

ABSTRAK

Liska Damayanti Barus: Pengembangan Buku Kuliner Masakan Pakpak Bharat Dan Kandungan Zat Gizi. Skripsi. Fakultas Teknik Universitas Negeri Medan. 2023.

Penelitian ini bertujuan untuk : (1) Penelitian bertujuan untuk 1). Menghasilkan Buku Kuliner Masakan Pakpak Bharat dan Kandungan Zat Gizi; (2) Mengetahui kelayakan Buku Kuliner Masakan Pakpak Bharat dan Kandungan Zat Gizi menurut ahli materi dan ahli media; (3) Mengetahui akseptansi buku kuliner masakan Pakpak Bharat dan kandungan zat gizi menurut masyarakat Pakpak Bharat. Desain penelitian yang digunakan adalah penelitian pengembangan dengan metode Research and Development (R&D). Teknik pengambilan sampel dilakukan dengan cara total sampling, dengan jumlah sampel 30 orang kalangan umum di Desa Tinada, Kabupaten Pakpak Bharat. Desain penelitian menggunakan jenis Research and Development (R&D). Teknik pengumpulan data menggunakan kuesioner identifikasi masalah, ahli materi dan media, dan kuesioner penilaian subjek terhadap media.

Berdasarkan hasil penelitian ini, hasil analisis kebutuhan buku dari pengembangan Buku Kuliner Masakan Pakpak Bharat Dan Kandungan Zat Gizi menunjukkan bahwa seluruh sampel membutuhkan pengembangan Buku Kuliner Masakan Pakpak Bharat Dan Kandungan Zat Gizi dengan skor 97,5 %. Produk yang dihasilkan ialah *Buku Kuliner* Masakan Pakpak Bharat Dan Kandungan Zat Gizi yang telah diuji kelayakannya menurut validator materi dan media. Berdasarkan hasil penelitian, persentase kelayakan dari ahli materi I dengan tiga tahapan yaitu 68 % tahap I, 80 % tahap II, dan 81% tahap III dikategorikan layak, dan dari ahli materi II dengan tiga tahapan yaitu 75 % tahap I, 83 % tahap II, dan 85% tahap III dikategorikan layak. Nilai persentase kelayakan media dari ahli media tahap pertama yaitu 70% dikategorikan layak, nilai persentase kelayakan media tahap ke dua yaitu 72% dikategorikan sangat layak dan nilai persentase kelayakan media tahap ke tiga yaitu 77% dikategorikan layak. Hasil kelayakan ahli materi dan media dengan persentase nilai rerata sebesar 80% dikategorikan layak. Hasil akseptansi media oleh kalangan umum memperoleh skor rata-rata 4,92 dengan persentase 98,4 % dan dikategorikan akseptansi sangat tinggi Sehingga disimpulkan bahwa Buku Kuliner Masakan Pakpak Bharat Dan Kandungan Zat Gizi yang dikembangkan sudah dapat disebarluaskan dan dapat digunakan oleh masyarakat di Kabupaten Pakpak Bharat.

Kata Kunci : Pengembangan buku, kuliner masakan Pakpak Bharat, kandungan zat gizi

ABSTRACT

Liska Damayanti Barus: Culinary Book Development Pakpak Bharat Cuisine And Nutrient Content. Thesis. Faculty Of Engineering Medan State University. 2023.

The research aims to 1). Produce a Culinary Book of Pakpak Bharat Cuisine and Nutritional The research aims to 1). Produce a culinary book of Pakpak Bharat cuisine and nutritional content; (2) Know the feasibility of Pakpak Bharat culinary book and nutritional content according to material experts and media experts; (3) Know the acceptance of Pakpak Bharat culinary book and nutritional content according to the Pakpak Bharat community. The research design used is development research with the Research and Development (R&D) method. Data collection techniques used problem identification questionnaires, material and media experts, and subject assessment questionnaires of the media.

Based on the results of this study, the results of the book needs analysis of the development of the Pakpak Bharat Culinary Book and the Content of Nutrients showed that all samples needed the development of the Pakpak Bharat Culinary Book and the Content of Nutrients with a score of 97.5%. The resulting product is the Culinary Book of Pakpak Bharat Cuisine and Nutritional Content which has been tested for feasibility according to material and media validators. Based on the results of the study, the percentage of feasibility from material expert I with three stages, namely 68% stage I, 80% stage II, and 81% stage III is categorized as feasible, and from material expert II with three stages, namely 75% stage I, 83% stage II, and 85% stage III is categorized as feasible. The percentage value of media feasibility from the first stage media expert is 70% categorized as feasible, the second stage media feasibility percentage value is 72% categorized as very feasible and the third stage media feasibility percentage value is 77% categorized as feasible. The results of the feasibility of material and media experts with an average percentage value of 80% are categorized as feasible. The results of media acceptance by the general public obtained an average score of 4.92 with a percentage of 98.4% and categorized as very high acceptance. So it is concluded that the developed Pakpak Bharat Culinary Book and Nutritional Content can be disseminated and can be used by the community in Pakpak Bharat Regency.

Keywords: *Book development, culinary cuisine of Pakpak Bharat, nutrient content.*