

ALAT PENILAIAN PADA PELAKSANAAN PRAKTIKUM TEKNOLOGI MAKANAN

ABSTRAK

Penelitian ini dilatarbelakangi oleh alat penilaian yang digunakan pada proses penilaian pelaksanaan praktikum Teknologi Makanan yang masih belum mencakup seluruh kompetensi pembelajaran praktikum terdiri dari 1) melakukan kegiatan praktik dan 2) menyajikan produk akhir hasil praktik. Selain itu, proses penilaian pembuatan produk itu sendiri belum memiliki acuan nilai yang standar. Disebabkan keberagaman produk dan karakteristik produk yang memiliki kekhasan sendiri, maka perlu pengembangan alat penilaian. Tujuan penelitian ini untuk memperoleh rubrik penilaian pada pelaksanaan praktik yang dapat menilai pembuatan produk pembelajaran praktik pada mata kuliah Teknologi Makanan. Metode yang digunakan deskriptif. Partisipan penelitian atau tim validasi dalam upaya menilai pembuatan alat penilaian ini yaitu kepada dosen ahli bahasa, evaluasi pembelajaran dan materi teknologi makanan. Dengan proses pengumpulan data yang digunakan kepada tim validasi *Expert Judgement* atau Pertimbangan Ahli dilakukan melalui Teknik Delphi. Hasil penelitian menunjukkan alat penilaian pada pelaksanaan praktikum Teknologi Makanan yang dibuat dinilai “layak” tervalidasi oleh ahli bahasa dengan persentase sebesar 92.76%, ahli evaluasi pembelajaran dengan persentase sebesar 97.57% dan ahli materi teknologi makanan dengan persentase sebesar 94.79%. Oleh karena itu, hasil validasi yang diperoleh rata-rata persentase kelayakan sebesar 95.04% yang dapat dikategorikan “layak”, akan tetapi dengan catatan alat penilaian revisi/perbaiki sesuai kritik dan saran dari tim ahli.

Kata Kunci : Alat Penilaian, Pelaksanaan Praktikum, Teknologi Makanan

The Assessment Tool on the Implementation of Food Technology Practicum

ABSTRACT

This study was back grounded by an assessment tool which was used on the process of assessment of implementation of Food Technology practicum. The assessment did not include the whole of practicum learning competence yet. The practicum consisted of 1) doing practicum activity 2) serving the final product of practicum result. Besides, the assessment process of making the product itself does not have a standard value yet, since the product diversity and the product characteristics have their own peculiarities. Therefore, the assessment tool needs an improvement. This study aimed at discovering the making process and obtaining the assessment tool on the implementation of practicum that can assess the production and learning practice in Food Technology course. The method used is descriptive and participants or validation teams to assess the making of this tool. The teams are linguistic lecturers, evaluation experts and material experts. By the process of collecting data utilized to validation team, Expert Judgment was used through Delphi Technic. The results showed that the assessment tool for the implementation Food Technology practicum made was judged “proper” to be validated by the linguistic lecturers as much as 92.76%, by evaluation experts as much as 97.57 % and material experts as much as 94.79%. Therefore, the validation results obtained is approximately 95.04% which can be categorized as “proper”. However it must be noted the improvement of the assessment tool must be appropriate with expert team’s critics and suggestion.

Key words: the Assessment tool, the Implementation of Practicum and Food Technology