

# **Empowerment of Productive Age Women through Business Training in the Food Sector in the Community Around the UNY Campus**

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## **ABSTRACT**

### **Abstract**

This community service activity aims to disseminate skills in processing and presenting Indonesian Patiseri cakes well. The knowledge and skills that must be mastered by the trainees include: a. Knowing the description of knowledge about Indonesian Patiseri cakes with various ingredients, types and techniques. b. Can process a variety of Indonesian Patiseri cakes that use flour based ingredients with various techniques. c. Can find out how to determine the selling price of Indonesian Patiseri cake products. c. Can serve and package snacks to make it more attractive.

Community service activities are carried out in the Culinary Technical Education Study Program, Faculty of Engineering UNY. Implementation time is April-July 2018. The methods used are lectures, question and answer, demonstrations and exercises for both groups and individuals. Data analysis techniques using descriptive analysis with percentages.

The results of the activities are: a. The participants of the activity increased their knowledge of Indonesian Patiseri cakes with various ingredients, types and techniques, including: selection of ingredients, weighing, mixing techniques, processing techniques, composition of ingredients, packaging and sanitation of food made, so that the food produced was more standardized than side of taste, shape, texture, portion, appearance and hygiene. b. Participants can improve their skills in processing various kinds of Indonesian Patiseri cakes using basic ingredients of flour with a variety of processing techniques, including: Ku Cake, Onde Onde Cake, Lemper with various techniques, macaroni schotel. c. Participants can calculate the selling price of Indonesian Patisserie cake products, based on BEP calculations. d. Participants can present and package snacks to be more attractive, with primary packaging in the form of banana leaves, paper and plastic.

**Kata Kunci:** *Empowerment, productive age, food business*