

ABSTRAK

M Hanif: Pengembangan Media Video Tutorial Pengeringan Makanan Pada Mata Kuliah Teknologi Pangan Prodi Pendidikan Tata Boga UNIMED. Fakultas Teknik Universitas Negeri Medan. 2022.

Penelitian ini bertujuan untuk: (1) Menghasilkan media Video Tutorial pengeringan makanan pada mata kuliah Teknologi Pangan; (2) Mengetahui kelayakan media Video Tutorial pengeringan makanan menurut ahli materi dan ahli media. Lokasi penelitian dilaksanakan di Progam Studi Pendidikan Tata Boga Fakultas Teknik Universitas Negeri Medan. Waktu penelitian pada bulan November 2021 sampai dengan Januari 2022. Sasaran produk yang dihasilkan pada penelitian ini yaitu media Video Tutorial pengeringan makanan pada mata kuliah Teknologi Pangan yang akan digunakan oleh dosen dan mahasiswa dan divalidasikan oleh ahli materi dan ahli media untuk menilai kelayakan media. Teknik pengembangan yang digunakan *Research and Development* model ADDIE (*Analysis, Design, Development, Implementation, Evaluation*). Teknik pengumpulan data menggunakan angket. Teknik analisis data secara deskriptif.

Berdasarkan hasil penelitian ini, media video tutorial pengeringan makanan dapat disebarluaskan dan diimplementasikan pada Mata Kuliah Teknologi Pangan. Hasil kelayakan ahli materi sebesar 89,23 persen termasuk kategori sangat layak dan hasil kelayakan ahli media sebesar 85,88 persen termasuk kategori sangat layak. Hasil kelayakan ahli materi dan ahli media dinyatakan sangat layak dengan nilai rerata sebesar 87,55 persen. Sehingga dapat disimpulkan bahwa media Video Tutorial pengeringan makanan yang dikembangkan dapat digunakan dosen dan mahasiswa pada mata kuliah Teknologi Pangan.

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ABSTRACT

M Hanif: Development of Video Tutorials Media on Teknologi Pangan Subjects at Prodi Pendidikan Tata Boga UNIMED. Medan State University College of Engineering, 2022.

This study aims to: (1) Produce food drying video tutorial media in Food Technology course; (2) Knowing the feasibility of the food drying Video Tutorial media according to material experts and media experts in the Food Technology course. The location of the research was carried out in the Catering Education Study Program Faculty of Engineering State University of Medan. Research time in November 2021 to January 2022. The target product produced in this study is the Video Tutorial media for drying food in the Food Technology course which will be used by lecturers and students and validated by material experts and media experts to assess the feasibility of the media. The development technique used is the ADDIE Research and Development model (Analysis, Design, Development, Implementation, Evaluation). Data collection techniques using questionnaire. Descriptive data analysis technique.

Based on the results of this study, food tutorial video media can be disseminated and implemented in Food Technology Courses. The results of the feasibility of material experts of 89.23 percent are included in the very feasible category and the results of the feasibility of media experts are 85.88 percent including the very feasible category. The results of the feasibility of material experts and media experts were declared very feasible with an average value of 87.55 percent. So it can be concluded that the food drying video tutorial media developed can be used by lecturers and students in the Food Technology course.

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