

## Shrimp Nugget Processing Training as an Innovation for SMEs in Tajungan Village, Kamal, Bangkalan

Dina Ayu Setyobudi<sup>1\*</sup>, Ulfatun Ni'mah<sup>2</sup>, Nadhiya Aufa<sup>3</sup>

<sup>1</sup> Accounting Study Program, Faculty of Economics, Trunojoyo University Madura, Bangkalan, Indonesia

<sup>2</sup> Mechanical Engineering Study Program, Faculty of Engineering, Trunojoyo University Madura, Bangkalan, Indonesia

<sup>3</sup> Management Study Program, Faculty of Economics, Trunojoyo University Madura, Bangkalan, Indonesia

correspondence e-mail: [dinaayusetyobudi962@gmail.com](mailto:dinaayusetyobudi962@gmail.com)

### ARTICLE INFO

#### Article History:

Received Nov 21, 2019

Revised Jan 27, 2020

Accepted Feb 13, 2020

#### Keywords:

Keywords 1, SMEs

Keywords 2, Nugget Processing

Keywords 3, Training

### ABSTRACT

The village is one of the strategic areas that has a variety of natural potential it has. And has a role in supporting development. One of them can be observed from the implementation of Village-Owned Enterprises (BUMDES), which is an institution that is able to optimize various superior businesses owned by the village so that villages can become independent and efficient for the community. One of them is Tajungan village which is located in Kamal District, Bangkalan Regency, East Java. This area independently already has a business that is formed in a small business group that is developing in the seafood sector, especially food processing made from shrimp, such as shrimp crackers and shrimp sewel. There are still no people in the village of Tajungan who use marine catches to make shrimp nuggets. Here we held training on processing shrimp nuggets as an innovation of processed products from marine catches to increase MSMEs in Tajungan village, Kamal district, Bangkalan district, East Java.



© 2022 by the authors. Submitted for possible open access publication under the terms and conditions of the Creative Commons Attribution ShareAlike (CC BY SA) license (<https://creativecommons.org/licenses/by-sa/4.0/>).

### A. Introduction

The village is one of the important areas that need attention, because basically rural areas are areas that have potential and strategic roles in supporting development (Ratnadila, 2018). A village is defined as a territorial unit inhabited by a number of families and is settled and dependent on the surrounding natural resources in the hope of sustaining life in order to achieve prosperity . However, on the ground, the reality shows that rural conditions in Indonesia are still experiencing various problems. In the process, the perspective of thinking "village builds" becomes a basic concept that must be developed through community empowerment efforts. This form of community self-help can be realized through infrastructure development, which starts from the planning, implementation to

evaluation stages. This includes the implementation of Village-Owned Enterprises (BUMDes), which are institutions born from the needs and potential of the village and can be a means of optimizing the potential of the village. The existence of BUMDes is basically intended as a means to support village income through the implementation of business units (Dewi, 2014).

Only a few business units in Tajungan village are engaged in the manufacture of seafood products. The production is shrimp and prawn crackers that develop in the village, while the shrimp products obtained in the village are very abundant because most of the people of Tajungan village work as fishermen who work as fishermen. no less with the acquisition of shrimp every day. Therefore, the innovation given to the people of Tajungan Village is the manufacture of nuggets made from shrimp. In addition, at this time many nuggets like this food, both from the children's group to the adult group, they are familiar with these nuggets.

Nugget is one of the semi-finished frozen processed products made from processed meat with a mixture of spices and frozen and ready to be processed further (eg fried) (Widiastuti et al., 2019). Nuggets are an example of an oil-in-water emulsion, with fat as the discontinuous phase, while water as the continuous phase and dissolved meat proteins act as emulsifiers (Talebe et al., 2020). Increased use of wheat flour in the process of making nuggets is used as a filler with the aim of reducing formulation costs, improving and increasing water holding capacity and improving the characteristics of the slices, and increasing emulsion stability. In addition to wheat flour, meat can also affect the formation of emulsion in nuggets. Shrimp contains many substances that can be beneficial for the human body, including protein which is useful for building cells in the body, iodine which is useful for helping hormone production, calcium for healthy teeth and bones, omega-3 fatty acids for heart health.

## **B. Method**

To overcome the problems that have been described, the Community Service Program focuses on processing nuggets as an innovation to increase MSMEs in Tajungan Village, Kamal, Bangkalan. The implementation of this program is carried out offline or face to face. The form of this activity is in the form of training for actors, with the theme "Shrimp Processing Innovation to Awakening the Economy in the Post-Pandemic Era". This activity was carried out at the Tajungan Village hall, Kamal, Bangkalan at 13.00 - 14.00 WIB. This community

service activity was carried out by representatives of Community Service students group 106 Trunojoyo University, Madura. The MSME participants who attended came from various fields, from sewing and cracker traders to ordinary citizens. The age range of participants is 50 years to the youngest 24 years. The employment status of the participants included entrepreneurs, housewives, and odd jobs.

The implementation method of this community service activity is a chronological or gradual strategy. The stages are as follows:

- a. Preparation, at this preparatory stage the team coordinates with all parties involved, surveys the site, prepares the tools and materials needed in the implementation of the activity, determines the schedule and is in charge of the implementation activities in the field.
- b. Implementation, at this implementation stage the team conducts training activities and mentoring the practice of making nuggets. At this stage the service team uses conceptual and participatory methods, namely by mobilizing and involving participants in every activity that takes place, both training activities and practical mentoring activities, so that activities can run well and in accordance with their objectives.
- c. Evaluation, this stage uses a reflective method, which is a method that aims to evaluate the program with participants, to find out deficiencies in program implementation so that further improvements can be made, then there is monitoring of program sustainability, namely by providing assistance to the community. The evaluation steps carried out include activities such as observations and interviews/discussions.

## **C. Result and Discussion**

### **Preparation phase**

This activity is one of the work programs of the Community Service Group 106 Trunojoyo University, Madura. This activity was carried out on Saturday, June 12, 2022 in Tajungan Village, Kamal District, Bangkalan and was held at 13.00-14.00. This work program was carried out by a team from the Community Service group 106 Trunojoyo Madura University consisting of a core team and assistants.

The Core Team consists of 3 (three) people and is also a resource person (speaker) in this service activity whose duties are divided as follows:

1. Nadhiya Aufa Fa'iqoh hosted the event.
2. Dina Ayu Setyobudi as a speaker who explained about the processing of shrimp nuggets. Submission of material is done by explaining and

practicing directly in accordance with the stages of making shrimp nuggets.

3. Ulfatun Ni'mah as the second speaker who explained the importance of good and correct packaging to attract consumers.

Furthermore, there is a support team in the implementation of this work program consisting of 11 (twelve) other students (Umi, Agung, Hafidz, Fitri, Ulfa, Nova, Ayu, Cindera, Ike, Marchel, Roni, and Faisol) to prepare facilities and infrastructure , event decoration, consumption and documentation.



**Picture 1.** Preparation of Tools and Materials for Making Shrimp Nuggets

At this stage the service team prepares the tools and materials needed to make shrimp nuggets.

### **Nugget Making Tools and Materials**

Here are the ingredients for making shrimp nuggets:

- Shrimp 200 grams
- 1 egg
- 1 carrot
- 2 slices of raw bread
- 2 tablespoons of flour
- 2 tablespoons tapioca flour
- Leeks 1 stem
- Garlic 3 seeds
- Salt to taste
- Pepper to taste
- Saori 1 tablespoon
- Adequate flavoring
- Cooking oil 3 tablespoons
- Spread:
  - 1 beaten egg
  - Panir flour / bread to taste
  - Oil for frying to taste

**Tools needed in the process of making shrimp nuggets:**

- Knife
- Spoon
- Blenders
- Spatula
- Baking pan
- Pot
- Wok
- Stove

### **Implementation Stage**

At this stage the service team carried out several activities, namely as follows:

1. Training for MSME actors with the aim of providing knowledge and understanding on how to make shrimp nuggets which can be an innovative product selling MSME actors in order to increase their income.
2. Assistance in the practice of making shrimp nuggets and packaging attractive products for MSME actors with the aim of providing direction and guidance in processing shrimp into nuggets



**Picture 2.** Shrimp Nugget Processing Training Activities with MSME Actors

### **Evaluation Stage**

After this series of Community Service programs were implemented, evaluations began to be carried out. Among them are evaluating how well the material presented by the resource persons and ensuring whether the participants who have attended the training will implement the material they have obtained or not. Evaluation of training activities for MSME actors is carried out by means of online monitoring via WhatsApp (WA). The criteria for the success of this activity can be measured by the achievement of 4 criteria that become the target of the activity, namely: the level of participation, the level of understanding, the level of skills and sustainability.

**Table 1.** Activity Achievement Status

<b>Kriteria</b>	<b>Indikator Capaian</b>	<b>Status Capaian</b>
<b>Participation Level</b>	<ol style="list-style-type: none"> <li>1. Attendance of participants 85.7%</li> <li>2. Implementation of training for MSME actors</li> </ol>	<ol style="list-style-type: none"> <li>1. Achieved (participants who attended were 13 people from 14 invitations distributed)</li> <li>2. Achieved (training activities for MSME actors have been carried out)</li> </ol>
<b>Understanding Level</b>	<ol style="list-style-type: none"> <li>1. Increased understanding of MSME actors regarding the use of shrimp into various kinds of processed products</li> <li>2. Increased understanding of MSME actors in the processing and packaging of attractive shrimp nuggets</li> </ol>	<ol style="list-style-type: none"> <li>1. Achieved (based on the results of the questionnaire)</li> <li>2. Achieved (based on the results of the questionnaire)</li> </ol>
<b>Skill Level</b>	<ol style="list-style-type: none"> <li>1. Increasing the skills of MSME actors in processing marine products, namely shrimp</li> <li>2. Increasing the skills of MSME actors in packaging processed products to be attractive</li> </ol>	<ol style="list-style-type: none"> <li>1. Achieved (based on observations during training)</li> <li>2. Achieved based on observations during training)</li> </ol>
<b>Continuity</b>	<ol style="list-style-type: none"> <li>1. There is and is able to survive with the increasing understanding of MSME actors regarding the processing and packaging of processed marine products</li> </ol>	Achieved

Also in this training, participants were given a questionnaire containing questions about the quality of the material and the implementation of the material by participants that had been obtained in the seminar. The results obtained from this survey are that of the 13 MSME participants who took part in this training, there were 13 people who stated that they would implement what was explained by the speakers regarding the processing of shrimp nuggets as their product innovation.

#### **D. Conclusion**

From the results of the implementation of community service with the title Shrimp Nugget Processing Training as an Innovation for MSME Actors in Tajungan Village, Kamal District, Bangkalan Regency, the following conclusions were obtained:

1. In this post-pandemic era, MSME actors should be able to take advantage of the opportunity as a way to increase their income again.
2. MSMEs are one of the most abundant livelihoods in Tajungan Village. However, many of them still do not manage marine catches such as shrimp that can be used as nuggets, on average they manage marine catches into crackers and sewel.

3. The results obtained from this service activity are providing training on innovation in processing shrimp into nuggets. Then proceed with providing assistance in the practice of processing shrimp into nuggets. This training aims to provide knowledge and understanding about innovations in processing shrimp into nuggets because most of them have not yet managed shrimp to be made into nuggets. The hope is that by holding this activity, MSME actors can make business opportunities to make nuggets from shrimp.

## References

- Dewi, A. S. K. (2014). Peranan Badan Usaha Milik Desa (BUMdes) Sebagai Upaya dalam Meningkatkan Pendapatan Asli Desa (PADes) Serta Menumbuhkan Perekonomian Desa. *Journal of Rural and Development*, 5(1), 1–4.
- Ratnadila, N. S. (2018). Perencanaan Skenario untuk Pembangunan Desa Tertinggal: Sebuah Telaah Kritis. *Jurnal Penyuluhan Perikanan Dan Kelautan*, 12(2), 111–128.
- Talebe, Y. B., Rodianawati, I., & Dewi, E. K. (2020). Kualitas Nugget Ayam dengan Bahan Pengisi Tepung Pati Ubi Kayu (Manihot Utilissima) dan Tepung Sagu (Metroxylon Sagu Rottb) Lokal Provinsi Maluku. *E-Prosiding Seminar Nasional Ilmu Peternakan Terapan*, 158–166.
- Widiastuti, E., Suharianto, & K, W. G. (2019). Peningkatan Keterampilan Pembuatan Produk Nugget Udang Putih. *Seminar Nasional Hasil Pengabdian Masyarakat Dan Penelitian Pranata Laboratorium Pendidikan Politeknik Negeri Jember*, 294–297.