

Monitoring and Evaluation of Commercial Cookery Training Practices

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ABSTRACT

Commercial cooking training is training in cooking techniques, so that someone can be competent in cooking. Alumni trainees can be independent by having their own business or using a certificate from BNSP to apply for jobs according to the competence of the type of work. The Purpose of Monitoring and Evaluation of Commercial Cookery Training Practices at the Bekasi Vocational and Productivity Centre. This research method uses a descriptive method with a quantitative approach. The results of the study obtained good results. The instructor is in accordance with the competence they have. Chef's education has passed a competency test and has attended the Training of the Trainer in accordance with the material that will be given to participants. Instructors have competencies that are in accordance with standardized participant competencies and trainees get the desired and needed commercial cooking competitions in today's era.

INTRODUCTION

Tourism or tourism is a trip made for recreation or vacation and also the preparations made for this activity. A tourist or tourist is someone who travels at least 80 km (50 miles) from his home for recreational purposes, as defined by the World Tourism Organization. A more complete definition, tourism is a service industry. They handle services ranging from transportation, hospitality services, housing, food, drinks and other related services such as banking, insurance, security etc. And also offers a place of rest, culture, escape, adventure, new and different experiences. According to Law No.10/2009 concerning Tourism, what is meant by tourism: are various kinds of tourism activities supported by various facilities and services provided by the community, entrepreneurs, Government and Regional Government? One of the service industries in the tourism sector includes food. Tourism with food is closely related. When someone wants to refresh themselves, of course comfort and convenience is something that is very important to pay attention to. Among them is the availability of food that suits one's taste and is well presented, so that it is attractive to those who see it.

Training is an increase in a person's capacity to improve his competence in one of the fields of interest or in accordance with his profession. Cooking is a job that is considered only for women or housewives who do not have a job. Cooking is also considered a job that initially has no prestige. Over time and as time goes by, everything changes. Cooking is a job that is in great demand from men or women, young or old. Cooking has its own prestige in the eyes of society. So that it becomes a necessity for all people in Indonesia. Cooking competitions are widely held, at home and abroad. Cooking training is one way to improve the quality of the dishes so that they appear commercial. So that the taste and appearance sells.

Based on the Decree of the Minister of Manpower Number 145 of 2018 concerning Stipulation of Indonesian National Work Competency Standards for the Category of Provision of Accommodation and Provision of Food and Drink Staple Groups of Provision of Accommodation in the Field of Hotels and Restaurants, states that changes in the world of work that occur in the era of free trade will affect the quality of the workforce needed by industrial society. The quality of the workforce in question is those who have competence according to industry needs, namely having knowledge, skills and work attitudes, in accordance with the required work competency standards and always trying to develop their competencies according to technological developments, to obtain increased productivity. Under such conditions, only a qualified workforce is able to compete in every facet of life. Facing this, all countries, especially Indonesia, are trying to improve the quality of human resources, one of which is through improving the system of standardization and competency certification.

The Indonesian National Work Competency Standards Document (SKKNI) for Hotels and Restaurants (Review) was prepared in order to improve the SKKNI which was compiled in 2004. The preparation of SKKNI for Hotels

and Restaurants (Review), refers to the Regulation of the Minister of Manpower of the Republic of Indonesia Number 2 Year 2016 concerning the National Work Competency Standardization System and Ministerial Regulation 2 of Manpower of the Republic of Indonesia Number 3 of 2016 concerning Procedures for Establishing Indonesian National Work Competency Standards [SKKNI] in the Hotel and Restaurant Sector (Review) was established with the aim of being used as a reference in certifying the competence of the tourism profession in particular The Hotel and Restaurant sector which consists of Front Office, House Keeping, Food and Beverage Service, Food Production which refers to the results of the ASEAN MRA-TP (Mutual Recognition Arrangement on Tourism Professionals), which includes setting competency standards in the tourism sector, namely ACCSTP (ASEAN Common Competency Standards for Tourism Professionals) and CATC (Common ASEAN Tourism Curriculum).

Hotels and restaurants are a service business which is a means of supporting tourism activities, where the management is carried out in a professional manner and is supported by a workforce that has good skills in the hospitality sector. (Ministry of Manpower, 2018). So that the food served sells with a high selling value. So it is necessary to do an effort to improve the quality of the food. This can be done through training. Hospitality training entitled commercial cooker is the right answer. In order for Human Resources in the hospitality sector to increase their competence, this training is needed. Commercial cooker training sells well if seriously followed. Trainees can increase their cooking competence significantly.

The purpose of this research as general is monitoring and Evaluation of Commercial Cookery Training Practices at the Bekasi Vocational and Productivity Centre. Then, the special purpose are (1) Knowing the capacity of instructors in training practices at the Bekasi Vocational and Productivity Centre, (2) Know the practice of Commercial Cookery training at the Bekasi Vocational and Productivity Centre

LITERATURE REVIEW

Research on monitoring and evaluation of commercial cookery training practices can encompass various areas, such as program effectiveness, learner outcomes, instructional methods, and the overall impact of training on the culinary industry. Here are some common themes and research approaches:

- a. Impact Assessment Studies: These studies aim to evaluate the broader impact of commercial cookery training on individual learners, businesses, and the culinary industry as a whole. Researchers may use a combination of qualitative and quantitative methods to measure factors like employment rates, income levels, career advancement, and industry contributions of the trained individuals.
- b. Program Evaluation: This type of research assesses the effectiveness of specific commercial cookery training programs. Evaluations may include measuring changes in knowledge, skills, and attitudes of the participants

- before and after training, as well as analyzing participant satisfaction and program retention rates.
- c. Longitudinal Studies: Long-term studies track the progress and development of learners over an extended period after completing their commercial cookery training. These studies help gauge the sustainability of the skills acquired and their practical application in the culinary industry.
 - d. Comparative Studies: Researchers may conduct comparative evaluations of different commercial cookery training practices or curricula to determine which approaches yield better outcomes in terms of skill acquisition, employment rates, or employer satisfaction.
 - e. Feedback and Perception Studies: This type of research involves gathering feedback from various stakeholders, such as trainers, trainees, employers, and industry experts. The aim is to understand their perceptions of the training practices, identify areas of improvement, and ensure that the training aligns with industry needs.

METHODOLOGY

This research method uses a descriptive method with a quantitative approach. What is meant by the descriptive method according to (Sukandarrumidi, 2012), is: research that aims to provide an overview of a symptom/a particular community. Meanwhile, according to Sugiyono (2016) quantitative research is: "According to Sugiyono quantitative research methods can be interpreted as research methods based on the philosophy of positivism, used to research on certain populations or samples, data collection using research instruments, data analysis is quantitative/statistical, where the researcher only describes the results of processed data, without looking for cause and effect analysis. That is looking for a greater or lesser value. (Notoatmojo, 2012).

RESULTS AND DISCUSSION

The results of processing data using SPSS 25, descriptive calculations get the following results:

Table 1. The Result of Processing Data Using SPSS 25

		VAR0001			
		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	Baik	18	90.0	100.0	100.0
Missing	System	2	10.0		
Total		20	100.0		

The interpretation of the 20 questions was in the form of a checklist sheet, 18 of which were categorized as yes, namely 90%.

Table 2. The Result of Processing Data Using SPSS 25

		VAR00002			
		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	Tidak Baik	2	10.0	100.0	100.0
Missing	System	18	90.0		
Total		20	100.0		

Interpretation of the 20 questions using a checklist sheet, obtained 2 of them which is categorized as not good, namely as much as 10%, this training was conducted for 22 days. Starting from theory, simulation, and then practice. Current cooking practice, is day 14. Types of cuisine in learning, ranging from national cuisine and international cuisine. Today's practice of cooking biryani, kebuli and Tarik tea. Participants 16 people divided into 2 groups, so each participant consists of 8 people. Group one cooked kebuli and group two cooked biryani. Both of these dishes are types of cuisine from the Middle East. Both dishes were presented by means of plating and the taste was tried by the instructors, the committee as well as the participants.

Based on the results of monitoring and evaluation using a check list sheet. The checklist sheet consists of 20 questions. 18 questions in the check list, which means that most of the instructors followed the steps according to the learning processes and procedures, with a result of 90%. There were 2 check list sheet numbers whose answers were no, meaning that a small portion of the activities, namely 2 or 10%, did not follow the check list steps. This means that the instructor based on the results of monitoring and evaluation includes a good category. As a result of the practice of making kebuli, biryani and Tarik tea, the results are commercial. This means that if the participant passes the competency test and has a certificate from BNSP; it is highly likely that the participant will be able to become a commercial cook.

According to the results of interviews with the instructors, that if the participants did not take the training seriously. For example, if they are often absent, do not attend training properly, and then these participants do not hesitate (Joshua Daniel Rawis 1, 2023) to be expelled. Because there are still many potential participants out there who are interested in taking part in this training. Participants who passed were given two certificates. The first is from the vocational and productivity training center and the second sounds competent and incompetent from BNSP. If this training is carried out well, the alumni of the trainees are likely to be able to open a business in the cooking sector, becoming a commercial cook.

According to research (I Made Darma Oka, 2017) that in processing tuna seafood dishes in coconut milk, the participants are required to follow the instructor's directions in order to be able to produce preparations of international quality: (1) the trainees are instructed by the instructor to coat the tuna that has been distributed for washed with lime for about 15 minutes until completely clean; (2) then the trainees are advised to sprinkle the tuna with a

little salt, then fry it in hot oil until it is cooked. Then removed and drained from the pan; (3) participants are then required to sauté the ground spices, then put the lemon grass, bay leaves and lime leaves into the heated pan. After smelling good, coconut milk is poured by adding sugar and salt then stirring and cooking it until it boils or is cooked; (4) then the participants were instructed to put the fish in and continue cooking it while stirring occasionally so that the spices really seeped into the processed fish meat; (5) further carried out by adding peas and cayenne pepper before removing from the pan; (6) Finally, participants are required to serve tuna fish in coconut milk which has been arranged in a bowl or serving plate to other participants. Interpretation of the 20 questions using a checklist sheet, obtained 2 of them

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Meanwhile, according to the results of the study, it concluded that the implementer of the destination program, namely the Regional Tourism Office of North Sulawesi Province, had realized activities in human empowerment in 2019 in an effort to improve skills and in the context of poverty alleviation. How is it going, in fact the effect of the program is returning to (Ciloto, 2023) the community which can be seen nowadays.

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returning to society which can be seen nowadays. The community does not necessarily realize the expected income. Because it's unclear whether the implementer will continue to monitor to see the effect in the future or whether it's just a ceremonial activity for documentation. Cooking skills can change someone's fate, if done seriously. Because eating is a basic human need in general in a lifetime. So, if you are involved in it, it will be of course beneficial for yourself and other people around you who are connoisseurs of these cooking skills.

The implementation of the culinary SME development strategy has a supporting factor. Supporting factors in the culinary SME development strategy are licensing, training, marketing and association. So training is a strategy to develop yourself independently by adding or honing your potential and competencies, (Deanova, 2023), according to Novalia's research (2023) that from the information obtained, it can be concluded that street food vendors lack the potential to support development tourism in Bungo Regency. In order to be able to support tourism development in terms of identity, it is necessary to have training for street food vendors, in terms of the diversity, types and facilities available at street food vendors, innovation and touches are needed so that street food vendors in Bungo Regency can support development tourist.



Figure 1. Activity



Figure 2. The Result

CONCLUSIONS AND RECOMMENDATIONS

Instructor capacity in the Commercial Cookery training practice at the Bekasi Vocational and Productivity Centre has good criteria, while the practice in the Commercial Cookery training at the Bekasi Vocational and Productivity Centre, the taste of the food practiced is in accordance with the name of the training, it tastes commercial. So that it is possible for alumni trainees if they have sufficient capital, to try to start their own business or work in restaurants or in companies that require commercial cooking staff.

ADVANCED RESEARCH

This research still has limitations, so it is necessary to carry out further research related to the topic "Monitoring and Evaluation of Commercial Cookery Training Practices", to perfect this research and provide insight for readers.

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