

Conference Paper

## The Improving Skills Through Training and Processing Fresh Red Chilli into Fish Chili Sauce

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### ABSTRACT

The training activity for making ready-to-eat tuna and squid sambal for MSMEs and PKK Mothers' Groups in Pabean Village, Dringu District, Trenggalek Regency is a community service activity through the UPN Mengabdi program funded by LPPM UPN “Veteran” Jawa Timur. This activity was held at the Pabean Village Sub-district Office and was attended by 30 participants from MSMEs, PKK Mothers' Groups, and Pabean Village officials. The purpose of this community service activity is to increase the knowledge and skills of MSMEs and PKK Mothers' Groups in Pabean Village in increasing the economic value of shallots and fresh fish into ready-to-eat sambal that has added economic value and increases the selling value when compared to selling shallots and fresh fish in raw form. The implementation method in this activity uses a participatory method, namely the involvement of participants. Participants are given material about the raw materials and measurements used, such as shallots, garlic, cayenne pepper, red chili, tomatoes, tuna, squid, sugar, salt, and flavorings. Then the participants were invited to do a direct simulation of making squid chili sauce and tuna fish chili sauce. Furthermore, participants were drilled to calculate the cost of HPP in one package of chili sauce. With this training, it is expected that there will be an increase in the skills of MSMEs and PKK Mothers' Groups in processing agricultural and fishery products into ready-to-eat chili sauce products so as to increase the selling value and family economy.

*Keywords: Pabean village, chili sauce training, tuna fish chili sauce, salted squid chili sauce*

### Introduction

Probolinggo Regency is a shallot producing area. One of the shallot producing villages is Pabean Village. Pabean Village is located in the Dringu District. With an area of 118.172 Ha, this village borders Randuputih Village to the East, Kebondalem Village to the West, Tamansari Village to the South, and the Madura Strait to the North. Pabean Village is one of the villages in Probolinggo Regency which is a shallot center, but the abundance of shallots during the main harvest has an impact on the decline in the selling price of raw shallots. During the harvest season, most of the shallots have not been absorbed by the market because of the low selling price, so some people process shallots into fried shallots, but unhealthy price competition means that the sales of fried shallots have not had a significant impact on improving the economy of the people in Pabean Village. In addition, fishermen in this village also only sell fresh fish to the Fish Auction Place (TPI). MSMEs in Pabean Village are still simple, selling processed shallots into fried shallots, and sea fish are only dried and smoked. The community has not modified the processing of shallots into ready-to-eat processed products that have a higher economic value. In addition, Pabean Village has the potential for Pesona Beach tourism, many tourists visited before the pandemic, but after the pandemic, the condition of Pesona Beach was neglected and poorly maintained, so tourists were less interested in visiting the beach. Before the pandemic, some MSMEs opened stalls around the beach, so they could get additional income from tourist visits to Pesona Beach.

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In addition, the stall owners also offer fresh sea fish cuisine obtained from fishermen in Pabean Village, many tourists visit Pesona Beach to enjoy processed fish cuisine. After the pandemic, the stall owners were forced to close their stalls due to the lack of tourist visits to Pesona Beach, so they hope for alternative businesses that can increase their income, especially groups of mothers and MSMEs who have so far depended on tourist visits to Pesona Beach. The village government and local communities hope that there will be training in developing processed products with shallots and fish as basic ingredients in culinary products that will have an impact on improving the economy of farmers and fishermen in Pabean Village. So far, people have only sold shallots in raw form, some process them into fried shallots. Fishermen also only sell their catch at the Fish Auction Place (TPI). No residents have processed it into ready-to-eat processed food products with a more profitable selling value. Local ingredients have the potential to be used as food product creations that can increase culinary variety. Innovative culinary products can increase economic value and support the tourism industry in the culinary sector (Minantyo, 2023). Local food is the result of cultural creativity and local wisdom in increasing the availability of a variety of nutritious foods and has the potential to create job opportunities and additional household income (Mayasari et al., 2022). In fact, the location of Pabean Village is very strategic and easy to reach. The strategic location and abundance of raw materials have great opportunities in the culinary business (Normelani et al., 2023). The results of typical food products processed by the local community are not optimal due to limited knowledge and skills (Widodo, 2019). Based on this background, the community service team of UPN "Veteran" Jawa Timur designed a community service program in Pabean Village in the form of training in making various processed chili sauces with a mixture of seafood, such as squid chili sauce, fish chili sauce, where the chili sauce ingredients come from Pabean Village which has shallot and cayenne pepper farming and the raw fish ingredients are obtained from fishermen in the village.

### **Material and Methods**

The stages in the implementation of the activities to be carried out are as follows: The stages in the activities to be carried out are: 1. Preparation and Socialization Stage. This stage begins with communicating and socializing with the Pabean Village Government to determine the training schedule. Socialization is also carried out to coordinate with the MSMEs actors who will be involved. In this stage, the proposing team together with the team, prepares materials for training, preparing the necessary equipment; 2. Training Implementation Stage. This stage is divided into two, namely: a. Implementation of Ready-to-Eat Processed Sambal Product Training. This training begins with a presentation on several types of ready-to-eat processed sambal products, the raw materials needed, recipes, and the manufacturing process. Furthermore, a simulation or direct practice of making ready-to-eat processed sambal is carried out using raw materials from farmers and fishermen in Pabean Village. The training is followed by a direct simulation so that the training participants together with the proposing team compiled; 3. Monitoring and Evaluation Stage. This stage is the monitoring stage for the success of the activity program that has been implemented by the proposing team. Furthermore, an evaluation is carried out whether the training program that has been implemented has been optimally implemented by the participants so that the transfer of technology and skills from the proposing team to the participants is in accordance with the targets and outputs of community service activities.

### **Results and Discussion**

Culinary Tourism Development Training Through Cooking Class in Pabean Tourism Village, Dringu District was attended by those who had a strong will even though initially their understanding and ability were still low in compiling cooking class tour packages and in understanding and ability to demonstrate making dishes according to the cooking class menu. After attending the training, their understanding and ability increased, both in compiling tour packages and in the ability to cook the cooking class menu. The training began by providing material on the development of culinary tourism through Cooking Class in Pabean Village, Dringu District, which can play an important role in advancing MSMEs. By processing local horticultural and fishery raw materials, it can increase economic value compared to selling them in raw form, in addition, it can help maintain the independence of

MSMEs. The development of culinary tourism can be a diversification of tourism products in Pabean Village. Community service activities (PkM) aim to improve the skills and expertise of Family Empowerment and Welfare (PKK) and Micro/Small/Medium Enterprises (MSMEs) in Pabean Village in optimizing the village's potential through diversification of processed horticultural and fishery products, namely providing training in processing chili sauce from horticultural ingredients, shallots, garlic and chilies as well as fishery ingredients, tuna and squid.



Figure 1. Explanation of chili sauce making training

Implementation of packaged chili sauce processing practice. After the partners received a technical and theoretical explanation regarding the development of packaged chili sauce products, the next stage was the activity of implementing the implementation of packaged chili sauce processing. This activity was carried out at the Pabean village hall, Ke Dringu, Probolinggo district. The practical activity began with the handover of a kit from the UPN *Mengabdi* team to the partners containing leaflets, cooking thermometers, glass bottles (jars) of chili sauce packaging, and packaging label stickers. After the handover of the kit, an initial explanation was given to flashback the information obtained in the previous meeting during the socialization stage. After that, the partners together with the community service team prepared all the facilities and infrastructure to support the smooth running of the processing process. The training participants were 30 people consisting of UMKM Pabean Village, PKK Mothers Group Pabean Village and the Pabean Village Government.

Before the practical process, the speaker explained the raw materials used, here is a list of raw materials and measurements to make around 33 bottles of chili sauce weighing 80 grams: Tuna Fish (1 kilogram), Chili Pepper (1 kilogram), Large Red Chili Pepper (500 grams), Shallot (1200 grams), Garlic (400 grams), Tomato (1 kilogram), Lemongrass (4 pieces), Lime Leaves (15 pcs), Brown Sugar (10 table spoon), Granulated Sugar (5 table spoon), Flavoring ( 40 grams), Salt (100 grams), Cooking Oil (1,5 liter).

After explaining the raw materials used, the process of making skipjack tuna chili sauce is continued with the following steps:

1. Clean the baby squid. Prepare water in a pan, and boil until boiling. When the water is boiling, turn off the stove. Put the baby squid into the boiling water. Wait 10 minutes, then drain.
2. Briefly fry the boiled salted squid in hot oil for about 1 minute. Drain
3. Fry the cayenne pepper, red pepper, shallot, garlic, and tomato in the used oil for salted squid until wilted.



Figure 1. Raw materials for making processed tuna fish chili sauce

4. Then blend in the chopper for cayenne pepper, red pepper, shallot, garlic, and tomato.



Figure 2. Raw materials for making processed tuna fish chili sauce

5. Heat enough oil. Add the ground ingredients, add the crushed lemongrass, and washed lime leaves. Stir until the water content in the chili sauce recedes. You can add cooking oil if necessary.
6. After the chili sauce turns brown, add the salted squid and add salt, mushroom broth, granulated sugar, and brown sugar to taste. Stir well again until the chili sauce is cooked and perfectly cooked.
7. Cool the chili sauce until it is completely cold and the steam is gone. Prepare a sterilized or clean container, then put the chili sauce in it and close it tightly.



Figure 3. Chili sauce making training process

Then collect feedback with during-training and post-training surveys to evaluate effectiveness. Learner feedback can help out team to measure the effectiveness of each training session, improve it and plan future training.

#### 1. Results of the Survey on the Timeliness of PKM Activities

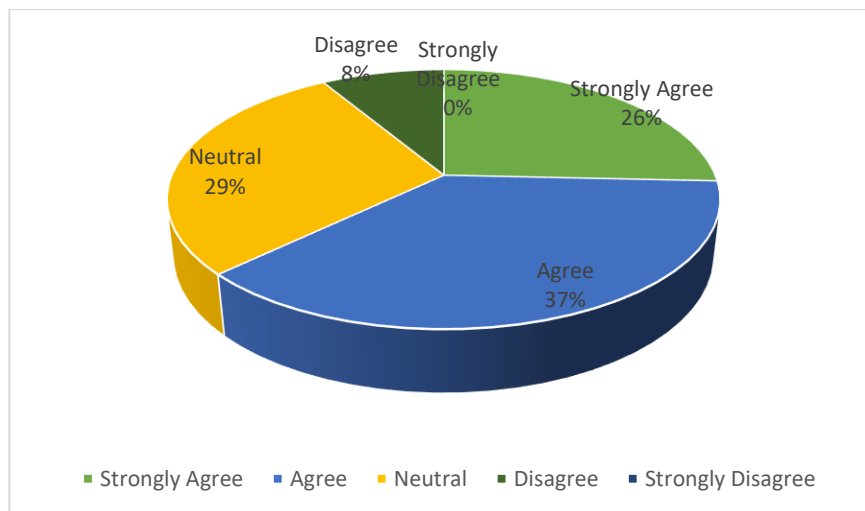


Figure 4. Survey results on the punctuality of service implementation  
(Source: Service survey results, 2024)

The majority of participants answered strongly agree, 9 people, while 13 people answered agree, 10 people answered neutral and 3 people answered disagree.

#### 2. Results of the survey on the relevance of the material to the activities carried out.

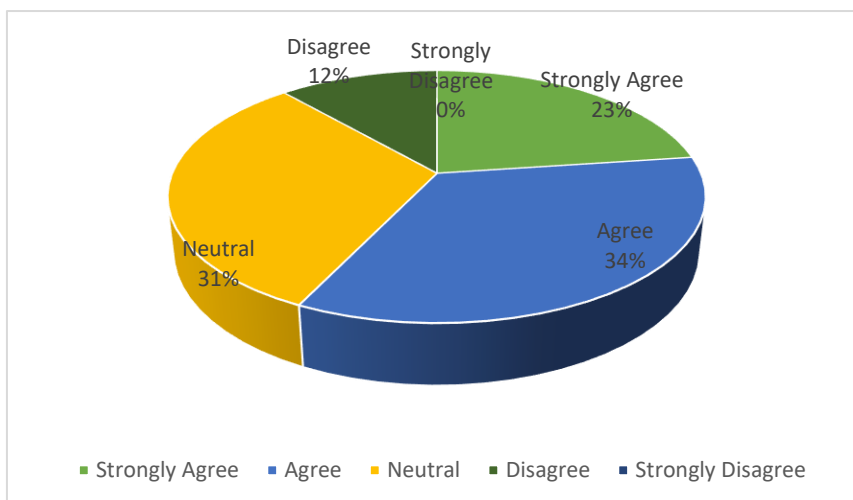


Figure 5. Survey results of the relevance of the material to the activities carried out  
Source: Service survey results, 2024

The majority of participants answered strongly agree, 8 people, while 12 people answered agree, 11 people answered neutral and 4 people answered disagree.

#### 3. Results of the survey on the relevance of effectiveness and efficiency of time for implementing activities



The majority of participants answered strongly agree (10 people), while 10 people answered agree, 12 people answered neutral and 3 people answered disagree.

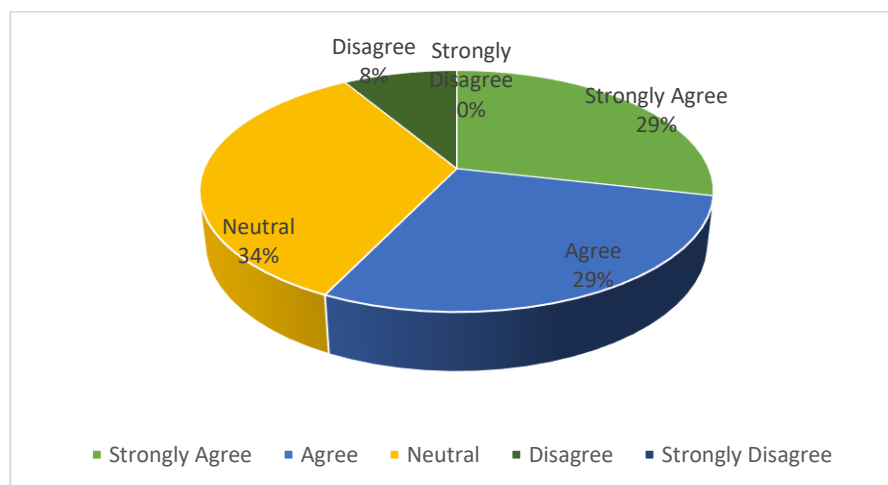


Figure 6. Survey results of the relevance, effectiveness and efficiency of the implementation of activities  
(Source: Service Survey Results, 2024)

4. Results of the survey on the relevance of effectiveness and efficiency of time for implementing activities

## Conclusion

There is a need to develop diverse processed agricultural products to increase value, one of which is instant basic spices and chili sauce products (Kustiari et al, 2023 & Lestari et al., 2017). The training activity on making processed tuna and squid sambal is effective in improving the skills and expertise of the PKK Mothers Group and UMKM in Pabean Village in utilizing the opportunities for processing products from horticulture and fisheries, namely processing shallots and fishery products into ready-to-eat processed products, Tuna Fish Sambal and Squid Sambal.

Culinary Tourism Development Training Through Cooking Classes and Processing of Typical Souvenirs from Pabean Village has a positive impact on the local community and UMKM. One of the benefits felt by the community is increased income through UMKM sales. Traditional food can be packaged into culinary tourism that attracts tourist visits. By having better processing skills, the community can produce valuable products that attract tourist. This will increase people's purchasing power and encourage.

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