

ENHANCEMENT OF CULINARY SKILLS FOR COMMUNITY BUSINESS AROUND WATES CAMPUS UNIVERSITAS NEGERI YOGYAKARTA

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ABSTRACT

This community service activity aims to disseminate skills in properly processing and serving continental snack, Indonesian snack, and preservation products. The knowledge and skills that must be mastered by training participants include: 1) knowing the description of knowledge about continental snack, Indonesian snack, and preservation products with various ingredients, types and processing techniques, food safety, conventional and online marketing strategies, 2) can processing various continental snack, Indonesian snack, and preservation products using fish basic ingredients with a variety of processing techniques, 3) can find out how to determine the selling price of continental snack products, Indonesian snack, and the resulting preservation products, 4) can serve and package snacks or cake to make it more attractive.

Community service activities are carried out in the D IV Tata Boga Study Program, Faculty of Engineering, UNY. The implementation time is from June to September 2020. The methods used are lectures, questions and answers, demonstrations and group exercises. The data analysis technique used descriptive analysis with a percentage.

The results of the activity are: 1) the participants increase their knowledge about continental snack, Indonesian snack, and preservation products with various ingredients, types and processing techniques, including: selection of ingredients, weighing, mixing techniques, processing techniques, composition of ingredients, packaging and sanitation hygiene food is made, so that the food produced is more standardized in terms of taste, shape, texture, portion, appearance and hygiene, food safety, conventional and online marketing strategies, 2) participants can improve skills in processing various continental snack, Indonesian snack, and preservation products that use flour with a variety of processing techniques, including: Onde Onde Ketawa, Bolu Kukus, Putri Ambon, Various Sweet Bread, Kerupuk Tenggiri and Patin, 3) participants can calculate the selling price of continental snack products, Indonesian snack, and the preservation products produced, based on BEP calculations, 4) participants can serve and me packaging the product with primary packaging in the form of opp plastic, plastic pouch and paper.

Kata Kunci: *community business, culinary, skills*