



SOCIRCLE:
Journal Of Social Community Services

Journal homepage:
<https://socircle.xjournal.com/ojs/index.php/socircle/index>



Increasing The Productivity Of Housewives With Jelly Art Training

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ARTICLE INFO

Article History:

Received 09 Oct 2022

Revised 20 Nov 2022

Accepted 10 Dec 2022,

Keywords:

Productivity,

Housewives,

Pudding,

Gelly Art,

Gempol

ABSTRACT

Training in pudding jelly art for housewives leads to improved productivity, skill development, and positive economic impact. Through efficient dessert production and increased income, families benefit, and the local economy is positively impacted.

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1. Introduction

The issue of low productivity among housewives is a longstanding problem in many societies (Llorens et al., 2021). Productivity refers to the ability of housewives to contribute to family income and overall economic well-being (Karnawati, 2020). This can be achieved through various means, such as starting a small business, working part time, or freelancing (Markovic et al., 2021).

Housewives, who often have household and child-rearing responsibilities, often have limited opportunities for education, training and employment. Lack of education and training can limit their

ability to contribute to family income and can cause economic hardship for families. Likewise regarding productivity in Gempol Village, Cirebon Regency. Gempol Village is located in the easternmost area of Karangjati District which is a lowland area with an altitude of 124 m above sea level. The average rainfall is 1900 mm/year and the number of days with the highest amount of rainfall is 130 days. The air temperature is between 31-34o C. Gempol village has an administrative area of 1845.755 Ha with the following boundaries: North side: Sidorejo Village, East side: Ringin Anom Village, South side: Babadan Village, West side: Danguk Village

Gempol Village is rainfed land. There is an irrigation canal but it doesn't work because the water from the reservoir cannot reach Gempol village. The pattern of land use in Gempol village is more dominated by food crop farming activities, namely rice, polowijo, corn during the rainy season. In the dry season, almost 90% of the farmers grow tobacco, which is the mainstay of the community's income.

Geographically Gempol village is located on the edge of the forest, which is far from urban access, so that the existing potential is related to natural resources. Economically, the potential that exists is limited to small traders. Gempol Village has potential natural resources, facilities and infrastructure: Bides houses, schools, places of worship, Tanas village treasury, district roads, village granaries. Meanwhile, the village's economic potential is only shops. Therefore, a breakthrough is needed so that the economy can be lifted, one of which is to become a center for the production of MSME-based food, beverages and crafts (Administrator, 2022).

Jelly art is a form of craft that is relatively easy to learn and can be done at home. This training can equip housewives with the skills and confidence to start their own small business, such as selling jelly art products. This can help increase their productivity and contribute to family income. The purpose of community service is to increase the productivity of housewives by equipping them with the necessary skills and training, such as through jelly art training.

This community service is carried out to find out the potential for jelly art training as a means of increasing the productivity of housewives and improving the family economy. The benefits of community service include equipping housewives with the skills and confidence to start their own small business, as well as improving the overall economic situation of the family. In addition, this research also aims to give voice to housewives and break their stereotypes as unproductive members of society.

2. Methods

The training for making jelly art was held in Gempol Village, Cirebon Regency. Participants are Villagers, housewives. The number of participants is 20 people. The materials used are as follows (Nim, 2020; Susanto, 2014):

Milk Pudding Ingredients:

1. Agar-agar plain powder 1 teaspoon
2. Plain instant jelly 1 teaspoon
3. Liquid milk 600 ml
4. Sugar 4 tablespoons
5. Strawberry essence to taste
6. Melon essence to taste

Jelly Art Dessert Pudding : Mango flavored jelly to taste

Step By Step Process to Make Jelly Art Flowers:

1. Glass Pudding: Mix sugar and instant jelly (nutrijell), pour water then cook until boiling. Add vanilla essence, turn off the heat. Let stand the glass pudding until the hot steam reduces. Later you will see a thick white layer on the surface. Mother, please remove the floating layer, later the result will be a clear glass-like pudding or jelly.

2. Next, moisten the pudding mold according to taste, pour the pudding mixture 3/4 of the height of the mold. Let stand until jelly pudding hardens.
3. Milk Pudding: After the glass pudding hardens, now is the time for us to make milk pudding. The first step is to mix the agar-agar, powdered jelly (nutrijell) and granulated sugar. Pour the milk and cook until it boils. Lift, then divide into 3 parts. Give strawberry essence, melon and the rest without essence.
4. Now, mother must prepare the equipment needed. Such as small spoons, large spoons that have slightly pointed ends, fruit scrapers and ice straws.
5. Before starting to make flower art, let's first learn the principles of making flower petals. To make flower petals done in stages. Starting from the largest angle on the surface of the pudding (ex: 80 degrees) and penetration is repeated up to 1 round.
6. Continue to the next petal, please insert the spoon into the glass pudding at a smaller angle (eg: 50 degrees) from the surface of the glass pudding and repeat penetration with the same angle for up to 1 round.
7. So, to make this rose jelly art we use small spoons, fruit scrapers and straws.
8. First make a hole in the center of the glass pudding using a fruit scraper. Fill the hole with the strawberry essence pudding mixture. Pierce the glass pudding using a straw perpendicular to the surface of the pudding to form a bud. Slowly move the straw until the strawberry jelly drops.
9. For the next petal, use a small spoon with the concave side facing inward. Penetrate the spoon at an angle of 80 degrees. Hold the spoon in the pudding then move it up and down slowly until the strawberry pudding liquid can flow inside.
10. If necessary, slowly move the spoon back and forth to push the strawberry pudding more thoroughly. Make petals with the same angle bevel up to one turn.
11. Repeat with different slopes according to the desired number of group levels. Don't forget to complete one round first.
12. To make leaves, please put the jelly melon mixture in the hole and then stab the glass pudding with the concave part of the spoon facing out.
13. Lastly, pour the mango jelly to help close the hole in the glass pudding. The result is beautiful, even though you only use a spoon.

3. Results and dicussion

Result

The enthusiasm of the Gempol village community was very high in participating in the training as shown in Figure 1 below:



Figure 1. *The Atmosphere Of The Jelly Art Pudding Making Training Process.*

Participants succeeded in making pudding creations and were very satisfied with the results obtained, the results of the training participants' work were as follows:



Figure 2. *Jelly Art Pudding Creations.*

Discussion

By carrying out this community service with training activities in making pudding jelly art, the following things were found:

1. Productivity improvement: By learning the techniques of making pudding jelly art, housewives can efficiently produce high-quality desserts to sell, generating additional income for the family. With improved speed and precision, housewives can create more desserts in less time, allowing them to expand their business and reach a wider customer base.
2. Skill development: Making pudding jelly art requires a combination of creativity and technical skill. By training, housewives can develop and refine their skills, leading to better results and greater customer satisfaction. Additionally, mastering this craft can provide a sense of pride and accomplishment, which can boost their self-esteem and confidence.
3. Economic impact: The increased income generated by the sale of pudding jelly art can have a significant impact on the family economy. With the extra funds, families can invest in their business, purchase better equipment, or put the money towards other important expenses. Furthermore, the business growth can lead to the creation of new job opportunities, positively impacting the local economy and community.

4. Conclusions

The benefits of training in making pudding jelly art for housewives are increased productivity, skill development, and positive economic impact. Training leads to more efficient production of high-quality desserts for sale, boosting income for the family. It also helps develop technical skills and confidence. The extra funds generated can be used for business growth and investment, creating job opportunities and positively impacting the local economy.

5. Acknowledgment

Thanks to Mrs. Imas, the lecturers, Mrs. Cucu (deceased) and Gempol village officials and the community who have provided the opportunity, so that the implementation of this PKM can be carried out and be successful.

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