

ABSTRAK

MANFAAT HASIL BELAJAR KOMPETENSI DASAR MEMBUAT MAKANAN PENUTUP (*DESSERT*) PADA PRAKTEK KERJA INDUSTRI

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Prakerin merupakan program bersama antara SMK dan Industri yang dilaksanakan di dunia industri. Program Prakerin wajib ditempuh oleh siswa SMK Pariwisata program Jasa Boga yang diselenggarakan di tempat usaha industri Jasa Boga mitra sekolah, seperti F&B di hotel. Salah satu kompetensi dasar dalam satuan Kurikulum Jasa Boga SMK Pariwisata adalah membuat makanan penutup (*dessert*). Penelitian ini adalah untuk memperoleh gambaran tentang manfaat hasil belajar kompetensi dasar membuat makanan penutup (*dessert*) pada praktek kerja industri dalam tahap persiapan, pengolahan dan penyajian. Populasi penelitian ini siswa kelas XII program keahlian tata boga di SMK Negeri 3 Garut berjumlah 68 siswa yang dijadikan sampel jenuh. Penelitian menggunakan metode deskriptif dengan instrumen penelitian angket. Temuan penelitian manfaat hasil belajar kompetensi dasar membuat makanan penutup (*dessert*) pada praktek kerja industri dalam tahap persiapan, pengolahan dan penyajian berada pada kriteria bermanfaat.

Kata kunci: Hasil belajar, Membuat Makanan Penutup, Praktek Kerja Industri

ABSTRACT

THE ADVANTAGES OF LEARNING BASIC COMPETENCE IN MAKING DESSERT ON THE JOB TRAINING

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Job training is a joint program between Vocational High School and Industry which be held in industrial world. The job training program is a must agenda for the students of Tourism Vocational High School. For example is doing F&B (Food & Beverage) in Hotel, especially for catering service department which held in its school's partner industry of catering services. One of basic competence in catering service curriculum in Tourism Vocational High School is to make desserts. This research is to acquire a description about the benefit of learning basic competence on making desserts in the job training from preparation, processing, and presentation phase. The numbers of participant of the research, in the second grade of catering service department in Vocational High School 3 Garut are 68 students as saturated sampling. The research was using descriptive method with research inquiry instrument. Its output of the benefit of learning basic competence on making desserts preparation, processing, and presentation in the job training was a useful criteria.

Keywords: Learning Output, Making Desserts, On The Job Training

