



Education on the Making of Milkfish Crackers in Kencak Village (Bancaran), Bancaran District, Bangkalan, East Java

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ABSTRACT

Bandeng fish is a fish that is rich in vitamins and proteins, especially in the region of eastern Java and its surroundings. Fish Bandeng is even available every day in markets and supermarkets so that for the business of fish Bandeng, it can be processed for some purposes of the devotion of society. Fish Bandeng is processed as weed so that it can build an IKM in the village (Kencat) Bancaran Madura. By learning to make a process of weed bandeng fish, it can be meaded into a sales power that is beneficial for the village masyarakat (Kencat) Bancaran Madura.

INTRODUCTION

Fish is a source of animal food that has advantages such as having a complete content of essential amino acids, unsaturated fatty acids which are much needed, sufficient vitamin and mineral content, and high digestibility. The following is the fish consumption of the Indonesian people.

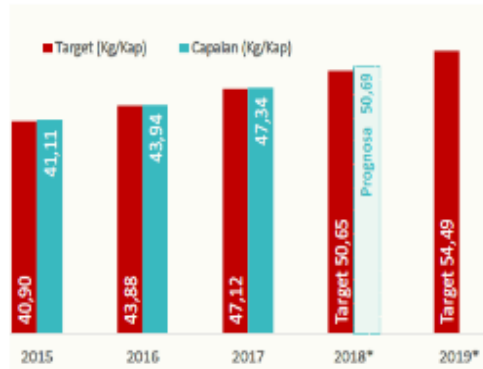


Figure 1. Information of Fish Consumption in Indonesia

Crackers have a crunchy texture and are often used as a complement to various Indonesian foods such as fried rice. Currently one marketing strategy in the marketing mix is the product. Product development can be done in various ways, one of which is product diversification. Product diversification for food can do with processing of various foods various variations. The market price is Rs. 20,000 per 1 kg, which is fairly inexpensive because it's very easy to get it, and many fishermen grow it themselves.

METHODS AND IMPLEMENTATION

Time and Place of Service

As for the community, dedication is location of the village Kencet Bancaran Madura East Java starting from Tuesday March, 7, 2023 which is the theme of the Education Manufacture processed fish Bandeng Become gorgeous and delicious poultry so that it can be consumed by all ages.

Method and Planning phase

There are several stages in the education of making milkfish crackers as follows:

1. The First Informing the materials for the manufacture of fish debris that are displayed by the pharmacist and assisted by students of the Academy of Pharmacy Yannas Husada Bangkalan
2. The Second Introducing the ingredients from dry to wet, and the frying results of fried fish.
3. The third process of answering questions with the citizens who are present about the manufacture starting from the forming of the dough, the way of painting and so on.
4. The final stage regarding the evaluation of the manufacture of milkfish crackers is that if there are things that need to be conveyed or things that

are not understood well from the beginning to the end of this community service activity so that it can be a reference for getting even better

Material and Tools

Material

Here are some of the equipment used when making the debris from Bandeng fish:

1. Containers,
2. Steamer, stoves, Knives, Spatula
3. LCD projectors
4. Plastik
5. Blender

Tools:

Milkfish, Tapioca flour, Salt, Water, Garlic, Oil

RESULTS AND DISCUSSION



Figure 2. The Process of Making Milkfish Crackers

From this community's dedication agenda, the benefits are obtained from learning how to make fish processed to be harvested as well as the process of making fish harvesting from the beginning to the frying phase milkfish crackers, so that they can be used for mothers to do business at home⁵. From this activity,

approximately 20 participants were collected from the agenda determined by 25 participants. This community service is scheduled for Tuesday 7 March 2023 which is located at Bangkalan Village, Bancaran, Bangkalan Regency, to be precise at Kencet Village, the participants were very enthusiastic during the event process. The results of the community's dedication to the theme of the production of fish debris Bandeng went according to the plan with the participation of enthusiastic citizens asking about how to make the fish defrost bandeng so that produced some quite a lot of questions starting from the dry to the wet version.

CONCLUSIONS AND RECOMMENDATIONS

As for some of the ways to make the butter from the beginning to the end is attraction for the villagers of Kencet Bancaran Bangkalan, from the devotion of this community, they are obtained the science of processing the fish fishing, which then could only be processed into a batch now can be used as a ferment, in addition to that they get information about the benefits of such fishing⁶. Therefore, the fish can be easily found in the market so that the manufacture of the fishing ferment can be applied by the local community to make an economic land for the citizens of the village.

ACKNOWLEDGMENT

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