



## Training of Agribusiness Students to Make Special Chicken Noodle Dumplings in the Kediri Agrotechnology Laboratory

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### ABSTRACT

The culinary potential of chicken noodle dumplings in the city of Kediri is very popular with local people, for example students, employees and others. Chicken noodles are popular because they contain good nutritional value and taste delicious. The problem that is formulated is that students cannot yet make this dish and they like it by buying this culinary dish at the seller in front of the campus where there are many buyers. This training aims to improve skills and knowledge insight for students majoring in agribusiness. The method used is to provide guidelines on how to make processed dumplings and carry out food processing practices to organoleptic tests and business economic analysis. It is hoped that the results of the training activities will be able to train skills and become entrepreneurs at home or set up a business. The organoleptic test shows that it really likes 70% and likes around 30%. Economic analysis can provide significant benefits from consumer needs for local chicken noodles

## **INTRODUCTION**

Independent campus activities are expected to improve the quality of education for students independently so that they are creative in creating new innovations that are useful in realizing potential performance in developing an entrepreneurial spirit. Food processing technology skills training was given to students majoring in Agrotechnology, Faculty of Agriculture, Kediri Islamic University for 6 hours in the Agrotechnology Laboratory. Participants who take part in the training are carried out in 2 stages, namely in groups consisting of around 30 students starting at 8.00 WIB to 13.00 WIB. The Chicken Noodle business in Kediri City is often found in markets, squares, street vendors, tourist attractions, traditional stalls and even cafes. There are quite a lot of consumers who like this product, the price is affordable for buyers and the taste is liked by the public. The problem that exists in society is that chicken noodle products still lack complete contents in presentation, so the price is relatively cheap and the presentation and packaging methods are partly less attractive to buyers. This training provides insight into improving product quality, both nutritional value and attractive presentation. The price is relatively cheap and the presentation and packaging methods are partly less attractive to buyers. This training provides insight into improving product quality, both nutritional value and attractive presentation.

Noodles are a food product that uses wheat flour as raw material which is very popular among Indonesian people. In general, noodle products are used as a source of energy because noodles have a fairly high amount of carbohydrates. Noodles have become popular because the processing method is simple and the price is relatively cheap (Rustandi, 2021). In the noodle making process, noodles also require various ingredients for certain purposes. The aim of adding ingredients is to increase weight, increase volume, and also to improve the quality or taste as well as an attractive appearance (Koswara, 2020). Spices are ingredients used to flavor food. Spices function to provide color, taste and delicious aroma to dishes. Whether a food is delicious or not really depends on the spices added. When processing chicken, it is added to the noodles using curry seasoning. Curry Seasoning is an instant seasoning product that can be used practically in the process of making various curry preparations. Curry seasoning is made from common ingredients, namely turmeric, garlic, shallots, candlenuts, galangal, lemongrass (Asriyanti, 2013). Soy sauce, sweet soy sauce, sesame oil, onion soy sauce, fried brambang, salt, sugar, flavorings are additional chemicals which function to add a more delicious aroma and taste. Soy sauce is a liquid food condiment, blackish brown in color, and has a distinctive taste and aroma (Elya, 2018).

Currently, the development of the culinary industry is growing rapidly, especially businesses based on micro enterprises or MSMEs. Indonesia has the potential to improve the economy which has experienced a decline due to the COVID 19 pandemic (Sasongko, 2020). The problems that occur due to the economic downturn are many factors, including access to finance, inefficient production costs, technology, economic factors, management skills, and

competition related to environmental factors, both internal and external (Rainanto, 2019).

The aim of this activity is to provide food processing skills and increase student motivation to have a culinary business spirit that can increase economic value. The science and technology obtained is part of the learning curriculum for elective courses based on agricultural product processing technology. Facilities and infrastructure are available in the laboratory and budget from the Faculty of Agriculture. Participants who took part in the training were around 65 students who were divided into 2 groups over 2 days of implementation. The results of the processed practices were subjected to organoleptic testing by panelists consisting of 100 students, employees and lecturers.

## **IMPLEMENTATION AND METHODS**

### **Noodle Making**

The dried noodles are sorted, then boiled in water until cooked and drained, then placed in a container with onion oil, sesame oil and soy sauce according to taste and the noodles and seasonings are stirred and served on a plate.

### **Boiling Mustard Greens**

The mustard greens are reduced in size then washed until clean, cooked in boiling water until cooked then drained then served over cooked noodles.

### **Making Pickled Cucumbers**

The cucumber is peeled, then cut into small pieces according to taste, seasoned with sugar, salt and vinegar, stirred until evenly distributed, ready to be served as a pickle.

### **Making Meatballs**

1 kg of meat ground with garlic, fried brambang, pepper, salt, seasoning, stirred evenly mixed with 2 chicken eggs,  $\frac{1}{4}$  kg tapioca flour,  $\frac{1}{4}$  kg sago flour and 1 pack of meatball flour, ground the mixture together with ice stone so that the results are good, then molded according to size and cooked in hot water until cooked, ready to be served with noodles.

### **Making Soy Sauce Chicken**

Chicken meat is chopped/sliced into small pieces then washed, cooked with curry seasoning plus water, salt, sugar, sweet soy sauce, salty soy sauce, seasoning, cooked in a pan until cooked.

## **RESULTS AND DISCUSSION**

In Figure 1 are the training participants for students majoring in Agribusiness, Faculty of Agriculture, UNISKA Kediri, which was attended by 28 third semester participants. This activity was carried out at the Agrotechnology Laboratory.



Figure 1. Agribusiness Student Training Participants, Faculty of Agriculture, UNISKA.

Figure 2 shows the process of making chicken meatballs carried out by the participants and carried out with good skills in making these meatballs.



Figure 2. Processing Chicken Meatballs

### **Soy Sauce Chicken Processing**

The ingredient to add aroma and taste to the noodles is sweet soy sauce chicken. The history of this product begins in the 17th century, during the Dutch colonial era in Indonesia. This food is popular because the Dutch introduced sweet soy sauce. The population quickly adopted it as a staple of Indonesian cuisine. The chicken noodle dish is popular among Chinese-Indonesian families. Antioxidants found in soy sauce have been researched.



Figure 3. Processed Soy Sauce Chicken

Figure 4 is the activity of making chicken mia which is complete and well arranged with adequate packaging materials. The composition includes noodles, mustard greens, meatballs, chicken, and pickled cucumber and sauce.



Figure 4. Making Chicken Noodle Dumplings

### Health Tea Drink

Functional Drinks have many benefits, namely: Strengthening the body's defense mechanisms Preventing the emergence of degenerative diseases (cancer, cardiovascular, coronary heart disease, digestive/intestinal, osteoporosis, diabetes) Helping to recover the body's condition after illness Maintaining physical and mental condition Slowing down the aging process Optimizing metabolic processes and physiological activity of body organs. There are also various types of Functional Drinks, one of which is Herbal Tea, here are the tools and ingredients as well as how to make herbal tea.



Figure 5. Health Tea Drinks

### DISCUSSION

Noodles are a food product whose raw material is wheat flour. Noodles contain the most carbohydrates, but also have protein and nutritional content, as a source of energy for the body. Many consumers like noodle products, which are popular because they are cheap, taste delicious and have simple and easy processing methods (Rustandi, 2021). In Indonesia, chicken noodles are usually accompanied by spiced chicken, green mustard greens, pickles, meatballs and sometimes added with somay to make it special. Pickles are a

dish made from fermented vegetables. Usually the vegetables used to make pickles are cucumbers, carrots, cayenne peppers and shallots.

Meatballs are a food product made from the main ingredients of crushed beef, chicken, fish, shrimp, mixed with other ingredients, namely tapioca flour, formed into balls, and then boiled. Meatballs are a food that is easy and easy to find anywhere and is liked by many groups, from children, teenagers, adults, to the elderly. Meatballs are also very suitable as a complement to wonton noodles and other foods. Bakso Soup, Meatball Soup is a complement to meatballs, clear in color, this sauce is mixed with beef or chicken stock and the addition of various spices and green onions to make it taste more savory and delicious. Meatball sauce can also be used as wonton noodle soup. Nowadays, meatballs are not just a complementary food, they have even become a substitute for rice as a staple food. Meatballs also have high nutritional value, healthy meatballs come from fresh halal chicken or beef without artificial preservatives. Meatballs also contain carbohydrates, vitamins, protein, fat and calories. The texture of the meatballs is different, the meat used is also different depending on the level of chewiness and taste of the meat desired. Meatball sauce is not only used as a complement to my meatballs, it is also used to warm things up and sauce made from beef or chicken stock can also help maintain the body's immunity. This meatball sauce is usually used for chicken noodle dumpling noodle soup, dimsum soup and meatball soup. This sauce is very suitable and delicious to eat with rice because of the savory and delicious taste of the spices and bone and meat broth used.

According to (Wibowo, 2006), the raw materials for meatballs are meat, tapioca flour/sago flour and seasoning ingredients such as salt, garlic, eggs, pepper, fried brambang. It's best not to add too much flour, generally less than 30% of the weight of the meat is good quality. Packaging is a coordinated system for preparing goods so they are ready to be transported, distributed, stored, sold and used. Having a container or wrapper can help prevent or reduce damage, protect the product inside, protect it from the dangers of pollution and physical disturbances (friction, impact, vibration). In addition, packaging functions to place processed products in forms that make it easier to store, transport and distribute. From a promotional perspective, the container or wrapper functions to increase the attractiveness of buyers, therefore the shape, color and decoration of the packaging need to be considered carefully in the planning. According to other research, sweet soy sauce is good for improving heart health (Wulandari, 2021). In making sweet soy sauce chicken, spices and bay leaves are added containing active components, such as a-terpineol, geranyl acetate, a-pinene,  $\beta$ -pinene, myrcene, methyl chavicol, linalool, neral, eugenol, and chavicol (Fadli, 2022)

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studies, are considered to have certain physiological functions that are beneficial for health.

## CONCLUSIONS AND RECOMMENDATIONS

The implementation of the training received a good response in increasing knowledge and technology knowledge for participants. The benefits gained are skills that are useful for all participants who are good at cooking noodle dumplings complete with vegetables, pickles and side dishes as well as good cooking methods. This activity can be used by businesses to provide good job opportunities in entrepreneurship.

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