

Empowerment of Housewives of Fisherman through Training on Procesing Squid Production in Lamu Village Gorontalo Regency

Pemberdayaan Ibu-Ibu Rumah Tangga Nelayan Melalui Pelatihan Pembuatan Olahan Cumi di Desa Lamu Kabupaten Gorontalo

Herinda Mardin^{a,*}, Hapsawati Taan^b, & Nur Mustaqimah^a

^aBiology Department, Universitas Negeri Gorontalo, Jl.Prof.Ing.B.J.Habibie,Kabupaten Bone Bolango,96583, Indonesia

^bManajemen Department, Universitas Negeri Gorontalo, Jl. Jendral Sudirman, Kota Gorontalo,96128, Indonesia

Abstract

Lamu Village, Batudaa Pantai District, Gorontalo Regency, which is included in the Tomini Bay area, has abundant potential for marine products such as squid. For this reason, we empower fishermen housewives through training and mentoring activities for fishermen housewives in making processed squid products in the form of squid sambal as an entrepreneurial opportunity in Lamu Village, Batudaa Pantai District, Gorontalo Regency. The purpose of this activity is to add insight and skills regarding the manufacture of processed squid products as a business opportunity and improve the community's economy, especially for fishing housewives in Lamu village. The method used is training and mentoring with an active participatory approach. The result of this activity is that fishermen's housewives already have insight regarding the manufacture of processed squid in the form of squid sambal products. This activity provides new knowledge for fishermen housewives that squid sambal can be made into a product that can be marketed in the community and is an opportunity for MSME businesses. Squid sambal products are accepted by the public from the aspects of color, taste, aroma and texture of sambal in the likes category. The training activity for making processed squid was successfully carried out, seen from the participants who enthusiastically took part in the training activities and the acceptance of participants in the category of liking processed squid products.

Abstrak

Desa Lamu Kecamatan Batudaa Pantai kabupaten Gorontalo yang masuk dalam kawasan teluk Tomini memiliki potensi hasil laut yang melimpah seperti cumi-cumi. Untuk itu, kami melakukan pemberdayaan ibu-ibu rumah tangga nelayan melalui kegiatan pelatihan dan pendampingan bagi ibu-ibu rumah tangga nelayan dalam membuat produk olahan cumi berupa sambal cumi sebagai peluang wirausaha di desa Lamu Kecamatan Batudaa Pantai Kabupaten Gorontalo. Tujuan kegiatan ini adalah menambah wawasan dan keterampilan mengenai pembuatan produk olahan cumi sebagai peluang usaha dan meningkatkan perekonomian masyarakat khususnya bagi ibu-ibu rumah tangga nelayan di desa Lamu. Metode yang digunakan adalah pelatihan dan pendampingan berpendekatan partisipatif aktif. Hasil kegiatan ini adalah ibu-ibu rumah tangga nelayan sudah memiliki wawasan terkait pembuatan olahan cumi dalam bentuk produk sambal cumi. Kegiatan ini memberikan pengetahuan baru bagi ibu-ibu rumah tangga nelayan bahwa sambal cumi dapat dijadikan sebuah produk yang dapat dipasarkan di masyarakat dan merupakan peluang usaha UMKM. Produk sambal cumi diterima oleh masyarakat dari aspek warna, rasa, aroma dan tekstur sambal pada kategori suka. Kegiatan pelatihan pembuatan olahan cumi ini berhasil dilaksanakan dilihat dari peserta yang antusias mengikuti kegiatan pelatihan serta penerimaan peserta pada kategori suka terhadap produk olahan cumi.

Keywords: Empowerment; Lamu Village; Squid

1. Introduction

Lamu Village is one of the villages in the Batudaa Pantai sub-district, Gorontalo Regency, Gorontalo province. Lamu Village has a lot of potential in the agriculture, forestry, livestock and fisheries sectors as well as the tourism sector

* Corresponding author:

E-mail address: herindamardin@ung.ac.id

in person and online. So that there is a need for mentoring and training so that fishermen housewives have the skills to make squid sambal that is liked by the community, is in demand and can be reached, and packs squid sambal properly according to market standards.

Based on the above, we empower fishermen housewives through training and mentoring activities. This training activity is specifically for fishermen housewives in making processed squid products in the form of squid sambal as an entrepreneurial opportunity in Lamu Village, Batudaa Pantai District, Gorontalo Regency. Through this training activity, you can add insight and skills regarding the manufacture of processed squid products as a business opportunity and improve the community's economy, especially for fishing housewives in Lamu village.

2. Methods

The activity of empowering fishermen housewives through training in making processed squid using active participatory approach training and mentoring methods was carried out on Thursday 27 October 2022 at 08.00 WITA until it was finished taking place in the hall building of the Lamu village office, Batudaa Pantai District, Gorontalo Regency. The training activity on making sambal squid was attended by 16 participants who are housewives of fishermen or fishermen's wives. The target participants in this activity were fishermen housewives who were chosen because they were the first to get catch from the sea from the fishermen in Lamu village so that the processing of squid into sambal products became more effective and the ingredients were fresh from the sea. The women are also used to making sambal at home so that training activities on making sambal become more effective and efficient. Some of the selected fishing housewives are also MSME actors.

This activity consists of 4 (four) stages starting with planning, preparation, implementation of training and evaluation.

1. Planning, this stage is the beginning of the training activities, namely forming a committee, planning to design the form of activities, initial observations at the activity location. Observations were made to see the potential of Lamu village as a squid-producing village as a seafood product and fishermen housewives as MSME actors.
2. Preparation, this stage prepares everything needed for the implementation of training activities consisting of a) preparing the tools and materials needed in training activities; b) determine the sources and participants; c) distributing flyers for socialization of activities; d) make invitations and distribute invitations to resource persons, stakeholders, village government and hamlet heads, community leaders and participants; e) coordinate with the Lamu village government regarding preparation, place and time of training activities.
3. Implementation, this stage is the core stage of training activities. The implementation of training activities for making processed squid was carried out using a demonstrative method. The making of squid sambal was directly carried out in front of the participants and the participants also participated in making the squid sambal. In carrying out training activities for making sambal guided by moderators and resource persons.
4. Evaluation, this stage is giving a response from the participants after the squid sambal making training activity has been completed. A total of 16 participants were asked for their willingness to answer questions in the form of a Google form regarding the organoleptic test of the squid sambal product that had been made. The organoleptic test consisted of 6 criteria, namely 6) Like very much, 5) Like very much, 4) Like, 3) Somewhat Like, 2) Somewhat Dislike, 1) Really Dislike. Then calculate the average value of the level of preference for the squid sambal product that has been made.

The picture of the stages of the activity of empowering fishermen housewives through training in making processed squid (squid sambal) is presented in Figure 2 below.

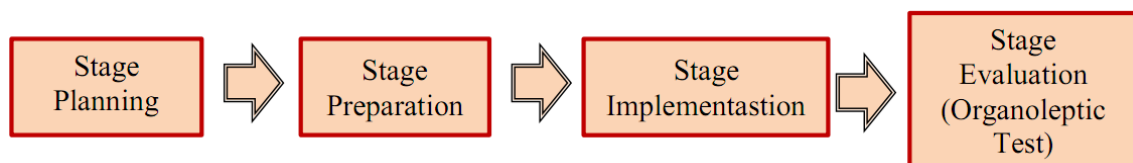


Figure 2. Stages of Implementation of Ttraining Activities

3. Result and Discussion

The training activity for making processed squid began with an opening activity which was held in the hall of the Lamu village office, Batudaa Pantai District, Gorontalo Regency. The activity was opened by the head of Lamu village, namely Mr. Muhammad Harun Dali, S.Pd. The training activities were carried out in the front yard of the Lamu village office which were attended by participants, Lamu village officials, students and community leaders. Squid Sambal is made from fresh ingredients and the squid used is caught by fishermen from Lamu Village. The process of making squid sambal was carried out demonstratively directly in front of the participants. The training process for making squid sambal can be seen in Figure 3 below.



Figure 3. Squid Sambal Making Process

The process of making squid sambal begins with preparing the ingredients and tools to be used, washing all the ingredients thoroughly and slicing and blending the ground spices. Sambal that has been cooked is packaged into bottles and then sterilized for 10 minutes in boiling water. After being sterilized, then the sambal is cooled and labeled. The product of sambal squid that has been made is given a brand name, namely "Sambal Cumicu". The image of the squid sambal product is presented in Figure 4 below.



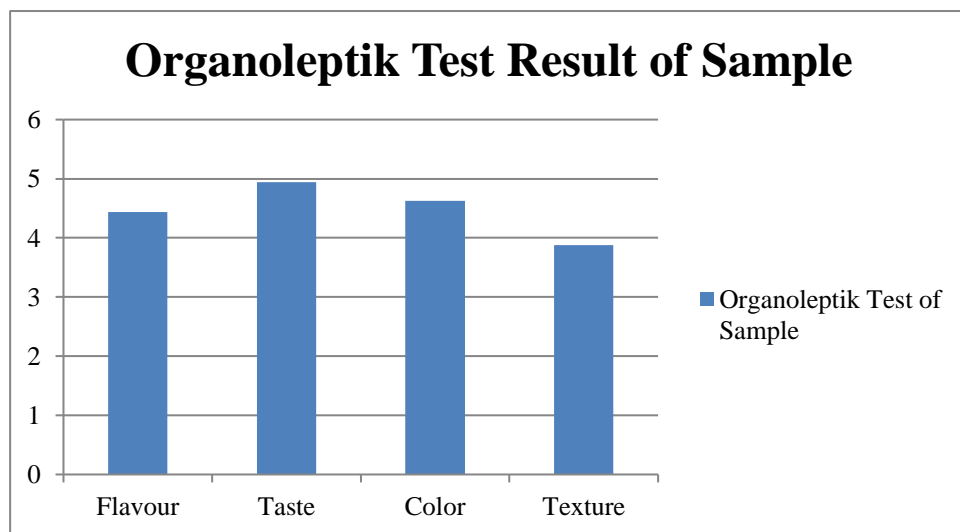
Figure 4. Squid Sambal Product

For the squid sambal product, an organoleptic test was carried out on 16 respondents to see the public's acceptance of the squid sambal from the aspects of aroma, taste, color and texture. The category of liking level consists of 6 categories, namely 6 = Like very very much; 5 = Really like it; 4 = Likes; 3 = Somewhat Like; 2 = Somewhat Dislikes; 1 = Very Dislike (Solang & Latjompoh, 2020). The results of the organoleptic test indicated that respondents were able to accept sambal squid products from the aspects of aroma, taste, color and texture. Organoleptic test results for squid sambal products are presented in Table 1.

The results of the average preference level for the squid sambal product show that the panelists can accept the squid sambal product from the aspects of aroma, taste, color and texture. The average result of the panelist's preference level value which indicates the panelist's acceptance of the squid sambal product is shown in the diagram in Figure 5.

Table 1. Organoleptic Test Results

Criteria	Flavour	Taste	Color	Texture
Very Very Like	3	5	2	2
Really Like	3	6	7	0
Like	8	4	6	9
Kinda Like	2	1	1	4
Somewhat Dislike	0	0	0	1
Very Dislike	0	0	0	0
Average	4,44	4,94	4,63	3,88

**Figure 5.** Organoleptic Test Result of Sample

The flavour of sambal squid products was acceptable to panelists with an average value of 4.44, which means that panelists could accept the aroma of sambal squid with the criteria of liking. The taste of the squid sambal product was acceptable to the panelists with an average value of 4.94, which means that the panelists could accept the taste of the squid sambal close to the criteria of really liking it. The color of the squid sambal product was acceptable to the panelists with an average value of 4.63 meaning that the panelists could accept the color of the squid sambal close to the criteria of really liking it. Meanwhile, the texture of the squid sambal product was acceptable to the panelists with an average value of 3.88, meaning that the panelists could accept the texture of the squid sambal close to the like criteria.

The results of this organoleptic test show that the taste of squid sambal has the highest average preference level with a value of 4.94 compared to other criteria. While the texture of squid sambal has the lowest average preference level compared to other criteria with a value of 3.88. This is because the taste of the squid sambal is adjusted to the culinary preferences of the panelists as Gorontaloans who like spicy flavors. Researchers like spicy flavors so they like the spicy and savory taste of squid sambal. In addition, the panelists also liked processed squid culinary because squid is an abundant marine product in the Lamu village area and is often consumed by the people of Lamu village. Meanwhile, the texture of the squid sambal has an average value of 3.88 which is close to the like category. The texture of the squid sambal which has small pieces of squid is less attractive to the panelists. Panelists prefer the texture of the squid sambal to have larger pieces of squid. In addition, the squid sambal also has a rather subtle spice because the spices are mashed using a blender, while the panelists prefer the texture of the spices to be a bit rough.

The role of squid for health, especially in the meat and ink is very much. The health benefits of squid include being an anti-cancer agent, amino acids to maintain the health of brain cells and nerve cells, and acting as an anti-bacterial (Sihombing et al., 2021). Based on the results of interviews with the participants, the participants had a desire to develop squid sambal products as a household scale business opportunity. Participants already have skills in making processed squid into squid sambal products that are ready to be marketed and become a business opportunity. This activity is highly supported by the Lamu village government so that the community is also enthusiastic in continuing

this program. The government hopes that this product will later become a business opportunity for fishermen housewives and can be marketed using social media or e-commerce so as to improve the economy of the people in Lamu village.

The training activities for making processed squid went well and smoothly, all participants were enthusiastic about participating in the whole series of activities until they were finished. The end of the activity was closed with a group photo session as well as providing well-packaged squid sambal products as product samples to the participants to take home (figure 6).



Figure 6. Provision of Product Samples to Participants

4. Conclusion

Based on the results of the training activities for making processed squid, it can be concluded that fishermen's housewives already have insight regarding the manufacture of processed squid in the form of squid sambal products. Squid as a seafood can be processed into squid sambal products which are usually used as a side dish for the main menu. This activity provides new knowledge for fishermen housewives that squid sambal can be made into a product that can be marketed in the community and is an opportunity for MSME businesses. The resulting sambal squid product is given the brand name "Sambal Cumi". Squid sambal products are accepted by the public from the aspects of color, taste, aroma and texture of sambal in the likes category. The training activity for making processed squid was successfully carried out, seen from the participants who enthusiastically took part in the training activities and the acceptance of participants in the category of liking processed squid products.

Acknowledgements

Thank you to LPPM Universitas Negeri Gorontalo and the government of Desa Lamu Kabupaten Gorontalo for facilitating and supporting this activity so that this activity can be carried out properly and smoothly.

References

- Aidah, A. N. S. (2020). Pengaruh Persepsi Harga dan Kualitas Produk Terhadap Keputusan Pembelian Nasi Goreng Cumi. *Jurnal Performa: Jurnal Manajemen Dan Start-up Bisnis*, 5(1), 35–43. <https://doi.org/10.37715/jp.v5i1.1287>
- Annabil, T. R. (2022). *Analisis Usaha Sambal Cumi di Desa Summersari Kecamatan Summersari Kabupaten Jember* (Doctoral dissertation, Politeknik Negeri Jember). <https://sipora.polije.ac.id/16980/>
- Aprilia, M. (2018). *Pengaruh Penambahan Konsentrasi Tinta Cumi-Cumi (Loligo Sp.) dan Tepung Sagu Terhadap Karakteristik Satsuma Age Ikan Patin (Pangasius sp.)* (Doctoral dissertation, Fakultas Teknik Unpas). <http://repository.unpas.ac.id/38412/>
- Baskoro, M. S., Purwangka, F., & Suherman, A. (2011). *Atraktor Cumi-cumi*.
- Chodriyah, U., & Budiarti, T. (2011). Beberapa aspek biologi cumi-cumi jamak (*Loligo duvaucelli*) yang di daratkan di Blanakan, Subang, Jawa Barat. *Bawal Widya Riset Perikanan Tangkap*, 3(6), 357–362.

- Erzamayoriaurora, A. (2016). Penerapan Metode Air Blast Freezing (ABF) Pada Pembekuan Cumi-Cumi (*Sepia pharaonis*) di PT. Starfood International, Lamongan, Jawa Timur. Repository Universitas Airlangga. <https://repository.unair.ac.id/57615/>
- Ghaliyah, S. F., Erwin Harahap, & Badruzzaman, F. H. (2022). Optimalisasi Keuntungan Produksi Sambal Menggunakan Metode Simpleks Berbantuan Software QM. *Bandung Conference Series: Mathematics*, 2(1), 9–16. <https://doi.org/10.29313/bcsm.v2i1.1388>
- Hadi, I. T. L. (2022). Pendirian Unit Bisnis Sambal Siap Saji Bu Mar Pada Usaha Asia Rempah Raya Kabupaten Bogor. Institutional Repository Universitas Sebelas Maret. <https://digilib.uns.ac.id/dokumen/detail/95754/Pendirian-Unit-Bisnis-Sambal-Siap-Saji-Bu-Mar-pada-Usaha-Asia-Rempah-Raya-Kabupaten-Bogor>
- Hasnelly, Achyadi, N. S., & Fatimah, F. N. (2020). Karakteristik Kamaboko Dengan Substitusi Tepung Ubi Jalar dan tinta cumi-cumi (*Loligo sp .*). *Jurnal Pengolahan Hasil Perikanan Indonesia*, 23(2), 333–341.
- Liputo, S. A., Bait, Y., & Hadjarati, H. (2022). Training Of Healthy Food Processing Based On Fish And Squid As An Effort To Prevent Stunting In Children. *Jurnal Pengabdian Masyarakat Teknologi Pertanian*, 1(1). <https://ejurnal.ung.ac.id/index.php/jpmtp/article/view/17106>.
- Maulana, A. (2022). Pengembangan olahan sambal rumahan “dapur ummah” melalui pendampingan di sememi kidul-benowo-surabaya. *Prosiding Konferensi Nasional Pengabdian Kepada Masyarakat Dan Corporate Social Responsibility (PKM-CSR)*, 5, 1–5. <http://prosiding-pkmcsr.org/index.php/pkmcsr/article/view/1786/994>
- Manurung, A. F. (2021). *Optimasi Perbandingan Tepung Tapioka dan Daging Ayam Serta Penambahan Tinta Cumi-Cumi Untuk Menghasilkan Bakso Hitam Bernutrisi Tinggi* (Doctoral dissertation, UNIMED). <http://digilib.unimed.ac.id/44377/>
- Mardiana, F. A., & Wibowo, S. E. (2021). Pengaruh Promosi Online dan Harga Terhadap Keputusan Pembelian Sambal Bawang Baby Cumi Pada Media Sosial Instagram Ms. Kekinian Samarinda. *EKONOMIA*, 10(1), 047-056. <http://ejurnal.untag-smd.ac.id/index.php/EKM/article/view/5248>
- Pasingi, N., Katili, V. R. A., Mardin, H., & Ibrahim, P. S. (2021). Variation in morphometric characteristics of nike fish (Amphidromous goby larva) in leato waters, gorontalo bay, Indonesia. *AAFL Bioflux*, 14(1), 28–36.
- Sahami, F. M., & Hamzah, S. N. (2020). Diversifikasi Olahan Cumi Kering “Cumkring O500” Di Desa Olimoo’O Kecamatan Batudaa Pantai Kabupaten Gorontalo. *Panrita Abdi - Jurnal Pengabdian Pada Masyarakat*, 4(3), 281. <https://doi.org/10.20956/pa.v4i3.7559>
- Sarasati R, N. P. (2020). *Evaluasi Penerapan Good Hygiene Practices dan Rancangan HACCP Pada Proses Produksi Sambal Cumi di Waroeng Spesial Sambal* (Doctoral dissertation, Unika Soegijapranata Semarang). <http://repository.unika.ac.id/22973/>
- Sihombing, B., Napitupulu, B. P., Tambunan, I., & Williandani, M. (2021). Nasi Goreng Tinta Cumi. *Jurnal Pengabdian Kepada Masyarakat Agung*, 1, 1–9. <http://journal.akpardarmaagung.ac.id/index.php/JPKMA/article/view/63>
- Solang, M., & Latjompoh, M. (2020). Pemberdayaan Masyarakat Desa Olele Melalui Pelatihan Pembuatan Nugget Ikan Nike Kelor Dan Cake Kelor. *Jurnal Pengabdian Masyarakat Pinang Masak*, 1(2), 11–18. <https://doi.org/10.22437/jpm.v1i2.10672>
- Wulandari, D. A. (2018). Peranan cumi-cumi bagi kesehatan. *Oseana*, 43(3), 52-60.