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FOOD PRODUCT EDUCATION OF SIWALAN FRUIT (BORASSUS FLABELLIVER L.) INNOVATION IN HENDROSARI VILLAGE, MENGANTI, GRESIK

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ABSTRACT

One of the areas in Gresik that has natural and environmental potential is used as a tourist spot, namely Hendrosari village. Tourist attractions in Hendrosari village called Edu Wisata Lontar Sewu provide various facilities, including restaurants and food stalls typical of Hendrosari with dishes. Palm trees are the main potential of Hendrosari village. People take advantage of the palm tree from its fruit and water. Cultivation of lontar plants as the main commodity produces siwalan (Borassus flabellifer L.). Generally, people consume siwalan fruit in fresh condition and the basic ingredients for making siwalan dawet. Fresh siwalan fruit easily rots, this causes losses for farmers and sellers of siwalan fruit. The results of previous observations obtained long shelf life of siwalan fruit products. In addition to improving the quality of siwalan fruit products, with processing efforts also increase consumer interest in buying siwalan fruit products. The variety of siwalan fruit products is also expected to increase the production value and selling value. Palm trees producing siwalan fruit in the Hendrosari village community, Menganti District are used in 2 types of products. Products sold by the public are usually in the form of fresh siwalan fruit and dawet siwalan. Community service activities through innovation in processing siwalan fruit with the aim of increasing the variety of food products and creativity of the Hendrosari village community. This activity consists of observation, licensing, training, and evaluation. The implementation of the activity was supported by the enthusiasm of the participants, the support of village officials and a group of women from Hendrosari village. The heating process aims to reduce the water content and shape the texture of food products as expected to produce snacks that are liked by everyone at various stages of age. The community needs to socialize and develop the processing of siwalan fruit into snack products from various characteristics of siwalan fruit (young, ripe, and old). Variety of snack products from siwalan fruit optimally to increase product added value, independence, community creativity and one of the choices of local tourism souvenirs.

Keywords: Innovation, food product, siwalan fruit, woman community

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1. INTRODUCTION

Hendrosari Village was locate in Menganti, the area of Gresik. Tourist attractions in Hendrosari village are called Edu Wisata Lontar Sewu which provides various restaurants and food stalls typical of Hendrosari, one of which is legen. Legen is a product of the lontar plant, and lontar is the only major potential in Hendrosari village.

The people of Hendrosari village take advantage of the lontar plant from its fruit and water which is called legen. Siwalan, also known as the lontar or tal tree, is a family of palm plants that grow in South and Southeast Asia. In some areas, this tree is also known as ental. Siwalan fruit is generally consumed directly or processed into siwalan dawet. The water from the lontar plant is used as a drink, namely legen and can be processed into palm sugar.

2. METHODS

The implementation method is purpose to help the community increase the production and quality of siwalan fruit products as one of leading commodities in Hendrosari Village, Menganti, the area of Gresik. Community service activities are carried out by:

- (1) Education on Factors to Increase Durability of Siwalan Fruit Products
- (2) Tutorial on Making Innovative Siwalan Fruit Products
- (3) Evaluation of Siwalan Fruit Product Manufacturing

3. DISCUSSION

The problem-solving framework in the development of food products requires efforts in products requires efforts in processing that are safe and affordable by the community. The problem solving approach uses the theory of community empowerment according to the Mardikanto Delivery Team in Wahyuningsih (2021), including:

1. Location Selection Stage

The focus of activities taken from the location selection indicator refers to the selected place that has the potential to be developed sustainably

2. Community Empowerment Socialization Stage

Aware of the potential of the village, if it is developed optimally, it can increase the income of the surrounding community so that it can improve the economy

3. Stages of the Community Empowerment Process

Community empowerment activities through product development from siwalan fruit can result in group activities for womans and home industry in Hendrosari Village.

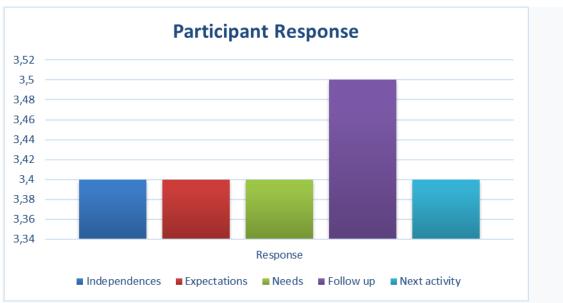
4. Community Independence Stage

The existence of processed siwalan fruit products is expected to be able to increase the variety of food as souvenirs and improve the standard of living of the people in the tourist village of lontar sewu.

Based on this theory, there are stages of activities that are very supportive of being used as community empowerment with the problems taken by researchers, namely starting from the natural potential of Hendrosari Village and being used to increase the type of production in increasing people's income, so this is the beginning of empowerment.

The targets in the training are as follows:

- 1. Family Welfare Development women
- 2. Village officials
- 3. MSME owners



Participants agreed that organizing activities in the community had been able to motivate the community woman so that they were able to work independently after participating in this. They agreed that the community dedication activities held at the Hendrosari Village Hall together with the Nutrition Study Program of the Faculty of Health achieved their expectations. Participants agreed that the team involved in community service activities provided service according to their needs. Participants agree that any complaints/ question/ problems raised can be followed up properly by the resource persons/ members involved. Participants agree that activity will hold again nest time, and they will participate or involve.

Training on making siwalan fruit products into 3 kinds of preparations, namely: candy, lunkhead, and jam. Hendrosari Village as a tourist village and producer of siwalan fruit.

The target audience for this community empowerment activity is a group of housewives (29 people) in Hendrosari Village which includes PKK members, village officials, and home industry owners in Hendrosari Village, Menganti, The area of Gresik. This is designed through training that is packed with lectures, demonstrations, hands-on practice, and evaluation.

Lectures were conducted to receive information related to processing methods, food safety, benefits of siwalan fruit, methods of making sweets, jams, and dodol siwalan fruit, and how to package them. Demonstrations, after lecture of the material, the next activity was practice. The UMG PKM team demonstrated how to process siwalan fruit into candy, jam, and lunkhead. The demonstration activity is expected to allow participants to understand the steps for implementing a good siwalan fruit preparation. Direct practice demonstrated by the PKM team and participant. Participants from the group of women residents of Hendrosari Village practice making processed siwalan fruit products. The results of the product were evaluated through discussion by other participants and the UMG PKM

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team.

Providing training on product processing from siwalan fruit with general product processed ingredients so that the Hendrosari community understands explanations, procedures, and examples of processed products. During the training, there were not only lectures with theories about the basic ingredients of manufacture, equipment and processing techniques that were safe to be applied to produce several types of food products.

The training on making sweets, jams, and lunkhead made from siwalan fruit for the Women's group in Hendrosari Village, it was carried out in 3 stages, namely preparation, action, and product evaluation.

4. CONCLUSION

Based on the discussion and analysis in chapters 1-4, it can be concluded that the government's political role in developing Islamic education policies is through the laws made, namely: BPKNIP Session 28 December 1945, SKB Three Ministers, National Education System Law No. 20 of 2003, and PP No. 50 of 2007. Educational problems can be solved through the concept of community-based education by establishing a Board of Trustees, BP3, and Foundations. The welfare of honorary teachers can be pursued through: reducing the teaching burden of teachers, activating the education office to regulate teacher teaching hours, adjusting teacher certification to education levels, and the PPPK program so that honorary teachers can become ASN.

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