

TRAINING ON MAKING TYPICAL ACEH CAKE FOR MOTHERS OF PKK VILLAGE TUMPOK TEUNGOH LHOKSEUMAWE CITY

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Abstract

Training on making typical Acehese cakes was held as a form of contribution in improving the competence of individuals and community groups, especially PKK mothers, Teumpok Teungoh village, Banda Sakti sub-district, Lhokseumawe City. The purpose of this service activity is not only to provide additional knowledge specifically for mothers who have free time, provide opportunities to be independent with home businesses but do not have skills, but also to build relationships with local residents. With this service, it is hoped that the participants can run a traditional cake business independently or in groups so that they can contribute to meeting family needs. This series of assistance also includes business management administration assistance,; repair of business premises, and training in making typical Acehese cakes with various traditional cakes.

Keywords: *Women's Empowerment, Aceh Traditional Cake Training, Entrepreneurship*

INTRODUCTION

With the development of civilization and the times, along with that people's tastes have also changed, many children today are no longer familiar with Acehese cakes such as meusekat, diamonds, halua, dodol and various other typical cakes. Halua Rice Cake is divided into two types, namely Halua Rice Cake using sweets and Halua Rice using brown sugar. This Rice Halua Cake is a typical Acehese cake that is very popular with the people of Aceh, where this cake is often used during the wedding process to be made as a handover. Rice Halua Cake is divided into two types, namely Rice Halua Cake using sweets and Rice Halua using brown sugar. This Rice Halua Cake is a typical Acehese cake that is very popular with the people of Aceh, where this cake is often used during the wedding process to be used as a handover. From a long time ago, our Acehese generation has known the name of a typical Acehese cake which is made and decorated as attractive as possible to be brought as a delivery cake when there is a traditional Acehese celebration or party during the procession, for example, when the first group of prospective linto baroe (groom) wants to propose to his girlfriend, the groom's entourage will bring the cake.

After the proposal and if it has been agreed for the wedding, the groom's entourage will usually bring this Acehese cake again for souvenirs again. When the procession has been completed, it will usually be followed by the tueng lintoe baroe process and again the groom's entourage will bring the Acehese specialty cake again. Usually after the procession is complete, there will also be a tueng dara baroe, this time it is the bride's turn to bring souvenirs to the groom's house. Actually these are some examples of when and when these Acehese cakes are used and brought as souvenirs, there are also other examples when the pregnant wife's seven-month peusujuk the male family also brings this Acehese cake. These Acehese cakes are also actually brought as souvenirs or souvenirs during Eid if you want to visit and visit the homes of people who are old as a means of friendship to connect brotherhood. As time goes by, these typical Acehese cakes have begun to be replaced by modern cakes that are more in demand by people today such as nastar, sponge rolls and other cakes. Sometimes there are some areas that have brought this souvenir again in traditional events or parties. It is very unfortunate that if this continues, today's generation will leave the customs that have been preserved by our ancestors for generations because these cakes actually have special meanings

and symbols. Meseukat cake is one of Aceh's traditional cakes that is famous for its sweet taste and soft texture. This cake is often served in various traditional events and celebrations, and symbolizes the richness of Aceh's culinary culture. This article will discuss the history, ingredients, how to make, and cultural significance of Kue Meusekat. Meusekat cake has a long history that is closely related to the traditions and culture of the Acehnese people. The name "Meusekat" itself comes from the Acehnese language which means 'to bind'. This cake is often served at important events such as weddings, feasts, and celebrations of Islamic holidays, which shows the meaning of togetherness and social ties in Acehnese society. Quoted by Wikipedia, Meuseukat cake has its own philosophy which then places it in the highest caste of traditional Acehnese cakes. In treating guests, Acehnese people are known for their high politeness. Not only from their behavior but also from the presentation of food. The white color of this cake is then interpreted as the clarity of the Acehnese people's hearts when welcoming guests. Based on this philosophical meaning, the presentation of this cake is only presented at certain times. The most important thing is welcoming guests. In addition, weddings are also inseparable from the presence of this snack, namely as a delivery. This cake can also be found at major holiday celebrations such as Eid al-Adha and Eid al-Fitr. The purpose is none other than to welcome families and friends who stay in touch. Kue Meusekat is more than just a dessert, it also has deep cultural significance. It is often a symbol of togetherness, unity and gratitude. At weddings, for example, Kue Meusekat symbolizes the strong bond between the couple and their extended family. At a kenduri or religious celebration, it symbolizes gratitude for the blessings received.

Dodol is an Acehnese food commonly served on certain occasions. This sticky rice flour-based snack has a sweet and savory taste on the tongue and is a favorite food of many people. dodol is not only found in Aceh. There is also Garut dodol whose name is more popular in the archipelago. Some other regions also have dodol such as Jakarta, which is known as dodol Betawi. But what's so special about Aceh's dodol? Almost all tourists who visit Aceh for the first time ask for this snack. In fact, they are willing to spend deep pockets to get the Aceh dodol. Community empowerment is to improve the dignity of certain groups of citizens who are in poverty (Eko Sudarmanto DKK 2020: 2021) these efforts are intended to build community capacity by encouraging, motivating, and raising their awareness while developing their potential. The concept of empowerment is basically the transfer of power through strengthening social capital in community groups, to make them more productive and avoid consumptive habits. On the other hand, community empowerment is also an economic development concept that contains social values. The concept reflects a way of development that is people centered, participatory, empowering, and sustainable. The meaning of the concept of people centered is development that resonates with the community. The participatory concept means development that involves citizen participation, while empowering and sustainable refer to development strategies that are oriented towards community empowerment and are sustainable.

Activity Objective

The purpose of this service activity is to increase knowledge, instill independence and life skills, especially traditional cakes, which can later become an alternative productive business for residents who can increase family income.

Activity Benefits

The benefits of the service activities carried out are:

- a. To describe new knowledge and teaching about making typical Acehnese cakes.
- b. To help the family economy.
- c. To find out the impression that is built from friendship by bringing souvenirs of Acehnese specialties.
- d. To train mothers to have a high artistic value so that after the cakes are cooked, they must be decorated as beautifully as possible so that people are interested in buying and tasting them.

METHOD

a. Activity Implementation Method

The method of implementing community service activities is carried out through assistance in providing training in making typical Acehnese cakes as bridal gifts to PKK mothers in improving women's abilities to help the economy in the village of tumpok teungoh Tumpok Tengoh Banda Sakti Subdistrict, Lhokseumawe City.

b. Training Participants

The mentoring method needs to be carried out to the community so that they have the awareness to invite mothers and young women to have new knowledge and skills on how to make typical Acehnese cakes. Assistance to them is done by building motivation and trust and cooperation. Providing education to them to always maintain local customs and participate in preserving them.

c. Time & Place of Training Implementation

This training activity was held on November 19, 2024 with a busy training schedule. Held in a place that has excellent facilities, Teumpok Teungoh Village, Banda Sakti District, Lhokseumawe.

d. Training Agenda

The lesson plan for this training has been consulted with the instructions and is proposed to cover the following topics:

1. Preparation
 - a. Conducting initial observations
 - b. Coordinating with village officials
 - c. Program preparation
2. Implementation of activities to make bead stringing training for PKK mothers in improving women's abilities to help the economy in tumpok teungoh village, banda sakti sub-district.
3. Evaluation of Target Achievement Assistance activities are carried out directly by the team leader and members to Gampong Tempok Teungoh, Banda Sakti District, Lhoseumawe City, and carry out approaches with the apparatus and the community. Followed by discussions with village officials and the community, especially women. To obtain information and supporting data for this service activity.

RESULTS AND DISCUSSION

1. Results of Service Implementation

The service activity was carried out on November 20, 2024 which was carried out in several stages, namely the planning or pre-implementation stage, the implementation of activities and the evaluation stage. This service activity is carried out in 4 stages, namely

- a. Implementation of activities through the delivery of basic materials and creativity as well as material on independence in making traditional cakes
- b. Delivery of steps and wrapping techniques
- c. Practice sewing clothes with patterns that have been provided
- d. Evaluation in the form of questions related to the results of the practice of making traditional cakes.

The first stage was conducted to provide very important insights and deepening that prospective entrepreneurs must have related to cakes and how to think innovatively and creatively. In this first stage, the participants generally have a little understanding of the definition of traditional cakes, but their insight is very minimal when viewed from the producer side and from the delivery of this material the participants get a clear insight and understanding of the concept of traditional cake making skills that can later be used to increase income in the midst of difficult times.



Figure 1: Traditional Cake Sales Activity

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Teuku Alfiady **et al**

The implementation of community service in Gampong Tempok Teungoh needs to be continued through cooperation and guidance with village officials and related institutions in increasing the capacity of the community to be more creative and productive in increasing awareness for women to always upgrade knowledge and information. Moreover, women are the pillars of a country, starting with knowledge and information that is useful for the family, if there are obstacles with the family's economy, they can help and support their families without having to leave and stay apart from their children, because it is necessary to know that the children they take care of without a mother's care pattern will be neglected, in terms of teaching, ethics, morals. How do we want to realize a "smart city" without the assistance of a mother in their home. With the assistance of training in making typical Acehese cakes for bridal deliveries, it will be able to provide prospects for increasing income and welfare for the community in the field of handicraft and cooking businesses in Tempok Teungoh Village, Banda Sakti Subdistrict, Lhokseumawe City in general.

CLOSING

Suggestions The community service team for the future is to be able to continue this service activity in activities that are more supportive of increasing innovative and creative communities in giving birth to new breakthroughs for the Gampong community in improving the welfare of their respective families. There is no longer a term that housewives without higher education and special skills cannot help the family economy. Do not have to leave the house and require large capital to open their own business from their respective homes. So with this, it is hoped that the family economy will be helped, the family's standard of living is more prosperous, so the city of Lhokseumawe will be able to realize "smart city" in the near future.

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