

Management of the Floating School Cafeteria

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Abstract: The purpose of this study is to describe: (1) planning a floating school cafeteria services; (2) organizing floating school cafeteria services; (3) the implementation of floating school cafeteria services; (4) supervision of floating school cafeteria services. This study uses a qualitative approach to the type of case study research. This research is located at SMP Negeri 26 Surabaya. Data collection techniques used were observation, interviews, and documentation. The key informant in this study was the School Cafeteria Coordinator. The results of the study, namely: (1) planning a floating school cafeteria services includes planning the model/form of school cafeterias, the construction of school cafeterias, school cafeteria personnel, menus, prices, payment methods, and services, the operational costs of school cafeterias, and memoranda of mutual agreement between the school and food sellers; (2) organizing the floating school cafeteria services which includes the organizational structure and the tasks of each party involved; (3) the implementation of the floating school cafeteria services which includes operating hours, types of services, food and beverage production processes, providing nutritious and healthy food and beverages, and providing adequate facilities and infrastructure and in accordance with health standards; and (4) supervision of the floating school cafeteria services includes internal and external supervision.

Keywords: management, special services, floating school cafeteria, school cafeteria

I. INTRODUCTION

Special service management is one of the supporting facilities that can be used to improve activities in schools. The existence of special services in a school has a very important role to assist the substance of education management in schools so that school goals can be achieved properly. Kusmintardjo and Gunawan (2017) state that special service management is "the process of planning, organizing, mobilizing, and supervising special service activities for students to complete school efforts to achieve educational goals (learning)". School cafeteria service is one of the supporting facilities that have a very important role in school activities. Starting from early childhood education to college there is always a cafeteria service in it. The existence of cafeteria services in schools is needed by students. Particularly with long and tight study hours while at school, students interrupted during recess can go to the school cafeteria service to get the type of food and drink they want.

The reality in the field many among parents, the school and food vendors in the school cafeteria do not pay attention to the intake of food sold in the school cafeteria for students. Parents who sometimes have a lot of work, so sometimes cannot take the time to make breakfast for their sons and daughters before they go to school. Most parents now prefer to give more allowances to their sons and daughters to be able to buy their own breakfast menu at school as they wish. In addition, those who sell food in the school cafeteria service are still often found selling food and drinks that still contain a lot of coloring agents, preservatives, snacks and others. Food and beverage sellers in the school cafeteria service pay less attention to nutritional intake which is important for students while at

school. They only pay attention to the type of food most students buy and like by students without thinking about the nutritional content in these foods and drinks.

Given the importance of nutritional intake for students while they are in the school environment, the school must be more careful in determining the types of food and drinks sold in the school cafeteria. Students really need food that contains a lot of nutrition while they are in school so that students can concentrate well when they receive lessons in class. With sufficiently long hours of learning when students are in school to receive subject matter, for that food consumed by students must be fulfilling nutrition so that they can participate in teaching and learning activities in schools properly.

The many cafeteria services in Indonesia that still sell food and drinks to students while in the school environment, make the Agency for Drug and Food Management (BPOM) set rules about cafeteria services that must be owned by all schools including: (1) Food does not contain microbial contamination because it can cause infection and poisoning in humans, (2) pay attention to the colors on food and drinks. The reason is, if food and drinks with striking colors use unhealthy food ingredients, (3) food texture or shape must also be considered "don't buy hard or burnt food because it can cause cancer and kidney damage", (4) pay attention to check the packaging label before buying, and (5) in order to maintain health and hygiene, BPOM recommends that every school have a hand washing facility (Rafikasari, 2018).

Seeing the importance of the role of cafeteria services in schools for students, this is inseparable from the supervision of the school to the local health office.

The importance of school supervision of cafeteria services in schools to ensure that students continue to get a healthy and nutritious intake of food and drinks while students are in school. Besides supervision from the school is also very important because to avoid food poisoning of students when students are in the school environment.

It is not only nutritious food and drinks for students that are a problem in the cafeteria service at school. Many of the buildings, facilities and infrastructure in the school cafeteria service are inadequate. Especially cafeteria services in rural areas and buildings are sometimes not good for students. There are still many facilities found in the school cafeteria service not in accordance with the number of students in the school, such as the number of chairs and desks that cannot accommodate the total number of students during recess. From this, many students who end up choosing snacks outside of school because of the limited number of chairs and tables provided by the school. When class time is underway many students are found who are often in the school cafeteria environment.

So, from this problem, SMP Negeri 26 Surabaya established a school cafeteria service that served healthy food and drinks that contained balanced nutrition but the price was still affordable. Existing facilities and infrastructure at the SMP Negeri 26 Surabaya cafeteria are also very adequate and in accordance with applicable health standards. Tableware and drinking equipment used are not made of plastic but made from stainless. Cafeteria services at SMP Negeri 26 Surabaya also implement environmentally friendly cafeterias with a very beautiful atmosphere at the school cafeteria.

II. METHOD

This study uses a qualitative approach to the type of case study research design, this research aims to describe aspects that are the focus of research related to the management of the floating school cafeteria service which are in SMP Negeri 26 Surabaya through extracting information in depth in accordance with the focus of research that has been previously determined. The focus under study in qualitative research covers more processes, therefore researching about processes requires in-depth and complete observation (Ulfatin, 2015).

The researcher acts as a key instrument in the data collection process. The location of the study was at SMP Negeri 26 Surabaya, which is located at Jalan Raya Banjarsugihan No. 21, Tandes District, Surabaya City. This research involved several informants namely the school cafeteria coordinator, the deputy headmaster of one school, the environment coach, the school cafeteria secretary, the cafeteria food and beverage cafeteria school and students. The key informant in this study was the School Cafeteria Coordinator. The reason for choosing a coordinator as a key informant is because he is a history of the establishment of the floating school cafeteria and is still actively involved in managing the school cafeteria. The documents analyzed by the researchers included: organizational structure, food and beverage check list, food and beverage laboratory test results in the school cafeteria, as well as photos of activities related to the research focus.

Data collection techniques obtained by researchers from the results of observations, in-depth interviews, and documentation. Data analysis is a process of compiling data so that it can be interpreted and concluded (Wiyono, 2007). This technique is used to obtain written and printed data. The analysis activity starts collecting data from interview, observation, and documentation techniques and then chooses according to the focus of the research. The next step is to reduce the data by providing a code for the research findings. The next step in data analysis is display presentation, which is by presenting data that has been obtained based on interests and then presented through a chart to be more easily understood, and the final step is drawing conclusions on each finding in accordance with the focus of the study. To maintain the validity of the data triangulation of sources and technical triangulation is carried out, as well as member checks.

III. RESULT

A. The Planning of The Floating School Cafeteria

The findings of the study are: 1) the purpose of establishing a school cafeteria to utilize the existing land of the school and provide food and drink for students who contain nutrition and in accordance with an allowance; 2) parties involved in planning are from the school and also the mineral water company or Corporate Social Responsibility (CSR); 3) steps for planning the floating school cafeteria which includes planning a model / form of a school cafeteria; planning the process of building facilities and infrastructure in school cafeteria services; plan the personnel involved; planning menus, prices, methods and services; plan the operational costs of school cafeteria services, plan marketing strategies for school cafeterias, and plan and prepare a Memorandum of Understanding (MoU) between schools and food vendors in floating school cafeteria services.

B. The Organizing of The Floating School Cafeteria

The findings of the study are: 1) the purpose of establishing a school cafeteria to utilize the existing land of the school and provide food and drink for students who contain nutrition and in accordance with an allowance; 2) parties involved in planning are from the school and also the mineral water company or Corporate Social Responsibility (CSR); 3) steps for planning a floating school cafeteria service which includes planning a model / form of a school cafeteria; planning the process of building facilities and infrastructure in school cafeteria services; plan the personnel involved; planning menus, prices, methods and services; plan the operational costs of school cafeteria services, plan marketing strategies for school cafeterias, and plan and prepare a Memorandum of Understanding (MoU) between schools and food vendors in floating school cafeteria services.

C. The Actuating of The Floating School Cafeteria

The findings of the study are: (1) school cafeteria operating hours during the first break hour at 09.30 and the second break at 11.30 WIB; (2) the type of school cafeteria service used is a waruIng system; (3) the food and beverage production process is not carried out in the school cafeteria, the food and drinks brought in the school

cafeteria are only foods that are already cooked and ready to be served to students; (4) provide food and drinks that are healthy and do not contain chemicals; and (5) facilities and infrastructure adjust to the standards seen from the presence of facilities for washing hands, eating and drinking area, the location of the cafeteria is far from the landfill.

D. The Controlling of The Floating School Cafeteria

Supervision of floating school cafeteria services includes internal and external supervision. School internal supervision is carried out by all school residents and is carried out every day and students are also actively involved in food and beverage supervision activities in the school cafeteria service. Supervision is carried out by the school starting from the quality of food, cleanliness, until the service to students at the school cafeteria service. Whereas external supervision is carried out by Puskesmas officers and carried out periodically.

IV. DISCUSSION

A. The Planning of The Floating School Cafeteria

Researchers' findings regarding cafeteria service planning at SMP Negeri 26 Surabaya include the purpose of establishing a school cafeteria service, parties involved in cafeteria service planning are from the school with CSR third parties or third parties, then the steps in the planning process include planning model / form of school cafeteria services, planning the construction of school cafeteria services, planning personal to be involved in planning school cafeteria services, planning menus, prices, payment methods, and services, planning operational costs for school cafeteria services, planning the making of memorandums of mutual agreement between schools with food and beverage vendors in the school cafeteria service.

This is in accordance with the opinion of Kusmintardjo and Gunawan (2017) which states that the purpose of the school cafeteria is: (1) the availability of a vehicle for students to fulfill their energy when teaching and learning takes place; (2) so that students can easily get food and drinks that are guaranteed clean and healthy and adequate nutritional content and in accordance with the reach of their allowance; and (3) as a place to discuss school lessons and wait when there are empty hours.

In addition, the planning activities carried out by Surabaya 26 Junior High School are in accordance with opinion Rahayu (2017), which states that to create a healthy and environmentally friendly canteen service at SMPN 10 Malang, planning begins with the distribution of tasks. Through the meeting, the headmaster appoints the teacher as the coordinator and member of the canteen implementer, makes a memorandum of mutual agreement between the school and the food handler, plans the construction of the canteen and procures facilities and supporters, and makes the necessary budget designs.

The type of service that will be used in planning floating school cafeteria services is a "*warung*" system or usually also called a wait service system, the reason schools choose this type of service is because this type of service is most effectively used for school cafeteria services. This is in agreement with Zulkarnain (2015)

which states that: the cafeteria service system is very dependent on the situation and condition of the school, especially with regard to who the buyer is. For this reason, a survey is needed before choosing which form or service system to use. In this regard, there are three general types of school cafeteria services. First; self-service system, where the buyer serves himself the desired food. Second; wait service system, where buyers wait to be served by a cafeteria officer in accordance with the order. Third, tray service system, where buyers are served by cafeteria officers and serving food using trays or trays.

B. The Organizing of The Floating School Cafeteria

The findings of organizing the floating school cafeteria service there is the organizational structure of the floating school cafeteria service that is the principal, head, secretary, treasurer, supervisor, security guard, and cleanliness. According to the division of tasks assigned by teachers as executors of floating school cafeteria services and the parties involved in it according to the task descriptions in Kusmintardjo and Gunawan (2017) namely: (1) school principal (deputy principal): determine policy, supervise, and provide supervision for the smooth running of the cafeteria business; (2) cafeteria manager: implement the principal's policy and be responsible for daily student activities; (3) treasurer: managing answer all financial income and expenditure to the manager and make financial reports (daily, monthly, and / or yearly); (4) purchasing section: responsible for the supply and procurement of foodstuffs before production; (5) sales department: responsible for sales and food service, and make a report to the finance department (treasurer); (6) production section: responsible for the menu and processing of food served in the cafeteria and make a report to the sales and finance section; (7) cleaning section: responsible for cleanliness cafeteria equipment and environment; and (8) security section: responsible for the safety of cafeteria items and also property of the buyer.

C. The Actuating of The Floating School Cafeteria

Based on the research findings, the implementation of school cafeteria services runs according to the MoU and is very concerned about health standards that apply starting from food standards and also the standard facilities and infrastructure that exist in school cafeteria services. This is done because school cafeteria services have an important role in fulfilling students' nutrition while at school and in delivering health messages and can determine daily eating and student behavior through the provision of healthy and nutritious food and beverages as well as appropriate facilities and infrastructure with health standards.

In accordance with the school policy contained in the MoU between the school and the food and beverage merchants in the school cafeteria service, the school cafeteria service operating hours only operate during religious hours and specifically serve students who have finished attending sports subjects. The type of service used is a stall system or wait service system. The type of system applied in this school's special cafeteria service is

that students exchange payment coupons to food and beverage vendors, after which students can choose which types of food and drinks they want and are served by food and beverage vendors. This is in accordance with the opinion of Imron (1995) which states that Stall system. There are several types of food and drinks that are ordered in advance before being enjoyed, and instead I just take it without ordering it. There are even some who take their own and some are ordered even if in one portion. Students can pay before eating and can eat first and then pay. This system is most widely used in schools because besides being easy it is also in accordance with the habits of our society.

How to produce food and drinks in school cafeteria services is not done in the school cafeteria environment, food and drinks brought by the seller at the school cafeteria service are foods that have been cooked at home and at school only directly serve food and drinks, other than that only facilities are provided for the place food and beverage storage as well as a place to wash food and beverage equipment, this is in accordance with the opinion of Zulkaranin (2015) which reveals that "Kitchen arrangements are carefully regulated i.e. that the kitchen and food processing room are separated from the food room, so the noise from the bustle the kitchen does not spoil the atmosphere of comfort in the dining room".

In accordance with school policies contained in the MoU between the school and food and beverage vendors in the school cafeteria service, the provision of food and drinks in the school cafeteria services above is free of 5P (sweeteners, dyes, preservatives, flavorings, and sponges). In addition to all types of food and beverages in the school cafeteria service is free of 5P, all food and drinks contain adequate health and nutrition. This is consistent with the opinion of Bokko (Kusmintardjo and Gunawan, 2017) which revealed that the purpose of school cafeterias include 1) Availability of a vehicle for students to fulfill their energy when teaching and learning takes place, 2) For students to easily get food and drinks that are guaranteed hygiene and health and adequate nutritional content and in accordance with the reach of students' pocket money, 3) As a place to discuss school lessons and a place to wait when there are empty hours.

In addition to the things mentioned above regarding the types of food and beverages provided at floating school cafeteria services in accordance with the results of research conducted by Sanubari, et al. (2017) shows that the school canteen in SD Negeri Mangunsari 03 Salatiga does not accept food and drinks containing Monosodium Glutamate (MSG) or other preservatives. Drinks sold cannot contain harmful artificial sweeteners. The specialty of the school canteen is that the school canteen will not accept packaging that uses staples for all its products. In addition, food products that do not yet have a permit label by BPOM will not be accepted by this school. Canteen at Mangunsari 03 Public Elementary School Salatiga works closely with the Salatiga City Health Office to monitor the types of food that are safely sold to students.

All food and drinks that are in the school cafeteria service on the water in SMP Negeri 26 Surabaya in accordance with applicable health standards. Each seller's

hut is always available with nutritional offerings for the types of food and drinks sold and get a school canteen registered from the health department. Food and drinks in the school cafeteria service are stored in a window to avoid dust and flies. Besides washing food equipment is washed with soap and must be rinsed with running water. The implementation is in accordance with the Directorate General of Primary School Education (2012) which explains that: 1) Food or snacks must be wrapped and or covered so that it is protected from flies or other animals as well as dust, 2) Food served infetaria must be fresh and not expired, 3) Food storage is clean, protected, from dust and protected from hazardous materials, insects and other animals 4) Processing or preparation sites.

Types of nutritious food and beverages in the cafeteria of Surabaya 26 Junior High School, in accordance with Nelson (2005) who stated that The nutritional component of the Home and Career Skills curriculum at Hommocks Middle School (Larchmont, NY) which includes Breakfast Cafe Webquest, which encourages 7th grade students to increase the amount of fruits and vegetables in their diets and reduce portion sizes. Using this Webquest, students "help Breakfast Cafes in the city plan a more nutritious breakfast menu." Webquest includes authentic assignments, Web sites, steps to follow and rubrics to guide expectations and assessments. Students use the Internet, small lessons, "how-to" sheets, rubrics, leaflets, and nutrition videos produced by teachers to gain skills and information about planning a healthy and delicious breakfast menu. At the end of the Webquest, students prepare healthy quick breads and fruit smoothies for the whole class.

SMP Negeri 26 Surabaya has a school cafeteria service that stands on 22 x 25 meters of land with. The school cafeteria service established above the fish pond has facilities and infrastructures that are adjusted to health standards. The floating school cafeteria service at SMP Negeri 26 Surabaya was established with an open space because it uses a floating model with 5 platforms so that air and light can enter the floating school cafeteria services. The location of the school cafeteria service is far from the bathrooms and landfills. The school cafeteria service on the water is surrounded by trees and plants which make the atmosphere cool and astir, where meals are provided below and above so that all students have a place to eat. In addition, there are hand washing facilities along with posters about washing hands that are around the school cafeteria service.

Existing facilities and infrastructure the floating school cafeteria special service in SMP Negeri 26 Surabaya in accordance with the Decree of the Minister of Health No. 1429 of 2006 concerning the Implementation of School Environmental Health, explains the environmental health requirements of the school cafeteria including: (1) a place for washing eating and drinking utensils with running water, (2) a place for washing water for visitors to the school canteen / stall, (3) a place for storing groceries, and (4) a place for storing eating and drinking utensils, and the location of the canteen / stall the school is a minimum of 20 meters from the temporary waste collection site (TPS). This the floating school cafeteria service has a very large dining room, at the top

and at the bottom this is done so that all students get a place to eat and drink during recess.

The floating school cafeteria service is surrounded by mango trees and the park adds to the impression of being beautiful and cool when in school cafeteria service. This is consistent with what was stated by the Ministry of National Education (2009) which states that a place to eat in the canteen must have a number of tables and chairs that are comfortable enough, always in a clean condition, and not crammed. The surface must be easy to clean. A canteen with a closed room must have adequate air ventilation so that there is air circulation. While the canteen in an open room, cleanliness must always be maintained, not exposed to direct sunlight, there is air circulation, away from the rubbish dumps, bathrooms, and away from waste disposal sites with a minimum distance of 20 meters.

D. The Controlling of The Floating School Cafeteria

This supervision is carried out to monitor the implementation of floating school cafeteria services in SMP Negeri 26 Surabaya in accordance with the goals and plans that have been determined before. The results of this supervision can be used as a benchmark for school principals and school cafeteria service managers to maintain and improve the quality of school cafeteria services. The research findings, in the supervision of floating school cafeteria services there are internal controls and external supervision. School internal supervision is carried out by all school residents and is carried out every day. Supervision is carried out by the school starting from the quality of food, cleanliness, to students at the school cafeteria service. Whereas external supervision is carried out by Puskesmas officers and carried out periodically. Puskesmas staff will take food samples to be checked in the laboratory to find out the food and beverage content in the cafeteria.

Supervision of school cafeteria services at SMP Negeri 26 Surabaya also involves students directly in supervising food and beverage vendors in the school cafeteria service. Students supervise the merchant's hut from one hut to another hut. This is in accordance with research conducted by Dewi and Wahyuningsih (2018) which revealed that the quality of school children is important to note because at this time is the growth of children and very important the role of nutrients and food safety consumed in schools. Seeing the still rampant conditions found in the use of hazardous substances in School Children Snack Food (PJAS), the role of schools is very important in efforts to implement a food safety promotion program in the school environment. One effort to realize the maintenance of School Children Snack Food (PJAS) in schools is to print school health cadres, and at the elementary level the school health care in question is a small doctor. Small doctors are students who have met the criteria and have been trained to participate in carrying out some of the maintenance and health improvement efforts for themselves, friends, family, and the environment.

The supervision is in accordance with Suteki (2014), that the special canteen service in SMP Negeri 1 Diwek Jombang Principal whose role is to provide

guidance to teachers and students. Teachers who play the role of accompanying and giving examples to students about healthy eating patterns to students, as well as students who are willing to remind one another to maintain the implementation of a healthy canteen, and health centers that provide appeals, food supervision and regular counseling to schools about patterns healthy life and healthy food. It is also in accordance with the opinion of Kurniadi and Manchali (2012) stating that supervision is the process of observing and measuring an operational activity and the results to be achieved compared to the standards set beforehand in planning.

V. CONCLUSION

The planning of floating school cafeteria service at SMP Negeri 26 Surabaya includes the aim of establishing a school cafeteria; parties involved in planning floating school cafeteria services; planning steps include planning the model / form of school cafeteria services; planning the development process; plan menus, prices, payment methods, and types of services, plan school cafeteria personnel, plan school cafeteria operational costs, plan school cafeteria marketing strategies, and plan school Memorandum Of Understanding (MOU) with food vendors in floating school cafeteria services.

The structure of the floating school cafeteria service is the principal, chair, secretary, treasurer, supervisor, security guard, and cleanliness. Every organization has an organizational structure. Within this structure each individual has a role and task which is the responsibility. So that the running of an organization is influenced by the management and members of the organization in carrying out its programs.

Organizing floating school cafeteria services includes the preparation of an organizational structure that has the role and duties of each party involved. The implementation of school cafeteria services runs in accordance with MOU and is very concerned about health standards that apply starting from food standards and also the standard facilities and infrastructure that exist in school cafeteria services. This is done because school cafeteria services have an important role in fulfilling students' nutrition while at school and in delivering health messages and can determine daily eating and student behavior through the provision of healthy and nutritious food and beverages as well as appropriate facilities and infrastructure with health standards.

Supervision of floating school cafeteria services includes internal and external supervision. School internal supervision is carried out by all school residents and is carried out every day. Supervision is carried out by the school starting from the quality of food, cleanliness, to students at the school cafeteria service. Whereas external supervision is carried out by community health center officers and carried out periodically.

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