

DEVELOPMENT OF PROCESSED RICE TOWARDS PRODUCT DIVERSIFICATION TO IMPROVE THE SKILLS OF MOTHERS FARMER WOMEN GROUP (KWT) IN KAPANEWON PENGASIH, KULON PROGO

by Prihastuti Ekawatiningsih, Endang Mulyatiningsih, Icdha Chayati, Thyara Mahanani

ABSTRACT

Since the Covid-19 pandemic, many businesses have switched to online businesses without exception in the culinary field. DLK activities aim to make coloured rice or bento creations that are beneficial for health. Coloured rice products are expected to be used to develop a healthy rice bowl business. The method of DLK training activities is collaboration between 4 lecturers, 5 students of Catering Education and 20 participants from mothers of KWT Group, Kapanewon Pengasih, which is located around UNY Wates campus. DLK activities were carried out from March to August 2023 in the Catering laboratory of UNY Wates Campus. Activities were evaluated from participation, attitudes, skills and participant satisfaction during the training. DLK activities successfully trained the manufacture of 4 coloured rice products, namely blue rice from bay flowers, yellow colour from turmeric, red colour from dragon fruit, and green colour from pandan leaves and sago leaves. green colour from pandan leaves and suji leaves. The rice products had good taste, colour and texture, served on a dinner plate in the form of tumpeng, lunch box/bento and rice bowl.

Kata Kunci: blue rice, yellow rice, green rice, brown rice, rice bowl