

Community Skills Training in The Form of Innovation in Processing Young Papaya Fruit in Kuapan Village

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Abstract

Kuapan village is one of the villages in The Mining district, Kampar Regency, the area reaches 8 km² and the population is 3.858 people. The area of Kuapan Village consists of 5 hamlets. One of the natural resources owned by Kuapan Village is papaya fruit commodities. Considering that the plants in the yard and care are quite young, making papaya one of the plants that is very easy to find in Kuapan village. But unfortunately behind these advantages there are disadvantages of papaya trees. One of them, when bad weather arrives, sometimes many papaya trees fall. This causes many papaya fruits, especially still in an immature condition, to be thrown away by the community because they don't know what they want to process if they are in large quantities. Starting from this condition, it gave rise to the team's thought of holding a training program for making young papaya gut chips. The method of community empowerment is carried out with participatory methods. The target of the training was the PKK of Kuapan Village as many as 20 people. This activity was carried out once in one training, but the team participated in monitoring and directing when the mothers of PKK members conducted a trial of re-making young papaya gut chips. This training activity for making young papaya gut chips went smoothly and conductively. The results of this activity include the Kuapan Village PKK being able to process young papaya which was once wasted and not used into culinary preparations in the form of young papaya intestine chips which can later become products that have a high selling price in the market. The existence of this training can increase the understanding of PKK members regarding the processing and utilization of young papaya fruit. The training implementation team will continue to provide assistance, monitor and evaluate the process of making products by participants.

Keywords: *Papaya Fruit, PKK Members, Natural Resource, Training*

INTRODUCTION

Kuapan village is one of the villages in the Tambang sub-district, Kampar Regency, with an area of 8 km² and a population of 5,562 people. The area of the Kuapan village consists of five hamlets, namely Dusun I Kuapan, Hamlet II Botiong, Hamlet III Edge of the Sword, Hamlet IV high composition, Hamlet V high composition. The geographical location of Kuapan Village is located between the north (Tapung Village), south (Kampar River), west (Birandang Island Village), east (Tambang Village, Balam Jaya and Pinang River). Meanwhile, the topography of Kuapan Village is 900 ha of settlements, 70 ha of forest, 50 ha of swamps, 600 ha of fields or fields, 10 ha of offices, 4 ha of schools, 2 ha of soccer fields. The people of the Kuapan village generally make a living as rice farmers, rubber farmers, oil palm farmers, fields, plantations, only a small number of them work as entrepreneurs and civil servants. The education level of the average population starts from the elementary level to the high school level. Kuapan village has a large potential for agricultural and plantation products from other livelihoods. In addition, the people of Kuapan village on average have plantations around the settlement, plants that are

often planted are seed plants such as papaya, mango, lime, so that they can help meet the needs of daily life. Based on the results of observations and interviews with PKK partners and the Kuapan village community, there are several problems.

The first problem faced by the community is the lack of community knowledge and skills in utilizing natural resources. Especially the use of local fruits, namely papaya. Many papaya trees often fall as a result, many unripe papayas are turned into waste. This causes the utilization of natural resources to decrease. Therefore, the community needs training in the use of local young papayas to improve the standard of living of Kuapan Village residents.

The second problem faced is the undeveloped group business (PKK Desa Kuapan) which was previously formed as a form of village unit business. The efforts carried out by PKK women are still not affordable to enter the national market. Various superior products that fail are caused by people preferring products from outside the region. Therefore, PKK partners need business companions and practitioners, academics to help build successful business units with good business management. Therefore, the Kuapan Village PKK unit is expected to be a container or means of selling processed products from local fruit, namely papaya.

The third problem is that the target partners are not yet optimal in marketing local products on a national scale. Partners (mrs. pkk) do not yet have the ability in online marketing using the marketplace, shopee, lazada, blibli platforms. This process is carried out to mobilize and increase sales of processed papaya products in the steamy village. So that the hope is that through processing products from processed local papayas, they can build natural sustainability, build economic stability and encourage people to become agribusiness villages.

Papaya fruit is known as a seed plant that is popular with the community. Besides being easy to care for, this papaya fruit is a great source of vitamin C and lycopene to boost the immune system, aiding strong digestion. Papaya fruit has been consumed only in the form of ripe fruit, chips, and candied vegetables. So that papaya fruit is a local fruit that is easy to find and easy to process various food innovations. The training carried out is adjusted to the potential of natural resources in the Kuapan village, both the availability of raw materials and community skills. Kuapan village, hamlet 1 and hamlet 2 have the potential for natural resources that need to be optimized to increase the experience and knowledge of the surrounding population and increase the diversity of products made from natural products in the local area. Given this potential, it is necessary to make a servant in training activities for making young papaya intestine chips with the aim of providing new knowledge and skills in the manufacture of young papaya processed products. The target of this activity is the PKK women in Kuapan Village. It is hoped that with this training the community can make their own young papaya intestine chips which can be used as snacks for families and can be used to open up business opportunities to increase income and utilize materials available in the surrounding environment, both in groups and individually. The training activity program for making young papaya intestine chips was implemented to the community to overcome the problem of making local processed papaya chips into young papaya intestine chips. Communities need skills in processing local young papaya fruit consisting of cleaning, drying, processing, and packaging methods. The purpose and training is to improve the skills of the Kuapan Village PKK in processing local young papaya into superior products. This study will examine "community skills training in the form of innovation in processing young papaya fruit in Kuapan village". Several previous studies were studied as theoretical and empirical in connection with the research carried out. Some of the previous studies are as follows:

- Thesis by ratna farida, Judy and Petrick entitled "study of processing papaya fruit into fruit leather and candied papaya with high nutrition". The results showed that the quality of vitamin C in fruit leather and candied products at drying temperature of 40 C and different immunity in candied and fruit leather. The difference in this study lies in the processing of papaya fruit into candied products and fruit leather. While the research conducted on the management of papaya fruit into chips. The equation of this research lies in using the papaya fruit object.
- A national journal by Eshthih fithriyana entitled "Processing of papaya-based products as an effort to empower rural communities' economy. The results of this study are conducting

several training programs for processing papaya-based food products and product marketing training, in collaboration with various parties. The difference in this research lies in the management of papaya fruit into chips. This lies in the management of papaya fruit into chips in the village of Agung Bengkulu Utara. The similarity of this research is the same as conducting training activities using papaya fruit objects.

- A national journal by Andreas, Faizah and Rahmayuni entitled "Made with a mixture of papaya and Dutch eggplant jam". The result of this research is to get the right ratio between papaya flesh and Dutch eggplant to produce quality jam. The difference between these researchers lies in the management of papaya fruit mixed with Dutch eggplant into jam. While the research conducted on the management of papaya fruit into crispy chips. The similarity of this research lies in using the object of young papaya fruit.

METHOD

This activity was carried out in Kuapan Village, Tambang District, Kumpang Regency, Riau in July 2022. The target of this training was the Kuapan Village PKK with a total of 20 people, this activity was carried out directly in the Kuapan Village Office Hall with the direct presence of the head of the Kuapan Village PKK mover along with 19 members. The implementation of this program is carried out using a participatory method using a community social approach. The team conducted training in andragogy (adult learning). The stages of activities carried out by the team include:

- Submission of material related to how to process young papaya fruit into culinary products in the form of young papaya intestine chips.
- The practice of making culinary products of young papaya intestine chips.
- Evaluation of the level of understanding of participants in making culinary products of young papaya intestine crackers.

The activities carried out are evaluated using the following methods:

- Conducted one-on-one interviews with all training participants during the regular weekly meeting of PKK members regarding the level of understanding of participants regarding the processing of young papaya intestine chips.
- Analyzing the results of the interview participants' understanding of the training. An indicator of the success of this program is an increase in participants' understanding of up to 80%.

RESULTS

The intestinal chips training program made from young papaya fruit was carried out in July 2022, located in Kuapan village, Tambang district, Kumpang district, precisely in the Kuapan village hall. As one of the work programs that have been designed by KUKERTA students in Kuapan village in 2022, this training activity makes PKK women in Kuapan village the targets. This is done because considering that the PKK women in Kuapan village play an important role in village-owned SMEs, so it is hoped that through training on making young papaya intestine chips this can later become one of the new ideas for village SMEs and open up home industry opportunities, especially for housewives. ladder. This training activity was successful and received great enthusiasm from PKK members, as well as village government officials. The Kuapan village government strongly supports this activity to improve community skills in creating new entrepreneurs based on village excellence.

DISCUSSION

Government support is one of the success factors in community empowerment programs (Sulastri and Dilastri, 2015). On the other hand, this activity can be used as a tangible manifestation of the implementation of community food security, strengthening the community's economy, and improving the skills of the Kuapan village community, especially women. The series of activities carried out include :

Submission of Material Regarding The Processing of Unripe Papaya Fruit Into Culinary Products In The Form of Chips

The first stage of the papaya chips training program in order to increase the creativity of the community begins with the delivery of material on how to process young papaya fruit into culinary in the form of papaya chips. In this first stage, the material is delivered directly using the help of a power point which contains an explanation of the material as well as an infocus tool so that the screen and power point can be seen directly by the mothers. In addition, there is also a video display about the stages in the process of making papaya intestine chips, starting from the peeling stage of papaya fruit, the stage of slicing papaya fruit to the stage of drying the sliced papaya. The purpose of delivering the material is for PKK members to get an idea of the process of making these papaya intestine chips. In addition, the presentation of the material also aims to introduce materials and tools as well as the steps that must be taken in the product manufacturing process, considering that this innovation of papaya intestine chips is a new thing for women who are members of the PKK in Kuapan village, so this training was carried out to introduce chips. young papaya intestine as a culinary preparation that PKK members can try. Entrepreneurship skills education or training according to Kadiyono and Harding (2017) is important to do either formally or informally because through independent small entrepreneurs, national economic stability will be formed. Therefore, this training on making young papaya intestine chips was carried out.

The Practice of Making Culinary Preparations of Young Papaya Intestine Chips Directly with The PKK Members of Kuapan Village

The second stage of this training program is the practice of making culinary preparations in the form of young papaya intestine chips directly with PKK members. This is also done to see how far the understanding of PKK mothers regarding the material that has been previously conveyed. This training was carried out with 20 PKK women including the head of the PKK driver in Kuapan village who also participated in this activity. The practice of making intestine chips made from young papaya went smoothly until it was finished. Considering that the team also provides the tools and materials needed in culinary processing in the form of these young papaya intestine chips. The tools used include pots, basins, knives, cauldrons, spoons, spatulas, stoves, and plates. While the ingredients used are dried and sliced papaya, all-purpose seasoning flour, wheat flour, tapioca flour, pepper powder, turmeric powder, garlic powder, coriander powder, lime leaves, salt and flavoring as well as cooking oil and candlenut. The method of making this young papaya intestine chips product is :

- Papaya fruit that is still young and hard is peeled first, then cut into four parts to facilitate the process of slicing papaya fruit.
 - Slice the papaya fruit thinly using a slicer.
 - After being washed, the papaya that has been sliced thinly is then doused with hot water.
 - Let stand for a few minutes in hot water, then remove the papaya and do the next process, which is drying the papaya.
 - The papaya drying process takes at least 3 days until the papaya can be completely dry.
- After the drying process, the next step is the process of frying the chips, as for the stages, including:
- Dried papaya fruit is watered first with hot water, let stand for a few minutes in hot water.
 - Mix the flour and tapioca flour and salt to taste as a dry flour mixture.
 - For the wet flour mixture, mix all-purpose flour, sliced lime leaves, ground pepper, coriander powder, turmeric powder, garlic powder, salt and seasoning, candlenut, and enough water.
 - Enter the papaya that has previously been soaked in hot water into the wet flour mixture, then continue into the dry flour mixture.
 - After the dough is evenly distributed, fry the papaya that has been coated with flour into hot oil, wait until it is browned before being removed and drained.

Achieving Understanding of PKK Members in Making Culinary Products Processed Papaya in the Form of Papaya Intestine Chips

Indicators of program success can be seen from the participants' understanding of the training carried out. The successful achievement of product manufacturing shows the participants' cognitive and technical abilities (Permana et al., 2021).

The advantages of processed products in the form of papaya intestine chips include:

- Expand market share and facilitate distribution
- Extend shelf life and food supply
- Increase the selling price of the product
- Reduce environmental pollution due to decay
- Potential to become a village superior product
- Obtain attractive agricultural products in terms of appearance, taste and physical properties

Based on the results of interviews with 20 training participants consisting of 7 questions regarding the understanding of the training material, it was obtained data that as many as 15 people with criteria for understanding the material were very good, 3 people were good, and 2 people were quite good.

Table 1. Results Of Achieving Understanding of Training Materials

Number	Member Name	Value	Description
1.	Ningsih	90	Very Good
2.	Wulan	80	Very Good
3.	Widya	85	Very Good
4.	Nita	90	Very Good
5.	Inur	75	Good
6.	Neni	80	Very Good
7.	Imar	70	Good
8.	Ida	85	Very Good
9.	Mulia	90	Very Good
10.	Roya	65	Quite Good
11.	Neti	80	Very Good
12.	Iyul	80	Very Good
13.	Indah	90	Very Good
14.	Ita	85	Very Good
15.	Siya	60	Quite Good
16.	Masna	75	Good
17.	Yeni	80	Very Good
18.	Inar	90	Very Good
19.	Isur	90	Very Good
20.	Rina	90	Very Good

From the table above, it can be seen that the level of understanding of the training participants on the material presented is on average very good. This shows that the training participants understand the material provided. This level of achievement very good for beginner level participants. The team chooses the relevant participatory approach, so that the target of understanding can be achieved. The participatory empowerment model involves direct participants as hands-on training subjects (Retno, Utami, and Yuhanna, 2020).

The next effort is that the team will continue to provide assistance, monitoring and evaluation for the next 3 weeks. Mentoring is very important to do to form new entrepreneurs in the community. This activity has the potential to grow new entrepreneurs in the culinary business. Product training and business management provide new experiences for the Kuapan village community in developing businesses that can generate profits and provide additional income for the community. Human resources in the village are more creative and skilled, so they will create a more independent attitude and can open up business opportunities and not depend on other parties.

CONCLUSIONS AND RECOMMENDATIONS

The conclusion from this training activity for making young papaya chips is that the PKK in Kuapan Village is able to process young papaya that was previously discarded and not utilized into an attractive and economically valuable culinary preparation, namely intestine chips made

from young papaya. The existence of this training can increase the understanding of PKK mothers on how to use young papayas so that in the future through this training they can improve the skills that PKK mothers can have, and on the other hand these young papaya intestine chips can also be a new product for group businesses. PKK which is also sponsored by Bumdes Kuapan.

Suggestions for this next activity are further training on product packaging and marketing to make it look attractive to consumers. Kuapan village PKK women to be more motivated and able to develop new entrepreneurs. The team will also join especially in the efforts of PKK women to make PKK women's products to turn this product into a new business in Village Kuapan.

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APPENDIX



Figure 1. Submissions of Training Materials



Figure 2. Young Papaya Intestine Chips Processing Practice