

ABSTRAK

ANALISIS PENGETAHUAN TENTANG “FLOUR” UNTUK KESIAPAN PRAKTEK PASTRY SISWA SMK PARIWISATA TELKOM BANDUNG

Penelitian ini dilatarbelakangi oleh tingkat pengetahuan sebagian siswa yang rendah pada materi “Flour” yang cenderung akan mempengaruhi kesiapan dalam melaksanakan praktek *pastry* di SMK Pariwisata Telkom Bandung. Tujuan penelitian ini adalah untuk mengetahui tingkat pengetahuan siswa terkait pengertian tepung terigu, jenis-jenis tepung terigu, fungsi tepung terigu, cara penyimpanan tepung terigu, dan penggunaan tepung terigu pada materi “Flour” untuk kesiapan praktek *pastry*. Metode penelitian yang digunakan adalah metode deskriptif dengan analisis statistik deskriptif. Populasi merupakan siswa program keahlian Tata Boga kelas X di SMK Pariwisata Telkom Bandung tahun ajaran 2015/2016 yang berjumlah 100 orang. Sampel diambil menggunakan metode *proportionate stratified random sampling* dengan jumlah sampel sebanyak 81 orang. Instrumen yang digunakan berupa tes objektif pilihan ganda. Hasil penelitian menunjukkan bahwa tingkat pengetahuan siswa mengenai materi “Flour” terkait pengertian tepung terigu, jenis-jenis tepung terigu, fungsi tepung terigu, dan cara penyimpanan tepung terigu berada pada kriteria cukup dan tingkat pengetahuan siswa mengenai materi “Flour” terkait penggunaan tepung terigu berada pada kriteria baik. Saran ditujukan kepada guru mata pelajaran *Basic Bakery* agar lebih mengembangkan kompetensi pengetahuan siswa tentang materi “Flour” terutama materi yang masih kurang dipahami dengan cara memberikan tugas pengayaan berupa laporan rangkuman materi tentang *flour*.

Kata kunci: Pengetahuan, *Flour*, Praktek *Pastry*

ABSTRACT

STUDENTS' KNOWLEDGE ANALYSIS OF "FLOUR" FOR PASTRY PRACTICAL READINESS AT SMK PARIWISATA TELKOM BANDUNG

This research is motivated by the level of knowledge of some students who are low of learning "Flour" that likely would affect their readiness to implement the pastry practice at SMK Pariwisata Telkom Bandung. The purpose of this study is to determine the level of students' knowledge related to wheat flour definition, wheat flour types, wheat flour functions, wheat flour storage and the use of wheat flour on subject matter "Flour" for their readiness of *pastry* practice. The method that used in this research is descriptive method with descriptive statistical analysis. The subjects in this research were students of *Tata Boga* grade 10th at SMK Pariwisata Telkom Bandung for 2015/2016 academic year which consist of 100 students. Samples were taken using proportionate stratified random sampling method with total samples were 81 respondents. The instrument that had been used is objective test with multiple choices. The results have shown that the level of students' knowledge of the subject matter "Flour" related to the wheat flour defenition, the types of wheat flour, the function of wheat flour, and the storage of wheat flour were in fair criteria while the level of students' knowledge of matter "Flour" that related to the use of wheat flour classified into good criteria. The results are recommended to the teachers of Basic Bakery subject in order to develop the competence of students' knowledge of subject matter "Flour" especially that matter is still poorly understood by giving the task of enrichment in the form of a summary report about the flour.

Keywords: Knowledge, Flour, Pastry Practice