Perfection of the Palgading's traditional snacks to improve product quality and their-own family revenue

by Badraningsih Lastariwati, Sutriyati Purwanti, Mutiara Nugraheni

ABSTRACT

The objectives of this community development activities were (1) to increase knowledge and sanitation of individual hygiene; (2) increasing knowledge and skills of processing and managing traditional food production; (3) improving the skills of serving food and traditional food packaging; And (4) developing traditional snacks to improve the quality of family products and income in the Tourism Village of Palgading. The activity method used were lecture, question and answer, plus a demonstration and practice both for groups and individuals with some discussion process. Lectures and frequently asked questions are used to describe personal hygiene habit and observed surrounding environment; expanded their knowledge about processing and management of the traditional food production and marketing. The practical activities are used to practice the handling of hygiene behavior of food handlers, waste handling, processing techniques, presentation (packing), service, and price determination. Discussion activities are used to understand the problems faced by partners.

This community development activities *results were obtained: (a) the knowledge and skills of mothers of the Palgading tourist village on improved sanitation of individual hygiene; (B) knowledge and skills of processing and management of traditional food production increases; (C) the skill of serving food and packing of traditional foods increases; And (d) traditional hawker products typical of the tourist village of Palgading, in the form of diversification of cassava processing (cassava, sentiling and madusari), corn processed (corn cake cake), and banana processed (banana chips and chocolate banana chips and banana banana); with special drink is "Es Tipis" - a lime cucumber ice and the Pletok Beer (Javanesse beer).*

Kata Kunci: *Traditional snacks, processed development*