

TRAINING ON PROCESSING LOCAL FOOD LAMTORO BEANS TO BECOME A TYPICAL CULINARY

Miftahal Anjarsabda Wira Buana¹, Muhammad Fathoni²
Universitas Islam Darul 'Ulum, Lamongan, Jawa Timur¹
Universitas KH. Abdul Chalim Pacet, Mojokerto, Indonesia²
miftahulanjar@unisla.ac.id

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Abstract

The successful facilitation of existing potential and resources necessitates robust and efficient assistance. The objective of this Community Service (PKM) is to assess the viability of utilising local food and community ingenuity in the processing and manufacturing of food items derived from local resources, with the ultimate goal of bolstering the economy. The local food development training programme conducted in Wae Bobok Village involved the collaboration of teachers and students from the eLBajo Commodus Polytechnic Hospitality Diploma Three Study Programme. This initiative aimed to assist the village residents in enhancing their local food offerings by transforming them into distinctive culinary creations that possess both appeal and increased worth. An interactive and practical training programme has been implemented to impart the necessary information and skills for the enhancement of local food into unique gourmet creations. During training sessions, individuals acquire knowledge pertaining to the selection of high-quality products, the techniques involved in food processing, and the creation of specialised menus. The objective of this training programme is to facilitate the residents of Wae Bobok Village in harnessing the untapped potential of indigenous food resources, thereby transforming them into captivating and high-value culinary offerings. Furthermore, it is anticipated that the outcomes of this endeavour would facilitate the emergence of novel employment and entrepreneurial prospects inside Wae Bobok Village. The implementation of this initiative aimed at transforming local produce into distinctive gourmet offerings is anticipated to enhance both food security and the local economy within Wae Bobok hamlet. Over time, this form of training can serve as a model for other rural communities in harnessing the inherent potential of indigenous food sources to create distinctive culinary offerings that are appealing and possess enhanced worth. In addition to this, the evolution of this characteristic gastronomic delight possesses the potential to serve as a viable tourist destination, thereby presenting prospects for the advancement of tourism centred around distinctive culinary offerings within Wae Bobok Village.

INTRODUCTION

Wae Bobok nature tourism is situated in the village of Tanjung Boleng, within the Boleng District of the West Manggarai Regency. The aforementioned tourist attraction is scheduled to commence operations in the month of April in the year 2022. The village can be accessed via two-wheeled or four-wheeled vehicles, with a travel time ranging from 40 to 50 minutes from Labuan Bajo City. Wae Bobok is a natural forest tourist destination that possesses potential for water-based tourism due to its strategic placement situated between two prominent tourist sites, namely Rangko Cave and Cunca Wulang Waterfall. The Wae Bobok tourist site is a renowned natural attraction that attracts both local and international tourists during their visits to Labuan Bajo.

Wae Bobok Village exhibits considerable promise in terms of local food resources. A diverse range of tropical fruits and vegetables exists, which can serve as delectable and nutritious constituents for culinary purposes. Nevertheless, the full potential of this phenomenon has not been effectively optimised. The agricultural practises employed by farmers in this community continue to adhere to conventional practises, which are characterised by lower levels of efficiency. Consequently, the resultant harvests remain constrained in their yield. Several local entrepreneurs have recognised the potential of Wae Bobok hamlet and have endeavoured to capitalise on it by establishing food processing enterprises from locally sourced products. According to Prasetyo and Amelia (2022), it is anticipated that this development will enhance the village's value-added and tourism appeal. Several existing enterprises operate in the food industry, engaging in activities such as the production of fresh juice by processing fruits, the manufacturing of banana and sweet potato chips, and the creation of vegetable-based snacks. Nevertheless, it is imperative that the government and neighbouring communities allocate further resources and efforts towards the enhancement of local food production capabilities in Wae Bobok hamlet. By harnessing the rich local food resources, this village has the potential to serve as a model for the establishment of a village-centric economy and the promotion of tourism (Lesmana & Iskandar, 2022; Widyaningsih & Masitoh, 2022). Wae Bobok Village possesses the potential to attract tourists seeking to immerse themselves in the splendour of natural landscapes and indulge in the delectable offerings of locally sourced cuisine, characterised by its authenticity and freshness.

The lecturers from the Diploma Three Hospitality Study Programme conducted a visit and held a brief discussion with various community leaders and managers of the Wae Bobok tourist destination. The purpose of this visit was to conduct a potential analysis and mapping

of needs for Community Service (PkM) materials. This activity serves as a follow-up to PkM I, which has already been concluded. Based on the findings derived from the PkM I study, which encompassed visits and conversations, it was determined that managers encountered various challenges, among which was a deficiency of information pertaining to food processing. The majority of the things available for purchase are factory-made rather than being produced by the community. A brief survey was done by a group of academics affiliated with the Diploma Three Hospitality Study Programme.

The issues encountered by tourism managers in Wae Bobok can be inferred to be mostly associated with enhancing the Human Resources (HR) capability in terms of training for the preparation of indigenous food into culinary delicacies that possess augmented worth.

In the context of the Community Service (PkM) initiative, participants from the eLBajo Commodus Polytechnic Hospitality Diploma Three Study Programme, including both instructors and students, were afforded the chance to engage in the culinary transformation of indigenous food resources. This endeavour not only aimed to create delectable and captivating dishes, but also sought to acquaint tourists with the distinctive local cuisine of the village. This programme facilitates the enhancement of local food items in village communities, thereby generating additional value. Additionally, it contributes to the creation of employment opportunities for the local populace.

Lamtoro trees exhibit spontaneous growth and have thus far been exclusively utilised by the local populace for purposes like as animal fodder, providing shade, mitigating erosion, and serving as a fuel source. Lamtoro seeds are a variety of legume known for their versatility. The selection of lamtoro seeds as the raw material for development was based on its significant potential for yielding various benefits when subjected to appropriate processing methods.

Tourists have a keen interest in experiencing and acquiring knowledge about the cultural and natural wealth of this hamlet, primarily through the indulgence in delectable and distinctive culinary offerings (Mulyani et al., 2022). It is anticipated that the implementation of this programme will have a positive impact on the economic well-being and overall welfare of the people residing in Wae Bobok village over an extended period of time. In addition to the aforementioned aspects, this programme serves as an illustrative instance of the potential good influence that education and tourism can exert on the economic advancement of rural communities. In the pursuit of harnessing the local food potential in Wae Bobok Village, it is essential to acknowledge that the success of these endeavours is contingent not only upon the local community, but also necessitates the collaboration and assistance of many stakeholders,

including governmental bodies, educational institutions, and actors within the tourism sector. By fostering effective collaboration, Wae Bobok Village has the potential to evolve into a captivating tourist attraction, thereby yielding substantial advantages for the local population. The primary objective of conducting this Participatory Knowledge Mapping (PkM) initiative is twofold. Firstly, it aims to enhance the knowledge and skills of the local partners in the processing of lamtoro seeds, specifically in creating a distinctive culinary speciality of Wae Bobok Village. Secondly, it seeks to apply the acquired knowledge by developing recipes and processing techniques for the aforementioned culinary speciality of Wae Bobok Village.

METHOD

Based on the aforementioned introduction description, a potential option for enhancing and developing the competence of human resources involves implementing training programmes focused on the culinary preparation of lamtoro seeds, a distinctive delicacy in Wae Bobok Village. The provision of food processing training is recommended for managers of the Wae Bobok tourism area, including sellers, traders, and members of the local community. To address this issue, the Diploma Three Hospitality Study Programme, offered by eLBajo Commodus Polytechnic, has organised a Community Service (PkM) initiative titled "Training on Processing Lamtoro Beans into a Distinct Culinary Delight in the Wae Bobok Tourism Village." This programme aims to enhance competencies in the realm of food preparation and training.

The approach employed in Community Service (PkM) endeavours is an educational methodology. Educational methodologies encompass many approaches such as outreach initiatives, training programmes, and mentorship endeavours, which serve as effective mechanisms for disseminating knowledge and fostering community empowerment. The preliminary round of socialisation involved engaging with food and beverage vendors as well as managers of the Wae Bobok tourist site. The purpose of this socialisation is to identify barriers, propose solutions to challenges encountered by partners, and communicate mentoring strategies implemented by a team of instructors from the Diploma Three Hospitality Study Programme at eLBajo Commodus Polytechnic. Data gathering pertaining to the examination of challenges encountered by partners is additionally conducted through the means of observation and interviews with relevant stakeholders. The initial process of socialisation of activities was grounded on the collection and analysis of observational and interview data. A team including instructors and students from the Diploma Three Hospitality

Study Programme at Elbajo Commodus Polytechnic conducted training and simulations for the purpose of preparing natural tourism managers for Wae Bobok. In order to enhance the quality of service, the training materials that have been furnished are as follows: a) Understanding the advantages of lamtoro seeds; b) Transforming lamtoro seeds into gastronomic delicacies (Crinkle Lamtoro Cookies)

RESULTS AND DISCUSSION

The training session on lamtoro seed processing, conducted by students and professors of the Diploma Three Hospitality Study Programme, with the purpose of teaching Wae Bobok natural tourism managers, was successful and proceeded without any issues. The conclusive outcomes of the training initiatives prove to be highly beneficial for the managers of Wae Bobok natural tourism in effectively overseeing tourist attractions, particularly in the realm of gastronomic offerings. There are several key points that can be derived from the training activities focused on food processing training for Wae Bobok natural tourism managers. Specifically, the programme aims to enhance their knowledge and creativity in the context of processing lamtoro seeds into crinkle lamtoro cookies. Initially, the community and management of Wae Bobok natural tourism can acquire knowledge regarding the advantages associated with the use of lamtoro seeds. Furthermore, it is imperative for both the community and Wae Bobok tourism managers to acquire knowledge and comprehension regarding the formulation of Crinkle Lamtoro Cookies. Furthermore, the tourist managers at Wae Bobok get the opportunity to engage in hands-on practise and contribute to the production of Crinkle Lamtoro Cookies. The community of Wae Bobok has a strong desire for the participation of eLBajo Commodus Polytechnic in providing training and guidance pertaining to the processing of local food products. Managers acknowledge that possessing expertise in food product creation is a required skill for effectively producing distinctive culinary offerings for patrons and visitors. The Community Service (PkM) initiative was conducted by a group of instructors from the Diploma Three Hospitality Study Programme, who engaged a number of students in executing simulations pertaining to the assigned subject matter.

Examination of the Potential of Local Food

The sequence of Community Service activities commences with an interview. The team of professors and students conducted interviews with people of Waebobok Village, revealing the presence of a wide range of local culinary offerings that are both abundant and diverse.

Lamtoro seeds are frequently encountered among the native culinary offerings in Waebobok Village.

The process of planning and preparing traditional Waebobok Village food products, specifically focusing on the local delicacy of Crinkle Lamtoro Cookies.

Following the identification of the potential of local food, a group comprising instructors and students undertook a series of meetings in order to develop appropriate and appealing food products utilising lamtoro seeds, a local food ingredient. An agreement has been successfully struck to develop a cookie product as a feasible invention.

During this phase, the Product Knowledge Management (PKM) team develops the formulation for the recipe that will undergo processing. This formulation includes the selection of extra ingredients such as lamtoro seeds, wheat flour, eggs, powdered sugar, butter, vanilla, and baking powder.

The present study aims to conduct an experiment in order to investigate and analyse the phenomenon under investigation. The team including of lecturers, students, and chefs conducted experiments in the Kitchen Laboratory on campus using the equipment and materials that were discovered, in order to determine the optimal formula.

CONCLUSION

In general, the execution of Community Service (PkM) initiatives, which involve the dissemination of knowledge, training, and support in the context of local food processing, has yielded excellent outcomes. The eLBajo Commodus Polytechnic Hospitality Diploma Three Study Programme, comprising a group of lecturers and students, conducted an educational initiative in the Wae Bobok rural community. The objective of this endeavour was to enhance the local cuisine by offering interactive and hands-on training sessions. The outcome of this training programme is the capacity of the Wae Bobok village community to enhance the local food industry by creating distinctive culinary delicacies that are captivating and contribute to added value. Additionally, this initiative has facilitated the emergence of novel employment prospects and commercial ventures. This initiative is anticipated to serve as a model for other villages in enhancing food security and bolstering the local economy.

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