

**PENGEMBANGAN VIDEO PEMBELAJARAN PEMBUATAN
GARLIC SNACK PADA MATA PELAJARAN PRODUKSI
PENGOLAHAN HASIL NABATI UNTUK SISWA
KELAS XI SMKN 1 CANGKRINGAN**

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ABSTRAK

Penelitian ini bertujuan untuk: 1) mengembangkan video pembuatan garlic snack berbasis *student centered learning* (SCL), 2) mengetahui kelayakan pengembangan video pembelajaran pembuatan garlic snack berdasarkan penilaian ahli materi, ahli media, guru mata pelajaran Pengetahuan Bahan Makanan (PBM), dan siswa.

Penelitian ini merupakan penelitian pengembangan (Research & Development) dengan model pengembangan 4D (Define, Design, Develop, Disseminate). Penelitian dilaksanakan pada bulan April - September 2019 di Jurusan Pendidikan Teknik Boga dan Busana (PTBB), Fakultas Teknik, Universitas Negeri Yogyakarta. Penilaian kelayakan video dilakukan pada 2 orang ahli materi, 1 orang ahli media dan 30 orang siswa kelas XI SMK 1 Cangkringan.

Hasil penelitian menunjukkan: 1) Video pembuatan garlic snack berdurasi 12 menit 19 detik dengan format mp4. Bagian-bagian video antara lain: a) pembukaan oleh presenter, berisi penyampaian materi tentang makanan ringan, bahan utama, sifat makanan ringan dan pemilihan bahan kemasan, b) bagian isi, mencakup: persiapan alat dan bahan, proses pembuatan, proses pengemasan, dan proses penentuan waktu kadaluarsa, c) penutupan oleh presenter, berisi evaluasi dan kesimpulan. Video diunggah ke YouTube channel Boga UNY dengan URL <https://youtu.be/NShmUvt7Y5o> 2) Hasil penilaian kelayakan video pembuatan garlic snack oleh ahli materi menghasilkan nilai rerata 94,60% termasuk kategori sangat layak, ahli media nilai rerata 98,95% kategori sangat layak dan siswa nilai rerata 92,07% kategori sangat layak. Berdasarkan uji kelayakan tersebut, maka dapat disimpulkan bahwa video pembuatan garlic snack sangat layak digunakan sebagai media pembelajaran di SMK.

Kata Kunci : garlic snack, video pembelajaran, *student centered learning*

**THE DEVELOPING VIDEO LEARNING FOR VEGETABLE BASED
PRODUCT PROCESSING COURSE ON THE SUBJECT OF SNACK
PRODUCTION IN SMKN 1 CANGKRINGAN**

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ABSTRACK

The aim of this study was to : 1) develop video garlic snack production based on student centered learning (SCL), 2) measure the feasibility of garlic snack on the assessment of course experts, media experts, Food Knowledge (PBM) teachers', and students.

This research was done by a research & development (R & D) approach by using 4D models (Define, Design, Develop, and Disseminate). The research was done on April 2019- September 2019 in Pendidikan Teknik Boga Dan Busana (PTBB), Faculty of Engineering, Universitas Negeri Yogyakarta. The tested for the feasibility by two (2) material experts, one (1) media expert, and 30 XI grade students at SMK Negeri 1 Cangkringan.

The results of the study found: 1) video garlic snack production has a duration 12 min 19 sec.with format mp4. This video consists of a) an opening by presenter, containing the delivery of material about snack, main ingredients, the nature of snacks, and the selection of packaging materials, b) a content section including preparation tool and material preparation, production process, packaging process, and the precess of determining the expiration time, c) a closing by presenter,containing evaluation and conclusion.video uploaded to youtube channel BOGA UNY with <https://youtu.be/NShmUvt7Y5o>. 2) results assessing the feasibility of a video making garlic snack by material experts produced an average rating of 94,60% including the very feasible category, media experts averaging 98,95% the category very feasible and student a mean score of 92,07% the category very feasible. Based on the feasibility test, it can be concluded that the making garlic snack videos is very suitable to be used as a learning in SMK.

Keywords: *garlic snack, video learning, student centered learning*