

FOOD MANAGEMENT TRAINING FOR FOOD MANAGERS IN THE PONDOK PESANTREN RUMAH TAHFIDZQU DERESAN YOGYAKARTA

by Wika Rinawati, Marwanti, Mutiara Nugraheni, Rizqie Auliana, Yuriani, Andian Ari Anggraeni

ABSTRACT

The aim of the training at the Tahfidzqu Islamic Boarding School is 1). Providing knowledge related to hygiene, food sanitation, halal food, and compiling menus, 2). Providing practical experience in food processing.

This training activity was carried out during 3 meetings, in the Hall at Tahfidzqu's House and the Food Laboratory of the Food and Fashion Engineering Education Department, Engineering Faculty, Yogyakarta State University. Participants in this activity were 20 religious teachers and food security staff at Tahfidzqu House. The methods used in this training are lectures, discussions, workshops, demonstrations and practices. Presentation of material on halal food, food hygiene sanitation and preparation of menus. The practice of processing side dishes and cakes.

The results of this dedication show that the material provided during the training can be used to add knowledge related to halal food, food hygiene sanitation and menu preparation. Based on the results of the questionnaire on the delivery of material obtained 91% excellent categories and 9% good categories, in terms of instructors 96.6% very good categories, and 3.4% good categories. PPM activities to increase skills and enrich the processing and presentation of side dishes and cakes. Based on the results of the questionnaire on facilities and infrastructure 93.3% in the very good category and 6.7 in the good category.

Kata Kunci: Food Management, Islamic Boarding School Rumah Tahfidzqu