflects local wisdom in the utilization of marine resources since long ago. Belacan Habang also has historical value because the pattern of inheritance of its production knowledge has been recorded since the early 20th century, demonstrating the strong relationship between the community and their culinary practices that have been going on for dozens of generations. This historical value is also evident in the fact that Belacan Habang is not merely a commodity, but also a form of “communal intellectual property” that has become the collective identity of the people of South Bangka (Dhaswara and Jamil, 2025a; Dhaswara and Jamil, 2025b).

Lempah Kuning cuisine represents the community's relationship with the marine environment and the use of local spices such as turmeric, which not only adds flavor but also reflects the vast and historic spice traditions of the Indonesian archipelago. Lempah Kuning demonstrates the value of environmental expression in food traditions, namely how communities express their geographical conditions (marine products and spices) in their culinary identity. Cuisines like this show that the connection between humans and their geographical environment is a stable cultural value in the history of South Bangka, as it adapts to what is available in the local environment.

In addition, traditional foods such as sambal asam, which only appear at certain traditional celebrations, contain social and communal ritual values, as they are always present at traditional events such as Eid al-Fitr or Eid al-Adha, strengthening relationships between community members. The social value in sambal asam also reflects the practice of “nganggung” or eating together in traditional celebrations, which is part of the social tradition of Bangka that strengthens intergenerational community bonds.

Traditional cuisine also showcases cultural aesthetics through unique cooking techniques and color presentations, such as the yellow color of turmeric in lempah kuning, which is not only a flavor but also a cultural symbol. Another value it embodies is local identity, as certain cuisines are unique to the South Bangka community and rarely found elsewhere, thus becoming a cultural differentiator. For example, Lakso Habang has been officially recorded as Intangible Cultural Heritage (WBTb) by the government and shows how local food has become a symbol of the cultural history of the South Bangka community, which has existed for more than 120 years (Dhaswara and Jamil, 2025a; Dhaswara and Jamil, 2025b).

The listing of Lakso Habang as a WBTb shows recognition of the historical value of cuisine, as this dish has been part of the narrative of community life since previous generations. Cultural value also includes cultural resilience to modernization, where the community continues to preserve traditional recipes and culinary practices despite the influx of modern foods. The traditional cuisine of South Bangka also embodies cultural interaction, as the history of Bangka Island as a crossroads of tribes and ethnicities has led to a variety of recipes that reflect cultural acculturation. The value of cultural transmission is evident in how recipes and food-making practices are passed down orally from parents to children, not only by writing down recipes but also through direct practice in the family kitchen. In addition, traditional cuisine serves as a medium for cultural education, where younger generations learn about history and cultural values through understanding their region's unique foods and how they are made.

Culinary arts also serve as a means of preserving cultural identity, as food allows local communities to maintain their cultural character amid the tide of globalization. Traditional food vendors who still preserve classic recipes also demonstrate cultural economic value, where traditional cuisine supports the local economy while maintaining cultural values (Levyda, 2024). The historical value of cuisine can also be seen in the way food is consumed in everyday life and at certain events, as a reflection of social rituals and local community traditions.

Traditional cuisine in South Bangka embodies rich historical and cultural values that reflect the long-standing interaction between humans, environment, and tradition. These values are manifested in the use of local ingredients, traditional cooking techniques, and food-related rituals that symbolize social relations, beliefs, and collective memory. The historical dimension is evident in recipes passed down through generations, preserving traces of past cultural encounters, trade influences, and ecological adaptation. Meanwhile, cultural values are embedded in the symbolic meanings of food, such as its role in ceremonies, kinship gatherings, and community celebrations. The novelty of this study lies in its effort to position traditional cuisine not merely as cultural heritage but as a living sociocultural system that integrates historical narratives with contemporary social practices. By incorporating perspectives from

community actors and cultural custodians, this research offers a more holistic understanding of how culinary traditions function as dynamic carriers of identity and meaning.

However, this study is not without limitations. The research is confined to a specific geographical area, which may limit the broader applicability of its findings across different regions. The qualitative approach, while rich in depth, relies on a relatively limited number of informants, potentially overlooking diverse perspectives within the community. Additionally, the study focuses primarily on sociocultural and historical aspects, leaving economic and technological transformations less explored. Despite these limitations, the sociological implications of this research are significant. Traditional cuisine is shown to play a crucial role in reinforcing social cohesion, sustaining cultural continuity, and facilitating intergenerational transmission of values. It also serves as a medium through which communities negotiate identity in the face of modernization and globalization, highlighting food as an essential social institution that shapes and reflects the structure of society.

Traditional cuisine is also seen as part of the historical narrative of a community, especially when certain dishes are associated with stories about the origins of local families or communities. The aesthetic value in the processing of ingredients and presentation also provides an insight into the cultural creativity of the people of South Bangka in utilizing local ingredients. Introducing local cuisine to tourists is also a way of spreading cultural values, where visitors not only enjoy the food but also learn about its historical and social context. Through academic documentation, the historical and cultural values in traditional cuisine not only live on in practice but also become objects of scientific study, strengthening appreciation for local cultural heritage. Overall, these historical and cultural values show that the traditional cuisine of South Bangka is a living cultural document that reflects the relationship between society, history, the environment, and social identity that must be preserved.

4.3 The Role of Traditional Cuisine in Building and Maintaining the Cultural Identity of the People of South Bangka

Traditional cuisine is an important element of intangible culture that plays a significant role in strengthening and preserving the cultural identity of a community, including in South Bangka. Regional specialties are not only food, but also cultural symbols that embody the history and social values of the community. Local cuisine serves as a means of expressing cultural identity, where recipes and practices reflect the long history of the community's interaction with their social and geographical environment. In South Bangka, foods such as laksô habang, belacan habang, and lempah kuning are rooted in local traditions that have existed for generations, reflecting the community's relationship with the sea, spices, and a unique coastal lifestyle. Traditional cuisine also serves as a symbol of community identity, distinguishing it

from other regions. Local specialties are a distinctive feature that is deeply ingrained in the social experiences of local residents (Abror, 2024). Through the consumption of traditional cuisine in various social moments, such as traditional celebrations, family parties, or community activities, local cultural and historical values are directly reflected and transmitted (Dua, F. M., 2025).

Traditional cuisine also serves as a medium for cultural learning for the younger generation. The cooking process, stories behind the dishes, and eating rituals help instill cultural values through direct experience, thereby strengthening identity awareness (Adibah, 2025). In addition, traditional foods serve as a link between generations, as recipes passed down from generation to generation carry the historical narratives of families and communities that live on throughout time. The cultural identity of the South Bangka community is also reflected in their preference for local ingredients such as seafood, local spices, and traditional processing methods that differ from modern cuisine.

Research on traditional foods in various regions of Indonesia shows that cuisine is not only about taste, but also reflects social values such as mutual cooperation, community attachment, and local pride. In the context of globalization, traditional cuisine serves as a means of cultural defense against global cultural homogenization, ensuring that local cultural values are not displaced by modern or foreign foods. Traditional foods also function as representations of social history, as each dish often has a story about its origins, such as how a particular recipe emerged and developed within the South Bangka community.

Traditional cuisine strengthens the collective identity of the people of South Bangka by creating cultural boundaries that distinguish them from other communities through a variety of unique dishes. In addition to its identity value, traditional cuisine also has symbolic value that represents social, spiritual, and ritual values in the life of the local community, thereby enriching the cultural experience of the community. The process of cooking and serving traditional cuisine often involves distinctive cultural practices, such as the use of traditional tools, local ingredients, and techniques that have been passed down from generation to generation. Therefore, traditional cuisine is not just about daily food consumption, but also the actualization of cultural values that strengthen the sense of community.

Cuisine also serves as a means of cultural expression in traditional celebrations, where certain foods are always present as part of cultural rituals, thereby strengthening the relationship between people, places, and traditions. Understanding traditional cuisine as a cultural identity is also important in the context of cultural education, as food can be an effective medium for transferring cultural values to future generations (Nabila, 2025). Traditional cuisine also plays a role in the development of cultural tourism, where local foods become a special attraction for tourists who want to understand the cultural identity of regions such as South Bangka. In the context of

South Bangka, the preservation of local cuisine can strengthen residents' pride in their own culture, thereby encouraging active participation in preserving culinary traditions.

Traditional cuisine plays a central role in building and maintaining the cultural identity of the people of South Bangka by serving as a tangible expression of shared values, collective memory, and local traditions. Through everyday practices and ceremonial events, food becomes a medium through which cultural meanings are produced, reproduced, and communicated across generations. Traditional dishes not only symbolize regional identity but also reinforce a sense of belonging and social cohesion within the community. The novelty of this study lies in its emphasis on traditional cuisine as an active agent in identity construction rather than merely a cultural artifact. By integrating ethnographic insights with sociological analysis, this research highlights how culinary practices function as dynamic processes that continuously shape and reaffirm cultural identity in changing social contexts.

However, this study has several limitations that should be acknowledged. The research is limited to a specific local context, which may not fully capture the diversity of identity formation processes in other regions. The qualitative nature of the study, while providing in-depth understanding, may also limit the generalizability of the findings. Additionally, the focus on cultural and social dimensions means that other factors, such as economic pressures, tourism development, and technological changes, are not extensively examined. Despite these limitations, the sociological implications of this study are significant, as it demonstrates that traditional cuisine serves as a crucial social institution that fosters solidarity, preserves cultural continuity, and enables communities to negotiate their identities amid globalization. It also underscores the role of food as a site of cultural resistance and adaptation, where local communities actively maintain their distinctiveness while engaging with broader social transformations.

Traditional cuisine often serves as a visual and narrative reference in cultural documentation, such as print media, tourism promotions, and digital platforms that showcase local cultural stories. Research in other regions shows that traditional foods can become a space for cultural dialogue between communities, strengthening tolerance and understanding between groups from different cultural backgrounds (Panjaitan, 2024). Cuisine also reflects the hard work, skill, and creativity of local communities in processing natural ingredients into distinctive dishes, which helps strengthen the cultural image of South Bangka. In modern times, traditional cuisine is able to unite older and younger generations through cooking activities, thereby helping to preserve cultural values through collective experiences. In addition, the preservation of traditional cuisine helps convey the social and historical stories of local communities to the outside world, enriching the understanding of the people of South Bangka. Overall, traditional cuisine plays an important role in building and maintaining the cultural identity of the people of South Bangka, through the historical, social, aesthetic, and symbolic values contained within it.

5. CONCLUSION

The traditional cuisine of South Bangka has unique forms and characteristics as a result of long-term interaction between the community and the natural environment, history, and local culture. The use of local ingredients such as seafood, spices, and traditional processing techniques reflects the ecological adaptation of the coastal communities of South Bangka. The strong, simple, and natural flavors indicate that the cuisine serves not only as sustenance but also as a representation of the local way of life and knowledge passed down from generation to generation.

In addition to its physical characteristics and flavors, the traditional cuisine of South Bangka contains deep historical and cultural values. Each dish bears traces of the history of migration, interethnic interactions, and the social dynamics of the local community. The values of togetherness, cooperation, social rituals, and local wisdom in managing natural resources are reflected in the production, presentation, and consumption of traditional foods. Thus, cuisine functions as a “living cultural archive” that records the historical journey and value system of the people of South Bangka.

Furthermore, traditional cuisine plays a strategic role in building and maintaining the cultural identity of the people of South Bangka. Through cooking practices, communal dining traditions, and the presence of distinctive foods in traditional ceremonies and daily life, the collective identity of the community continues to be strengthened. Amidst the tide of globalization and modernization, traditional cuisine serves as a means of cultural resistance that preserves local uniqueness while fostering pride in one's own cultural heritage.

Overall, the traditional cuisine of South Bangka is inseparable from the cultural identity of its people. It serves as a representation of history, a medium for the transmission of cultural values, and a symbol of a living and dynamic local identity. Therefore, the preservation of traditional cuisine is not merely about preserving recipes, but also about preserving the continuity of the history, culture, and identity of the people of South Bangka.

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