

# **DIVERSIFICATION MUNCHIES PROCESSED BASED OF LOCAL FOOD FOR DEVELOPMENT EFFORTS AS A BUSINESS AND INCREASING INCOME FAMILIES IN HAMLET PRINGGODANI MRICAN**

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## **ABSTRACT**

Community service activities aimed to improve the knowledge and skills of women managers stalls, food vendors around, the mother does not work and girls from the region Hamlet Pringgondani Mrican Yogyakarta, in terms of: 1) materials, types, characteristics and techniques if the manufacture of processed snacks made based on local food, 2) making diversification of processed snacks made from local food with a variety of materials and techniques though, 3) serving / pack diversification of processed snacks made from local food interesting and hygiene so salable and 4) set the selling price of processed snacks made from locally made food.

The training was conducted in August-September 2015, involving 25 women managers stalls, roving food vendors, the mother does not work and girls from the hamlet Pringgondani Mrican Yogyakarta region. The activities include the provision of material about the type and characteristics of snacks and local food and insights on entrepreneurship food, the manufacture of various types of snacks using basic ingredients local food (cassava, yam and maize), manner of presentation and packaging of snacks to make it more attractive and hygiene so salable, determination the selling price and the results of the evaluation of PPM with an oral test and a practical test

Results of activity: 1) increasing the knowledge of participants about the materials, types, characteristics and techniques if the manufacture of diversification of processed snacks made from made from local food, 2) increasing the skills of trainees in making diversification of refined processed snacks made based on local food with a variety of materials and techniques if, 3) increasing the skills of participants in presenting the diversification of processed snacks made from local food interesting and hygiene so worth selling, 4) increasing the knowledge of participants in the sale price of processed snacks made from local food prepared and increased insight and growth motivated trainees to entrepreneurship snack food made from local foods. Suggestions need for assistance after the training so that the knowledge and skills already possessed actually implemented.

*Kata Kunci: Diversification processed, Local food munchies*