



## BUILDING FOOD SECURITY AT MSMEs IN INDONESIA THROUGH NATIONAL AND REGIONAL FACILITATORS

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### Abstract

*Food safety is an essential aspect of sanitation science. Food safety is a condition and an effort to prevent food from being contaminated by biological, chemical, and other objects that disturb, harm, and endanger human health. For the community, safe food is food that is clean, safe, and does not cause disease. Many of our environments are directly or indirectly related to the human food supply. Food preservation methods, including salting, adding sugar, smoking, and more, have been practiced since human existence. This work in the community is done by national and regional facilitators who train and assist STMA Trisakti, KOPITU, and BPOM. From the 5th of November until the 5th of December 2021, participants will receive instruction and guidance. The outcomes of the activities have a positive impact. The data before the activity evidence the significant increase in MSME knowledge about food safety. The number of knowledges in the excellent category of 5 participants increased to 17 participants after the activity, and the satisfactory category before the activity was 10 participants, and after the activity became 50 participants.*

**Keywords:** Facilitator, Food Safety, MSME

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## INTRODUCTION

In today's world developments, food issues have become an exciting issue that continues to be discussed today. Food safety is the main requirement that every food production circulating in the market must own. According to Law Number 7 of 1996, food safety is a condition and an effort to prevent food from being contaminated by biological, chemical, and other objects that interfere, harm, and endanger human health. How not this is a primary need for millions of people globally because it is from food intake that they can sustain life. So, it is not surprising that the food problem has emerged as a global issue that must resolve, especially when food has experienced a threat in the form of a food crisis that has spread to several countries, especially in developing countries, including Indonesia (Mudrieq, 2013).

Food safety is one of the critical factors in implementing the food system. In the general provisions of Government Regulation Number, 86 of 2019 concerning Food Safety, the implementation of food safety is intended so that the state can protect the people from consuming food that is safe for health and mental safety. Based on BPOM records, there are around 20 million cases of food poisoning per year (Dwinanda, 2019).

Those suitable for the body include food and drinks that are clean or hygienic and healthy and don't have ingredients that harm the body's health. These foods and drinks have carbohydrates, protein, fats, vitamins, minerals, and water (Nugraheni, Wiyatini, & Wiradona, 2018).

The national economy is supported by the movement of various businesses, including Small and Medium Enterprises (SMEs). SMEs can absorb labor and become a source of income for workers and business actors. Law No. 20 of 2008 defines Micro, Small, and Medium Enterprises (MSMEs) as

businesses that can enhance job possibilities, provide general economic services to the community, and contribute to the equitable distribution of incomes and the economy's growth.

And play a role in realizing national stability. According to the Central Statistics Agency (2019), small businesses have a workforce of 5-19 people, and medium businesses have 20-99 people.

MSMEs in food and beverage processing and production are one type of MSMEs that are very important for the economy in Indonesia. This community service is carried out by providing training and assistance to MSMEs who are members of KOPITU. The material provided is related to food safety.

## METHODS AND PROCEDURES

The methods and procedures for conducting Community Service are carried out in collaboration with the United Indonesia Micro, Small, and Medium Entrepreneurs Committee (KOPITU) and the Food and Drug Supervisory Agency (BPOM) by conducting training for MSMEs in the food sector.

The details of the information of this seminar activity are as follows:

### 1. Research Time and Place

Community Service Activities carried out for MSMEs in the food sector online from 5 November to 5 December 2021

### 2. Implementation Method

The activities are carried out online through the Community Service webinar, with the following scheme:

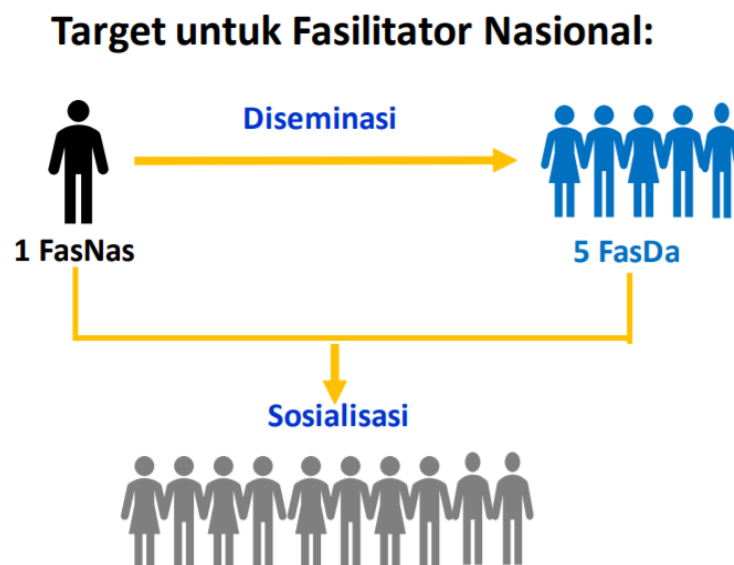


Figure 1 Targets for National Facilitators

### 3. Training Mechanism

- a. The training will be held for 30 JPL (thirty) lesson hours.

- b. The final assessment of the training is calculated from the total score against:
  - 1) academic achievement of learning outcomes; and
  - 2) behavioral attitudes during training.
- c. Finally, a final evaluation meeting will be held, including representatives from resource persons, managers/facilitators, and Quality Assurance (PPSDM).
- d. Academic achievement of learning outcomes is assessed from the completeness of completion of assignment results during training with a weight of 90% (ninety percent).
- e. Behavioral attitudes during training weight 10% (ten percent) with an assessment of the following indicators:
  - 1) Integrity is assessed by honesty in carrying out tasks with a weight of 5% (five percent);
  - 2) Discipline is assessed from the accuracy of attending every training activity and collecting assignments during training with a weight of 5% (five percent).

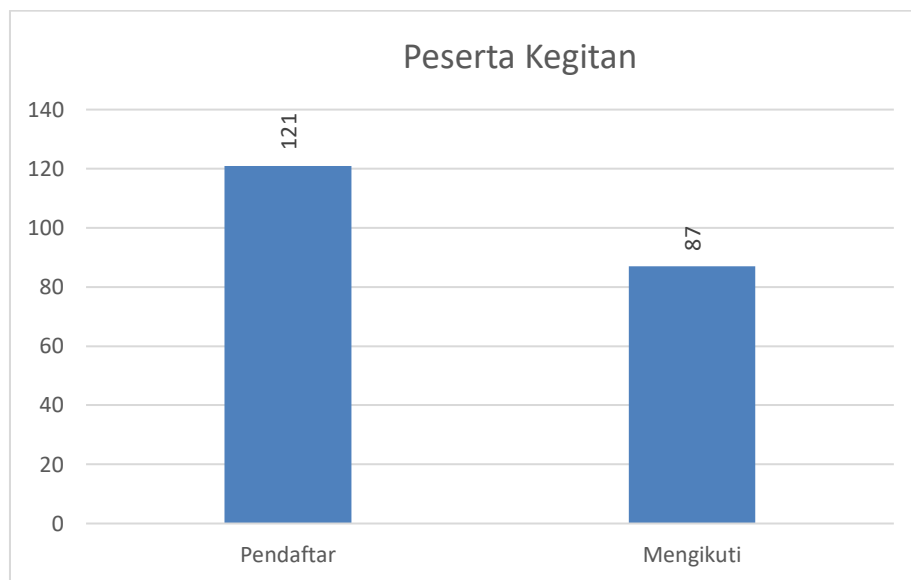
#### **4. Grades and Graduation Range**

- a. Training participants are declared passed if they get a final score of at least 80 (eighty).
- b. Graduation qualifications are determined by the gradation of assessment as follows:
  - 1) Very Satisfactory with a final score of 95 (ninety-five) to 100 (one hundred);
  - 2) Satisfactory with a final score of 90 (ninety) to 94.9 (ninety-four point nine);
  - 3) Either with a final score of 85 (eighty-five) to 89.9 (eighty-nine point nine); and
  - 4) Enough with a final score of 80 (eighty) to 84.9 (eighty-four point nine)

## **RESULTS**

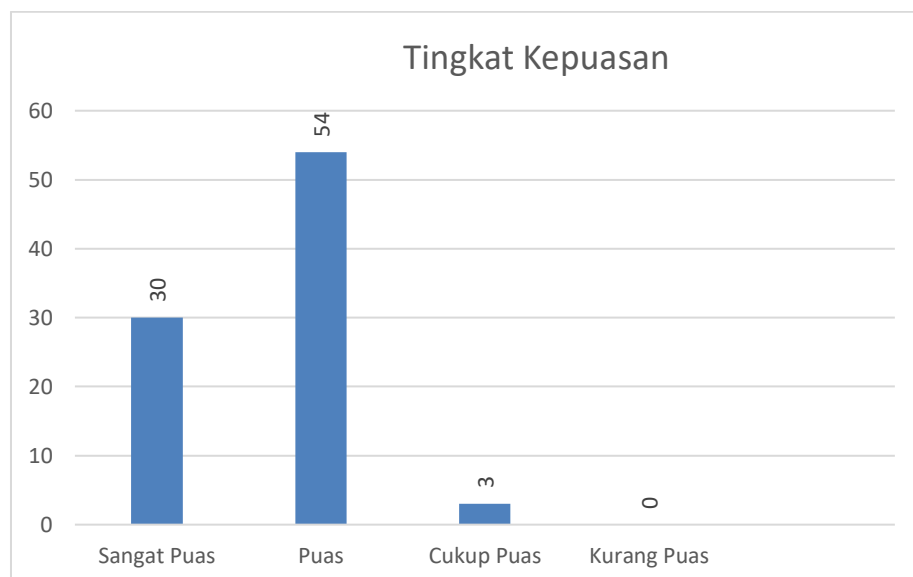
Food safety training for MSMEs in the food sector is carried out through online seminars and training. The results of the evaluation of community service activities are as follows:

Graph 1 Number of Participants who took part in the activity

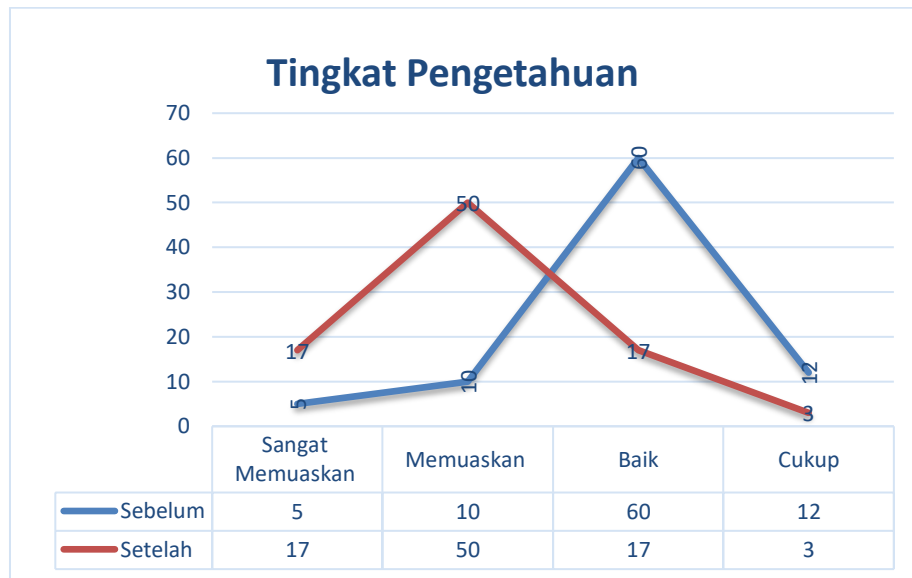


The results of community service on food safety training and assistance got a total of 121 registrants for the activity, and in its implementation, 87 participants attended the activity.

Graph 2. The level of satisfaction of participants participating in the activity



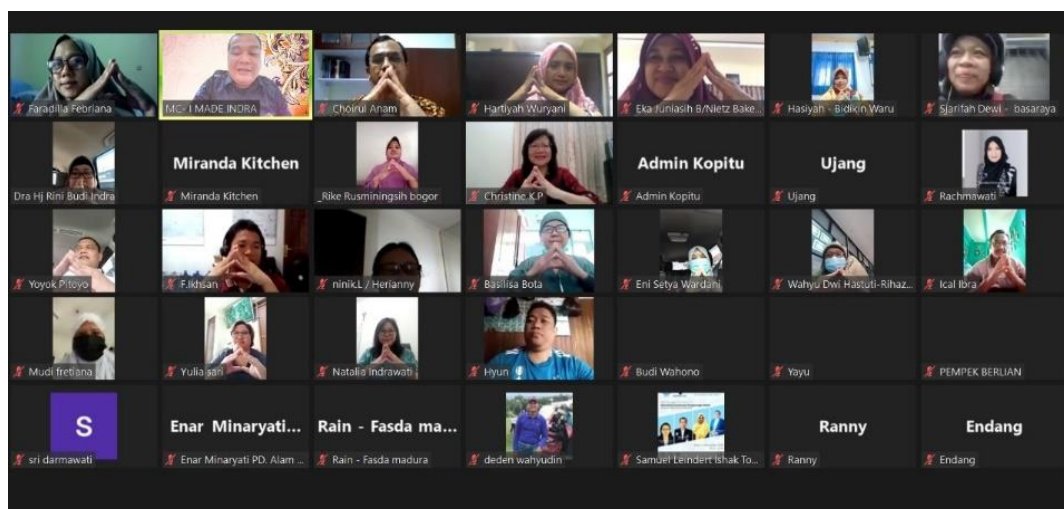
Based on the satisfaction assessment results of 87 participants, the activity received a response from participants. Namely, 30 participants responded to the activity as very satisfied, and 54 responded as satisfied.



Graph 3. The level of knowledge about food safety before and after the training and mentoring by the National Facilitator and regional facilitators

Based on the results of measuring the level of knowledge about food safety before and after receiving training and mentoring.

It can seem that there was a very significant improvement after receiving training and mentoring, as evidenced by the data before the activity. The number of knowledge categories was very satisfactory by 5 participants increased to 17 participants after the activity and good category before the activity by 10 participants and after the activity by 17 participants.



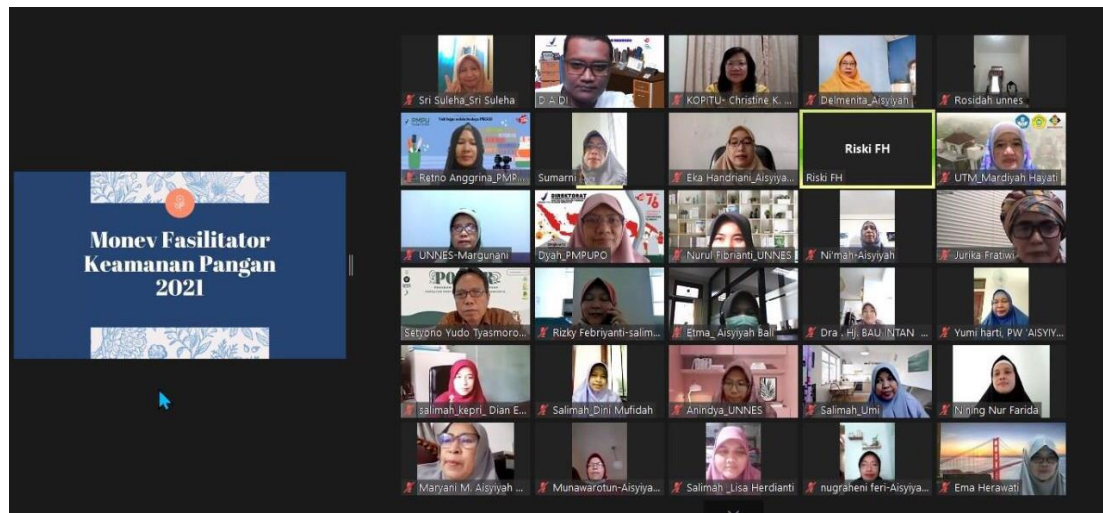


Figure 2 Activity Documentation Evidence

## CONCLUSION

1. The results of community service on food safety training and assistance got 121 registrants for the activity, and in its implementation, 87 participants attended the activity.
2. Based on the satisfaction assessment results of 87 participants, the activity received a response from participants. Namely, 30 participants responded to the activity as very satisfied, and 54 responded as satisfied.
3. Based on the results measuring the level of knowledge about food safety before and after being given training and mentoring.
4. It can seem that there was a very significant improvement after being given training and mentoring, as evidenced by the data before the activity. The number of knowledge categories was very satisfactory by 5 participants increased to 17 participants after the activity and good category before the activity by 10 participants and after the activity to 50 participants.

## ACKNOWLEDGMENTS

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