



The Feasibility of the Module for Making Choux Substitution of Brown Rice on Community Training

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ABSTRACT

The purpose on this research is to know the feasibility of the module for making choux substitution of brown rice on community training. The research method development model on this research is Research and development. The feasibility test was held on 20 people in Kelurahan Lalampunua Kecamatan Pamboang Kabupaten Majene. The data is being collected using observation and questionnaires. The data analysis used is percentage quantitative. The results showed that the average feasibility of the brown rice choux processing module was very feasible.

Keywords: *Brown rice Cake, Module, Training.*

1. INTRODUCTION

Training is a process that includes a series of actions (effort) that is held intentionally in the form of providing assistance to workers that is done by training professionals in a unit of time which aims to improve the work ability of participants in a certain sector of work to increase effectiveness and productivity [1]–[3]. The training participants who made these products are mostly adults [4]–[6]. The training for adults is learning experience based on adults needs and interest on the different ability level and knowledge to support changes in the role of responsibility in adult life. The training itself need teach media to deliver the learning and media materials and the right media used is module.

Modules according to Putra; Admelia; Yuristia [7]–[9] is teaching material which is systematically organized and interesting that contain the material's content, method and evaluation that can be used independently to achieve expected competence.

One of the characteristics of the right module to be used in training is because the module can be used independently (self-instructional), because this training is not carried out continuously. In this study, what was examined was regarding the activities of the trainees in implementing the material that had been studied in the module in order to increase the creative economy

The use of training modules in this training process can generate new desires and interests, stimulating the

motivation and excitement of learning activities. The use of modules at the orientation stage of learning will greatly help the effectiveness of the learning process and to deliver the message and the content's materials at the time

The production that is done on this research is a production of making training module that contains processed food based on brown rice. Brown rice contains antioxidants that can prevent coronary heart disease, cancer, diabetes, and hypertension, as well as cure night blindness and berry disease, produce lovastatin as blood cholesterol lowering, and atherosclerosis plaque Widodo [10]. People nowadays is still less consuming brown rice compared to white rice, this is due to the characteristic of brown rice is lower than the white rice Widodo [11].

The development that Is done by this research is to make module training that contain choux substitution of brown rice flour, where the brown rice flour is immediately being added to the cake's skin. The cake selection Is due to cake being one of the delightful cakes to eat. Choux is one of a snack, choux is one of the most popular food loved by all societies, both children and parents. The coux has a good taste and is easy to find. From background of the paper and as a result above, so the purpose of this research is to know the worthiness of module the production of choux substitution of brown rice on community training.

2. METHODS

The development model of this research is Research and Development. The procedure development using ADDIE (Analysis, Design, development, implementation, evaluation). The feasibility test was held on Kelurahan Lalampunua Kecamatan Pamboang Kabupaten Majene for about 20 people in society. The data collection using observation and questionnaire. The data analysis used is quantitative presentation.

3. RESULT

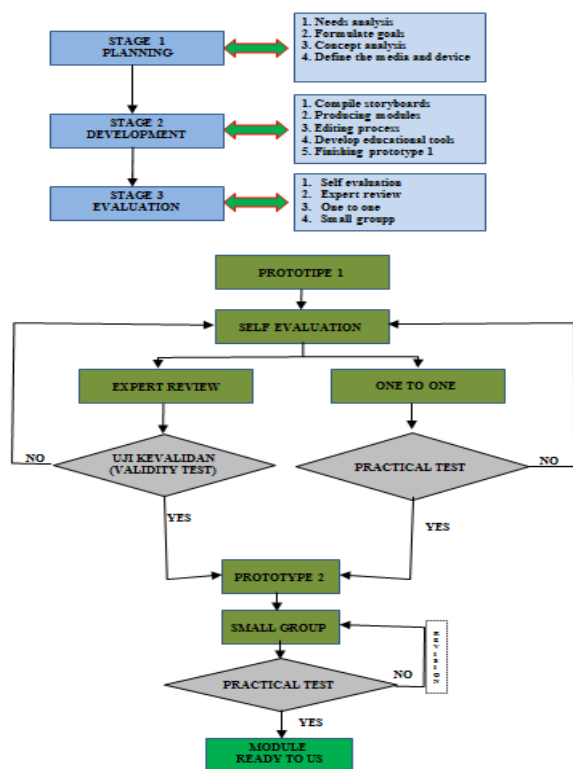


Figure 1 Flow of Research Stages [12].

The development of the module for making choux as a substitute for brown rice using the ADDIE development model: (1) Analysis (community needs); (2) Design (planning of training tools and modules); (3) Development (making training modules); (4) Implementation (module validation and testing); and (5) Evaluation. The final product produced is a module for making brown rice choux. This explanation can be described as follows:

3.1. Analysis of community needs

The analysis carried out includes an analysis of community needs including: knowledge of materials and tools as well as the process of making choux as a substitute for brown rice. besides that, material analysis, this analysis includes choux processing

materials for brown rice substitution, choux formulation/innovation process, and how to make them

3.2. Design (Device planning and training modules)

The design stage is the process of designing training media by including material on job sheet modules, processed soup recipes and substitute innovations with brown rice. Making this module uses an attractive design. The module sets and recipes that are made are then packaged in a training module on processed brown rice milk cake substitution. The following is a display in the choux making module for brown rice substitution: 1) the cover page includes the front and back cover pages, 2) the contents section includes: introduction, learning activities, and evaluation and closing.

3.3. Development

The development process includes the following stages: Validation of the research instrument to determine the effectiveness and practicality of the media used to obtain a feasibility assessment using a material expert validation sheet. The results of the validation of the material expert validation sheet instrument can be seen in Figure 2. below:

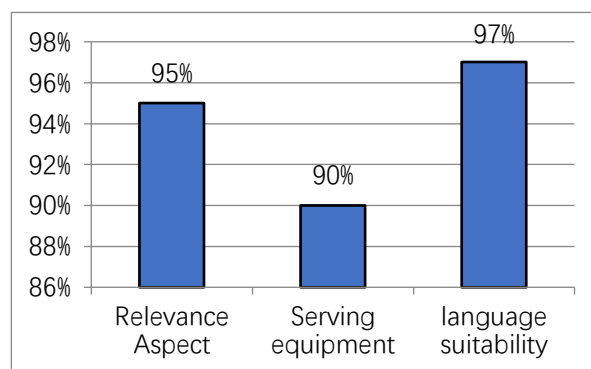


Figure 2 Material Expert Validation Results.

Based on Figure 2 it shows that all validators stated that the development of the module was valid both from the aspects of relevance, presentation and language used.

Apart from involving material experts, it also involves media experts, the data from the instrument validation results of the media expert validation sheet is presented in Figure 3 as follows.

Based on Figure 3, it shows that the modules developed according to teaching media experts are very valid as expected

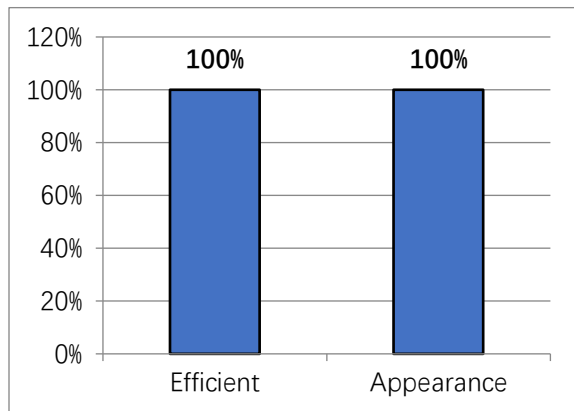


Figure 3 Media expert validation results.

3.4. Implementation (module validation and testing)

This implementation was carried out to obtain feasibility data for the module for making choux as a substitute for brown rice. The feasibility test stage in this study aims to determine the feasibility of the developed module if it is used in training. The revised media and assessment instruments according to the expert validator's suggestions presented at the development stage were then used in the trial process for training participants in the Lalampanua Village, Pamboang sub-district, Majene Regency, as many as 20 training participants. The following is a recapitulation of the feasibility trials for training participants shown in Figure 4 as follows

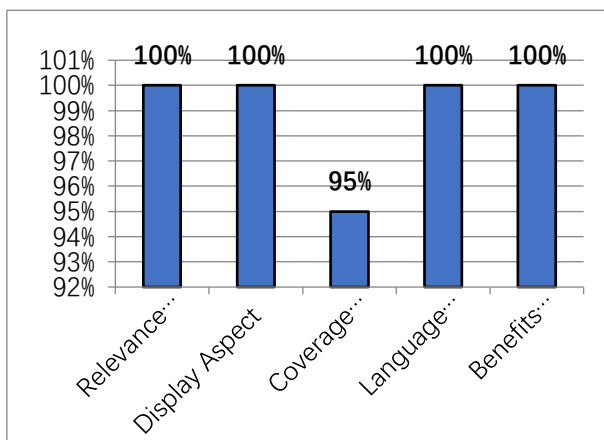


Figure 4 Recapitulation of the feasibility trials of the training participants.

3.5. Evaluation

The evaluation stage was in the form of finalizing the brown rice choux manufacturing module, concluding data on field trials, namely by carrying out final stage improvements to the products developed through suggestions at the field trial stage. This

evaluation aims to reveal the quality of the product so that it is deemed fit for use in training to the public.

4. DISCUSSION

Choux paste in Indonesia is better known as kue sus. Choux paste is shaped like cabbage which refers to choux paste products called cream puffs. Choux paste is defined as a cake that has a soft texture and is hollow in the middle and light, so it can be filled with various fillings [13]–[18].

Implementation or development trials are product design trials on real subject targets. Field trials were carried out to obtain direct input in the form of participants' responses as users of the product being developed and to determine the feasibility of the brown rice substitution processed Sus training module.

The results of this analysis show that the average feasibility of the brown rice milk processing module is very feasible. This can be proven by the proficiency of the participants. After being given an explanation and paying attention to the choux substitution module for brown rice, the participants were able to make choux and the results were similar to the picture shown in the picture.

This shows that the ease of the module for readers to learn and understand, the learning outcomes will also produce optimal results. These results are also in line with the research of Hadi Purnomo et al and Mauliana et.al [1],[12], [8] the use of modules in learning has a positive influence on learning outcomes. The same thing was conveyed by the results of Ida Bagus and Kurniawan research [2],[19], there was a significant increase in student learning outcomes due to the use of video tutorial teaching materials. Likewise the results of research from Wina Juwita et al and Bacomo et. al [3],[20] stated that there was a positive effect of learning using e-modules on student learning outcomes.

5. CONCLUSION

Based on analysis of the research data obtained it could be concluded that the making module of choux substitutions of brown rice are particularly worthy of use in training in communities

AUTHORS' CONTRIBUTIONS

Slamet Widodo is the principal researcher and correspondent

Gawarti is a co-researcher and module designer

Natalia dallek is a co-researcher and data collector

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