



KAHWA – KAHVEH – COFFEE

WORKSHEET 4

Text in Indonesian

(<http://www.attayaya.net/2010/02/coffee-bean-kopi-kahveh-caffe-chaoua.html>)

Coffee (English) atau kopi (Indonesia) kahveh (Ottoman Tuskish) atau Caffè (Italia) atau Chaoua (Old English tercatat 1598) atau qahwah/qahiya (Arab) atau kahwe (Melayu Riau) atau Kaffa (Ethiopian/African) adalah merupakan minuman yang umumnya disajikan dalam keadaan panas. Diramu dari biji kopi yang telah dihaluskan menjadi bubuk kopi yang kemudian diseduh dengan air masak panas ataupun dimasak/direbus langsung. Bubuk kopi dihasilkan dari biji kopi (Coffee Beans) yang dipanen dari pohon kopi yang telah ditanam hampir di sekitar 70 negara di dunia dengan ciri khas masing-masing.

Tumbuhan yang berasal dari Ethiopia ini diketahui telah tumbuh sekitar tahun 850 M, kemudian menyebar pertumbuhannya ke Arab di tahun 900 M. Orang-orang Belanda (Dutch) membawanya ke Eropa dan menanamnya di Netherlands. Di tahun 1723, Amerika mulai menanam pohon kopi ini terutama di Amerika Selatan yang sekarang menghasilkan 50% total produksi kopi dunia. Indonesia di tahun 2007 telah memproduksi sekitar 420.000 ton kopi, dimana sebanyak 271.000 ton kopi diekspor dan sisanya 148.000 ton kopi dikonsumsi di dalam negeri. Kopi Indonesia umumnya dari jenis Coffee Arabica yang diseimbangkan dengan Coffee Cenophora. Kopi dari Indonesia terkenal dengan tingkat keasaman yang rendah tetapi tetap memiliki rasa kopi yang kuat. Para pengopi luar negeri sering mencampur kopi asal Indonesia dengan kopi yang berasal dari Amerika Tengah dan Afrika Timur. Campuran ini diyakini memiliki rasa yang sangat enak.

Bibit kopi pertama sampai ke Indonesia dilakukan oleh orang Belanda di sekitar tahun 1699 atau di awal tahun 1700. Ekspor pertama kopi Indonesia berasal dari Jawa melalui pelabuhan Batavia Jakarta yang diekspor ke Belanda di tahun 1711. Kopi Indonesia yang terkenal ditanam di Sumatra (Mandheling, Lintong and Gayo), Sulawesi (Toraja, Kalosi, Mamasa and Gowa), Jawa (pegunungan Ijen), Bali, Flores, Papua dan beberapa daerah lainnya. Salah satu yang terkenal adalah Kopi Luwak (Luak) atau Civet Coffee. Kopi Luwak ini dihasilkan dari kopi yang telah dimakan oleh binatang Luwak atau Asian Pal Civet (*Paradoxurus hermaphroditus*). Luwak sebenarnya memakan kulit biji kopi dan membuang biji kopinya melalui saluran pembuangan setelah dicerna dicerna (lambung) Luwak. Kopi ini banyak dihasilkan di Sumatera, Jawa, Bali dan Sulawesi. Di Philipina kopi ini disebut Motit Coffee (khusus daerah Cordillera), sedangkan di daerah Tagalog Philipina disebut Kape Alamid, di Timour Timur (East Timor) disebut kafe-laku, sedangkan di Vietnam dan negara berbahasa Inggris lainnya disebut Weasel Coffee. Beberapa perkebunan telah membudidayakan Luwak untuk menghasilkan kopi yang memiliki rasa yang sangat enak ini.



Kopi mengandung zat-zat kimia yang mempengaruhi tubuh manusia, salah satunya dari jenis psychotropic (yang sebenarnya merupakan upaya pertahanan diri pohon kopi terhadap binatang). Zat ini dalam jumlah besar malah berubah menjadi racun. Kopi juga mengandung Caffeine yang bermanfaat sebagai stimulan/perangsang bagi tubuh manusia. Beberapa zat lain juga merangsang tubuh manusia untuk memproduksi cortisone dan adrenaline.

Electronic translation through Google language tools

(please note that this text is not correct English but a computer generated translation!)

Coffee (Home) or coffee (Indonesia) kahveh (Ottoman Tuskish) or Caffe (Italy) or Chaoua (Old Home was recorded in 1598) or qahwah / qahiya (Arabic) or kahwe (Melayu Riau) or Kaffa (Ethiopian / African) is a beverage which is generally presented in a state of heat. Mixture of coffee beans that have been mashed into a powder and brewed coffee with hot cooking water or cooked / boiled directly. Coffee powder produced from coffee beans (Coffee Beans) are harvested from coffee trees have been planted nearly 70 countries around the world with their respective characteristics.

Plants originating from Ethiopia is known to have grown around the year 850 AD, then spread to the Arab growth in the year 900 AD Dutch people (Dutch) took him to Europe and planted in the Netherlands. In 1723, Americans began to plant coffee trees was mainly in South America which now produces 50% of total world coffee production. Indonesia in 2007 has produced about 420,000 tons of coffee, where as many as 271 000 tons of coffee were exported and the remaining 148 000 tons of coffee is consumed domestically. Indonesian coffee is generally of the type which is balanced by the Coffee Arabica Coffee Cenophora. Coffee from Indonesia famous with low acidity but still has a strong coffee taste. The foreign pengopi often mix of Indonesian coffee with the coffee that comes from Central America and East Africa. This mixture is believed to have a very bad taste.

The first coffee seeds to Indonesia by the Dutch in about the year 1699 or beginning in 1700. The first export of Indonesian coffee from Java through the port of Batavia, Jakarta, which is exported to the Netherlands in the year 1711. Indonesia's famous coffee grown in Sumatra (Mandheling, Lintong and Gayo), Sulawesi (Toraja, Kalossi, Mamasa and Gowa), Java (mountain Ijen), Bali, Flores and Papua, and some other areas. The famous one is Luwak Coffee (Badger) or Civet Coffee. Luwak coffee is produced from coffee which has been eaten by animals or the Asian Civet Civet Pal (Paradoxurus hermaphroditus). Civet coffee beans actually eat the skin and discard the coffee beans through the drain after digested dipencernaan (stomach) Civet. This generated a lot of coffee in Sumatra, Java, Bali and Sulawesi. In the Philippines it is called Motit Coffee coffee (especially the Cordilleras), whereas in the Philippines is called Tagalog Alamid putty knife, in East Timour (East Timor) are called cafe-behavior, while in Vietnam and other English-speaking countries is called Weasel Coffee. Some plantations have been cultivated to produce a Luwak coffee which has a very good sense of this.

Coffee contains chemicals that affect human body, one of the types of psychotropic (which is actually a self-defense efforts against animal coffee tree). This substance in large numbers



CONTENT BASED TEACHING + PLURILINGUAL/CULTURAL AWARENESS CONBAT

COFFEE

Christoph SUTER, task 1 with Petri VUORINEN and Oriol PALLARES

instead turned into poison. Coffee also contains Caffeine which is useful as a stimulus / stimuli to the human body. Several other substances also stimulate the human body to produce cortisone and adrenaline.



Assessment

Formative: quality of contributions to classroom work (e.g. lists created)

Summative: Learners comment on different words translated in many languages, e.g. *cocoa, tea, cheese* etc.

Answer sheets

Whereas the connection of almost all the *coffee* words with the initial sound k- is obvious (sometimes represented as c-), the case with *milk* is different, with two prominent groups with initial sounds m- (Germanic and Slavic languages) and l- (Romance languages), and other potential links to be discovered.