

## ABSTRAK

### PELAKSANAAN PRAKTIKUM “MENGOLAH MAKANAN KONTINENTAL” SISWA BERKEBUTUHAN KHUSUS DI SMK INKLUSI BPP BANDUNG

Praktikum Mengolah Makanan Kontinental harus diikuti oleh seluruh siswa di SMK Inklusi BPP Bandung, termasuk Siswa berkebutuhan khusus. Tujuan umum dari penelitian ini adalah untuk memperoleh informasi atau gambaran keterlibatan siswa berkebutuhan khusus dalam pelaksanaan praktikum Mengolah Makanan Kontinental di SMK Inklusi BPP Bandung. Metode penelitian yang digunakan adalah metode deskriptif. Populasi sebanyak 27 orang dengan sampel sebanyak 17 orang ditentukan secara teknik *Purposive Sampling*. Instrumen yang digunakan berupa pedoman observasi. Hasil penelitian menunjukkan bahwa keterlibatan praktikum Mengolah Makanan Kontinental siswa berkebutuhan khusus pada tahapan proses pembuatan hidangan *bitter ballen* (42%), dan pada proses pembuatan hidangan *vegetable clear soup* (46%). Peneliti menyimpulkan bahwa pelaksanaan praktikum Mengolah Makanan Kontinental Siswa Berkebutuhan Khusus di SMK inklusi BPP Bandung berada pada kriteria cukup dilibatkan dengan persentase (48%). Saran ditujukan pada guru Mata Pelajaran Mengolah Makanan Kontinental hendaknya dapat lebih melibatkan siswa berkebutuhan khusus baik dari segi aspek tahapan persiapan, pengolahan dan penyajian dalam kegiatan praktikum Mengolah Makanan Kontinental.

Kata Kunci : *Pelaksanaan Praktikum, Mengolah Makanan Kontinental, Siswa Berkebutuhan Khusus.*

## ABSTACT

### **PRACTICAL IMPLEMENTATION "CONTINENTAL FOOD PROCESSING" STUDENTS WITH SPECIAL NEEDS IN VOCATIONAL INCLUSIONS BPP BANDUNG**

Continental Food Processing Practicum must be followed by all students at SMK BPP Inkusi Bandung, including students with special needs. The general objective of this study was to obtain information or a description of the involvement of students with special needs in a practical implementation in the Food Processing SMK BPP Inclusion Bandung. The method used is descriptive method. The population of as many as 27 people to as many as 17 samples determined by purposive sampling technique. The instruments used in the form of observation. The results show that the involvement of Indian Food Processing practicum students with special needs at this stage of the process of making a dish bitter Ballen (42%), and in the process of making vegetable clear soup dishes (46%). The researchers concluded that the practical implementation Continental Food Processing Students with Special Needs in Bandung SMK BPP inclusion criteria were quite involved with the percentage (48%). The advice is aimed at teachers Continental Food Processing Subjects should be able to better engage students with special needs in terms of both aspects of the stages of preparation, processing and presentation of the practicum Continental Food Processing.

*Keywords: Practical Implementation, Continental Food Processing, Students with Special Needs.*