

# CULINARY SKILLS AS THE DEVELOPMENT OF AN INDEPENDENT BUSINESS COMMUNITY IN PADUKUHAN MRICAN YOGYAKARTA

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## ABSTRACT

### **Abstract**

*The activity aims to improve the knowledge and skills of the food sector which includes: 1) knowledge of marketing strategies for food products and business development, 2) knowledge of food ingredients for dishes of the type and characteristics and 3) skills in making dishes including ingredients, suitable portion, food production, interesting technique and presentation.*

*The activity was attended by 25 food business woman and non-working woman (in productive age) from Padukuhan Mrican and community members around UNY campus. The activity was carried out in the Culinary Education Study Program, Faculty of Engineering, UNY. The time of implementation was in April-May 2019. The methods used are lectures, question and answer, demonstrations and practices both groups and individuals. The data analysis technique uses descriptive analysis.*

*The results of the activity are: 1) increased knowledge about marketing strategies for food products and business development efforts, 2) increased knowledge about food ingredients for making dishes (Chicken Katsu, Poach Egg Florentine, Zity with Spicy Chili Sauce, and Lazagna) and their characteristics and 3) increased skills in processing and serving dishes that include ingredients, the suitable portion, interesting techniques and presentation. Recommendations from this training activity are: 1) the skills in making Continental and Oriental dishes that have been obtained can be developed to add a variety of dishes that are commonly made and sold such as Soto, Siomay, Meatballs, Ketoprak, Chicken Noodles and so on, 2) knowledge about the marketing of food products that have been taught can be implemented in a simple way in order to make the food products can be widely known.*

Kata Kunci: *culinary skills, independent business development*