

APEM YAQOWIYU JATINOM KLATEN

by Syukri Fathudin Achmad Widodo

ABSTRACT

Apem yaqowiyyu is a traditional snack that is present at every breakfast event in Jatinom District, Klaten Regency. Gradually, apem yaqowiyyu began to be sold every day without having to wait for the Saparan ceremony. One of the existing and productive producers of Apem Yaqowiyyu is UKM Apem Yaqowiyyu Bunda Santi. Totalling 1 owner, Mrs. Santi and 5 workers, have been able to produce apem yaqowiyyu to meet the needs of the local community and tourists. In carrying out business, these SMEs have a major problem, namely production problems. The problem is the limited apem owned is not durable and long lasting, the number of variants over the years of opening a business is only 5 flavours, and the packaging design is less attractive and not environmentally friendly (derived from plastic mica). Solutions that can be resolved based on an agreement between the PKM team and partners are solving production problems. The solution to the production problem is the addition of safe and healthy preservatives, the addition of 5 new flavors that are liked by the general public, and product packaging designs that elevate the spiritual value of apem yaqowiyyu and local wisdom from Jatinom. The output of this PKM activity consists of two, namely partner empowerment and mandatory output as well as additional PKM programs. The outputs of partner empowerment are: 15% increase in partner skills, 10% increase in partner turnover, asset utilization (minimum 40% of assets provided), 10% increase in production capacity and increase in product quality. Mandatory and additional scientific outputs include: IA and Intellectual Property in the form of HKI. Progress in this final report is 100% including budget and IA uptake.

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