POSTCOLONIAL MIMICRY OF THE MAIN CHARACTER IN RICHARD C. MORAIS' THE HUNDRED FOOT JOURNEY

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Abstrak: The Hundred Foot Journey menceritakan tentang perjalanan seorang koki bernama Hasan yang berasal dari India dan pindah ke Perancis. Sebagai seorang imigran, kesan dari masakan Perancis Hasan adalah hambar dan jauh berbeda dengan masakan India yang kaya akan rasa dan warna seperti yang diajarkan oleh ayahnya. Namun, kecintaannya pada seni memasak membuatnya bertekad untuk menguasai masakan yang dianggap bergengsi. Studi ini bertujuan untuk menggambarkan representasi mimikri menggunakan studi pasca-kolonial. Metode penelitian ini menggunakan kritik sastra. Sumber data penelitian adalah novel The Hundred Foot Journey ditulis oleh Richard C. Morais dan diterbitkan oleh Scribner Publishing, di Amerika Serikat, 2010. Data yang digunakan dalam studi ini mengidentifikasi karakter utama melalui teks dalam bentuk kata atau kalimat yang mewakili mimikri. Hasil kajian ini mengindikasikan bahwa 1) representasi mimikri yang dilakukan oleh Hasan dengan meniru gaya Perancis dalam bentuk rasa, gaya hidup, penggunaan bahasa, dan pemikiran. 2) ada beberapa faktor yang mendukung Hasan untuk melakukan mimikri, karena kecintaannya pada seni memasak dan dorongan dari mereka yang ada di sekelilingnya seperti orangtuanya, guru, dan teman-temannya.

Kata Kunci: Postcolonial, Mimicry, kritik sastra, The Hundred perjalanan kaki

Abstract: The Hundred Foot Journey tells about the journey of a chef named Hasan who came from India and moved to France. As an immigrant Hasan's impression of French cuisine was tasteless and far different from Indian cuisine which was rich in flavour and colour as taught by his father. However, his love of the art of cooking made him determined to master the cuisine that was considered prestigious. This study aims to describe the representation of mimicry using postcolonial studies. The method of this research uses literary criticism. The source of the research data is the novel *The Hundred Foot Journey* was written by Richard C. Morais and published by Scribner Publishing, in United States, 2010. The data used in this study identify the main characters through the text in the form of words or sentences that represent mimicry. The results of this study indicate that 1) mimicry representation carried out by Hasan by imitating France style in the form of taste, lifestyle, use of language, and thinking. 2) There are several factors

that support Hasan to do mimicry, it because of his love for the art of cooking and encouragement from those around him such as his parents, teachers, and his friends.

Keywords: Postcolonial, Mimicry, Literary criticism, The Hundred Foot Journey

INTRODUCTION

Literature comes out of human idea and talks about human life. Literary work not only comes from imagination but also a reflection and influence of the real life of the creator's environment. It means that literature is written and produced by the writer as a member of the community in his environment (Wellek and Warren, 1965). Human beings cannot be separated from society as a social creature. According to Spencer, "culture is a way of life shared by a group, a system of ideas, values, beliefs, knowledge and customs transmitted from generation to generation. The culture is produced by society and in turn a society depends on culture." It is also possible to say that society creates culture.

Postcolonial is an important field of sociological paradigm of literary studies. Lo and Gilbert (1998) formulate postcolonial as a field of cultural production and analysis. In practice, postcolonial can be understood in three terms, namely history, contradiction, and economics. In other words, the study of postcolonial explores the impact of colonization on cultures and societies. It is a critical response of the western powers to multiple forms of control and supremacy that resulted from colonial and imperial activity (Bailey, 2011). In connection with the study of literature, postcolonial works by involving various aspects, namely language, history, nationalism, canonist, space and place, body politics and hybridity or a mixture of colonial and colonized culture. Meanwhile, various possibilities are covered in this study, namely hybridity, mimicry, and ambivalence.

Mimicry is not only imitating something from others, more importantly, it shows resistance. In postcolonial studies, mimicry becomes a means of imitating and of being as superior for the inferior. The man who imitates (the imitator) is not the same position as the original according to Bhabha. Mimicry is the reshaping process "almost the same, but not quite" (Bhaba 1994: 86). In postcolonial discourse, mimicry is characterized as an attitude when the colonized country's people begin to mimic the colonizers actions, attitudes, language, and culture.

To understand further about the mimicry in postcolonial study, there are many literary works discuss this theory. One of them is the novel *The Hundred Foot Journey* by Richard C. Morais. This novel tells about a competition between French restaurants and Indian restaurants. The locations of these two restaurants are close by, with the setting in France. At the beginning, the Indian restaurant opening was not successful. Not many visitors as expected. However, Mr. Kadam, the restaurant owner did not just give up, instead he did many ways to make the business run. Then the restaurant began to be crowded. This situation disturbs the competitor, the French restaurant. Hasan, Mr. Kadam's son, continues to innovate his Indian cuisine. He continued to make experiment combining Indian and French cuisine. Hasan's cooking skills received attention from Mrs. Madam Mallory, the owner of the French restaurant.

Finally, these two restaurant owners made an agreement that Hasan would be recruited to become one of the chefs in French restaurant and join a prestigious cooking contest in France. Mrs Mallory promised a brilliant career if Hasan would accept the agreement. Finally, Hasan accepted the agreement. Not long after working at the French restaurant, Hasan followed the cooking assessment by the chefs and finally Hasan was praised for his cooking prowess and was invited to work in Paris. Then Hasan moved to Paris. After a few years in Paris, Hasan opened his own restaurant with the name Le Chien Mechant. From this phenomenon, the theory of postcolonial mimicry was reflected, when the main character, Hasan, began to mimics in several conditions.

From the background above, this study aims to describe the representation of mimicry using postcolonial studies. The mimicry is focused especially to the main character, Hasan, in the novel *The Hundred Foot Journey* that was written by Richard C. Morais (2010). Mimicry is one of the important concepts of postcolonialism study, formulated by Homi K Bhaba, that is reflected much in this novel.

LITERARY REVIEW

Postcolonialism is a theoretical phenomenon built around since the middle of the 20th century. This originated from and mostly refers to the era following colonialism. The

postcolonial route was established with independence of colonial countries (Appiah: 1991). Most post-colonial works were produced to describe the interactions, through description, narration, and dramatization, of European nations, and the peoples they colonized. It has been highly defined on historical, identical, ethnic, gender, and language issues. It focuses mainly on racial and racist relations (Amina, 2019).

One of the most significant scholars in the postcolonial analysis is Homi Bhabha. He has contributed a lot of testing ideas, for example, his concepts on Hybridity, Mimicry, Ambivalence, Otherness, to postcolonial theory. Every one of these ideas reflects the colonized individuals' approaches to oppose the unbound intensity of the colonizer. According to Ashcroft his book The Postcolonial Studies Reader (2003) there are four concepts of postcolonial process such as: ambivalence, hybridity, mimicry and othering.

Ambivalence

The concept of ambivalence considers culture to be composed of opposing perceptions and dimensions. Bhabha argues that this ambivalence presents a split in the character of the colonized other takes into consideration creatures who are their very own mixture social personality and the colonizer's social character (Bhabha, 1994). As a postcolonial writer Bhabha claims that at the site of colonial dominance there's still ambivalence, Bhabha attempts to discuss the inter-cultural gaps categories through race, class, gender, and cultural practices. The ambivalence distinguishes the emotions between positive and negative attitudes towards the colonizers.

Hybridity

The idea of 'Hybridity' means the fusion or combination of colonizing and colonized cultures with traditional signs and customs. Homi Bhabha states that cultural practices can be assimilated and adapted, and cultures cross-fertilized, as positive, wealthy, dynamic and oppressive (Bhabha, 1994). He also points out that it is also important to break down the false image of the monolithic, or unchanging, characteristic colonizing societies in this theory.

Mimicry

Mimicry is the process by which the colonized subject is produced as 'almost the same but not quite' (Bhabha 1994) copying the colonizing behavior, culture, and values by colonization includes both mockery and a certain. Mimicry is seen as a challenging behavioral pattern: people imitate the dominant, because they hope they have access to the same force. Homi Bhabha's idea of mimicry has acquired broad significance. Mimicry as Bhabha describes it is a complex phenomenon. It is not just the emulation of human behaviour, but also the mentality and personality that comes into play.

Othering

The post-colonization process deals with persons, whether from the point of view of the colonizer or the colonized person. Othering is essentially a theory focused on the idea of post-colonialism. The concept of Othering sees the universe as separate in opposites that rule each other out: if the Self is appointed, rational, masculine, good, then the Other is chaotic. The development of the Other is a supernatural scheme that represents the ambivalence at the very core of authority in itself. (Ashcroft, Griffiths and Tiffin. 2002).

METHOD

This research uses postcolonial theory and applies literary criticism. Literary criticism is seen as the study, interpretation and assessment of literary works. This research also use of certain books as a guide. Such as post-colonialism related information, literature, and any information on this study, to get more explanations about mimicry in this research. The data of this research is the novel *The Hundred Foot Journey*. This is the first novel created by Richard C.Morais published at July 2010 in United States. Richard C.Morais is a novelist and journalist. He has authored three books, including *The Hundred Foot Journey*, which is an international bestseller and has been adapted into a film (2014).

The researcher used data from the novel. She also repeated reading of the novel, reading some theories related references, taking note of important data, classifying the data, analysing, interpreting, and concluding the data. This method has been chosen because the analysis data are in the form of words and phrases. She begins to analyse the data after collecting the data in several subsequent steps. First, classifying the problems of the research what and why the main character mimic in some situations. Secondly, the researcher interpreting the data. Thirdly, as the final result of the

interpretations, the researcher arranges all information and draws conclusions as the end result of the research.

DISCUSSION

In this part, it will be explained, how mimicry applies in the novel *The Hundred Foot Journey*. The discussion is divided into two parts. The first is the mimicry done by the main character in *The Hundred Foot Journey* and the second is the reason why the main character does mimicry in the novel *The Hundred Foot Journey*.

1. The mimicry done by the main character in The Hundred Foot Journey

In this part the researcher analyses the theory of mimicry when the main character start to mimic in some situations in the novel. Hasan as the main character shows how to improve his skill by combining the Indian cuisine and France cuisine. The researcher discovers four situations when Hasan did mimicry, the first is when Hasan moved to France and opened a new restaurant, the second is when Hasan worked at Mrs. Mallory restaurant, the third is when Hasan move to Paris and the fourth is when he build his own restaurant and became friends with Chef Paul. According to Bhabha, Mimicry is the process by which the colonized subject is produced as 'almost the same but not quite'.

Over the center of the dining room, Papa hung a disco glitter-ball, made of mirrors, revolving over a tiny dance floor. He had the walls painted gold before covering them, just like he had seen in pictures of a Hollywood restaurant, with the signed photographs of Bollywood stars. (p.30)

The first situation is when Hasan moved to France and opened a new restaurant. Hasan comes from a poor family, his house has two floors, and the first floor is used as a restaurant. As a family that has a cooking business, Hasan often helps his mother in the kitchen. Until one day their family wanted to move to a more convenient location and its place adjacent to one of its rival restaurants, the Hyderabad restaurant owned by Uday Joshi. From the data above mimicry begins when they try to design a new restaurant similar to a restaurant in Hollywood.

"All week I have been learning about the Languedoc-Roussillon, the wine region around Marseille. Makes a huge quantity of wine but, you know, it produces only ten percent of the nation's Appellation Contrôlée." (p.201)

The second situation is when Hasan worked at Mrs. Mallory restaurant. In the early part, he was not placed directly into the kitchen to cook but still learned a few things about taste, smell, texture and so on. Until Hasan's family knew that Hasan had not been told to learn to cook, Hasan's father was disappointed to know all that but Hasan reassured his father that Hasan would definitely get through it. Though Hasan did not reveal how difficult it was to study at the restaurant in the first few months. The mimicry showed when Hasan learn basic part about cooking and he try to make wine. Bhabha says, "Repeats mimicry rather than re-presents" From that moment, Hasan knew which grapes were good for making wine.

"The Ostrea edulis is the oyster that grows off Brittany. Hassan, honestly, you should know this. We learnt about the Ostrea lurida two weeks ago. Here is the book on shellfish again. Study it. Properly this time." (p.203)

In this part, Hasan learns about oysters. At that time Mrs. Mallory told Hasan to identify various kinds of oysters. Finally, Hasan correctly identified the specific type by only sipping a teaspoon of various oysters and it made Mrs. Mallory pat Hasan's cheek as a gesture or show that Mrs. Mallory was proud of Hasan. Hasan start to identify oysters because before identifying, Hasan had learned about it so he developed his knowledge when he was in the kitchen.

"The thing you need to understand, Hassan, is that kohlrabi is the bridge between the cabbage and the turnip, and it melds the flavors of both vegetables. Remember that. It's a subtle but important distinction that will help you decide when one vegetable is an ideal side dish, but not the other." (p.206)

Mrs. Mallory was very persistent in terms of cooking, she was very thorough when one of the chefs made a mistake. Mrs. Mallory is a very perfectionist so even in the early stages. According to Bhabha to imitate means to know what is imitate, and to find the imitated individual. The imitator tries to copy what the person imitated has and both have to meet mentally and physically in one place. Hasan must be able to distinguish the taste, smell and texture in each dish or ingredients to be cooked. Mrs. Mallory told Hasan to smell and taste a variety of cabbage. Mrs. Mallory really emphasized this study on Hasan, so that he knows which cabbages were good and delicious when he starts to cook. Form the data above, Hasan starts to mimic the way of Mrs. Mallory cooks the kohlrabi.

Inside, the steamy kitchen was in full roar, pot lids rattling, flames flaring, and in this culinary fervor I was tasked with making the day's souffles, a lunchtime favorite made from goat cheese and pistachios. (p.210)

In this part, Mrs. Mallory told Hasan to make a soufflé dish this time. From the data above, Hasan tries to mimic with making a soufflé. Soufflé is a French cuisine made from goat cheese and pistachios. But in this part Hasan failed to make a soufflé, the soufflé he had made all shrivelled up like a wrong biological experiment. Mrs. Mallory shook her head as she stared at Hasan with anger and disappointment. This time, Hasan's experiment failed, as there was no hope for him.

"A bit heavy-handed with the juniper berries, I would say. You only need three or four to feel their presence. Otherwise, the taste, it's too German. But, really, other than that, very well done, particularly the untraditional side dishes. Simple but effective. I must say, Hassan, you have the right feel for game." (p.221)

This time Hasan was reassigned to cook. Hasan cooked a few meat dishes such as rabbit meat, pigeons, lamb legs, and a piece of pork. On this occasion, Hasan worked very hard to do and not make mistakes again. Eventually, he was praised by Mrs. Mallory for his meal this time about the meat dishes he made. Mrs. Mallory said that the dishes made by Hasan were very good and it made other chefs jealous of him. From the data above, Hasan's mimicry process has been successful and received praise from Mrs. Mallory.

We frequently placed a plate of smoke-blackened sausages, or delicate and flaky pastries of the day stacked under a smooth glass dome, all to create a mouth-watering contrast of hues and textures. (p.268)

Not only that, Hasan also served French dishes like pastry with a smooth and crisp texture. Hasan has been very thorough in improving the quality of his restaurant. There is also a curved bird preserved as decoration in his restaurant, with two shimmering eyes and a long tail that is so stunning. In this data, Hasan also develop his knowledge when he learn with Mrs. Mallory and he applied it into his own restaurant.

Le Chien Méchant's china was made to my design at Christian Le Page the heavy silver flatware, it, too, was stamped under my instructions at a family-run factory in Sheffield, England. The stemware, Moser crystal, was handblown in northern Bohemia. (p.270)

Start from eating utensils such as flatware, stemware, tablecloths, and so on. Hasan designed it according to his wishes to look like an elite restaurant in Paris. The tools used for the restaurant are often made from selected materials such as handmade crystal glass in northern Bohemia, tablecloths used are made from Madagascar, and others. Hasan is very thorough about items like this because Mrs. Mallory has told him that items like this decide the standard of Hasan's restaurant. According to Bhabha "people begin to mimic the colonizers actions, attitudes, language, and culture". So, in this part Hasan was mimic the attitudes and culture in Paris.

There we laced on good walking boots and shrugged on our kit, and slammed the car trunk shut, finally setting off at a brisk pace, hands intertwined, across the seventeenth century stone bridge that spanned the river. (p.226)

It was sunny autumn, Hasan and Margaret walked leisurely over a 17thcentury stone bridge. From the sentence above explain that Hasan starts to mimic with wearing boots when autumn time. It looks that he starts to follow the style in the neighborhood when the autumn comes.

Chef Rossier made us dress completely in black, rather than the traditional whites, right down to the clogs, and he used to shuffle around us with his own billowing black pants tucked inside his socks, like a seventeenth-century Dutch pirate, all day singing raucous tunes from his youthful days in the French navy. (p.237)

The third situation is when Hasan move to Paris. Since working in the restaurant Mrs. Mallory for three years, Hasan eventually accepted an offer to work in the restaurant in Paris. This offer is very heavy for Hasan because he had to leave his family to go to Paris, but this offer has made Hasan extremely eager

to go to Paris and continue his journey as a chef and explore new experiences. Hasan eventually arrived in Paris during the winter, working in La Belle Cluny restaurant with an old chef called Mr. Marc Rossier. As a new participant, Hasan started to mimic the custom of the chef, not wearing a white chef's shirt again, but a black shirt.

As his right hand, a great deal of room to try out my own new creations, such as a roast kid with lemons sewn into its stomach cavity. This creative freedom paid off, I think, and within two years of my arrival, La Belle Cluny was elevated from one to two Michelin stars.(p.238)

As a new member, Hasan won the confidence of Mr. Marc Rossier after two years working at his restaurant. Finally Hasan was called his right hand because he was able to try a variety of cooking creations. That's what makes the restaurant La Belle Cluny such a rising star, that previously this restaurant was just one star, and now it becomes two stars.

The count ignored the dog's mess, despite the fact that a sign ordering Parisians to clean up after their animals was directly before us, and added, rather thoughtfully, as we continued to stroll down the street. (p.283)

At that time Hasan's restaurant was visited by a nobleman and brought his dog to the restaurant. In front of Hasan's restaurant door there is a symbol shows that when buyers bring pets, they must clean the dirt by themself. From the data above, as an immigrant, Hasan was not comfortable with those situations. Hasan mimics the style of restaurants in Paris by putting a warning symbol for pets on the front door of his restaurant.

It was shortly thereafter, sitting in the bathtub, drinking a tea spiked with garam masala and dripping with sweat, all the while thinking of my father, that the name of the new restaurant suddenly came to me.

Le Chien Méchant.

Perfect. No?

(p.240)

The fourth situation is when Hasan build his own restaurant and became friends with Chef Paul. Hasan has worked at La Belle Cluny Restaurant just a few years. Not only that, Hasan also wants to realize his vision of being a chef by getting a restaurant of his own. After Hasan had agreed to quit Mr. Marc Rossier's restaurant, Hasan eventually returned to his home to ask his father's permission to create his own restaurant in Paris. After a few months of looking for a strategic location in Paris, Hasan finally started to rent a place to build his restaurant, and he called his restaurant in French, Le Chien Méchant. From the data above, Hasan starts to mimic the name of his restaurant using French langunge.

It was logical, with my heritage that I would be drawn to Chef Mafitte's "world cuisine," which seemed to revel in combining the most bizarre ingredients from the most exotic corners of the earth, but if I leaned in any direction, it was toward Paul's French classicism. Charles Mafitte's "laboratory" creations were highly original, creative, and even at times breathtaking, but I could not help coming to the conclusion his culinary contrivances were, in the end, a triumph of style over substance. (p.261)

After making his own restaurant, Hasan continues to develop his cooking skills until his restaurant finally has two stars. Hasan became friends with a master chef from the French cuisine school named Paul Verdun. They both became close friends. Chef Paul's reputation started to fall because his reputation had been defeated by chef Maffitte, who was on the rise. Yet his relationship with Chef Paul lasted just a few years, and Chef Paul eventually died of a car accident. The departure of Chef Paul made Hasan very sad because Chef Paul helped a lot in the development of Hasan's restaurant during his friendship. That's why Hasan cuisine or dishes imitates Chef Paul's style of cooking, even though Chef Paul's name has been replaced by Chef Maffite, who is very imaginative and wonderful.

"I still can't believe it. He seemed so full of life."

"What do you think, Hassan? He was your friend."

I shrugged, the French way. "He was as much a mystery to me as he was to you." (p.265)

The conversation above reveals that Hasan was talking to Andre Piquot about the Chef Paul incident. They didn't believe it wasn't an accident, but a suicide, because the witness said the car was driving really fast and didn't hesitate as it was heading straight to the cliff. Hasan's answer also did not believe, he did not know, he shrugged his shoulders in a French style, which is common to Indians by shaking their heads when talking to someone. In this situation, it was obvious that the movements of Hasan's body had already imitated the French style.

The spotlit table was the first thing guests saw when entering the restaurant's darkened hall, and every day we seductively set it anew with fresh figs, pineapples, and mangoes, colorful pots filled with berries. (p.268)

The departure of his close friend made Hasan feel such profound sorrow. Hasan returned to his restaurant, looking at each side of the room helped by Mr. Paul. Hasan designed his restaurant as luxurious and comfortable as possible as a prestigious restaurant in Paris. The appearance of spotlights on other tables, various kinds of fruit, berries, figs, and so on. From the data above, Hasan mimics the style of France restaurant.

The guests floated toward the grand salon, to the sea of white tables and long-stemmed irises in glass, to the Baroque murals and Rococo mirrors, to the tall windows offering a panoramic view of Paris dressed in expensive pearl strings of nighttime lights. (p.294)

Upon the death of his friend named Chef Paul, Hasan got a will from his friend. Anna Verdun as Chef Paul's wife delivered the will to Hasan that Chef Paul asked Hasan to handle the commemoration of Paul's departure by inviting the elite chefs in the city to have dinner. Hasan was surprised by the will because it meant he had to invite many chefs, including his rivals as well. For Paul's last request Hasan prepared all the necessities for the event very thoroughly, until the night of the warning came. All very modern and stylish, guests come in with a checklist, fur coats, and scarves are removed. Despite this memorial of a mourning event, the guests were very excited about tonight's event. In the quote above for the night event, Hasan mimic and designed his room as luxurious and comfortable as possible with the Baroque frescoes and the Rococo mirror, which is an 18th-century art style in France.

I had to concentrate as they brought out a simple oyster in clear broth, followed shortly by a salad of Belgian endive garnished with chunks of Norwegian smoked lamb and quails' eggs. (p.298)

Hasan as the organizer of the event had to be in the living room to join in the conversation with the guests, but even so Hasan continued to pay attention to his cooking. Every chef came out of the kitchen Hasan check the food before heading to the shirt of the guests. The dishes served are mixed with Belgian lettuce and chunks of smoked lamb like in Norway. It shows that Hasan mimics the dishes with another taste by another country.

Then so blackened the fowl with black truffle slices inserted in their skin they looked like birds dressed for a Victorian funeral—hence the name Paul's Partridge in Mourning. (p.305)

In the highlight of the night event, Hasan brought out the main dish, Paul's Partridge in Mourning. This dish made Hasan remember Chef Paul with chopped chives and carrots, sliced truffles which when baked truffle and chicken fat melted together. Hasan used this dish that was usually cooked by Chef Paul because it was in honoring of his departure, and because it was said he was Paul's favourite bird meat. In this data, Hasan mimics the dish that usually cook in Paul restaurant to commemorate the departure of his friend.

That magic night in late March when I won my third star, there was, as the evening's sitting drew to a close, an about-face on the tongue, toward the light and sweet and meltingly good, toward the pistachio madeleines and the star anise clafoutis and my famous bitter-cherry sorbet. (p.327)

After the Night of Chef Paul's departure, Hasan got the good news that his restaurant had risen to three stars. This is an extraordinary achievement for him, Hasan received an award that he was the first immigrant who gets three-star in France. To celebrate this, Hasan held a dinner with his employees. Hasan imitates the cuisine that is usually served when there is a celebration by cooking Madeleine cake which is a traditional cake from France.

From the data above, it can be concluded that Hasan does mimicry in four situations. The first is when Hasan moved to France and opened a new restaurant, the second is when Hasan worked at Mrs. Mallory restaurant, the third is when Hasan move to Paris and the fourth is when he build his own restaurant and became friends with Chef Paul.

2. The reasons for mimicry

This part the researcher will explain about the reason why the main character in the novel *The Hundred Foot Journey* does the mimicry. The researcher found some reasons why the main character does the mimicry, According to Bhabha "copying the colonizing culture, behavior, way and values by colonization includes both mockery and a certain. Mimicry is seen as a challenging behavioural pattern: people imitate the dominant, because they hope they have access to the same force".

In this part, the researcher discovers the reason why Hasan does mimicry which can be classified into three reasons. The first because of his father Mr. Kadam wants to make his son a great and famous chef. The second because Mrs. Mallory who has taught Hasan many things about cooking while working in her restaurant and the third is because his friend, Chef Paul, has helped Hasan to become a famous chef.

But you had to admire Papa, the charisma and determination behind his immense drive. By the time I came along in 1975, he was firmly in control of the family restaurant. (p.25)

The first reason is because Mr. Kadam wants to make Hasan a great and famous chef. It shows when Hasan explained that his father had a very strong spirit and determination. Hasan as his son also has a great sense of enthusiasm in terms of cooking. As a child who's just in his teens, he's meant to play with friends, but unlike Hasan, he has a great passion and really loves about cooking. So, from the data above it can be seen that Hasan has received encouragement from his father to learn about cooking.

Papa grabbed my shoulders in his big hands and turned me around so I would look into his eyes, eyes brimming with emotion. "Make us proud, Hassan," he said with a quivering voice. "Remember, you are a Haji." (p.129)

One time in Mumbai Hasan's house, he suffered a major accident, a fire that killed his mother. The incident really affected the family of Hasan. Hasan's father decided to move out of those country, move on with new life and new experience as soon as possible, and remove old wounds. They moved to his aunt's house in London, but only lasted two years, and then moved back to France. That is where their journey started, they met Mrs. Mallory, and his restaurant was competing with her. The conversation above reveals that they just opened their new restaurant in front of Mrs. Mallory's restaurant. Hasan cooked with enthusiasm and his innovation to prove that his restaurant was also worthy of being restaurant in France. Hasan worked hard to make his family proud of him especially to his mother who had died.

"What you say? I don't tink I heard you right."

"Papa, if Hassan becomes a French chef that means we stay here and make this home. Well, good. I am tired of moving, Papa. I don't want to go back to drizzly old England. I like it here." (p.192)

After the accident in Mumbai that killed his mother, Hasan's family has moved to start a new life. After moving to France, he got an offer to work at Mrs. Mallory's restaurant. It is clear that Hasan's father Mr. Kadam does not approve of it, but from the conversation above shows that if Hasan agrees to the offer, Hasan will help their family's economy. They are tired enough to keep running away from problems, so they want Hasan to be a great and famous chef and make his family proud of him.

"I was suddenly ashamed of myself. Papa, who shouldered so much for so many, he, of all people, deserved this carefree and joyous moment without my brow furrowed in distaste." (p.230) At that time Hasan saw his father while searching for mushrooms with his friend Madame Picard. Seeing his father having so much fun with his friend made Hasan realize how heavy the burden that had been borne by his father so far. These situation made Hasan increasingly want to go to Paris immediately to make his father proud of him.

She urged me to work hard and absorb as much as possible in the coming years; she was there for me and would help me any way she could. To start our adventure, she said, I should study this Lyon butcher's treatise with utmost care. (p.197)

The second reason for Hasan's mimicry is Mrs. Mallory who functions herself as a teacher who has taught Hasan many things about cooking while working in her restaurant. On the other hand, Mrs. Mallory was also supporting Hasan to become a successful chef while working at her restaurant. Every day Hasan has learned a lot of things. Hasan did not want to disappoint her because all this time Mrs. Mallory supported Hasan a lot.

Normally an outsider fighting for a seat at the table occupied only by French insiders. (p.283)

Hasan here looks like just an immigrant who wants a French chef's chair. From the data above, Hasan wants to make his parents proud of him, and make Mrs. Mallory proud of him because she has taught a lot about cooking and wants to make Mr. Paul, who has helped Hasan a lot in doing business, proud of him.

"We came right as soon as we heard the news. It was just so fantastic. We just had to see you and congratulate you. Immédiatement. What an incredible achievement.... Madame Mallory, she was right!"

"I am sure, up in heaven, she is telling Papa that right now." We laughed. (p.337) Rifda Farnida

Before Hasan goes home, Margaret had met his family first to tell the happy news. The two of them talked and Margaret said that Mrs. Mallory must be proud of Hasan. But unfortunately, Mrs. Mallory had died several weeks after his father's death. Mrs. Mallory died because of pneumonia she suffered. Margaret said that Mrs. Mallory said it was true that you would become a very great chef.

"Oh, so proud. Oh, I wish Mummy and Papa were here. I tink I might cry." But she looked nowhere near to crying. In fact, she gave me a very hard pinch. (p.335)

The third reason is because his friend, Chef Paul, has helped Hasan to become a famous chef. In the conversation above, Mehtab's sister Hasan expressed her happiness when Hasan got a three star for his restaurant. She imagined that if their parents were here they would have been very proud of Hasan. Unfortunately Hasan's parents have died. Mr.Kadam's died because of his old age and his mother who died because of a fire incident. His family wanted Hasan to become a great chef, finally Hasan became a great chef because Chef Paul has helped him.

From the data above, it can be concluded the reason why Hasan did mimicry is first because of his father's encouragement. The second because Mrs. Mallory is his teacher who has taught him many things about cooking while working in her restaurant and the third one is because his friend Chef Paul has helped him become a famous chef.

CONCLUSION

Copying the colonizer's behaviour, culture, and values by colonized people including in the form of mockery can be called mimicry. Mimicry is seen as a challenging behavior pattern: people imitate the dominant, because they hope they have access to the same force. However, the researcher found four situations for the first question about what mimicry done by the main character in *The Hundred Foot Journey* novel. The first is when Hasan moved to France and opened a new restaurant, it looks when he try to design a new restaurant similar to a restaurant in Hollywood. The second is when Hasan worked at Mrs. Mallory restaurant, it looks when he starts to mimic the way of Mrs. Mallory cooks. The third is when Hasan move to Paris, it looks like when Hasan mimics the style of restaurants in Paris by putting a warning symbol for pets on the front door of his restaurant and the fourth is when he build his own restaurant and became friends with Chef Paul like when Hasan mimics the dish that usually cook in Paul restaurant to commemorate the departure of his friend.

To answer the second question, the researcher found three reasons why the main character does mimicry in *The Hundred Foot Journey* novel. The first because of his father Mr. Kadam wants to make his son a great and famous chef. The second is because Mrs. Mallory who has taught Hasan many things about cooking while working in her restaurant and the third is because his friend, Chef Paul, has helped Hasan to become a famous chef. Those three people encourages Hasan to immitate the French's chef skills and attitude so that he becomes a good French chef.

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