

THROUGH DESIMINATION OF PROCESSED CHICKEN SHIPMENT PRODUCTS INCREASE THE EMPOWERMENT OF MOTHERS IN GUNUNG BALOHN VILLAGE, KEBAYAK AN DISTRICT CENTRAL ACEH DISTRICT

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ABSTRACT

Gunung Balohen Village is part of the Kebayakan sub-district, Central Aceh Regency. Most of the population make a living as coffee farmers. The livelihood of the wives of farmers is very dependent on the income of their husbands. In their food consumption, they often consume chicken meat than fish. They are only able to process chicken meat into a side dish for their daily food which of course the activities in processing this food are carried out by mothers. These women from Gunung Balohen Village have the potential to be able to live without depending on their husband's income and also have the potential to process food made from chicken meat so that the women are able to live independently without depending on their husband's income and increase family income. Given this kind of condition, there needs to be an effort to improve the economy and partners to improve skills with a touch of science and technology. For this reason, it is necessary to empower mothers, in an effort to increase knowledge and independence in life. The Community Partnership Program (PKM) in Gunung Balohen Village, Kebayakan District, Central Aceh Regency in collaboration with women is expected to help partner problems. The purpose of this Community Partnership Program is to empower the community by using science and technology to improve the skills and economic income of partners through processing chicken-based food, namely shredded chicken and being able to become a creative economic product. The method of carrying out the activities is carried out by (1) introducing processed food products made from nutritious modern chicken meat (2) training and mentoring in the manufacture of shredded chicken products (3) Product packaging training. The result of this activity is the increased knowledge and skills of partners in processing modern food made from chicken meat.

Keywords: Training, Shredded Chicken, Product Packaging

1. INTRODUCTION

Gunung Balohen Village is part of the Kebayakan sub-district, Central Aceh Regency. Most of the residents of Gunung Balohen village are coffee farmers, which are mostly done by the fathers (husbands). Meanwhile, wives are only housewives who depend on their husbands' income from coffee harvests. In fulfilling their daily needs, they often consume chicken meat rather than fish. This is because the geographical location of the Kebayakan sub-district is far from the sea. Even if they consume fish, the fish come from freshwater lakes such as depik fish or they consume milkfish and tilapia from their ponds. In consuming chicken meat, the villagers of Gunung Balohen are only able to process it into dishes as a side dish to eat rice. They also often feel bored with the variety of chicken dishes they have been cooking and eating. They want a different form of processed food made from chicken meat besides being cooked as a side dish. One form of processed food made from chicken meat is shredded chicken. Based on the social conditions of the people of Gunung Balohen Village, especially the mothers, it is necessary to develop a business in processing chicken meat so that it is more varied while at the same time increasing family income so that the women of Balohen village are not completely dependent on their husbands' income. With this activity, it is also hoped that shredded chicken can become a creative economic product.

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METHOD

The method of implementing activities carried out to overcome partner problems, namely the dependence of mothers on husband's income, lack of knowledge in processing chicken meat-based foods and lack of knowledge of packaging products made from chicken-based processed foods in empowering women in Gunung Balohen Village are as follows: following:

1. Identification Phase (Village Condition and Potential Analysis) At this stage, the implementing team visited Gunung Balohen Village, Kebayakan District, Central Aceh Regency to record conditions and analyze potential that could be developed, from the analysis of the data it will be used as a basis for determining the training that will be given to the community.
2. Partner Selection Stage
At this stage, partners are selected, namely mothers, considering that most of these mothers are housewives who only depend on their husbands' income to fulfill their daily needs so that they have the potential to improve the economic conditions of their families.
3. Training Stage
At this stage, training is carried out. The training will be held for 3 days with a workshop method where the service team implements the theories and concepts as well as practices in the innovation of processed chicken products and product packaging. The materials in this training include (1) the importance of introducing modern products made from chicken meat. The goal is for partners to know the types of products that can be processed from raw chicken meat and are not always processed to be a side dish to eat rice. (2) product manufacturing training, so that partners immediately know the processing process. Furthermore, (3) training in good and attractive packaging techniques and methods so that the partner's products can be marketed and of course sell well in the market.
4. Stages of Evaluation
Evaluation of the results of the training is carried out on the work of the training participants, both individually and in groups. Based on the evaluation results of the service team, it can be seen that the training participants have been able to practice the methods of preparing the raw material for abon for making chicken floss and understand the steps for making it and packaging its products.

RESULTS

Implementation of Activities and Results

This PKM activity was carried out on October 22, 2022, at the Gunung Balohen Village Hall, Kebayakan District, Central Aceh Regency. This activity was carried out by the PKM implementation team consisting of 3 lecturers and 2 students and the participants of this activity were women. The selection of this partner was based on the large amount of time provided by the women of the Gunung Balohen village which were generally only used for household activities without doing additional labor for productive things. This activity emphasizes the practical learning model based on interactive and fun activities. The following is the process of implementing the chicken shredded processing training activities:

1. Briefing Regarding Processed Products

The briefing was carried out by the head of the PKM implementation team regarding the process of making shredded chicken, how to maintain the quality of the shredded and serving when consumed.



Figure 1. Briefing of Processed Food Products

2. The Process of Cooking Chicken into Shredded

The process of cooking chicken into shreds involves housewives, young women and is assisted by several students. The cooking process takes approximately two hours on low heat to dry. This process uses a conventional process (Marine and Fisheries Research and Development Agency, 2016), namely: a. Shredded chicken is made using a fork. b. Frying shredded chicken that has been mixed with spices with 5 tablespoons of hot oil for approximately 90 minutes. c. Minimize the oil from frying shredded chicken by wrapping it in a cloth and pressing it or wringing it out or using a simple filter.



Figure 2. The process of making abon



Figure 3. Abon ready to be packed

3. Chicken Shredded Packaging Process

This stage is carried out after the fried chicken becomes shredded by cooling it for one hour. All participants were involved in packing the shredded into plastic packaging that had been prepared by the PKM team. The packaging that will be used is double clip plastic. Besides being easy to obtain and practical, double clip plastic is considered safe enough for shredded storage for a long time (Polutu, et al, 2015).



Figure 4. Participants pack abo



Figure 5. Abon packaging with double plastic clips

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4. Evaluation

In this section, participants were divided into two groups to practice independently processing shredded chicken.



Figure 6. Group practice1 processing of abon ayam



Gambar 7. Practice in groups of 2 processing shredded chicken

5. Closing

The training activity for making shredded chicken ends with a photo with the participants



Figure 8. Photo with training participants

Effect and Impact of Activities

The results of the training on making shredded chicken include increasing knowledge to the women of Gunung Balohen Village in processing one of the community's livestock, namely chicken into shredded chicken which certainly increases its usefulness. In addition, from this training, mothers also gain knowledge to increase added value to shredded chicken, namely by applying packaging.

The training participants are very enthusiastic in participating in this activity and hope that after completing this training they will try to build a business of shredded chicken and this shredded chicken will become a favorite product of tourists as souvenirs. They also hope that activities like this should be carried out again for different processed products considering the natural potential of Gunung Balohen Village that has not been fully utilized.

The influence and impact of activities on:

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1. Partners: Increased knowledge of mothers about processing chicken meat into shredded chicken products, previously they only knew that chicken meat was only used as a side dish for rice (side dishes). Mothers also understand how good packaging can be done so that it can increase total sales results.

2. Universities: Universities are often dubbed agents of exchange or change agents who can change the surrounding community for the better. Community dedication. As the third dharma of higher education, it is the hallmark of the higher education system in Indonesia. With this character, all elements in college should not be preoccupied with taking care of themselves. However, there must also be a caring attitude towards the conditions and realities of society. The success of the campus is not only seen from the science and technology that is growing rapidly on campus. However, it is also seen how far technology and science can be applied to society. The community feels the benefits so that it improves the standard of living of the community itself. The community service carried out has made a real contribution in developing and building the community on the one hand, not only improving people's living standards through the transfer of technology from campus to the community. But on the other hand, it will also have an effect on the bargaining position of the Indonesian people in terms of the higher education system in the international world.

3. Implementing Team: Community service itself is the process of implementing science, technology, and arts and culture directly to the community using scientific methodologies as the dissemination of the Tri Dharma. Through this community service, lecturers have the opportunity to be able to apply their knowledge directly. Starting with giving directions or socializing so that the public knows the technology and science delivered by the lecturer. Then together with the community it began to be implemented.

Out of Devotion

The output of this service activity is an increase in the knowledge of the women of Gunung Balohen Village in processing chicken floss made from chicken. In addition, the output produced is in the form of publication of activities in OJS-based journals and online media.

CONCLUSION

Service activities that have been carried out are in the form of training on making shredded chicken which includes a brief explanation of the basic raw materials used to make shredded chicken, processing techniques and product packaging. Where in this service we help partners (mothers) as a solution to the problems faced, namely the lack of knowledge of processing and packaging techniques for shredded chicken. It is hoped that the service activities that we do can increase the knowledge and family income of our partners.

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