



MAPPING COMMUNITY EMPOWERMENT OF BUSINESS AND MANAGEMENT OF RAW TOFU IN AYULA VILLAGE INDONESIA

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Article history:	Abstract:
Received: 6 th October 2022 Accepted: 6 th November 2022 Published: 13 th December 2022	The purpose of this study is to find out the group dynamics in the raw tofu business in Ayula Village. Tofu is a food that contains lots of nutrients and is quite easy to produce. The method used in this activity uses the direct interview method and direct observation with the raw tofu business owner. The first process to make raw tofu is washing the soybeans. Then the soybeans are ground and then cooked. Grinded soybeans after cooking will turn into soybean porridge. Soybean pulp is filtered using calico cloth. The filtering process is done by shaking the cloth so that the water falls down. The water is stored in a large container. The filtered water will be used to make tofu. The water is mixed with acetic acid to clot. The lump of tofu is still mixed with water, so it needs to be separated first. Clumps of tofu that have been separated from the tamarind water are placed in a wooden mold which was previously covered with calico cloth. After that, the mold is closed and placed on top so that the water that is still mixed in the lumps of tofu can be removed. After there is no more water, the tofu is removed from the mold and then cut into pieces and placed in a vat mixed with tamarind water. Then the processing is complete and the tofu is ready to be marketed.

Keywords: raw tofu business, group dynamics, community empowerment

INTRODUCTION

Tofu is a food whose raw material comes from soybeans which are crushed into mush. According to (Djayanti, 2015), the tofu industry is a small-scale industry that produces food products made from soybeans. According to Ginting et al. (2009) which states that local soybeans are superior to imports in terms of raw materials for making tofu because they make tofu taste more delicious, the yield is higher and the risk to health is quite low because they are not transgenic seeds. Every day it is easy for us to find tofu, even in Ayula Village it is very easy to find out because in this village there is a tofu factory that has been around for a long time. How to use tofu is quite easy, just frying it is enough to enjoy and the taste is delicious. Apart from being fried for side dishes, tofu can also be processed into other foods such as marinated, stir-fried, crispy tofu and others.

According to Hariatuh and Sukardi (2020), production is defined as the consumption or use of resources that transform a product into the same product which is completely different in meaning, where it is placed, when it is placed and what consumers get to do with the product. At this tofu factory, there are many workers who are carrying out tofu-making activities according to the tasks of each worker. This company has 10 employees divided into production/operations and marketing, the accounting/finance and human resources departments are handled directly by the owner. All employees are directly supervised by the owner. The direct production process begins with removing soybeans from the storage warehouse. These soybeans will be checked whether after being stored they still meet quality standards. If it meets the quality standards, the soybeans will be washed and soaked for 6 hours. The soaked nuts are removed and then put into a milling machine and ground until smooth. Soybean grind after steam machine cooking. The cooking process lasts about 15-20 minutes.

According to Sudaryanto and Hanim (2002) explained that the development of small and medium enterprises (SMEs) requires appropriate technological innovations that support increased productivity. Grinded soybeans after cooking will turn into soybean porridge. Soybean pulp is filtered using calico cloth. The filtering process is done by shaking the cloth so that the water falls down. The water is stored in a large container. The filtered water will be used

to make tofu. The water is mixed with acetic acid to clot. The lump of tofu is still mixed with water, so it needs to be separated first. Clumps of tofu that have been separated from the tamarind water are placed in a wooden mold which was previously covered with calico cloth. After that, the mold is closed and placed on top so that the water that is still mixed in the lumps of tofu can be removed. After there is no more water, the tofu is removed from the mold and then cut into pieces and placed in a vat mixed with tamarind water.

Then the processing is complete and the tofu is ready to be marketed. Before being sent, tofu will be checked for quality by looking directly at the owner. This tofu will be sent by the customer using the company's truck. Management within the company includes management of marketing, finance/accounting, operation/production and human resources which are still merged into one and depend on the owner. Marketing activities carried out only in the form of direct delivery and offers at the start of the business to find customers. Whereas in the field of finance/accounting, the source of capital is entirely from own capital and retained earnings, the owner prepares a simple income statement. The operations, production division produces 3-4 tons of tofu per day with the help of a steam engine to make it more efficient. While in the aspect of human resources, employees are hired according to their competence with direct guidance from the owner.

According to Lilis, in 2008, liquid waste from tofu processing had BOD values ranging from 5,000-10,00 mg/l and COD values ranging from 7,00-12,000 mg/l.

According to Wijayatna, (2015), economic activity is an activity carried out by someone to earn income to meet their daily needs.

According to data obtained from the Central Bureau of Statistics and the National Social Economic Survey (2002) the level of consumption of tofu and tempeh in Indonesia reaches 18.6 kg/capita/year in urban areas and 13.9 kg/capita/year in rural areas.

According to Prastowo (2005), break-even analysis is an analytical technique used to determine the level of sales and product composition needed only to cover all costs incurred in a certain period.

METHOD

This research was conducted at Ibu Ina's tofu factory located in Ayula Village, Bolango Selatan District, Bonebolango Regency. This study uses a qualitative method. Qualitative method is research that uses methods, steps, and procedures that involve more data and information obtained by the respondent as a subject who can express his own answers and feelings to obtain a holistic general picture of the matter being studied. As for the method of data collection in this activity using interview methods and direct observation with raw tofu business owners.

RESEARCH RESULT

The ingredients used in making tofu include soybeans, vinegar and water.

The equipment used in making tofu includes:

1. Furnace, used for kitchen cooking soybean porridge
2. Scales, used to weigh the materials used
3. Pot, used to soak and peel the skin of soybeans
4. Bucket, used for washing and soaking soybeans
5. Display, used to winnow soybeans so that they are clean from fine and coarse dirt
6. Frying pan, used to boil soybean porridge. Usually measuring one meter in diameter
7. Tofu grinder, used to grind soybeans to become thick soybean porridge.
8. Tofu print, used to print tofu. Usually made of rectangular wood.
9. Mori cloth, used for tofu mold base. To make soybean tofu, it must go through several stages, namely sorting, washing, soaking, grinding, boiling, filtering, clumping, molding, and boiling.

Tofu Making Process as follows:

❖ Sorting and Washing

Every day, the tofu factory in Ayula village uses approximately 7 quintals of old soybean seeds. Before grinding, the soybean seeds must be selected first. The trick is to put the soybean seeds in the tampah and then in the tampi. Usually this is done by 3 people.

The purpose of this selection is to get soybeans that are clean, free from impurities so as to produce quality tofu products. The soybean seeds are then put into a bucket filled with water where the water flows, so that any dirt attached or mixed between the seeds can be removed.

❖ Immersion

After the soybeans are washed then the soybeans are soaked in a large tub for 6-12 hours. Soaking the soybeans is meant for the soybeans to absorb water so that it is softer and the skin is easy to peel. The way to peel the soybean skin is to knead the soybeans in water and then skin them so that the soybean seeds look clean.

❖ Grinding

Soybean chips added hot water and put into the grinder. For one part soybeans added with hot water with the aim of deactivating lipoxygenation enzymes in soybeans that cause odor.

Grinding method: Soybean chips are soaked in hot water for a few minutes and then put into the mill which is driven by a generator. The soybeans are ground finely and become a white mush which is then collected in a large pot.

❖ Boiling

After grinding the soybean porridge earlier in the boil. This boiling aims to deactivate the anti-nutrients of soybeans and increase the digestibility.

Method of boiling: soybean porridge is put into a large pan and then heated over the stove. Because the soybean porridge is still thick, you need to add water. During this boiling it will release foam, so that the foam does not spill it needs to be stirred. The boiling time is around 15-39 minutes.

❖ **Filtering**

After boiling, this soy pulp is then filtered to get soy juice. The way the soybean porridge is placed on a coarse mori cloth that is in the pot. After that, the mori cloth is covered with the porridge and then placed between the wooden plank clamps that are on the surface of the pot.

The wooden board is placed as hard as possible so that all the water contained in the porridge is squeezed out. If necessary, the filtered dregs are squeezed out again by adding a little water, this filtering can be done repeatedly until optimal soybean extract is obtained. Apart from soybean extract, we also get other results, namely tofu dregs which can be used as animal feed and tempeh gembus.

Next, the warm and yellowish soybean juice is added with tofu cubes or vinegar water so that white lumps appear. This clumping lasts 10 minutes to get the perfect protein.

❖ **Printing**

The next process is printing. First of all, start by separating the acid or vinegar water that is above the precipitate by placing a tampah over the precipitate and then pressing it. Then the water will be above the tampah then hosed or taken with a dipper.

❖ **Packaging**

After carrying out the printing process then it enters the packaging stage for marketing.



DISCUSSION

Tofu is one of the staple foods in this country, which is included in the four healthy five perfect diets. To produce tofu, the only ingredients needed are soybeans. It's no wonder that nowadays we can find lots of tofu-making factories, both in the form of small and medium-sized businesses that still use conventional methods or businesses that have been quite successful with more modern manufacturing methods.

The location of the tofu-making factory that we chose is located in the Bonebolango Regency, South Bolango District, Ayula Village. We conducted research on October 7, to be precise on Friday morning at approximately 08:00 WITA until it was finished. This factory is a tofu-making factory that is included in the Small and Medium Enterprises (UKM) category. The method of making tofu is still in the conventional way so that the role of the individual or in this case the workers is very large in the process of making it.

The factory, which was established in 1997, was founded by Mrs. Ina. The manufacturing factory was built not far from his own home complex, and still survives to this day. The tofu production process takes place constantly, in which there are 10 workers with their respective division of tasks. Someone is in charge of sorting and washing, soaking, and grinding (5 people). Someone is in charge of boiling (2 people). Then there are those who are in charge of filtering, printing and boiling (3 people). Inside the room the equipment used is practically simple.

In addition, in the room there is a grinding machine. In our opinion, this only number of grinding machines maintains the continuity of the tofu production process. In addition there are also two wells as water storage. Then there is a large metal container that is used to steam the tofu. There is one wooden mold for printing tofu, and approximately 10 wooden tofu measuring devices, each of which has a different size according to the customer's request for tofu. As well as wooden shelves to accommodate printed tofu.

This factory was built by Ibu Ina and her family. And is a business that was pioneered since he was young. Currently the net income collected per day can reach more than Rp. 500.000,-. So it can be said that making tofu is a promising business.

In a day Mrs. Ina needs approximately 7 quintals of soybeans to meet their production quota. These soybeans were obtained from suppliers who were trusted by Mrs. Ina, because according to her, these suppliers provided quite good quality soybeans at reasonable or not expensive prices.

CONCLUSION

Based on the results of the research and discussion, the conclusions from the study entitled Business and Management of Raw Tofu in Ayula Village are as follows:

1. A small tofu factory is able to play a role in improving the socio-economic conditions of the people in Ayula Village. The socio-economic conditions of the community include employment, income and education level. The existence of this tofu factory can absorb a lot of workers, causing an increase in the number of workers in Ayula Village, a reduction in the amount of poverty, equity in income distribution and increased economic development in Ayula Village itself.
2. The tofu factory is also able to overcome the unemployment problem in Ayula Village because it can create jobs. The tofu factory is also able to foster an entrepreneurial spirit for the people in Ayula Village so that there are more and more tofu craftsmen.

SUGGESTION

Our advice for Mrs. Ina's tofu-making factory is regarding cleanliness around the manufacturing site so that more attention is paid to the success of the place of business not being polluted by a dirty environment and will be kept clean to make buyers comfortable and the government pays more attention to SMEs like this because apart from having a turnover they also absorb enough employees to reduce the number of unemployed in Indonesia.

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