

ABSTRAK

Ayu Saraswati: Pengembangan Media Video Tutorial Teknik *Plating* pada Matakuliah Cipta Karya Boga di Universitas Negeri Medan. Fakultas Teknik Universitas Negeri Medan. 2023.

Tujuan Pengembangan produk dalam penelitian ini adalah untuk : (1) Mengembangkan media video tutorial teknik *plating* pada mata kuliah cipta karya boga; (2) Mengetahui kelayakan media video tutorial teknik *plating* pada mata kuliah cipta karya boga; (3) Mengetahui akseptansi mahasiswa terhadap media video tutorial teknik *plating* pada mata kuliah cipta karya boga. Tempat penelitian dilakukan di Prodi Pendidikan Tata Boga Universitas Negeri Medan. Waktu penelitian dilakukan pada semester genap tahun ajaran 2021/2022. Penelitian ini menggunakan teknik pengembangan *Research and Development* dan model pengembangan ADDIE yaitu (1) *Analysis*; (2) *Design*; (3) *Development*; (4) *Implementation*; (5) *Evaluation*. Subjek penelitian terdiri dari 1 orang ahli materi, 1 orang ahli media, dan 30 mahasiswa Program Studi Pendidikan Tata Boga. Teknik pengumpulan data menggunakan angket untuk mendapatkan data kualitas materi, data kualitas media, dan data akseptansi media. Teknik analisis data secara deskriptif.

Berdasarkan hasil penelitian ini, media video tutorial teknik *plating* pada mata kuliah cipta karya boga ini berisikan tiga dasar teknik *saucing* dan tiga dasar teknik *plating* pada makanan. Media ini dapat disebarluaskan dan diimplemetasikan pada mata kuliah cipta karya boga. Hasil validasi menurut ahli materi dan media video tutorial teknik *plating* pada matakuliah cipta karya boga termasuk kategori sangat baik dengan nilai rerata 90 persen. Hasil penilaian mahasiswa terhadap akseptansi media video tutorial teknik *plating* pada matakuliah cipta karya boga termasuk akseptansi sangat tinggi dengan skor 4,89.



ABSTRACT

Ayu Saraswati: Development of Plating Technique Video Tutorial Media in the Catering Art Course at the State University of Medan. Faculty of Engineering, State University of Medan. 2023.

The objectives of product development in this study were to: (1) Develop a video tutorial media for plating techniques in the culinary arts course; (2) Knowing the feasibility of the plating technique tutorial video media in the culinary creations course; (3) Knowing the results of student acceptance of the tutorial video media for plating techniques in the culinary creations course. The location of the research was in the Culinary Education Study Program, Medan State University. When the research is conducted in the even semester of the 2021/2022 academic year. This study uses the Research and Development development technique and the ADDIE development model, namely (1) Analysis; (2) Design; (3) Development; (4) Implementation; (5) Evaluation. The research subjects consisted of 1 material expert, 1 media expert, and 30 Culinary Education Study Program students. The data collection technique uses a questionnaire to obtain material quality data, media quality data, and media acceptance data. Descriptive data analysis technique.

Based on the results of this study, the tutorial video media for plating techniques in the culinary creations course lasts 7 minutes and 29 seconds which contains three basic sauce techniques and three basic plating techniques for food. This media can disseminate and implementation in culinary arts courses. The results of the validation according to material experts and media video tutorials on plating techniques in the culinary creations course are in the very good category with an average score of 90 percent. The results of the student's assessment of the acceptability of the plating technique tutorial video media in the culinary creations course included very high acceptance with a score of 4.89.

