

CHAPTER IV

CONCLUSION AND SUGGESTION

A. Conclusion

From the data that have been analyzed, the conclusion can be stated as follows:

1. There are 46 culinary jargons found in this study from 35 videos of ARjuna (A la Resep Juna) that the writer has watched. They were: Al dente, appetizer, bain-marie, bake, bias-slice, bread, brown, caramelize, chef de partie, deep-frying, deglaze, dessert, dressing, dust, fillet, fold, frosting, ganache, garnish, grill, hotpot, infusion, julienne, marinate, medium-rare, pan-frying, pan-roasted, pan sauce, patissier, piping, plating, poach, preheat, presentation side, reduce, render, rest, roast, roux, saute, smoking point, sous chef, stew, temper, tempura, well-done. There are also four word formation processes found in the formation of jargon in this study, they are borrowing, compounding, conversion, and derivation.
2. There are two kinds of meaning found in those jargon, they are lexical and contextual meaning. Based on the comparison of these meanings, it is found that contextual meaning usually has more specific sense, even completely different meaning from its lexical meaning.

B. Suggestion

The writer would like to give some suggestions for English department students and future researchers. Hopefully, the future researcher presents better research. First is for the next researchers are expected to explore and investigate some other phenomena of jargon happen in society in any speech community in order to add other types of jargon, so it will be found more various languages than before. Second, Jargon can also be found from various sources such as a magazine, film, and others. Then, try to find out and reveal more possible reason why each community have own jargon and use it. It will be more interesting when we know that each group or community exactly have their own and different reasons. The last suggestion, hopefully the next researchers have a lot of other theories which support their study, and make the sources will be more various.