

PROCESSED FOOD CREATIONS MADE FROM CASSAVA FOR TYPICAL Snacks IN TINALAH TOURIST VILLAGE

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ABSTRACT

Abstract

The development of Tourism Villages is currently experiencing rapid growth with a focus on natural charm and community-based culture. One of the challenges faced by Tinalah Tourism Village is attracting the growing interest of visitors. Innovation is the key to maintaining visitor interest, and for this reason, empowering local communities is the right solution. One potential that has not been fully exploited is the creation of processed foods made from cassava to become typical snacks of the Tinalah Tourism Village. The aim of this activity is to explore opportunities to increase visitor interest and sales turnover through training and coaching for the community around the Dewi Tinalah tourist village. The choice of cassava as the main raw material is based on the abundant availability of cassava in the Tinalah Tourism Village but it has not been utilized optimally to create typical snacks. So far, cassava is only sold in raw form in village areas or outside the village. The method used in implementing PkM in this tourist village uses lectures, practice and assistance in producing processed products from cassava. The expected results of this activity are an increase in visitor interest in typical cassava-based snacks and an increase in sales turnover for the local community. Apart from that, the service team will try to publish the results of this research through the PTBB department's national seminar forum as a form of contribution to the development of the Tinalah Tourism Village and share experiences with the wider community in the context of community empowerment through locally based culinary innovation.

Kata Kunci: *Tourist village, typical snacks, cassava.*