



Empowering Dapur Ayuna Women's Group by Implementing Good Manufacturing Practice (GMP) and Standard Sanitation Operational Procedure (SSOP) in Central Banjar, Buduk Village, Mengwi District, Badung Regency, Bali

A.A. Made Semariyani¹, Ni Made Ayu Suardani Singapurwa², Luh Suariani³, Sofia Utami Putri Sunarso⁴, Grace Yohana Romauli Naibaho⁵, Gek Ayu Sagita Widya Tresna Wati⁶

^{1,2} Program Studi Ilmu dan Teknologi Pangan, Fakultas Pertanian, Universitas Warmadewa, Bali

³ Program Studi Peternakan Fakultas Pertanian, Universitas Warmadewa, Bali

^{4,5,6} Mahasiswa Program Studi Ilmu dan Teknologi Pangan, Fakultas Pertanian, Universitas Warmadewa, Bali

Corresponding author:

ARTICLE INFO

Article History:

Received: 10 June 2022

Final Revision: 05 August 2022

Accepted: 06 August 2022

Online Publication: 09 August 2022

KEYWORDS

Good Manufacturing Practice (GMP), Standard Sanitation Operational Procedure (SSOP), Traditional food, community service. Local wisdom, woman empowerment

CORRESPONDING AUTHOR

*E-mail: semariyaniagung@yahoo.com

ABSTRACT

In Bali, there are a variety of processed traditional foods that are still very popular with local and even domestic and foreign tourists. In empowering rural communities, namely by increasing knowledge, attitudes, skills, behaviors, programs, or activities, assistance is needed following the needs of the community, in developing micro, small and medium enterprises. This PKM (community service) activity is carried out in support of the Strategic Plan's priorities, namely strengthening the quality and relevance of higher education, which will be carried out at the Dapur Ayuna Women's Group in Banjar Tengah, Buduk Village, Mengwi District, Badung Regency, Bali. This group is a productive group that has activities to process traditional processed food from meat and poultry. Traditional Processed Food Products have been produced and marketed by partners, but they have not been intensive and partners want to increase their quantity and quality. Partners do not know the field of processing and entrepreneurship, so they experience obstacles in the management of production and marketing. The group asked to be given training and assistance on processed food products. Traditional processed food products are one of the foods that must be preserved and maintained in each region to maintain local wisdom. The Ayuna Kitchen Women's Group can produce a good implementation of good food processing method (GMP) and Standard Sanitation Operational Procedure (SSOP) to produce products with quality.

1. INTRODUCTION

1.1. Research Background

Traditional food products including traditional Balinese food products are widely used as culinary products to support tourism. In addition to the variety of raw materials used, various processed food products are produced [1]. In general, traditional Balinese food products are used for the need for traditional ceremonies. As a tourism area, many domestic and foreign tourists also like traditional Balinese food products, so the quality of these food products needs to be improved along with the development of science and technology [2],[3]. However, nowadays traditional processed food products have been made commercially and traded both in traditional markets and modern markets. To meet consumer tastes, market demands, and food diversity, the raw

materials used are no longer from pork alone but now exist in the market of traditional processed food products made from chicken meat, pork, fruits, and vegetables.

The island of Bali besides being rich in cultural arts is also rich in various traditional food products. Many of Bali's typical food products are favored by foreign and domestic tourists, because of their special attraction to the uniqueness of their shape and taste [4]. Maintaining traditional processed food is the duty and responsibility of all parties in maintaining local wisdom in the food sector. Traditional food processing has better prospects and development opportunities. Traditional food processing is very complex and more based on conceptions passed down through the generations. In the process of processing traditional food products, the type, quality of raw materials, and auxiliary materials vary greatly, environmental conditions that are difficult to control, and the endpoint of the process is uncertain.

The role of women as mothers, where the behavior of mothers in the use of rural resources can be used as an example for their children in behaving towards rural resources because mothers must be role models for their children. The role of women as the husband's companion wives can be done well if there is openness and good cooperation between the two. The role of women as members of society is related to the position of women as messengers in society, especially in explaining matters related to efforts to utilize rural resources. The role of women in the era of development is very important because it is considered to be a productive age to support various development activities in various educational sectors that are currently not yet supported and create housewives to think creatively to develop themselves to become quality women. The government has sought women's empowerment by involving various parties such as the Ministry of Women, Women's Institutions, and Higher Education including SOEs to facilitate training and financing for women's development.

The demand for high food safety guarantees needs to be anticipated by the industry in Indonesia, not only to anticipate the increasing food safety requirements that will be carried out by the importing country but especially to provide food safety guarantees for consumers [5]. By producing quality and safe processed food products, the image of Indonesia and the processed food industry in the international community will increase. This is to attract foreign tourists to be able to consume quality traditional food safely.

Assuring consumers of safe and healthy products is the main thing that is of concern to food sectors in getting around the circulation of food products that are of poor quality and contain harmful chemicals, through hygienic processing methods according to GMP, SSOP, and applying HACCP. The application of GMP will able to help the management to build a good quality system. Quality assurance is not only related to inspection and control issues but also sets product quality standards that must be implemented from the product design stage until the product is distributed to consumers [7]. The application of GMP and SSOP to food management by the production department has an influence on the quality and safety of food products produced. This aspect also affects the emergence of a critical point. Therefore GMP and SSOP are prerequisites for the application of HACCP [8].



Figure 1. Dapur Ayuna Women's Group in Banjar Tengah, Buduk Village, Mengwi District, Badung Regency, Bali

The Dapur Ayuna Women's Group, chaired by Gusti Ayu Sarini, was formed in 2018 with 5 members. The Dapur Ayuna Women's Group is a productive group located in Central Banjar, Buduk Village, Mengwi District, Badung Regency, Bali which is 15.5 km from the Warmadewa University campus. The group's activities are producing and selling traditional processed food products, such as sequence, tum, *satay lilit*, roast chicken, *plecing* vegetables, *betutu* chicken, and anchovies, with an average group turnover of 1 million per day. This group does not yet have books to record the finances and savings and loans activities of group members. Traditional food that has been produced is usually marketed to markets around the village, or to order, especially orders for traditional ceremonies, catering, and holiday supplies, and products have been marketed through Instagram social media under the name @dapurayanaa.

With community service activities funded by the Higher Education, the Dapur Ayuna Women's Group hopes to have skills and insights in managing natural resources and maintaining local cultural wisdom, and having an entrepreneurial spirit, to be able to open wider business opportunities. Traditional food processing training activities are expected by the group to be able to produce and market its processed products more broadly with a good packaging process, and better marketing and production management [8].



Figure 2. Some traditional processed food products produced by the Ayuna Kitchen Women's Group

Traditional food products are expected to have a permit for food production from the Health Office in the form of a PIRT (Food and Home Industry) certificate so that the products produced have production legality they have a wider market reach. Partners are also given knowledge about work management, and business management, to be able to manage time and run the business as well as possible, thus being able to increase income and family welfare [1]. This service activity supports Key Performance Indicator IKU 2, namely, students get experience outside the campus, and IKU 3, namely lecturers doing activities outside the campus. The activity will last for 10 months, involving 2 students. This PKM activity supports the concept of a Green Economy by improving welfare that supports ecotourism which is the vision of Warmadewa University.

2. MATERIALS AND METHODS

Implementation of PKM Activities will be carried out in several stages, namely:

1. Site survey for the implementation of extension activities and processing processes.
2. Interviews and Q&A about the problems faced by partners, as well as planning activities that show the steps to solve the problems faced.
3. Partners will be given material that has been prepared by the team in the form of traditional food processed product modules and provided with counseling on sanitation and hygiene processing, packaging and labeling, marketing, entrepreneurship, and business management.
4. Problems in the field of production will be overcome by the handover of equipment to partners to support traditional food processing as well as training on the implementation of Good Food Processing Methods (GMP) and Hygiene Sanitation (SSOP) of traditional food processing
5. Problems in the field of management will be overcome by developing an entrepreneurial spirit and training in business management, as well as more organized bookkeeping.
6. Problems in the field of marketing are overcome by expanding marketing through online media so that traditional food products can be marketed more widely

Partner participation in the implementation of PKM activities is needed for the smooth process of this activity.

1. Partners are expected to abide by all agreements that have been made
2. Partners are expected to be disciplined and earnestly carry out all series of activities until all activity plans end.
3. After the PKM activity ends, the partner can continue the business well and the business that was initiated can develop.

3. RESULTS AND DISCUSSION

Community service activities begin with counseling in the form of providing sanitation and hygiene processing materials, packaging and labeling, marketing, entrepreneurship, and business management. Counseling and direct practice activities have been carried out successfully. Partners are accompanied directly in food processing practices with the application of hygiene and sanitation. In addition, assistance is also carried out in the process of labeling and packaging products continuously.



Figure 3. Hands-on Practice with PKM Partners

The community partnership program implemented in the Dapur Ayuna Women's Group provides benefits to partner groups, especially that partners have been able to implement good food processing (GMP) and hygiene sanitation (SSOP) in the process of processing food such as *satay lilit*, skewered satay, soy sauce pig, *betutu chicken*, saur beans, chicken tum, chicken order, pork crackers, *pindang sambel bongkot*, vegetable *kalas*, *plecing kale*, *plecing gonda* and vegetable *urap*. The Ayuna Kitchen

Women's Group has also received training on a good packaging and labeling process so that it attracts more consumers.

4. CONCLUSION

From the community partnership program that we carry out, it can be concluded that the Dapur Ayuna Women's Group has been able to produce safe food products through the application of good food processing methods (CPMB / GMP) and hygiene sanitation (SSOP) to produce products with quality and are liked by consumers.

ACKNOWLEDGMENT

The author would like to thank the Ayuna Kitchen Women's Group. The author also expresses his gratitude to the Higher Education for funding this PKM with contract number 96/E5/RA.00.PM/2022, Rector of Warmadewa University, Head of the Warmadewa University Community Service Institute, Dean of the Faculty of Agriculture, fellow lecturers for their support in this activity and younger students who are involved in this activity.

REFERENCE

- [1] Ariani, R.P. 2017. Mengenal Kuliner Bali. Rajawali Pers. Depok
- [2] Partama, I W.S., N. S. Antara, dan L.P. Wrsiati. 2005. Pengaruh Penambahan Bawang Putih dan Lama Fermentasi Terhadap Mutu Mikrobiologis Dan Organoleptik Bebontot.
- [3] Seminar Nasional Pengembangan Teknologi Pertanian Berbasis Penggunaan (User Based Oriented), 13 September 2005. Universitas Udayana. Denpasar.
- [4] Antara, N.S. 2004. Peranan Bakteri Penghasil Bakteriosin dalam Fermentasi urutan. Seminar Nasional Probiotik dan Prebiotik sebagai makanan Fungsional. Indonesian Society for Lactic Acid Bacteria. Universitas Udayana. 30 agustus 2004. Denpasar
- [5] Ayu dan Rini. 2011. Jajanan Khas Pulau Dewata. Kue Tradisional Bali yang menggugah Selera. Gramedia. Jakarta.
- [6] Hilman, M.S. dan Z.F. Ikatrinasari. 2014. Faktor-faktor yang mempengaruhi Efektifitas Penerapan Sistem HACCP. Jurnal Standarisasi. 16(3): 223-234.
- [7] Hermansyah, M., Praktiko, R. Soenako, N. W. Setyanto. 2013. Hazard Analysis dan Critical Control Point. Produksi Maltosa dengan Pendekatan Good Manufacturing Practice. Jemis. 1(1): 13-20
- [8] Soeprapto, F. dan R. Adriyani. 2009. Penilaian GMP dan SSOP pada Bagian Pengolahan Makanan Katering X Surabaya dengan Metode Skoring sebagai Prasyarat Penerapan HACCP. www.researchgate.net/publication/323772248, pp 30-37.
- Wrsiati, L.P., I M.A.S. Wijaya, I K. Suter, A.A.P.A.S. Wiranatha. 2015. Kuliner Tradisional Bali. Undayana University Press. Denpasar.