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**PELATIHAN PEMBUATAN TEPUNG PORANG SEBAGAI UPAYA
PENINGKATAN KUALITAS PENJUALAN UMBI PORANG
DI MASA PANDEMI COVID19**

ABSTRACT

Food sales during the Covid19 pandemic experienced a decline. This also includes Umbi Porang. Kembirantan Village Farmers Group, Genteng District, Banyuwangi Regency is one of the areas in Banyuwangi that produces porang tubers. To solve this sales problem, it is necessary to improve the quality of porang tuber sales by processing porang tubers into the desired shape by consumers. However, the Kembirantan Village Farmer Group cannot process porang tubers into porang flour due to several problems, namely they do not have a machine capable of pounding dry porang chips into porang flour and do not have human resources who can operate machines / make porang flour. Based on these problems, it is necessary to develop a porang tuber making machine and Human Resources training from partners. This community service began with adjusting the porang tuber making machine according to the porang tuber at the partner's place. After adjustments were made, training was carried out on the use of the porang flour making machine and the maintenance of the porang tuber making machine, as well as the handover of the machine to partners. Then, partner assistance is carried out in determining the quality of porang tuber sales. Where the quality is determined from the capacity per transport of various forms of porang tubers

Keywords: Flour making machine, Porang Tubers, Quality

ABSTRAK

Penjualan bahan pangan pada masa pandemi Covid19 mengalami penurunan. Hal tersebut juga termasuk Umbi Porang. Kelompok Tani Desa Kembirantan Kecamatan Genteng Kabupaten Banyuwangi merupakan salah satu wilayah di Banyuwangi yang menghasilkan umbi porang. Untuk mengatasi permasalahan penjualan tersebut maka perlu dilakukan peningkatan kualitas penjualan umbi porang melalui pengolahan umbi porang menjadi bentuk yang diinginkan oleh konsumen. Namun Kelompok Tani Desa Kembirantan tidak dapat mengolah umbi porang menjadi tepung porang dikarenakan beberapa permasalahan yaitu belum memiliki mesin yang mampu menumbuk chip porang kering menjadi tepung porang dan belum memiliki Sumber Daya Manusia yang dapat mengoperasikan mesin pembuat tepung porang. Berdasarkan permasalahan tersebut, maka perlu dikembangkan mesin pembuat tepung umbi porang dan pelatihan Sumber Daya Manusia dari mitra. Pada pengabdian masyarakat ini dimulai dengan penyesuaian mesin pembuat tepung umbi porang yang sesuai dengan umbi porang di tempat mitra. Setelah dilakukan penyesuaian kemudian dilakukan pelatihan penggunaan mesin pembuat tepung porang serta perawatan mesin pembuat tepung umbi porang, serta serah terima mesin kepada pihak mitra. Kemudian dilakukan pendampingan mitra dalam penentuan kualitas penjualan umbi porang. Dimana kualitas tersebut ditentukan dari kapasitas per angkutan berbagai bentuk umbi porang.