

Training The Processing Of Tomato Sauce For A Home-Based Business The Scale Of SMES

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Abstract

The Corona Virus Disease (COVID-19) pandemic which has an impact on the economy is no exception to the community around the UNIMAL Faculty of Agriculture. The COVID-19 pandemic condition in Aceh caused UNIMAL to carry out online/online-based lecture activities according to the direction of the Ministry of Education and Culture. Campus activities with an online system cause students to carry out the learning process from their home area so they are not in the environment around UNIMAL. The regulation of the online learning system due to the Corona Virus Disease (COVID-19) Pandemic which dealt a tremendous blow to the economy of the community around the UNIMAL Faculty of Agriculture as traders in the UNIMAL environment and providers of rental houses for students. Then, the lack of knowledge of housewives in East Reulet about what business prospects can be run and the cleanliness and food safety of processed products that need to be realized for public health are the basis for this activity to be carried out. The location of the community service was taken around the UNIMAL Faculty of Agriculture Institution, namely Gampong Reulet Timur, North Aceh Regency. At the preparation stage, the implementation of activities begins with increasing coordination and synergistic cooperation between the parties involved, namely Academic Activists (Lecturers) and the targeted community groups. The implementation methodology is designed for mentors in the form of a participatory approach and refers to the adult learning process (adult-learning), which consists of: (1) Providing information related to sauce processing, (2) assignment or direct practice of sauce processing.

Keywords: Sauce Processing Training, MSMEs, Community Empowerment, Community Service

INTRODUCTION

The Faculty of Agriculture, Malikussaleh University, was established on December 29, 1989 through the Decree of the Minister of Education and Culture of the Republic of Indonesia Number 0584/0/1989/ which is located on Jalan Medan-Banda Aceh, Cot Teungku Nie Reuleut, Muara Batu District, North Aceh Regency, Aceh Province. Becoming a research-based superior agricultural higher education institution in the development of national standard science and technology in 2020 is the vision of the UNIMAL Faculty of Agriculture. Then, the missions of the UNIMAL Faculty of Agriculture are: (1) providing education, research and community service in the field of agriculture with a global perspective based on faith and piety, (2) developing and implementing science and technology in agriculture based on superior research.

The service program with independent funding sources is one of the efforts to realize the agency's vision and mission carried out by academics of the UNIMAL Faculty of Agriculture Study

Program with the aim of increasing the capacity of housewives in the East Reulet area. This capacity building is carried out by providing counseling on sauce processing for home-based businesses of MSME scale. This idea is based on the condition of the Corona Virus Disease (COVID-19) Pandemic which has an impact on the economy, including the community around the UNIMAL Faculty of Agriculture. The COVID-19 pandemic condition in Aceh caused UNIMAL to carry out online/online-based lecture activities according to the direction of the Ministry of Education and Culture. This is done to prevent the spread of the COVID-19 virus.

Campus activities with an online system cause students to carry out the learning process from their home area so they are not in the environment around UNIMAL. This has a direct impact on the East Reulet community as a provider of rental houses and traders in the UNIMAL campus environment who have had to experience financial constraints due to the Covid-19 pandemic. People are not allowed to carry out mass gathering activities and work in large groups. This change will certainly have an impact on the increasingly limited working conditions of the community. At this time, there were also many housewives who experienced financial constraints due to the loss of jobs of the heads of families. A home business opportunity is one alternative solution to overcome this.

Chili sauce is one of the processed chili products that has recently been increasingly needed. This is because there are many types of food that require chili sauce as a flavoring, such as meatball noodles, chicken noodles, fried chicken and other types of food. Chili sauce is a sauce obtained from the main ingredient or main ingredient in the form of chili. Food hygiene and safety in making chili processed products are also very important things to pay attention to, so that the products from the sauce processing activities have guaranteed quality and food safety. This has a huge impact on public health, especially during the COVID-19 pandemic.

METHOD

The location of the community service was taken around the UNIMAL Faculty of Agriculture, namely Gampong Reulet Timur, North Aceh Regency. The determination of this location is because the community around the Faculty of Agriculture, Malikussaleh University, which is located in North Aceh Regency, is affected by the pandemic conditions, this service activity is expected to make a direct contribution to the problems that exist in the environment around the agency. To explore the problems that exist in the community, the service team conducts field surveys to listen to community problems.

At the preparation stage, the implementation of activities begins with increasing coordination and synergistic cooperation between the parties involved, namely Academic Activists (Lecturers) and the targeted community groups. The implementation methodology is designed for mentors in the form of a participatory approach and refers to the adult learning process (adult-learning), which consists of: (1) Providing information related to sauce processing, (2) assignment or direct practice of sauce processing.

RESULTS

The problems faced by society today are the lack of knowledge of housewives in East Reulet about what business prospects can be run, which can be solved with this service as a reference to

help housewives to be able to develop other creative ideas. Where from the results achieved in the activity, participants can determine business ideas that can be done for home-based businesses of MSME scale, understand the benefits of products and the advantages of processing homemade sauce, as well as target market segmentation and very high enthusiasm to be implemented, especially during the current pandemic conditions. this.

Figure 1. Basic Ingredients Used in Making Sauce



Figure 2. Documentation of Information Provision and Product Percentage



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