



Training on Salted Egg Production Utilizing Local Potential in Cibodas Village, Tanara Subdistrict, Serang, Banten

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Abstrak

Salah satu tujuan kegiatan penelitian ini adalah untuk meningkatkan potensi yang terdapat dalam kegiatan usaha mikro pada masyarakat di salah satu desa kabupaten Serang, Banten. Kurangnya pengetahuan dan keterampilan dalam mengikuti perkembangan zaman membuat Sebagian besar pelaku usaha tidak dapat bersaing di pasar yang potensial. Berdasarkan hal tersebut, maka dilakukanlah kegiatan sosialisasi dan pelatihan pengemasan produk bagi pelaku usaha yang menggunakan potensi lokal di Banten, khususnya di Kabupaten Serang tepatnya Desa Cibodas. Hasil penelitian menunjukkan bahwa perkembangan pengetahuan dan keterampilan pengemasan oleh pelaku usaha pemanfaat potensi lokal yang meningkat cepat. Selain menjadi tantangan bagi dunia usaha juga menjadi peluang dan potensi yang sangat besar bagi peningkatan ekonomi dan bisnis. Pelaku usaha harus bisa mengikuti tren perubahan dengan memanfaatkan teknologi informasi untuk mendorong kegiatan bisnis sekaligus meningkatkan daya saing.

Kata kunci: *Potensi Lokal, Sosialisasi, Pelatihan Pembuatan Telur Asin.*

Abstract

One of the objectives of this research activity is to increase the potential contained in micro business activities in the community in one of the villages in Pandeglang district, Banten. Lack of knowledge and skills in keeping up with the times makes most business actors unable to compete in potential markets. Based on this, socialization activities and product packaging training were carried out for business actors who use local potential in Banten, especially in Pandeglang Regency, Curugciung Village to be precise. The results of the research show that the development of packaging knowledge and skills by business actors utilizing local potential is increasing rapidly. Apart from being a challenge for the business world, it is also a huge opportunity and potential for improving the economy and business. Business actors must be able to keep up with changing trends by utilizing information technology to encourage business activities while increasing competitiveness.

Keywords : *Local Potential, Socialization, Making Salted Egg.*



Introduction

inhabited by residents organized into 3 neighborhood units (RW) and 13 sub-neighborhood units (RT), with a total of 1,175 households (KK). Topographically, Cibodas Village is situated in a lowland area. In 2023, the village's population density is 4,396 people, consisting of both males and females.

The educational level of the Cibodas Village community is relatively moderate to low, with a majority having completed primary and junior high school. The main livelihoods in Cibodas Village are farming and small-scale micro, small, and medium-sized enterprise (UMKM) trading. Considering the available resources, Cibodas Village possesses potential for the development of UMKM, including duck and chicken farming, among others.

The overarching goal of this research activity is to focus on enhancing the knowledge of participants, who are primarily the residents of Cibodas Village engaged in business activities that leverage local potential. The aim is to help them better understand how to utilize, process, and package products effectively, enabling them to compete in both regional and national markets. The specific target audience for this activity is not limited to all villagers but is specifically directed toward the local PKK (Family Welfare Empowerment) mothers.

Implementation Method

The utilization of local potential was carried out as effectively as possible through a workshop titled 'Workshop' that actively involved participants in practical demonstrations of the socialization and training materials. The activity proceeded smoothly with a total of 40 participants actively participating. Throughout the implementation, the community showed great enthusiasm, particularly during the practical session on making salted eggs using rice husk waste. The participants were visibly excited. The event involved the Village Head, Sub-District Head, and residents of Cibodas Village from RW 01 to RW 03. It also collaborated with several students from the Accounting Department. Through this activity, it is hoped that the community can establish micro, small, and medium-sized enterprises (UMKM) based on the local potential of the village.

Table 1. Activity Stages

Step	Activity	Informasi
1.	Local Potential Socialization	In this stage, the community is provided with a basic understanding related to the existence of local potential and the opportunities that can be identified and developed
2.	Utilization of Local Potential	Researchers, together with the community as business actors, are developing and maximizing the benefits of local potential, namely eggs and rice husk waste, by turning them into salted eggs.
3.	Training on the Production of Local Potential Products	The community is facilitated with training to produce products effectively and attractively, aiming to enhance the economic value of the products and ensure they have strong competitiveness.

Result and Discussion

Community Service Activity on the Theme of Utilizing Local Potential in Cibodas Village is conducted in three (3) stages, with the following outcomes:

Step 1

In the initial phase of the community service implementation, researchers along with practitioners provide basic knowledge related to local potential commodities available and can be developed by the local community. This socialization aims to instill understanding among the community in managing the resources available in the village to maximize the productivity of economic activities. A total of 40 participants received the material delivered face-to-face and interactively to ensure that participants fully understand the essence and processes needed to utilize the local potential available in the village.



Figure 1. Local Potential Socialization

Step 2

In this stage, after the participants have received material related to the basic understanding of utilizing local potential, the organizers provide a detailed presentation on the process of making salted eggs as a product derived from local egg and rice husk waste utilization. This includes the preparation of tools and materials, the egg-making process, and presenting the product from raw materials to the finished edible product.

The eggs are soaked for 2 minutes, and any eggs that float are discarded. The eggs are then gently cleaned with sandpaper, and a mixture of rice husk ash, salt, and water is prepared until it forms a paste. The eggs are coated with the ash paste until it forms a 3 cm thick layer. The eggs are placed in a bucket, sprinkled with enough dry rice husk ash, and covered. They are left to sit for 14 days. After this period, the eggs are cleaned from the ash paste and either boiled or steamed over low heat for 1 hour. The Salted Eggs are then ready for consumption or sale, with a shelf life of 8-10 days at room temperature and 2-4 weeks in the refrigerator (Widodo, 2023). Participants can directly engage in the training process to maximize their ability to implement the knowledge gained in utilizing local potential in the future.



Figure 2. The Utilization of Local Potential

Conclusion

Based on the results of the community service activities conducted in Cibodas Village, Serang Regency, Banten, with the theme "Utilizing Local Potential for Entrepreneurs," it can be concluded that: Socialization and training activities on the Utilization of Local Potential are important and necessary to be carried out. Furthermore, these activities can make the community more skilled and proficient in utilizing local resources for the productivity of local economic activities. The next training that needs to be provided to the community in Cibodas Village is related to the development of packaging for local potential products for entrepreneurs, to have a positive impact on business progress, enabling products to have additional economic value and compete in the market.

Considering the benefits obtained from these socialization and training activities, it is recommended that socialization and training on the utilization of local potential for local entrepreneurs be continued comprehensively with serious mentoring. If possible, it should be expanded to a broader scope or include more innovative product variations.

Acknowledgments

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