DEVELOPMENT OF COURSE E-LEARNING In FOOD PRESERVATION TECHNOLOGY COURSE, FACULTY OF ENGINERING, YOGYAKARTA STATE UNIVERSITY

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ABSTRACT

This research aimed to: 1) develop course e-learning of Food Preservation Technology, 2) assess the feasilibity of course e-learning of Food Preservation Technology. This research applied Research and Development method. The development of course e-learning used 4D model: define, design, develop and disseminate. This research was held from May to November 2016 at Culinary Art and Food Technology Study Program, Faculty of Engineering, Yogyakarta State University. The feasibily of course e-learning was assessed by content expert, media expert and 40 students of Food Preservation Technology course enrolled at first semester of the year 2016/2017. Data were collected by questionaire. Data analysis was performed using quantitative descriptive method. The results of this research were as follow: 1) course e-learning of Food Preservation Technology was developed using resources (such as file, folder, label, page, and URL) and activities (quiz and forum), consisted of some learning contents such as 6 handouts, 1 presentation slide, 23 jobsheets, 23 production videos, 5 packaging videos, and some additional reading materials from other source, then uploaded at LMS Be-Smart v2, addressed at http://besmart.uny.ac.id/v2/ course/view.php?id=559, 2) the feasibility of course e-learning was assessed by content expert with result of 3,81 categorized into very appropiate, by media expert with result of 3,97 categorized into very appropiate, and by students with result of 3,46 categorized into appropiate. Course E-learning of Food Preservation Technology is appropiate to be used as learning media.

Kata Kunci: *e-learning, food preservation technology*