

## INCREASING PROFITABILITY IN CIKONENG VILLAGE BOGOR THROUGH PROCESSING CONSUMPTION OF FRESHWATER FISH

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### ABSTRACT

Community Service is carried out in Gunung Menyan Village, Pamijahan District, Bogor, where many residents have livelihoods as freshwater fish farmers. As is known that freshwater consumption fish itself is a fish that can be cultivated and can be promoted as a side dish of daily food, one of the freshwater fish is Tilapia. Tilapia is one type of freshwater fish that is often found by layers of Indonesian society, where Tilapia is often used as a side dish by frying. Currently, the per capita income of Pamijahan residents still relies heavily on the sale of fish Traditional freshwater consumption is by directly selling fresh fish when they harvest the fresh fish or selling directly without processing. For this reason, Community Service this time seeks to help increase the income of residents there by providing solutions by processing the results of fish farming properly and can help improve the economy of the people of Cikoneng Village, Gunung Menyan Village. That is by making Tilapia into processed products in the form of FROZEN Fish.

**Keywords:** Profitability, Fish Processing, Consumption of Freshwater Fish, Training, Empowerment

### 1. INTRODUCTION

Gunung Menyan Village is a village located in Pamijahaan District. Gunung Menyan Village has 7 RWs or villages, including Cikoneng, Babakan, Babakan Sabrang, Kp Sawah, Kananga, Bambu Kuning, Gunung Menyan. Gunung Menyan Village is a pemekaran village from Cimayang Village in 1983. At this time the Village Government is expected to become a miniature system of the District Government, so that it can display optimal performance in serving its community. Gunung Menyan Village is a village that has three hamlets, Seven Neighborhood Pillars (RW) and Twenty-two Neighborhood Pillars (RT) with a land area of + 245,816 and has a population of 6102 people (men 3024 and women 3078) with a total family head of 1477 households. Gunung Menyan Village is located around the foot of Mount Salak. (“Kecamatan Pamijajan <https://Kecamatanpamijahan.Bogorkab.Go.Id/Desa/203>,” n.d.) In an area that is still dominated by complex freshwater fisheries and agricultural land, people have to struggle from day to day to build their lives on primary resources whose availability is dwindling but also must be able to compete with other regional commodities that already have better access to transportation, communication and information from this area.

Most of the people from Gunung Menyan Village have livelihoods as freshwater fish farmers. This freshwater consumption fish itself is a fish that can be cultivated as a side dish of daily food. One of the freshwater fish is tilapia. This tilapia is one type of freshwater fish that is often found by layers of Indonesian society to be used as a side dish by frying and other types of food. But the processing is still very traditional, where the sale of Tilapia is currently still in the form of Fresh Fish or selling directly without processing. As is known the advantages of Tilapia Fish is very much, some preparations from Tilapia include frozen food, shredded fish, and fillets, which makes this fish as the main menu in every food that is classified as effective and efficient, because tilapia can be processed easily and has soft meat. This is reported from the [Medicalnewstoday.com](https://www.Medicalnewstoday.com) page (“[Medicalnewstoday.Com](https://www.Medicalnewstoday.com),” n.d.) Tilapia is a great source of protein and relatively low in fat.

Based on the above background, this situation is in line with the Community Service Program of Bina Nusantara University, we want to increase community profitability in Cikoneng Village, Gunung Menyan Village through Freshwater Consumption Fish Processing, (Amri, 2013) where this program is focused on building villages that have a background of per capita income problems that still rely on the sale of fish Traditional freshwater consumption is by directly selling fresh fish when they harvest the fresh fish, or selling directly without processing such as in Cikoneng Village, Gunung Menyan Village, so hereby we intend to help the people of Cikoneng Village, Gunung Menyan Village in overcoming the problem which has been experienced by providing solutions by processing the results of fish farming properly and can help improve the economy of the people of Cikoneng Village, Gunung Menyan Village. (Nurchahya Dewi dan Ratna Ibrahim Jurusan Perikanan Fakultas Perikanan dan Ilmu Kelautan Universitas Diponegoro Jl Soedharto & Semarang, 2008) That is by making Tilapia into processed products in the form of FROZEN FISH.

## 2. METHOD

This service was held in Cikoneng Village, Gunung Menyan Village, Pamijahan District, Bogor, tilapia farmer pond, which was attended by more than 30 people from two meetings. The method used in this service is an approach with problem excavation, counseling, tilapia selection, and material discussion (presentation and question and answer), and training on how to make packaging for homemade frozen food, starting from making seasonings until ready to be put into the packaging (vacuum) then put into the cooling machine. In summary, the method of service can be seen in the flowchart, below.



Figure 1. Author Method

In this method, the author implements gradually and ensures that every participant present can understand well, so that the purpose of this training can be useful and continue to be applied by freshwater consumption fish farmers, which in this training is more specific to tilapia farming. Starting from the selection of the best Tilapia, the Discussion process of all training materials containing the technique of making Tilapia Yellow Seasoning to the packaging process to be frozen, so that it can be sold by providing added value from freshwater Consumption Fish, which in this case Freshwater Fish.

## 3. RESULTS AND DISCUSSION

Literature studies are conducted through searching research journals, articles, and experiments and practicums on the management of Tilapia as processed fish for Frozen fish, the implementation of this community service focuses on "Increasing Community Profitability in Cikoneng Village, Gunung Menyan Village, Pamijahan District, Bogor through Freshwater Consumption Fish Processing". The activity runs on June 3 & September 23, 2023. Where the author aims to make Tilapia into processed food which can later be sold better and provide added value for local residents, this is because of the added value of processed fish by making tilapia from fresh fish products into processed frozen fish products. (Rahmawati & Muhammad, 2021) The stages that must be considered in this Community Service are the implementation of science and technology, in this case we use a *vacuum sealer machine*. (Nurcahya Dewi dan Ratna Ibrahim Jurusan Perikanan Fakultas Perikanan dan Ilmu Kelautan Universitas Diponegoro Jl Soedharto & Semarang, 2008)

The vacuum process itself aims to make food ingredients oxygen-free. The first goal is that bacteria and fungi cannot grow, because we know bacteria and fungi cannot grow without oxygen. This is what makes a *vacuum sealer* can extend the life of foodstuffs. Second, *vacuum sealers* can maintain the quality and taste of foodstuffs. With a process like this, it is hoped that the products produced can be more durable, so that the product can reach a wider market. In addition, processed fish products that are clean and seasoned will make it easier for consumers to consume them so that consumers get practical products. (Tim Editorial rumah.com, 2022)

This activity began with the identification of problems where our team visited Omar Fish as a Partner, Omar fish itself was in Cikoneng Village, Gunung Menyan Village. Here are the stages that are run. Starting from counseling. Which is shown in the photo documentation of the activity below.

a. Counselling



Figure 2. Counselling session

In the next stage of this service, the team counseled tilapia farmers about the added value of sales and the potential for increased profitability that farmers would get. Counseling begins with the selection of tilapia ready for production with a size of 1-kilogram containing 6 fish. (Hadi, Kurniawati, & Fikriadin, 2021) After that, it was also explained how to process tilapia that had been weighed, began to clean fish scales and remove fish entrails, the process of seasoning fish and the process of packaging fish using a Vacuum Sealer.

b. Selection of Nila Fish



Figure 3. Selection of Nila Fish

The next stage after counseling, farmers carry out fish selection practices. First, the farmers harvested tilapia that had been provided by the team through the Community Service Grant program, followed by choosing fish that fit the specified size, which was 6 tilapia per kilogram. (Biologi -Lipi, 2017; Yuniarti, Maulid, & Pangestika, 2022)

c. Material Discussion



Figure 4. Discussion

The next stage is the practice and assistance of cleaning tilapia by cleaning its scales and entrails, followed by a discussion on the selection of suitable seasonings for tilapia. From the results of the discussion, it was decided to use yellow spice as the spice used. Farmers practice seasoning the fish evenly so that the fish is ready for packaging.

d. Packing Training for Frozen food



Figure 5. Discussion

The seasoned fish is then ready to be packed into plastic packaging. At this stage, farmers practice fish packaging using plastic packaging and practice using Vacuum Sealer machines. (Daman, Hendrowati, Saputra, & Nurahmi, 2021)

e. Process Flow

For the implementation process, here you show the processing method.

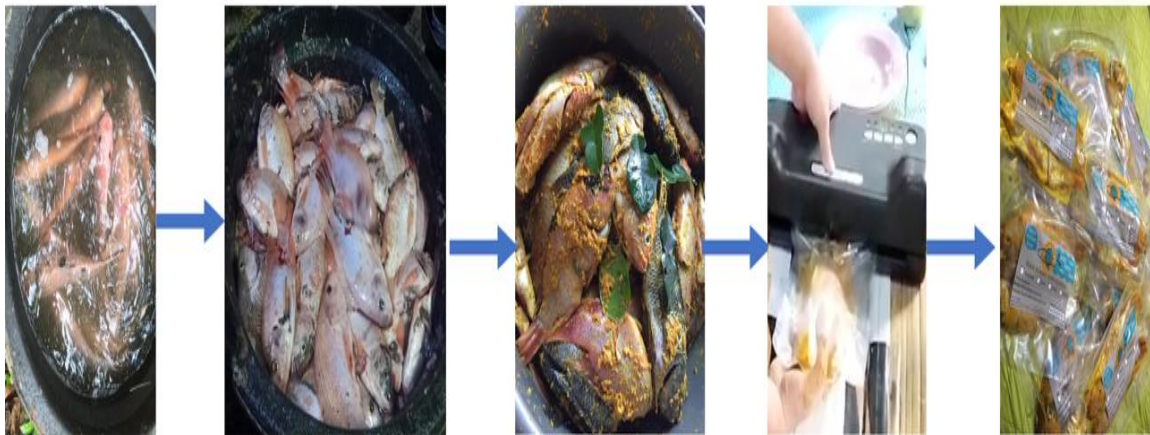


Figure 6. Process Flow

Freshwater Consumption Fish Processing (Tilapia)

1. Tilapia fish are selected and sorted measuring 1 kg (contents of 6 heads) to get uniform and sized fish.
2. Fish that have been selected are then cleaned of feces starting from scales, insang and feces
3. The clean fish is then given herbs or spices (turmeric, candlenut, lime, salt)
4. After seasoning then put into the packaging to be vacuumed
5. After the vacuum process is complete, it is put in the freezer for 18 hours.
6. Yellow spice frozen tilapia ready to be marketed.

f. Delivery of vaccum tools



Picture 6. Penyerahan alat

The last stage is the symbolic handover of the Vacuum Sealer tool provided by the Community Service team through Community Service to the owner and manager of Omar Fish as representatives of tilapia farmers in Cikoneng village.

#### 4. CONCLUSION

After seeing the economic movements in the Gunung Menyan area which still rely on sales are still very traditional, where the sale of Tilapia is currently still in the form of Fresh Fish, or selling directly without processing, we as the author do community service to help increase the income of residents there by providing solutions by processing the results of fish farming properly and can help improve the economy of the village community Cikoneng Village Gunung Menyan. That is by making Tilapia into processed products in the form of FROZEN FISH.

The sales value of fresh fish based on the harvest of 100Kg is worth Rp 2,500,000, -. with the calculation of one kilo for Rp 25,000, -, it is expected that with this training income will increase, which is due to the added value for the sale of Tilapia in frozen form, where with the sale of 500 gr will cost the same as the harvest of 1.5 kg. thus the income of the citizens of Mount Menyan can increase according to the expectations of this training.(Husni Mubarok, Indriasari, Jumarni, Akuntansi, & Negeri Sriwijaya, n.d.)

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