

ABSTRAK

Nabilla Maharani. NIM 5201142004. “Hubungan Pengetahuan Bahan Makanan Dan Kesiapan Belajar Dengan Hasil Praktek Dasar Kuliner Di SMK Putra Anda Binjai”. Pendidikan Tata Boga. Pendidikan Kesejahteraan Keluarga. Fakultas Teknik. Universitas Negeri Medan. 2025.

Penelitian ini bertujuan untuk mengetahui: (1) Pengetahuan bahan makanan pada mata pelajaran dasar kuliner; (2) Kesiapan belajar siswa; (3) Hasil praktek dasar kuliner; (4) Hubungan pengetahuan bahan makanan dengan hasil praktek dasar kuliner. (5) Hubungan kesiapan belajar siswa dengan hasil praktek dasar kuliner. (6) Hubungan pengetahuan bahan makanan dan kesiapan belajar dengan hasil praktek dasar kuliner. Lokasi penelitian dilaksanakan di SMK Putra Anda Binjai, waktu penelitian Oktober - Desember 2024. Populasi dalam penelitian ini terdiri dari 32 siswa. Teknik penentuan sampel secara simple random sampling dan jumlah sampel adalah 32 siswa. Teknik pengumpulan data dengan tes untuk pengetahuan bahan makanan dan angket untuk kesiapan belajar sedangkan untuk hasil praktek dasar kuliner melalui penilaian hasil praktek. Teknik analisis data secara deskripsi data, dan uji persyaratan analisis, dengan uji normalitas, dan uji linieritas, serta uji hipotesis dengan uji korelasi product moment, uji parsial dan korelasi ganda.

Hasil penelitian menunjukkan bahwa tingkat kecenderungan pengetahuan bahan makanan termasuk dalam kategori cenderung cukup sebesar 50 persen. Tingkat kecenderungan kesiapan belajar termasuk kategori cenderung cukup sebesar 68,75 persen. Tingkat kecenderungan hasil praktik dasar kuliner termasuk kategori cenderung baik sebesar 62,5 persen. Hasil analisis korelasi parsial terdapat hubungan yang positif dan signifikan antara pengetahuan bahan makanan dengan hasil praktek dasar kuliner $r_{yx_1x_2} = 0,36$ dan nilai $t_{hitung} > t_{tabel}$ yaitu $(2,11 > 1,694)$. artinya semakin tinggi pengetahuan bahan makanan maka semakin tinggi hasil praktek dasar kuliner. Hasil analisis korelasi parsial terdapat hubungan yang positif dan signifikan antara kesiapan belajar dengan hasil praktek dasar kuliner $r_{yx_2x_1} = 0,40$ pada taraf signifikan 5 persen diperoleh $t_{hitung} > t_{tabel}$ yaitu $(2,38 > 1,694)$. artinya semakin tinggi kesiapan belajar maka semakin tinggi hasil praktek dasar kuliner.. Hasil analisis korelasi ganda terdapat hubungan yang positif dan signifikan antara pengetahuan bahan makanan dan kesiapan belajar dengan hasil praktek dasar kuliner dengan nilai korelasi $R_{yx_1x_2} = 0,78$ dan nilai $F_{hitung} > F_{tabel}$ yaitu $(15,5 > 2,95)$. Artinya semakin tinggi pengetahuan bahan makanan dan kesiapan belajar maka semakin tinggi hasil praktek dasar kuliner.

ABSTRACT

Nabilla Maharani. NIM 5201142004. "The Relationship between Knowledge of Food Ingredients and Readiness to Learn with the Results of Basic Culinary Practices at Putra Anda Binjai Vocational School". Culinary Education. Family Welfare Education. Faculty of Engineering. Medan State University. 2025.

This research aims to determine: (1) Knowledge of food ingredients in basic culinary subjects; (2) Student learning readiness; (3) Basic culinary practice results; (4) The relationship between knowledge of food ingredients and the results of basic culinary practices. (5) The relationship between students' learning readiness and the results of basic culinary practices. (6) The relationship between knowledge of food ingredients and readiness to learn with the results of basic culinary practices. The research location was carried out at Putra Anda Binjai Vocational School, research time October-December 2024. The population in this study consisted of 32 students. The sampling technique was simple random sampling and the sample size was 32 students. Data collection techniques include pre-tests for knowledge of food ingredients and questionnaires for readiness to learn, while basic culinary practice results are through assessment of practical results. Data analysis techniques include data descriptions, and analysis requirements tests, with normality tests and linearity tests, as well as hypothesis testing with product moment correlation tests, partial tests and multiple correlations.

The results of the research show that the level of knowledge of food ingredients which falls into the category tends to be quite 50 percent. The trend level of learning readiness is in the moderate category at 68.75 percent. The trend level for basic culinary practice results is in the good category at 62.5 percent. The results of the partial correlation analysis show a positive and significant relationship between knowledge of food ingredients and the results of basic culinary practices, $ryx_{1x2} = 0.36$ and the partial correlation coefficient value $t_{count} > t_{table}$, namely $(2.11 > 1.69)$. This means that the higher the knowledge of food ingredients, the higher the results of basic culinary practices. The results of the partial correlation analysis show that there is a positive and significant relationship between readiness to learn and the results of basic culinary practices $ryx_{2x1} = 0.40$ at the 5 percent significance level, obtained $t_{count} > t_{table}$, namely $(2.38 > 1.69)$. This means that the higher the readiness to learn, the higher the results of basic culinary practices. The results of the multiple correlation analysis show a positive and significant relationship between knowledge of food ingredients and readiness to learn with the results of basic culinary practices with a correlation value of $Ryx_{1x2} = 0.78$ and a double correlation coefficient value of $F_{count} > F_{table}$, namely $(15.50 > 2.95)$. This means that the higher the knowledge of food ingredients and the readiness to learn, the higher the results of basic culinary practices.