

The Processing of Coffee-based Drinks in Tanah Garam Garam Village, Lubuak Sikarah, Solok

Yuke Permata lisna^{a)}, Sulis Purwanto, Alfi Husni Fansurya

Universitas Negeri Padang

^{a)}Corresponding Author: yuke172002@gmail.com

ABSTRACT

Tourism is a service industry that can make a positive contribution to the community's economy. Through tourism, the community can take advantage of business opportunities by maximizing the potential of their village. The potential of the developed village starts from agriculture, plantations, and others. The Payo tourist village destination has the potential for coffee, so it can make people manage coffee-based drinks. The purpose of this service is to train the community to be able to manage coffee-based drinks which can then be offered to tourists. The method used is experiment and demonstration. The results of the service show that coffee can be managed into various kinds of drinks with espresso as a base, which are then given training to the community. Training activities started from participant recruitment and discussion, training on Payo coffee-based beverage processing and training on non-coffee drinks. In this training, experiments were carried out by determining the composition of the right coffee drink, so that it could be used as a reference for the community. Thus, the people who are members of the management will become coffee drink entrepreneurs (barista).

Keywords: Elderly, elderly gymnastics, counseling

INTRODUCTION

Payo Tourism Villages is famous for its coffee commodity with the types of Robusta and Arabica coffee. Robusta coffee grow below 700 meters above sea level and Arabica coffee which grows in areas with an altitude of 700-1700 meters above sea level with temperatures between 16-20 degrees Celsius. Coffee is very popular both domestic tourists and foreign tourists. Even, it become an attractive attraction for tourism areas (Purwanto, 2019). Developing and innovating coffee processed products needs to be done to increase the attractiveness of the Payo Tourism Village. In addition, tourism provides economic benefits for local communities (Zid et al., 2022)

Based on the results of literature research, it was found that the current trend of people enjoying coffee in Indonesia, including in West Sumatra, is continuing to rise. Coffee have been widely accepted and much-loved from various circles. Therefore, the concoction of contemporary coffee with the basic ingredients of Payo coffee is the most appropriate innovation step to do. The original coffee of Kampung Payo will have a unique and authentic taste because each coffee from various regions has its own character. In addition, sellers of coffee drinks currently seem to be mushrooming with various formats ranging from hangout to tents on the side of the road. Interestingly, almost all outlets provide boba and jelly as a topping. By utilizing coffee commodities, Kampung Payo can innovate by producing boba and jelly with the basic ingredients of coffee (boba coffee, coffee jelly). Then the Payo community can become suppliers of boba coffee and coffee jelly toppings at every contemporary beverage outlet, both marketed on a local and national scale.

METHOD

The Partnership activities are designed in such a way as to be systematic and get the expected results. The method of implementing the activities is described as follows.

Concept and Experiment

This activity begins with formulating the concept and method of training with the internal team and appointing resource persons according to the activity to maximize the achievement of

the activity's objectives. Next, conduct experiments to get the best composition of coffee products

Discourse

This method is the initial approach to provide an overview of the activity, increase understanding about coffee, coffee processed products, and product development or innovation in the future. Next is given an overview of marketing activities. Provide basic concepts and understanding in conducting market research and packaging development according to consumer preferences.

Demonstration and assignment

The internal team together with partners work together throughout the training process. Demonstrations conducted by instructors or resource persons regarding the technical mechanism for making processed coffee foods and beverages, starting from making espresso, pandan milk coffee, saka milk coffee, boba coffee and coffee jelly. Demonstrations will be followed by partners as a form of application of the knowledge that has been given previously. The demonstration method is also carried out to provide direct understanding to technical participants conducting market research and drawing conclusions based on the data they have.

Mentoring

After participating in the demonstration, participants were asked to directly practice the process and help participants to obtain appropriate and consistent results. Assistance is carried out offline during the activity and online through the WhatsApp application during the partnership period (1 year).

Program Evaluation and Sustainability

Evaluation is carried out periodically every 1 month during the activity period. This is done to see the extent of the participants' mastery of the training material, to find obstacles that arise in the field, and to provide feedback and important information to maximize the results of the activity. This is done to see the extent of the participants' mastery of the training material, to find obstacles that arise in the field, and to provide feedback and important information to maximize the results of the activity.

RESULTS

Recruitment of participants and discussions

On July 3, 2021, the community service team held an outreach to the public in the Payo tourism village. This meeting was attended by several levels of the Payo tourism village community. Discussions with the people of the Payo resulted in a total of 15 participants who will take part in the training. In this discussion meeting also socialized the programs that will be implemented by the Faculty of Tourism and Hospitality UNP. The head of the service, Yuke Permata Lisna, S. ST, M.Par, explained about the programs that will be carried out with the community around the Payo.

Coffee-based drink processing training



Figure 1. Socialization and discussion with the Payo tourist area community

The Community Service activities will be carried out on August 11, 2021. The activities carried out are providing coffee processing training where the products to be produced are espresso coffee, coffee with Coco pandan essence. In this activity, materials and demos were

given by Mr. Alfi Husni Fansurya, SE., M. Sc. After processing coffee drinks, proceed with coffee-based food processing, namely boba coffee and coffee pudding. The purpose of this training is that it is hoped that the community will have the provision to produce quality coffee and be an opportunity to open a coffee business with its own characteristics to differentiate it from competitors.



Figure 2. The speaker practices how to make Espresso Coffee



Figure 3. enthusiasm of the local community in training



Figure 4. Participants are practicing how to make Taro Latte

In addition to training activities, the service team also provides materials to be practiced as well as materials to leave for participants so that they can be directly used and sold to visitors. The service team also provides an espresso machine where the espresso machine is a tool for making espresso coffee. This drink is produced by extracting coffee grounds by spitting hot water under high pressure.

Non-Coffee Beverage Training

Furthermore, coffee processing activities will be carried out on September 3, 2021. The activities carried out are processing and mixing non-coffee drinks. Non-coffee drinks that are

practiced are Taro Latte, Red Velvet, Choco banana Latte, Strawberry Latte, Avocado Latte, and Mango Latte. In this activity, materials and demos were given by Mr. Alfi Husni Fansurya SE., M. Sc. This activity is expected so that the community will be able to make other drinks besides coffee that tastes no less delicious than Payo Espresso Coffee. So that visitors to the Payo tourist area can bring souvenir drinks from the Payo tourist area apart from coffee. In this activity, the service team provided tools in the form of dispensers, gallons and blenders to participants to support their activities to make non-coffee drinks. So that participants feel more enthusiastic in participating in the training and developing the knowledge gained later to be applied when serving visitors who come to shop at the Payo tourist area.

DISCUSSION

This community service is carried out to increase the creativity of local communities to be able to take advantage of tourism that has developed. Tourism in Payo has become a priority because it has interesting tourism potential to visit (Yuliana et al., 2019). The presence of tourists who visit has an impact on the local community, especially in improving the local economy (Purwanto et al., 2021). Some of the local communities have taken advantage of these business opportunities, such as becoming traders around the Payo tourist area. However, local communities do not yet have merchandise that has unique and interesting characteristics. Through this service, the author tries to provide creativity to process drinks that come from local ingredients. The drink is coffee. So far, the coffee commodity is still known as the main ingredient in making coffee drinks (Herlina et al., 2021). The coffee in Payo consists of Robusta and Arabica. Currently the local community has not been able to process coffee into a delicious drink. They only process coffee with traditional equipment so that the resulting coffee drink is not optimal.

This community service aims to improve coffee processing, then training is carried out in managing coffee into a delicious and interesting drink. Local people are trained and guided to make various kinds of coffee. Besides that, it also provides knowledge about coffee so that people can explain Payo's original coffee to tourists. The local community can open a business selling coffee. Thus, will have a positive impact on improving the local economy

CONCLUSIONS AND RECOMMENDATIONS

Coffee is a very popular drink and can be an attractive attraction for tourist areas, especially Payo. it can also be managed into a variety of drinks with espresso base. The Community Service activities were carried out starting from participant recruitment and discussions, training on Payo coffee processing and training on non-coffee drinks. In this training, experiments were carried out by determining the composition of the right coffee drink, so that it could be used as a reference for the community. Thus, the people who are members of the management will become coffee drink entrepreneurs (baristas).

ACKNOWLEDGMENTS

We express our gratitude to Allah Subhanahu Wa Ta'ala, because for the facilities provided so that this Community Service can run smoothly. This community service can be carried out well with the support of Research and Community Services Institute (LP2M) of Universitas Negeri Padang (UNP) and local people of Kampung Payo.

REFERENCES

- Herlina, M., Syahfitri, J., Lubis, R., Sulaiman, E., & Nopriyeni, N. (2021). Pelatihan Pembuatan Keripik Daun Kopi Di Desa Cugung Lalang Kecamatan Kepahiang Kabupaten Kepahiang. *Jurdimas (Jurnal Pengabdian Kepada Masyarakat) Royal*, 4(2), 141–146. <https://doi.org/10.33330/jurdimas.v4i2.954>
- Purwanto, S. (2019). Ecological restoration in natural conservation tourism area. *International Journal Of Tourism Herittage and Recreation Sport*, 1(1), 28–32. <http://ijthrs.pj.unp.ac.id/index.php/ijthrs/article/view/7/6>

- Purwanto, S., Yudistira, S., & Susanti, R. (2021). Analysis of the Island Sustainable Tourism base on Tourist' Perception A Case Study of Mandeh Island, West Sumatera. *Pusaka: Journal of Tourism, Hospitality, Travel and Business Event*, 3(2), 77–81. <https://doi.org/10.33649/pusaka.v3i2.98>
- Yuliana, Y., Manvi, K. I., Yudistira, S., Fiza, A. K., & Susanti, R. (2019). Pengembangan Potensi Kawasan Payo sebagai Agrowisata di Kota Solok. *Suluh Bendang: Jurnal Ilmiah Pengabdian Kepada Masyarakat*, 20(2), 97. <https://doi.org/10.24036/sb.0500>
- Zid, M., Irma, A., Hardi, O. S., & Hijrawadi, S. N. (2022). Empowerment of Youth Community Tourism Management in Sukamakmur District, Bogor Regency. *ABDIMAS: Jurnal Pengabdian Masyarakat*, 4(2), 801–806. <https://doi.org/10.35568/abdimas.v4i2.1349>