
PALM SUGAR BUSINESS DEVELOPMENT IN MELATI VILLAGE, PERBAUNGAN SUB-DISTRICT, SERDANG BEDAGAI REGENCY

Sofia Rahmi
faculty of Pharmacy
Universitas Muslim Nusantara Al-Washliyah
Email: rahmisofia10@gmail.com

Abstract

This program of community service activities aims to provide education to the public about processing palm sugar into ant sugar. With the assistance in the form of ant sugar processing equipment and education about palm sugar processing so it is not easy to taste acid can increase the knowledge of entrepreneurs in developing their businesses. Palm sugar which was originally a sugar that easily melts and is packaged in a very simple form will have a higher selling value because it is made in the form of ant sugar and packaged in such a way. The tim of this community service activity give educate in the form of the equipment. And its processing so that they are able to understand more the process of palm sugar into ant sugar.

Keywords: *Palm Sugar, Processing, Ant Sugar, Society, Education*

1. INTRODUCTION

The Situation Analysis

Melati village is one of the villages located in 17 sub-districts, precisely in Perbaungan Sub-district, Serdang Bedagai Regency. The position of this village is immediately bordered by Deli Serdang Regency which has an area of 111,620 km². The total population in the Perbaungan Sub-district is around 103, 296 people with 24,252 households. Most of the people in Melati village work as farmers and breeders. However, there are also those who work as traders and have traditional industries. The income earned can, however, only meet the daily needs of the family. Due to the low level of education in this village, the people who have traditional industries in the form of palm sugar processing have not been able to develop the industry on a larger scale. Apart from lack of funds, the level of knowledge to develop traditional industries is also inadequate.

Because the palm sugar business they have is a hereditary business, so in terms of developing their business they have not been able to improve the quality of the palm sugar. And the average community that owns a palm sugar business in Melati village has weak economic background so that it has not been able to develop its business with greater capital.

The Problem Justification

The traditional palm sugar industry in Melati village has a low selling value in the community. In terms of taking sap from palm plants is still manually done. In the case of processing roomie into palm sugar they still use very simple equipment so that if it is not processed it will immediately have a sour taste which will make the quality of sugar will not be good. It is printed in a coconut or bamboo shell so that the sugar produced is easily damaged. And in terms of packaging palm sugar is also still in a simple stage that is only

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packaged in the leaves of palm trees which are dried and tied with simple fibers. So when exposed to heat either directly or indirectly palm sugar will easily melt. In terms of management the sales of palm sugar focus much on a small scale and the marketing is still around Deli Serdang Regency and Medan.



Figure 1. Simple roomie processing

The processing of simple palm sugar is still said to be unstandardized because the processing is also close to the chicken coop and trash bin so it is still not hygienic.



Figure 2. Printing roomie into palm Sugar

The Purposes of Activity

This community service activity aims to help the community develop palm sugar processing into ant sugar so that it produces a better quality of sugar and in terms of packaging it also increases the quality produced.

The Service Outcome

The resulting output is in the form of the development of processing palm sugar into ant sugar with the help of ant sugar processing equipment and the publication of mass media and community service articles.

2. METHOD OF ACTIVITY

The activity was carried out on Sunday, July 28, 2019 in Melati village, Perbaungan district, Serdang Bedagai Regency.

The method adopted is in the form of education and question and answer about the development of palm sugar into ant sugar by using the aid of ant sugar processing equipment.

In addition, education was carried out on how to make roomie taken from palm trees is not quickly acidic so that the quality of palm sugar produced will be better.



Figure 3. Ant sugar processing equipment

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3. RESULTS AND DISCUSSION

The socialization of the development of palm sugar is intended to assist small industry entrepreneurs increase their business in processing roomie into ant sugar. So that the resulting sap can last longer and has better quality than the previous palm sugar. In terms of packaging it will be more resistant to the effects of heat directly or indirectly. So it can be traded outside the production area. With good packaging quality, it is expected that the ant sugar can last longer.



Figure 6. Ant sugar



Figure 4. Socialization of Palm Sugar Development



Figure 7. Simple ant packet of sugar



Figure 5. Processing palm sugar

4. CONCLUSIONS AND SUGGESTIONS

Conclusions

The socialization of processing palm sugar into ant sugar with education methods and questions and answers around palm sugar processing and the use of ant sugar processing equipment has been carried out. The activity was done in Melati village, Perbaungan Sub-district, Serdang Bedagai Regency.

Suggestions

Coaching needs to be done periodically so that the production of ant sugar produced is better and can be marketed outside the region.

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