

INCREASE SKILLS MAKING PATISERIE PRODUCTS TO ADD SOCIETY INCOME AROUND CAMPUS KARANGMALANG YOGYAKARTA

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ABSTRACT

The program aims to improve knowledge and skill woman and adolescent girls around campus Karangmalang Yogyakarta in terms of: 1) material, type and engineering if the product patiseri 2) make it patiserie {various kinds of pone. Muffin, pie, chouxpaste, puff pastry with variation of / the content and form, my cake, onde- onde, various broiled} 3) presenting and package patiserie products already made to be more interesting and higiene, 4) set selling price patiseri products made.

Activities carried out in August – September 2016, involving 25 people mothers are unemployed and adolescent girls around campus Karangmalang Yogyakarta. Activities carried out with the methods: talk, question and answer, demonstrations and exercise both the and individual .Evaluation the event was held to know: their mastery of the material training by participants, activities implementation and for the impact of activities. Evaluation use test oral and tests practices / skills. Indicators the success of activities 80 % of participants over matter good the theory and practices.

The outcome of the activities: 1 the participant knowledge about products patiseri which includes material , type and technique of sports varying .2) the skills participants process various products patiseri { various kinds of sweet bread. Muffin, pie, chouxpaste, puff pastry with variations think / the content and the form of. Cake , onde-onde, various sponge broiled} 3) the skills in presenting and package products patiseri already made so more attractive and higiene, 4) the participant knowledge in setting the selling price patiseri products made with right .Advice need of assistance after training so that knowledge & amp; high skill been possessed is implemented.

Kata Kunci: *Patiserie Products, Society Income*