

# INOVASI PRODUK DAN INKUBATOR WIRAUUSAHA BAGI GURU BIDANG BOGA DI SMKN 6 YOGYAKARTA

by Dr. Dra. Sri Palupi, M.Pd., Dr. Dra. Badraningsih Lastariwati, M.Kes., Tri Murhanjati Sholihah, M.Pd.,  
Dr. Ir. Sugijono, M.Kes., Dr. Siti Hamidah, M.Pd.,

## ABSTRACT

*Pengabdian Pada Masyarakat (PPM) in 2021 aims to provide product innovation training and entrepreneurial incubators for teachers in the culinary field at SMK N 6 Yogyakarta. During the training activities, it was revealed: (1) knowledge and insight about entrepreneurship innovation; (2) possess the knowledge and skills of product innovation as a mentor/facilitator in culinary entrepreneurship; (3) have knowledge and skills about packaging, attractive design and packaging of dishes in accordance with the criteria and conditions of sanitation and hygiene;*

*(4) participants can calculate mark-up, and production Break Event Point (BEP).*

*PPM activities have been carried out on March 13, 2021 and March 20, 2021 at the Catering Laboratory of SMK N 6 Yogyakarta.*

*The target of the activity is a productive culinary teacher at SMK N 6 Yogyakarta. Activities are carried out using presentation methods and group work. The PPM activity materials include: (1) knowledge and insight on entrepreneurship thematic learning; (2) knowledge and skills in the development of entrepreneurial business incubators; (3) knowledge and skills about sanitation and hygiene; (4) knowledge and skills on packaging, digital era marketing and mark-up calculations as well as BEP; (5) culinary skills. The results of the PPM training activities include: (1) The knowledge and insight of participants about entrepreneurship innovation, thematic in entrepreneurial creativity, business incubator development, hygiene sanitation, packaging and marketing in the digital era has increased. (2) the skills of participants in making various rice, various typical Keraton dishes, various contemporary preparations and rujak are increased. (3) The knowledge and skills of participants about packaging, attractive designs and packaging of dishes according to the criteria and requirements for sanitation and hygiene are increased. (4) Participants can calculate mark-up, and production Break Event Point (BEP) correctly.*

Kata Kunci: *entrepreneurial incubator, product innovation, culinary teacher*