

Oyster Mushroom Entrepreneurship Training for Learning Citizens at Bina Insan Mandiri Yogyakarta Social Institution

by Hiryanto, Lutfi Wibawa dan Entoh Tohani

ABSTRACT

Abstract

The high unemployment rate among youth today is due to the assumption that the most noble job is to become an employee or employee at a company, so that many graduates from educational institutions due to limited employment opportunities become unemployed. On this basis, the Community Service (PPM) activity carried out by the PLS Department team aims to equip children who are foster children at the Bina Insan Mandiri Yogyakarta social institution in the form of entrepreneurial training in oyster mushroom cultivation, because it is relatively easy and does not require a large space. and the cost is relatively cheap. Therefore, this PPM activity aims to 1) implement the knowledge and skills possessed by the service team to make it more useful for the target audience; 2) Increase knowledge and skills in the field of oyster mushroom cultivation entrepreneurship for residents studying the Bina Insan Mandiri Yogyakarta Social Institution which is useful for their lives. by using the method of discussion, question and answer and the practice of preparing oyster mushroom cultivation media and mushroom-based food processing, by collaborating with partners from practitioners and the Jogjakarta mushroom house, where face-to-face activities are carried out formally for 2 times and followed by mentoring, using a place in Bina Insan Mandiri Social Institution, which is addressed at Perum Griya Kencana Permai, Arjorejo, Sedayu, Bantul Yogyakarta. The results of community service, quantitatively this activity was attended by all residents of social institutions as many as 21 children, as well as 4 assistants, so that the total number of participants was 25 people, while seen from qualitative, this activity was very interesting, this was proven by the training participants who were very enthusiastic to try it in preparing media in mushroom cultivation and food processing using mushroom-based ingredients, which can be directly felt for lunch at that time. In terms of the program, this activity is very beneficial for them because it can equip them after they leave the orphanage so that they can be independent.

Kata Kunci: *Entrepreneurship training, Oyster Mushroom Cultivation*