

Fish Cooking Training to Improve Business Skills of Communities around YIA Airport

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ABSTRACT

Fish processing training activities aim to: (1) reveal the participants' responses to fish cooking training activities; (2) assessing the skills of the participants during the fish cooking practice; (3) evaluate the participants' interest in developing a fish cooking business.

PPM was held on July 21, 2020 at the UNY Catering Laboratory at the Wates Campus. The target of the activity is young people around the Wates campus who register online. Activities carried out by demonstration methods and group work. PPM activity materials include: (1) Knowledge of fish processing; (2) Tom Yang Goong; (3) Fish florentine; (4) fish nuggets; (5) fish Kastengel; (6) the art of serving and packaging fish dishes

The results of the PPM show that the training activity received (1) a positive response, because the participants received cooking tutorials directly from the experts; (2) The skills of the participants during the fish cooking practice are very good, fish is cooked very easily but tastes good and is worth selling to millennials; (3) 30% of participants have developed food businesses who are interested in increasing their business from the results of the training

Kata Kunci: *tom yang goong; fish Florentine; fish nugget ikan; fish kastengel*