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Training activities for manufacturing culinary products using local food ingredients Bengkala Village, Kubutambahan District, Buleleng District, Singaraja

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Abstract--Bengkala Village is a tourist village located in Kubuaddan District, Buleleng Regency. Agriculture and tourism are the main livelihoods of Bengkala village residents. The COVID-19 pandemic has resulted in a loss of income for Bengkala Village residents who work in the tourism industry, causing incomes for many food and tourism industries to decrease. Bengkala Village produces various kinds of agricultural products, including rice, cassava, sweet potatoes and turmeric. These local ingredients have the potential to be used as food product creations that can increase culinary variety in Ranu Pani. For this reason, the community service team carries out service by creating food product creations from local ingredients from Bengkala Village. The results of these food product creations will be taught to local culinary practitioners. The method used was a field survey, interviews with community leaders as expert informants, followed by the implementation of training. It is hoped that the results of this service will expand the knowledge and skills of culinary practitioners in processing local food ingredients into innovative culinary products and increase economic value, and can support the tourism industry in the culinary sector.

Keywords---Bengkala Village, Food Processing Creations, Training, Culinary Products.

Introduction

Bengkala Village includes 2 (two) Banjar Dinas, namely: Banjar Kajanan and Banjar Kelodan. Bengkala Village has been designated as one of the Tourist Villages in Buleleng district. To support the existence of Bengkala Village as a Tourism Village, many innovations are needed, including in the culinary sector, so that it can generate income for the community, especially the Bengkala Village PKK. Meanwhile, PKK members in Bengkala Village have never received training in making culinary delights from local ingredients found in the village.

The people of Bengkala Village have long utilized natural biological resources, especially plants, as raw materials for their daily needs. Bengkala Village is one of the villages that has natural potential to be developed as a tourism destination because it is located in the Air Sanih tourist area. The Bengkala Village community is a community where the majority of its residents have a work background as farmers. During its development, the people of Bengkala Village cut down trees to clear land which would later be used as agricultural land. The main agricultural products are fruit, such as rambutan, coconut, mango, rice, cassava, turmeric, sweet potato, sticky rice and others. The materials used for this service activity are shown in Figure 1.



Figure 1. Culinary Making Ingredients (Cassava, Corn, Coconut)

According to the results of interviews with PKK members of Bengkala Village, apart from helping their husbands, they also work on materials needed for ceremonies, especially in making ceremonial facilities using local food ingredients and buying them at the nearest market in Bengkala village. Basically, Bengkala Village food has two functions, one is used for daily staple food while the second is for ritual ceremonies. The staple food of Bengkala villagers is generally made from rice which is processed into rice. Meanwhile, food used for religious ceremonies uses ingredients such as sticky rice, cassava, turmeric and sweet potatoes. In relation to these food ingredients, skills and knowledge about culinary making are needed for the community, especially PKK mothers. Bengkala village PKK mothers play a very important role in increasing their role in supporting tourism activities in Bengkala Village.

Therefore, we from the community service team for the Hospitality study program, Foundation, Concrete and Road Paving D2 Study Program and Program continued with making recipes and conducting product trials, then the product results were made into training to create creative product innovations using materials. local local food from Bengkala Village. So that abundant raw materials from community agricultural products can be utilized, so they have a higher selling value than unprocessed agricultural products. Innovation is how to carry out an activity that can increase value (added value) and excellence from current conditions.

The aim of this training for the community is to provide new knowledge to local culinary practitioners in creating creative processed food product innovations using local food ingredients, so that they can create new jobs and optimize the potential of existing natural resources. This new product can support the tourism sector in the culinary sector.

Implementation Method

The method used in this research is as follows:

1) Interview

The field survey carried out by the team in community service was an interview with representatives of the Bengkala Village PKK group. This interview aims to dig up information for community leaders to find out related to problems, exploring data related to agricultural products, what staple foods are consumed by local residents which could possibly be developed as creative new product innovations.

2) Survey

After conducting interviews with traditional leaders, we continued with conducting a field survey to find out local food ingredients so that we could determine which food ingredients would be used as innovative products. The local food ingredients obtained are listed in Figure 2. namely cassava, corn, coconut.

3) Membuat Standar Resep

After getting the ingredients, the team determines the dish that will be made by creating a standard recipe which will later be given to the participants when making the product with the aim of producing delicious food, which can be displayed attractively and can be sold. Recipe made using bana, cassava, coconut, corn.

Community service carries out trials of various kinds of product making using basic materials available in Bengkala village with the aim of creating innovative product creations. After testing the recipe, the results were used as training material for participants in Bengkala Village. So that later participants will be able to create local food creations that have been designed by the community service team.

4) Product Trial

Based on the recipe that has been made, the team carries out trials to make the product with the aim of ensuring that the standard of the recipe that has been made by the team is appropriate and that when put into practice the training participants do not experience difficulties.

5) Product Manufacturing Training

Cooking training to create innovative products for participants from culinary practitioners from Bengkala Village was carried out at the Bengkala Village Community Hall on 18 - 19 May 2024. The number of training participants was 20 culinary practitioners from the Bengkala Village PKK group partners. The training was divided into 10 groups. The training was carried out directly in making products by participants in groups guided by a community service team of 6 D3 hospitality students accompanied by 3 lecturers.

Results and Discussion

Based on Figure 2, participants practiced creating products that had been tested by innovative community service teams such as corn, coconut and cassava. Participants are taught the steps to prepare ingredients, prepare equipment and how to make products, and the tools needed to make food, apart from that, participants are taught how to read recipes so they don't make any wrong steps. Figure 2 shows the opening of service activities carried out by the head of the Bengkala Village PKK and Figure 3. Product Making Training with Participants



Figure 2. Opening of service activities carried out by the head of the Bengkala Village PKK



Figure 3. Product Making Training with Participants

The results of the practice are based on Figure 4. After being evaluated together, the results of the practice were immediately taken home by each participant and each individual was given a recipe book.



Figure 4. Training Product Results

After conducting product training, trainees are distributed a questionnaire to see the level of satisfaction with the results of the training on a scale of 1-5 where point 5 is the highest point. The questionnaire was carried out using 6 segments, namely equipment, ingredients, recipes, time, material delivery and training results. The evaluation results include the training time provided, the training materials and equipment prepared, the delivery of the training materials, the results of the training products in terms of taste, color, aroma and texture of the food in general. Participants who took part in this training were very happy and enthusiastic to participate in making all the products taught from start to finish. The equipment provided is complete, training time is sufficient. The training

materials provided are very complete. There are no problems with the materials or recipes being explained sequentially and put into practice. The resulting product has a delicious sweet taste, perfect for cakes, while the meatballs are tasty and have a nice natural green color from cement leaves. For the delicious aroma of food, for the color of good cakes there is chocolate. Meanwhile, the texture of the cakes is soft. All training participants were able to make all the food taught well according to the recipe, and the results were very satisfying. The processed products taught in this training are acceptable. So far, they have never received training that teaches them to make creative products using local food ingredients.

Conclusion

With training to make products using local food ingredients, training participants who had never received training like this were very happy and enthusiastic in following it from start to finish. The PKK Group Chair highly recommends that the results of this training can be used as typical culinary souvenir products for religious ceremonies and for daily needs.

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