

DIVERSIFICATION OF CULINARY PROCESSING OF WOMEN OF KWT SIJUARA BLIGO WITH TRAINING IN VARIOUS CHIPS AND INSTANT DRINKS

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ABSTRACT

Dusun Beteng, Bligo, Ngluwar, Magelang has a Sijura Women Farmer Group (KWT) whose business is making culinary products. So far, the existing preparations are wet products that don't last long in storage and must be sold out that day. Therefore, product diversification is needed so that there are culinary products that are durable and can be sold for a long time. The community service program (PKM) provides training on making various products of chips and instant drinks and their packaging. The training has been carried out with discussion stages, purchasing tools, materials, and packaging, making packaging label designs, implementing training, independent production, and evaluating PKM. The results of the training showed that there were three variants of chips made, namely breadfruit chips, banana chips, and cassava chips, three variants of instant drinks, namely instant ginger, instant turmeric, and instant kencur. Packaging of chips uses a standing pouch made of plastic for a product weight of 100 gr with a label extending from top to bottom made of promo sticker material. The instant drink primary packaging is a plastic bag measuring 250 gr with a thickness of 03, the secondary packaging is plastic mica and a label is made of AP 120. The knowledge results show that the trainees understand the material very well as indicated by the score of 89 (out of a maximum of 100). The PKM program also provides excellent benefits as indicated by the evaluation questionnaire score reaching 3,745 (out of a maximum of 4,000).

Kata Kunci: diversification of culinary preparations, chips, instant drinks