

# Tempe

(traditional  
fermented  
food from  
Soybean)  
Making

Name : \_\_\_\_\_



:

\_\_\_\_\_

**Objective:** Students will learn the process of making tempe, a traditional Indonesian fermented soybean food, by following step-by-step instructions.



Location \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

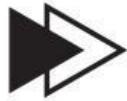
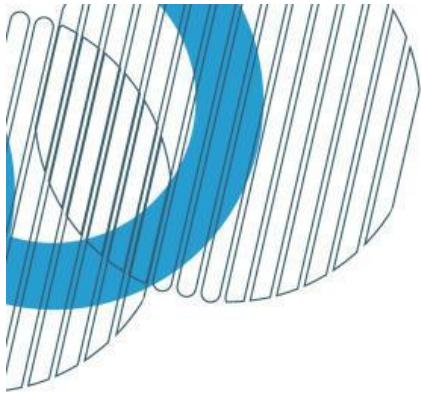
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\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

## Tools and materials



P  
R  
O  
C  
E

1

2

3

D  
U  
R  
E  
S

4

5

6



Tempe  
making



Discuss the time spent in  
**making tempe** 



Discuss the fungi involved  
**in making tempe** 



ccc

