

# Technical Guidance on Shredded Cattle Meat for Strengthening the Entrepreneurship for New Graduates

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**Abstract.** Community service activities in the form of training in the application of appropriate technology for shredded production aimed at providing entrepreneurial skills and motivation. In this activity, technical guidance is carried out to increase knowledge and skills as well as work insights to the target so that they can form a shredded meat business group so that they can supply shredded needs for the people in the city of Kendari and surrounding areas. The activity method uses the technical guidance method where the participants are first given counseling related to basic knowledge of raw materials, equipment, manufacturing processes and abon assessment. Then there was a demonstration to make floss making involving the participants. The results achieved in this activity, in the form of increased knowledge and understanding of the training participants consisting of alumni of the Department of Animal Science, Halu Oleo University, were very interested and enthusiastic about receiving training materials and were very actively participating in the training activities. This situation shows that alumni majoring in animal husbandry are still in dire need of additional practice material because of the limited practical opportunities they have. In evaluating activities, participants' perception responses to follow-up activities are divided into three categories. Most want to make it for consumption and sell it as a source of income (60%), some want to make it for their own consumption with their families (30%) and some are interested but it is difficult to buy raw meat because of economic incapability (10%).

**Keywords:** Technical guidance, Shredded beef, Entrepreneurial, New graduates

**Abstrak.** Kegiatan pengabdian masyarakat dalam bentuk pelatihan dalam penerapan teknologi tepat guna untuk produksi abon bertujuan untuk memberikan keterampilan

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*dan motivasi kewirausahaan. Dalam kegiatan ini, bimbingan teknis dilakukan untuk meningkatkan pengetahuan dan keterampilan serta wawasan kerja untuk target sehingga mereka dapat membentuk kelompok bisnis abon sehingga mereka dapat memasok kebutuhan abon bagi masyarakat di kota Kendari dan sekitarnya. Metode kegiatan menggunakan metode bimbingan teknis di mana peserta pertama kali diberikan penyuluhan terkait dengan pengetahuan dasar bahan baku, peralatan, proses pembuatan dan penilaian abon. Dilanjutkan demonstrasi membuat benang yang melibatkan peserta. Hasil yang telah dicapai pada kegiatan ini, berupa peningkatan pengetahuan dan pemahaman para peserta pelatihan yang terdiri dari alumni Jurusan Peternakan Universitas Halu Oleo sangat tertarik dan antusias menerima materi pelatihan dan sangat aktif berpartisipasi dalam kegiatan pelatihan. Keadaan ini menunjukkan bahwa alumni jurusan peternakan masih sangat membutuhkan tambahan materi praktek karena terbatasnya kesempatan praktikum yang mereka miliki. Besarnya keinginan para peserta pelatihan untuk menjadikan usaha pembuatan abon sebagai kegiatan kewirausahaan mengingat abon merupakan salah satu jenis kuliner yang sangat digemari masyarakat. Dalam evaluasi kegiatan, tanggapan persepsi peserta terhadap tindak lanjut kegiatan, terbagi tiga kategori. Sebagian besar ingin membuat untuk konsumsi dan dijual sebagai sumber pendapatan (60%), ada yang ingin membuat untuk konsumsi sendiri bersama keluarga (30%) dan ada yang berminat tetapi sulit membeli bahan baku daging karena faktor ketidakmampuan ekonomi (10%).*

**Kata Kunci:** *Bimbingan teknis, Abon sapi, Kewirausahaan, Sarjana baru*

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## 1. Introduction

It is undeniable that it is difficult to get jobs that fit the field of study for new scholars and result in the creation of young intellectual unemployment. This is very worrying considering the young generation is an asset of the nation that will hold the baton of the nation's struggle for the ideals of a just and prosperous society.

The average productivity of undergraduate graduates in tertiary institutions especially at Halu Oleo University is around 1000 people per graduation period. This amount is very large and must have good skills to be absorbed by the job market and the world of work.

As with the general condition of society, where there is still plenty of free time for the community, especially in the younger generation (alumni and graduate alumni). Where most of the community, especially teenagers/young people, most of whom only fill their daily activities with sports (playing football, volleyball, etc.). Some of them pin their hopes to become civil servants. Rarely are they interested in becoming an entrepreneur

(entrepreneurship). This was observed when the authors conducted research and community service activities in several regions in Southeast Sulawesi [1].

Difficult to get job vacancies and the increase in new job seekers resulted in an increase in unemployment rate. This could have an impact on the increasingly vulnerable socio-economic conditions of the community which could trigger an increase in criminal acts and other destructive actions that seriously disrupted the social resilience of the community. Such situation should not be prolonged and should swatch solution to its prevention by teaching skills that can generate revenue as products shredded meat [2], [3], meatballs [4] and any other livestock products [5] .

This situation must be overcome because it can cause social vulnerability that can ruin the community, such as the emergence of criminal acts (theft, looting, robbery, rape, murder, etc.) which are generally caused by the perpetrators squeezed by the burden of life due to unavailability of employment (unemployment).

Providing knowledge and skills to alumni, especially the fresh graduate, is a very useful proactive action. In this proposal the knowledge and skills provided in the form of the application of appropriate technology on how to make shredded meat is delicious and contains high nutritional value. After obtaining knowledge and skills about choosing ingredients and seasonings and how to process, they will also be taught how to package so they are expected to be motivated to open new business fields by making shredded both individually and in groups as an effort to earn income (entrepreneurship). Thus it will drive the people's economy and prevent intellectual unemployment in the future.

## **2. Methods**

### **Target Audience**

This activity is aimed at fresh graduate of Animal Science Faculty who are interested in adding insight in the form of knowledge and skills about technology to make shredded meat and can apply it as an alternative to entrepreneurship.

### **Implementation Procedure**

This activity was begun by making contact with the Department of Animal Husbandry, Faculty of Animal Husbandry, University of Haluoleo to convey the desire of the implementing parties of the university to introduce an alternative *home industry* that can be applied to alumni to make shredded beef products.

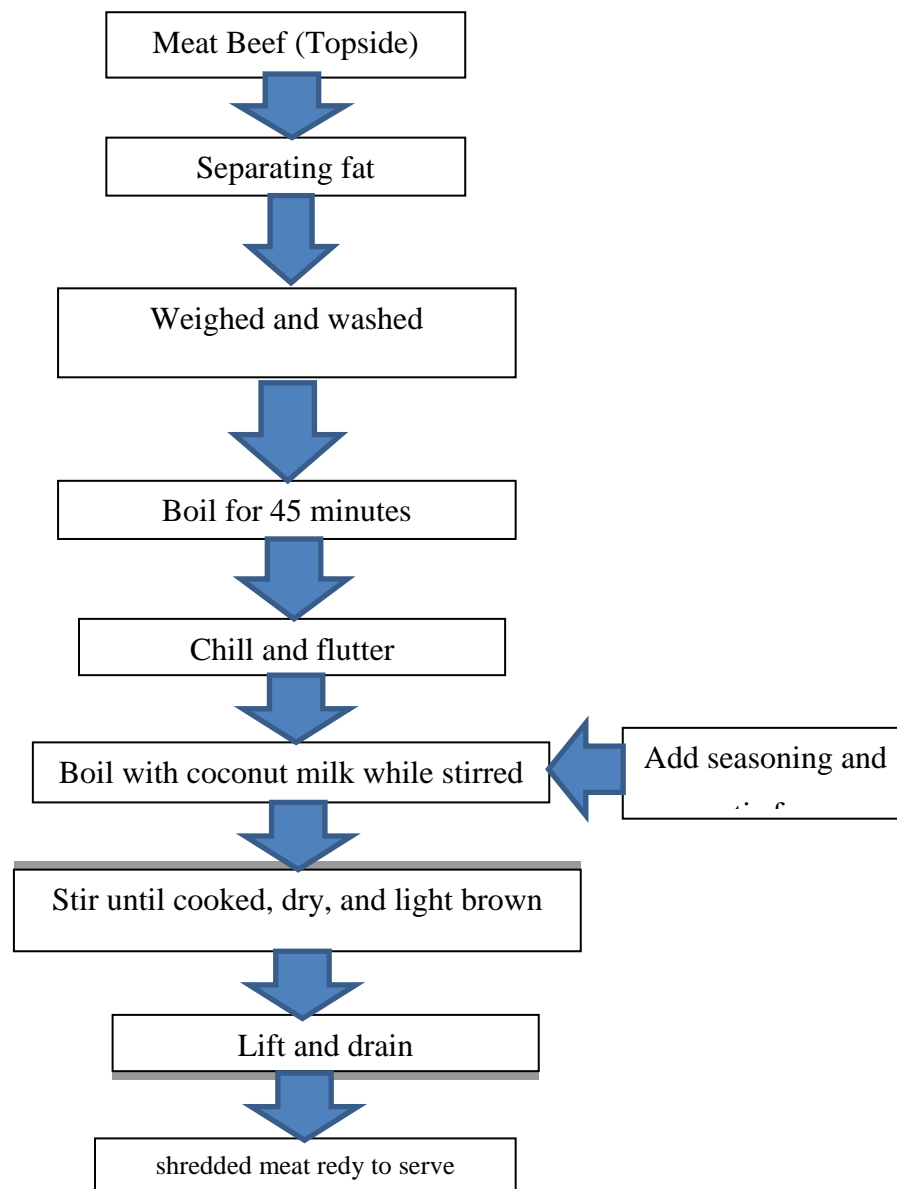
This activity aims to provide knowledge and practical skills to the target audience, regarding the manufacture of beef floss. Activities undertaken include:

1. The percentage of material about the potential for beef production and its potential use as a raw material for home industries and the introduction of shredded meat products and the nutritional value they contain.
2. Percentage of introduction of ingredients, seasonings and equipment as well as techniques for making shredded meat.
3. Percentage of beef floss making techniques followed by the screening of video clips about the manufacturing procedure
4. Demonstration of making beef floss.
5. Discussion and question and answer with participants.
6. The organoleptic test of the participants for the shredded product produced according to the instructions [6].

### **Service Method**

The material used in this activity is shredded with the main ingredient of beef thigh (topside) in order to obtain coarser meat fiber [7][8][9] obtained from traders in the Kendari City market, and spices (which consists of garlic, onion, candlenut, coriander, coconut, brown sugar and salt) water, and cooking oil. The tools used are knives, pans, cutting boards, alitic scales, pans, blenders, stoves, waterbath basins, coconut filters, pH meters and hedonic test blanks .

The process of making floss refers to [2][3][4][5] ie beef is fat separated, then weighed as needed for each treatment, the meat is washed thoroughly. Then the meat is boiled for 45 minutes until cooked and tender then cooled. Boiling aims to facilitate the meat feed. The meat is removed and then the meat is flushed. Considering this is a percentage spices ketumbar, nutmeg, garlic, and onion mashed with a dry blender (without using water), whereas brown sugar sliced thin, all the spices mixed with the flat pan with a little cooking oil. Coconut is weighed as needed and then shredded with a blender and squeezed coconut milk, coconut milk is put into a pan, then put in duck meat and young jackfruit and spices that have been sauteed, then cooked until the spices are soaked and somewhat dry then drained. After iu fried little by little until the color is light brown, raised and drained. Abon packed in bags of plastick or other packaging. The steps to make shredded duck rejects can be seen in the scheme of Figure 1 .The ingredients for shredded beef can be seen in Table 1.



**Figure 1.** Flowchart of making shredded meat

**Table 1.** Composition of shredded meat ingredients

No	Material	Amount of ingredients
1	Topside meat	5 kg
2	coriander	25 g
3	candlenut	125 g
4	Brown sugar	350 g
5	Shallot	150 g
6	Garlic	50 g
7	Kitchen Salt	200 g
8	Coconut meat for coconut milk	3 kg
9	Cooking oil	0.5 kg

Source: [2] [3] [4] [10]

### 3. Results and Discussions

Implementation of service activities in the community monitoring and evaluation by the LPPM UHO to determine the level of success indicators or events and jointly find solutions if found obstacles that hinder. Evaluation of the activities will be carried out by the UHO service team team to the training participants consisting of alumni majoring in faculty of animal husbandry together with the activity implementation team.

1. Evaluation of non-physical activities is to see the level of understanding, participation in each activity, discussion and follow-up of the participants. At the end of the activity, the questionnaire will be distributed to each participant so that the responses and assessment and participant's plan of action can be known after participating in the activity. Solutions will also be sought to address the obstacles faced by participants in implementing the results of training activities.
2. Evaluation of physical activities by looking directly at the package of activities carried out based on the realization of the target achievement according to the specified schedule, the number of active participants, the level of understanding of participants and acceptance of the shredded products produced.
3. Evaluation results are reported monthly through activity progress reports, target achievement levels and final activity reports and possible publications. The final report will be accompanied by photos of the implementation of the activity. Monitoring activities will continue to be carried out even though this project has been completed and will be made into an entrepreneurial target group by the Halu Oleo University Community Service Institute.
4. Training activities in the form of technical guidance through training on making shredded beef based on ingredients to optimize the mastery of appropriate technology, especially meat processing technology, to alumni majoring in Animal Science Faculty of Halu Oleo University, so that in the future it can encourage the formation of an entrepreneurial *spirit* and the creation of creative employment for alumni. The training and technical guidance activities have been carried out in the Department of Animal Husbandry by a Team from the Department of Animal Husbandry, Faculty of Animal Husbandry, Halu Oleo University.
5. The material presented in the form: percentage of material prospects processed foods from meats especially shredded, the introduction of material and equipment that dibut u hkan in the processing of shredded, knowledge of the meat and its quality, knowl t ahuan seasoning and the material composition and manufacturing technique shredded meat has received a positive response and quite satisfactory from

the alumni of trainees considering that very rarely do similar. Even though alumni as intellectual candidates really need appropriate skills that can be used as a means of starting an entrepreneurial business. In general, alumni are very enthusiastic in the practice of making shredded meat and are very interested in implementing it in their lives. Recipes abon used as material practice/demonstration for participants training as a method of activity (Table 1).

Debriefing or between the implementation team and the target audience, which generally is the alumnus, took place after counseling and demonstrations held. Matter lecture that focuses on the process of making shredded beef and optimization of empowering entrepreneurship for graduates in the Department of Animal Science Halu Oleo University particularly in developing entrepreneurship effort early, development prospects and market opportunities in general are very attracted the attention and enthusiasm of the participants. Besides, they are also very interested in attending lectures and demonstrations about the process of making shredded beef cattle which generally is a limiting factor that most often they face in the process of making counseling activities and demonstrations making shredded meat received very serious attention from the participants, which was marked by the presence of 100% of the participants. Generally they want to prove to themselves the training material that has been delivered to them. The participants were very active in asking for making shredded meat because they really liked shredded meat that tasted delicious and tasty that they had tasted.

The initial phase of the material demonstration is taught to the participants on how to choose the beef cattle were fresh quality [11] [12] [13] [14] [15] forms the basis of the manufacture of shredded, the introduction of ingredients and seasonings, the process of milling and mixing of herbs and shredded fiber formation. and technical matters that support the success of shredded production such as boiling, frying, pressing, packaging and so forth. Including being taught material about entrepreneurship, how to start and develop it [16].

The results of the activity showed the great interest of the participants, the majority of alumni majoring in Animal Husbandry making products for themselves at home and planning to produce shredded for their own consumption and sold as a business and source of income (60%), some who want to make for their own consumption with their families (30%) and there are those who are interested but find it difficult to buy raw materials for meat because of economic incapability (10%).

If observed, there are a number of factors which are supporting and inhibiting factors in this training activity:

### **Supporting Factors**

Some things that become supporting and driving factors in the implementation of community service activities are as follows:

1. The response of the guidance participants who were new graduates to the material from the technical guidance activities delivered by the community service team was very enthusiastic and kind.
2. The marketing aspect of animal husbandry products in the form of shredded meat products by the local community is very popular and guaranteed with the support of a nearby market and facilities and infrastructure for smooth transportation and high interest in shredded culinary .
3. In general, people in Kendari city are very fond of eating shredded meat without being limited by age differences. This greatly supports the development of shredded businesses for new groups of entrepreneurs who are participants of technical guidance.

### **Obstacle Factor**

In carrying out community service activities, there are still a number of inhibiting factors in general:

1. The lack of knowledge and skills as well as entrepreneurial motivation and good production processes.
2. The limited business capital is an obstacle to the development of the interest of alumni in shredded beef.

## **4. Conclusions**

This activity resulted in increased knowledge and understanding of trainees consisting of alumni of the Department of Animal Husbandry Faculty of Animal Husbandry Halu Oleo very interested and enthusiastic about receiving materials training and very actively participate in training activities. This situation shows that alumni majoring in animal husbandry are still in dire need of additional practice material because of the limited practical opportunities they have. The desire of the trainees to make abon-making business an entrepreneurial activity is very prospective considering that abon is a type of culinary that is very popular with the community. The existence of this entrepreneurial interest is expected to be able to empower their potential so that they are equipped to increase their income and prosperity in the future. This is expected to prevent unemployment and other social impacts. Making shredded meat is one of the efforts to



add value to low-quality meat ingredients. So that the results of training activities on making shredded meat are more optimal, it is expected that the university can provide working capital funding assistance for alumni groups to carry out entrepreneurial activities. A similar training activity is needed on an ongoing basis with further application of livestock product technology product materials.

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