CHAPTER IV
DATA ANALYSIS

While chapter three had been theoretic, this chapter explains how a translator can handle the suggested problems. It also takes a critical approach to the theory sections; are the described problems practical as well as theoretic? Researcher based the discussion on examples from text on some different types of instant noodle packages.

4.1 Presentation of Data

1. Mie Kuah Gepeng (GaGa)

   a. Indonesian version:

      Cara memasak:

      a) Rebus mi dalam 350 cc ($\pm$ 1 ½ gelas) air mendidih selama 3 menit dan aduk merata.

      b) Tuang bumbu dan minyak bumbu dalam mangkuk hidang.

      c) Masukkan mie dalam mangkuk hidang dan aduk merata.

      d) Mie lezat siap dihidangkan.

      Komposisi mie:

      Tepung terigu, minyak sayur, garam, guar gum (E412), Natrium Trifolifosfat, Kalium Karbonat, Natrium Karbonat dan pewarna makanan (Tartazin Cl 1910, E 102)

Bumbu minyak:

Minyak sayur, Cabe merah, bawang merah dan bawang putih.

b. English version:

Cooking Instruction:

a) Boil noodle to 350 cc ($\pm$ 1 ½ cups) boiling water and stir gently for 3 minutes.

b) Add contents flavour sachets into bowl and mix well.

c) Delicious noodles is ready to be served

Noodle ingredients:

Whet flour, vegetable oil, salt, Guar Gum E412), Sodium Tripoliphospat, Potassium Carbonate, Sodium Carbonated and food colour (Tartazin Cl 1910, E 102)

Seasoning Powder:

Salt, food enhancers (monosodium glutamate), chilli powder, chicken flavour, yeast extract, white pepper, garlic powder, and dried leek.

Seasoning oil:

Vegetable oil, fresh chilli, shallot and garlic.

2. Pop Bihun Special (Instant Rice Vermicelli)

   a. Indonesian version:

   Cara memasak:

   a) Rebus bihun dalam air mendidih 350 cc (1,5 gelas) dan aduk perlahan-lahan selama 2 menit.

   b) Tuang bumbu, minyak dan bumbu cabe ke dalam mangkok, sementara bihun dimasak.

   c) Tuangkan bihun beserta kuahnya ke dalam mangkok yang sudah siap dengan bumbunya.

   d) Taburkan bawang goreng dan bihn lezat siap untuk disajikan.

   Komposisi Bihun:

   Beras, pati jagung, garam, pemantap, pengatur keasaman.

   Bumbu:

   Garam, gula, penguat rasa mononatrium glutamat (MSG), bubuk kari, bubuk bawang putih, perisa ayam, bubuk lada, bubuk cabe.

   Minyak:

   Minyak sayur dan bumbu kari

   Bawang goreng.

   b. English version:

   Cooking Instruction:

   a) Boil the instant rice vermicelli into 350 cc (1.5 glasses of briskly boiling water and simmer for two minutes.

b) Pour the seasoning, vegetable oil and chili powder on a bowl, while the instant rice vermicelli is being cooked

c) Pour the cooked instant rice vermicelli together with the soup into the bowl. Mix well with all of seasoning.

d) Garnish with fried onion and your delicious instant rice vermicelli is ready to be served.

Rice vermicelli composition:

Rice, cornstarch, salt, stabilizer, acidity regulator.

Flavoring:

Salt, sugar, flavour enhancer monosodium glutamate (MSG), curry powder, garlic powder, chicken flavour, and chili powder.

Oil:

Edible vegetable oil and curry seasoning

Fried Onion

3. Mi ABC Selera Pedas

a. Indonesian version:

Cara memasak:

a) Masukkan mi ke dalam 400 ml air mendidih selama 3 menit.

b) Sementara mi direbus, masukkan bumbu dan minyak kedalam mangkok, serta tambahkan bumbu pedas secukupnya sesuai selera.

c) Masukkan mi beserta kuahnya kedalam mangkok yang sudah berisi bumbu. Aduk sampai rata.

d) Mi lezat siap dihidangkan.

Komposisi mi:

Tepung terigu, ,miyak sayur, garam, pengatur keasaman, pengental dan pewarna (tartrazine C.l. 19140)

Komposisi bumbu:

Garam, gula, penguat rasa (mononatrium glutamate/ MSG), perisa ayam, bubuk lada, perisa tomat,bubuk bawang putih, dan bubuk bawang merah.

Komposisi minyak:

Minyak sayur, minyak cabe, bawang putih, bawang merah, dan rempah-rempah.

Komposisi bumbu pedas:

Bumbu cabe dan rempah-rempah.

b. English version:

Cooking instruction:

a) Put the noodle into 400 ml pf briskly boiling water. Boil and stir slowly for 3 minutes.

b) While the noodle is being cooked, put in the seasoning and oil on a bowl, then add adequate hot seasoning.

c) Put the cooked noodles together with the soup into the bowl. Mix well.

d) Delicious noodles are ready to be served.

Noodles ingredients:

Wheat flour, edible vegetable, oil, salt, acidity regulator, thickener and colouring

Seasoning ingredients:

Salt, sugar, flavour enhancer (monosodium glutamate), chicken flavour powder, pepper powder, tomato flavour powder, garlic powder and onion powder.

Oil ingredients:

Edible vegetable oil, chilli oil, garlic, onion and spices.

Hot seasoning:

Chilli powder and spices.

4. Mi Gelas

a. Indonesian version

Cara menghidangkan:

a) Masukkan Mi Gelas ke dalam gelas atau cangkir, tambahkan bumbu.

b) Tuangkan air panas

c) Aduk dan diamkan sekitar 2 menit

d) Mi Gelas siap dihidangkan

e) Nikmati mi nya

Komposisi mi:

Tepung terigu, Tapioka, Minyak nabati, Garam, Guar gum, Natrium karbonat, Kalium karbonat, Tartrazine Cl 19140, antioksidan (TBHQ).

Komposisi bumbu:

Garam, penguat rasa (Mononatrium Glutamat dan ekstrak ragi), gula, perisa ayam, bubuk bawang merah, bubuk bawang putih, bubuk lada, minyak kari, rempah kari, sayuran kering, (wortel dan daun bawang), vitamin (A, B1,B2, B6, B12).

Saos cabe:

Cabe, garam, gula, rempah-rempah, pengental, pengawet, (Natrium Benzoat dan Kalium Sorbat).

b. English version:

How to serve:

a) Put mi gelas into a mug or glass, add the seasoning

b) Pour hot water

c) Stir, leave it for 2 minutes

d) Mi gelas ready to serve

e) Enjoy the noodle

Noodle composition:

Wheat flour, tapioca starch, vegetable oil, salt, Guar gum, Sodium carbonate, potassium carbonate, tartrazine Cl 19140, antioxidant (TBHQ).

Seasoning composition:

Salt, flavour enhancer, (monosodium glutamate and yeast extract,), sugar, chicken flavour, onion powder, garlic powder, pepper powder, curry oil, curry spices, dried vegetable (carrot and leek), vitamin (A, B1, B2, B12).

Chilli sauce:

Chilli, salt, sugar, spices, thickener, preservative (sodium benzoate and potassium sorbate)

5. Mie Sedaap Instant

   a. Indonesian version

   Cara memasak:

   a) Masukkan mie dalam 400cc (2 gelas) air mendidih, aduk selama 3 menit.

   b) Siapkan bumbu, minyak bumbu, kecap, dan saos cabe di piring, sambil menunggu mie masak.

   c) Keluarkan mie dari air dan tiriskan

   d) Campurkan mie dengan bumbu, kecap, dan saos cabe, aduk hingga rata.

   e) Taburkan bawang gurih renyah dan mie sedap siap untuk disajikan

   Komposisi Mie:

   Tepung terigu, minyak sayur, garam, pengental nabati, pengatur kemasaman, pewarna (tartrazin Cl 19140) dan zat besi.

   Komposisi bumbu:

   Gula, garam, penguat rasa (mononatrium glutamate), perisa bawang putih, perisa ayam, bubuk lada.

Komposisi minyak:

Minyak sayur dan bawang merah

Komposisi kecap manis:

Gula, air, garam, kedelai, dan pengawet (natrium benzoat).

b. English version

Cooking instruction:

a) Boil 400 ml (2 glasses) of water in a pan. Add noodle stir slowly for 3 minutes.

b) While the noodle is being cooked, put the seasoning, sweet soy sauce in a bowl.

c) Take the cooked noodle from the boiling water and drain in.

d) Put the cooked noodle into the bowl with seasoning, sweet soy sauce and chilly sauce mix well.

e) Sprinkle fried crispy onion. Mie Sedaap is ready to be served.

Noodle composition:

Wheat flour, edible vegetable oil, salt, thickener, acidity regulator, colouring (tartrazine Cl 19140) and mineral (iron).

Flavouring composition:

Sugar, salt, flavour enhancer (monosodium glutamate), garlic powder, pepper powder

Oil composition:

Vegetable oil and onion

Sweet soy sauce composition:

Sugar, water, salt, soybean and preservative (sodium benzoate).

From the texts above, researcher was interested to some words to be analyzed.

Here is the list of the words:

1. Simmer	7. Curry	13. Extract
2. Stir slowly	8. Carbonate	
3. Stir gently	9. Soup	
4. Pour	10. Tapioca	
5. Add	11. Composition	
6. Flavour	12. Vitamin	

4.2 Analysis of Data

4.2.1 Analysis of *Mengaduk* Word

Word "*mengaduk pelan-pelan/ merata*" (Indonesian version) in sentences, "*masukkan mi ke dalam 400 ml air mendidih. Rebus dan **aduk pelan-pelan**"* on mi ABC Selera Pedas' text; "*Rebus mi dalam 350 cc (± 1 ½ gelas) air mendidih selama 3 menit dan **aduk merata**"* on Mie Kuah Gepeng's text: "*Rebus bihun dalam air mendidih 350 cc (1,5 gelas) dan **aduk perlahan lahan** selama 2 menit*" on Pop Bihun Special's text; **"*Aduk** dan diamkan sekitar 2 menit*" on Mi Gelas', was called in three different ways in English version. They are namely *Simmer, stir slowly, and stir gently.*

The root of "*mengaduk*" word is "*aduk*". Base on Indonesia-English written by Hassan Sadily, word "*mengaduk*" especially for tea, soup or food was called "stir". Moreover, the root of "*pelan-pelan*" is "*pelan*". "*Pelan*" is adjective and in English it was called " slow"; and "*pelan-pelan*" is adverb, so "*pelan-pelan*" word in English was called "slowly". Therefore, base on Indonesian theory written on chapter two which a strategy used to transfer a word from SL to TL by taking a root of word (base) and then adjust it to TL system. Researcher could take conclusion that Mi ABC's translator used "Creating Strategy" to translate Indonesian text into English.

While Mi ABC' translator used word "stir slowly", Pop Bihun's and Mie Sedaap translators used "simmer" word to translate "*mengaduk pelan-pelan*". Base on Oxford dictionary, the meaning of "simmer" is to stay or make something stay almost at boiling point or in Indonesian called "*membiarkan*"; whereas "*membiarkan*" dan "*mengaduk pelan-pelan*" in Indonesian has different meaning. Thought there was a theory called "Neologism Strategy", which was a technique allows the translator to actually create a new word or expression rather than just transfer one, but there was no real proof to say that "simmer" word include in that strategy; because "simmer and stir" are different.

For Mi Gelas' translator, just used word "*aduk*" in Indonesian version and translated into "stir". So, base on Indonesian theory, called "Translating Strategy" which was used to transfer a word from SL to TL by taking a base concept of SL and then adjusted to TL system.

4.2.2 Analysis of *Tuangkan/Masukkan* Word

Word *"tuangkan/ masukkan"* (Indonesian version) in sentences *"**Masukkan** mi ke dalam 400 ml air mendidih"* on mi ABC Selera Pedas' text; *"**Tuangkan** bumbu dan minyak bumbu dalam mangkok hidang"* on Mie Kuah Gepeng's text: *"**Tuang** bumbu, minyak dan bumbu cabe ke dalam mangkok, sementara bihun dimasak"* on Pop Bihun Special's text; *"**Tuangkan** air panas"* on Mi Gelas', was called in three different ways in English version. They are namely: **Add, Pour, and Put into**

Mi Gelas and Pop Bihun Special, used words "pour"to translate word *"Tuang"*. English version of Mi Gelas: our hot water; while English version of Pop Bihun Special: *Pour the seasoning, vegetable oil and chilli powder on a bowl, while the instant rice vermicelli is being cooked.* Therefore, it could conclude that Mi Gelas and Pop Bihun used word "pour" because it for liquid. Base on Hassan Shadily's dictionary, *"Tuang"* was called "pour" in English version. According to oxford dictionary, the meaning of "pour" was to flow (especially for liquid). If it connected to theory in chapter two, researcher took conclusion that mi gelas and Pop Bihun's translator used "Translating Strategy" because the translators used the real meaning of word or in the other hand used this strategy to transfer a word from SL to TL by taking a base concept of SL and then adjusted to TL system.

While MiGelas, Mie Sedaap and Pop Bihun used "Pour" word to translate word *"tuang or tuangkan"*, mi kuah gepeng used word "add". Base on oxford

dictionary, the meaning of *"add"* was to put something together with something else so as to increase the size, number, and amount. Base on Indonesian version the word "*tuang*" in Mi Kuah Gepeng was used to solid (flavour) and liquid (oil) whereas for liquid would be better if used word "pour"; but the translator used word "add*"* to change word "pour" in both of liquid and solid. So researcher concluded that the translator used "Neologism Strategy" which was used to actually create a new word or expression rather than just transfer one, in the other hand translator took a word which had almost similar meaning from SL.

Word "put into" was adopted by mi ABC's translator to translate word "*memasukkan*". Base on Hassan Shadily's dictionary, "*memasukkan*" was called "put in" in English. Therefore, researcher concluded that translator used "Translating Strategy" to translate the Indonesian text into English.

4.2.3 Analysis of *Bumbu* Word

The next word analyzed was "flavour*"*. Mi kuah gepeng used "flavour" word to describe flavour powder and flavour oil. In Indonesian, both of them were different but in English they were in the same concept. Though the used "flavour" word had not satisfied in Indonesian, but it has a similar meaning. So, it could be predicted as "Neologism Strategy"

4.2.4 Analysis of *Kare* Word

The used word "curry" on Mi Gelas and Pop Bihun, made researcher interested. As every people knew, curry is one of Indonesian's foods (original

food of Indonesia). In Indonesia, curry is called "*kare*". Commonly, the name of foods did not need to translate into TL, for example: Soto and Sate (Indonesian's foods), spaghetti (Italian food), and soon; but "*kare*" was famous food and was known in other countries, and had a translated word called curry. So, it was the real proof that the translator used "Transferring Word Strategy" or in Indonesian theory it was called "Adapting Strategy".

4.2.5 Analysis of Karbonat Word

"*Karbonat*" word was translated as "Carbonate" in ingredients of noodles (English version). The word "k" of "*Karbonat*" was transferred to "c" and became "carbonate". Base on theory in chapter two, that used "Transferring Word Strategy" of in Indonesian version was called "Adapting Strategy".

4.2.6 Analysis of *Sup* Word

Mi ABC and Pop Bihun Spesial's translators used "soup" word to translate "*kuah*". In Indonesian, "soup" was called "*sup* or *sop*". According to *Kamus Besar Bahasa Indonesia* (Indonesian Dictionary). The meaning of "*sup*" was *masakan berkuah dari kaldu sayuran atau daging yang diberi bumbu* (liquid soup made by cooking vegetable, meat, etc in water); this kind of meaning was the same as the meaning of soup in oxford dictionary, but most of Indonesian called "*sop* or *sup*" was more to vegetable soup. So the liquid which was made by cooking noodle was different from liquid which was made by cooking vegetable or meat. In Indonesian-English dictionary, there was no certain translation to translate "*kuah*" in English. If researcher took conclusion

base on the meaning of *sup* (Indonesian version) or soup (English version), researcher would say that the translators used "Neologism Strategy" because translator tried to used a word which had a similar meaning, though it was different. But if translator analyzed base on the pattern of word which had Indonesian word "*sup*" and English word "soup", researcher would say that the translator used "Transferring Word Strategy". But the main problem was "soup" word adopted by Indonesian from English whereas this research focus on the translating Indonesian word into English word; so, researcher more focused on the conclusion that the translator in this section used "Transferring Word ".

4.2.7 Analysis of Tapioka and Komposisi Words

For "*tapioka dan komposisi*" words which were written in ingredient part of all of kinds of noodles, *tapioka* was adopted from "tapioca" word, and *komposisi* was adopted from "composition" word. "k" letter in Indonesian commonly was transferred into "c", for example: "k" letter of *komputer* word was transferred into "c" (computer), *kaset* became cassette, *kabel* became cable, *kalkulator* became calculator, *kamera* became camera, and so were *tapioka* and *komposisi* words which transferred into "tapioca" and "composition" words; "k" in *tapioka and komposisi* were transfered into "c" in "tapioca" and "composition" words.

Komposisi word (Indonesian version), "-si" was transfer into "tion" (composition). Commonly "si" (in Indonesian word) was transfer into"-tion" or "-sion", (in English words) for example: *televisi* became television, *motivasi*

became motivation*, opsi* became option, and so was *komposisi* word which was transferred into "composition". "-si" in *komposisi* was transferred into "-tion" (composi<u>tion)</u> . Researcher was able to take conclusion that the translator of those words used "Transfering Word" because transferring word was strategy of translating which the including the SL word in the TL text, often "familiarizing" any spellings that would look odd in the TL.

4.2.8 Analysis of Vitamin Word

For "vitamin" word which was written in ingredient part of MiGelas was adopted from "vitamin" word also. So, can be concluded that for "vitamin" word the translator used adopting strategy to transfer it because the translator transfer a word of SL to TL in the same form.

4.2.9 Analysis of *Ekstrak* Word

For "*ekstrak*" word which was written in ingredient part of Mie Gepeng and Migelas, was adopted from "extract" word. "ks" letter in Indonesian commonly was transferred into "x", for example: "ks" letter of *te<u>ks</u>* word was transferred into "x" (te<u>x</u>t), *e<u>ks</u>tra* became extra, *ta<u>ks</u>i* became ta<u>x</u>i, and so was *ekstrak* word which transferred into "extract" word; "ks" in *e<u>ks</u>trak* was transfered into "x" in "e<u>x</u>tract". So, can be concluded that it used transferring word strategy.

4.3 The Advantages of Each Translation Strategies.

From the analysis above can be taken some conclusion about the advantages of each theories, whether the theories was explained by Newmark or MGMP *Bahasa Indonesia* Team. The advantages are explained bellow:

4.3.1 Transferring the Word or Adapting Strategy

Transferring the word is used to transfer a word from source language (SL) to target language (TL), or in this research used English as source language and Indonesian as target language. For example "c" would usually become "k" (tapioka → *tapioca,* carbonate → *karbonat*); "-tion" would usually become "si" (composition → *komposisi*).

The advantages of this strategy are (1) when translator tries to translate some words from source language to target language and finds the translating word has similar form of writing than source language, the translator is able to solve the problem. If the translator knows or understands about this theory, it will help and let him knows that the two words have the same meaning, so the translator is able to ponder a way to source language meaning. (2) When the translator can not find the translating word in dictionary, the translator is able to use this theory or strategy to translate the word in the other hand, the translator is able to change some letter in the word as the example *Tapioka* → tapioca which was change "k" letter in Indonesian to "c" in English.

4.3.2 Making a Neologism

Making a neologism strategy allows the translator to actually create a new word or expression rather than transfer one. This technique should only be used when translating an actual neologism and optimally matches the source language neologism as the example *Sup* (Soup) → *kuah.*

The function of this strategy is if translator can not find the meaning a word when look up dictionary, the translator is able to use this strategy by taking another word which has a similar meaning than the origin word.

4.3.3 Adopting Strategy

Adopting strategy is used to transfer a word of SL in to TL in the same form as the example vitamin → vitamin. The advantage of this strategy is able to be used when translator tried to translate a word which was adopted from source language directly.

4.3.4 Creating Strategy

Creating a strategy is a strategy used to transfer a word from SL to TL by taking a root of word (base) and then adjust it to Indonesian system as the example *mengaduk pelan-pelan* → stir slowly.

From the definition above, researcher is able to conclude that the advantage of this strategy is able to be used when translator can not translate a word directly, or in the other hand, he must take the base (root of word) of the word before look up dictionaries to find the meaning of the word in target language.

4.3.5 Translating Strategy

For this strategy, there is not a specific advantage. This strategy is just used to translate a word which can be found in dictionary to target language.

4.3.6 Explaining the Word

The advantage of this strategy is able to be used (1) when translator can not use all of other strategies to translate a word. In the other hand, it can be called that this is the last way to translate a word by explaining the word. (2) This strategy is able to be used in a specific language dictionary which needs to explain each word in the dictionary. For example: oxford dictionary, Indonesian dictionary and so on.