

WORKSHOP ON DIVERSIFICATION AND PROCESS OF CATERING FOODS BASED ON LOCAL BIOLOGICAL RESOURCES IN NGLANGGERAN GUNUNG KIDUL

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ABSTRACT

Nglanggeran has been becoming a partner village of Region and Environment Research Center of Institute of Research and Community Services of Yogyakarta State University since 2012, with running of service activities for three years. Form and theme of activities during this period were determined by public demand. Based on information and willingness of housewives group called "Paguyuban Purba Rasa" as target of this community service activities, in 2015 we conducted a workshop on catering food process and diversification with raw materials of biological resources which were widely available in Nglanggeran Village. Based on the survey result, the potential biological resources in this village were cassava, papaya, and catfish. The activity was carried out by giving them the knowledge about which types of biological resources were abundant in Nglanggeran that were potential to produce special catering foods as high value foodmark of Nglanggeran. After that, we demonstrated how to make variety of foods with materials from local biological resources, and the participants followed to practice immediately. Various food products trained were "gudeg" of cassava leaf, "urap" of papaya leaf, "mangut" of catfish, catfish nugget, and "sate" of catfish. The activities were carried out in 2 days, ie on 15-16 August 2015 at the Padukuhan House of Nglanggeran Village. On the first day, we delivered the knowledges, demonstrations, and hands-on by the groups of participants, while the 2nd day the participant continued the practices. The activity was attended by 28 participants and the local government.

The results of the questionnaire evaluation, out of 28 people who filled customer satisfaction questionnaire showed that the impressions and comments of all participants (100 %) were happy and grateful, and felt the benefits of the activity, and would try to diversify catering food products for selling. In addition, all participants also hoped that such activities could be continued in the future and there would be still an assistance for the participants. Thus, the evaluation results showed that this service activities were successful. The conclusion of the service activities were the participants could be; (1) selecting and utilizing local biological resources to produce the catering foods of Nglanggeran; (2) processing of local biological resources into a variety of catering food products (product diversification); and (3) understanding the value of traditional culture in such products as the local characteristic culture of Nglanggeran.

Kata Kunci: *diversification and process of catering foods, local biological resources*