

ABSTRAK

Fegi Wati Br Sitompul. *Hubungan Persepsi Siswa Tentang Gaya Mengajar Guru Dengan Hasil Belajar Siswa Pada Mata Pelajaran Pengolahan Dan Penyajian Makanan Siswa SMK Putra Anda Binjai.* Universitas Negeri Medan. Juni 2022.

Penelitian ini bertujuan untuk mengetahui : 1. Persepsi siswa tentang gaya mengajar guru., 2. Hasil belajar pada mata pelajaran pengolahan penyajian makanan. 3. Hubungan persepsi siswa tentang gaya mengajar guru dengan hasil belajar pada Mata Pelajaran Pengolahan dan Penyajian Makanan. Tempat penelitian dilaksanakan di SMK Putra Anda Binjai. Waktu penelitian April - Juni 2022. Populasi dalam penelitian ini seluruh siswa kelas XI Jasa Boga 1, dengan jumlah 30 orang siswa. Teknik pengambilan sampel secara total sampling, sehingga jumlah sampel sebanyak 30 orang siswa. Teknik pengumpulan data menggunakan angket dan tes. Teknik analisis data secara deskriptif, uji kecendrungan, uji persyaratan analisis menggunakan uji normalitas dan uji lineritas, dan uji hipotesis menggunakan uji korelasi produk moment

Hasil penelitian menunjukkan bahwa tingkat kecenderungan persepsi siswa tentang gaya mengajar guru termasuk kategori cenderung cukup sebesar 83,33 persen. Tingkat kecenderungan hasil belajar pengolahan dan penyajian makanan termasuk kategori cenderung cukup terdapat 60 persen. Hasil analisis korelasi *product moment* terdapat hubungan yang positif dan signifikan antara Persepsi Siswa Tentang Gaya Mengajar Guru dengan Hasil Belajar Pada Mata Pelajaran Pengolahan dan Penyajian Makanan, dengan nilai $r_{hitung} > r_{tabel}$ ($0,65 > 0,349$) pada taraf 5 persen. Artinya semakin baik persepsi siswa tentang gaya mengajar guru maka semakin tinggi hasil belajar siswa pada pelajaran pengolahan dan penyajian makanan. Nilai koefisien determiner yang diperoleh sebesar 43,27 persen yang menunjukan bahwa 43,27 persen hasil belajar pengolahan dan penyajian makanan di tentukan oleh persepsi siswa terhadap gaya mengajar guru, dan 56,73 persen ditentukan oleh variabel lain diluar penelitian ini.

ABSTRACT

Fegi Wati Br Sitompul. The Relationship between Student Perceptions of Teacher's Teaching Style and Student Learning Outcomes in the Subject of Food Processing and Serving Students at SMK Putra Anda Binjai. Medan State University. June 2022.

The goal of this study is to find out: 1. Teachers' and students' perceptions of teaching methods., 2. outcomes in the field of food serving processing education. 3. The connection between food processing and serving subject learning outcomes and students' perceptions of the teacher's teaching style. where the study was conducted at SMK Putra Anda Binjai April to June of 2022 is the research period. In this study, all 30 students in class XI Catering Services 1 were included in the population. Total sampling is used to collect samples, which can include as many as 30 students. Methods for gathering data using tests and questionnaires Technique descriptive data analysis, trend test, analysis requirements test using the normality test and linearity test, and hypothesis testing using the product correlation test moment The results revealed that 83.33 percent of students had fairly inclined perceptions of the teacher's teaching style.

The level of the trend in the learning outcomes of food processing and serving, which is a category that is included, is typically sufficient at sixty percent. With $r_{count} > r_{table}$ ($0.65 > 0.349$) at the 5% level, the results of the product moment correlation analysis indicate that there is a positive and significant relationship between students' perceptions of style Teaching Teachers with Learning Outcomes in Processing and Presentation Subjects Food. The higher the student's perception of the teacher's method of instruction, the better the students' learning outcomes in food processing and serving lessons. The determiner coefficient value of 43.27 percent demonstrates that students' perceptions of the teacher's teaching style determine 43.27 percent of the yield for learning to process and serve food, while 56.73 percent is determined by other variables outside of the research.