

Enhancing Fishery Product Processing Capacity of Poklahsar Group in Padak Guar Village

Muslihuddin Aini^{1,2*}, Zia Zannitah Pawana², Ruhma Ruksalana Huurul'in²

¹ Universitas Gunung Rinjani, Indonesia

² Dinas Kelautan dan Perikanan Kabupaten Lombok, Indonesia

*Corresponding Author : muslihuddin.aini@gmail.com

ABSTRACT

This community service activity was conducted to enhance the capacity of the Fish Processing and Marketing Group (Poklahsar) Amertha Bahari in Padak Guar Village, Sambelia District, East Lombok Regency. Coastal communities often face challenges in optimizing the economic value of fishery resources due to limited processing skills, insufficient understanding of food safety standards, and weak capacity in basic business management. These conditions result in low value-added fishery products and limited income opportunities. Therefore, this program aimed to improve participants' knowledge and skills in fishery product processing, food safety practices, product diversification, and cost of production calculation. The activity was implemented using a participatory training approach that combined theoretical explanations and practical sessions. The program was carried out in one day and included stages of preparation, material delivery, hands-on practice, and evaluation. Training materials covered food safety standards, hygienic handling of fishery products, processing techniques for fish-based products such as fish crackers and fish balls, and calculation of cost of production (HPP) as a basis for determining appropriate selling prices. Evaluation was conducted through observation of participant engagement, assessment of skill mastery during practical sessions, and interactive discussions. The results showed an improvement in participants' understanding of food safety principles, processing procedures, and basic cost calculations. Participants were able to independently practice the production of fish crackers and fish balls and demonstrated readiness to diversify products into other fish-based processed foods. Overall, this activity contributed positively to strengthening community capacity, increasing the value addition of fishery products, and supporting sustainable livelihoods. Continued mentoring and institutional support are recommended to ensure the long-term sustainability of similar community service programs.

Keywords: Capacity building, Community service, Fish processing, Food safety, Poklahsar

INTRODUCTION

Coastal and fisheries-based communities often face challenges in optimizing the economic value of fishery resources due to limited technical skills, inadequate food safety knowledge, and weak business management capacity. These constraints result in fishery products being marketed mostly in fresh form with low added value, limiting income generation and business sustainability (FAO, 2018). Previous studies emphasize that improving post-harvest handling and processing skills is a key strategy for enhancing value addition in small-scale fisheries (Berkes, 2004). Poklahsar Amertha Bahari, located in Padak Guar Village, Sambelia District, East Lombok Regency, is one of the community-based groups engaged in fish processing and marketing activities. East Lombok has a relatively high number of Poklahsar groups supported by abundant coastal resources, which provide opportunities for developing diversified fishery products (Aini et al., 2023). However, many Poklahsar groups still face limitations in applying food safety standards and managing production costs, which restricts their ability to expand market access and obtain product legality (Aini & Huurul'in, 2024).

Food safety is a critical aspect in fish processing activities, as it directly affects product quality, consumer trust, and eligibility for product certification such as Home Industry Food Production (PIRT). Training programs focusing on food safety have been proven to significantly improve knowledge and readiness of Poklahsar groups to meet regulatory requirements (Aini & Hurul'in, 2024). In addition, integrating food safety training with product diversification and cost calculation skills is essential to ensure the sustainability of small-scale fish processing enterprises (Samudra et al., 2024). Therefore, this community service program was designed as a strategic effort to enhance the capacity of Poklahsar Amertha Bahari members through participatory training on fish processing techniques, food safety practices, product diversification, and cost of production calculation. The program aimed to improve participants' skills and knowledge so that they can independently produce safe, high-quality, and value-added fishery products, thereby supporting sustainable livelihoods and local economic development.

METHOD

The community service activity was conducted on 22 May 2023 at the Secretariat of Poklahsar Amertha Bahari, Padak Guar Village, Sambelia District, East Lombok Regency. The design of the program applied a participatory training approach that combined theoretical explanations and hands-on practice. Participatory approaches are widely recognized as effective methods for community capacity building, as they encourage active involvement and experiential learning (Djauhari et al., 2021). The implementation began with a preparation stage involving coordination with village authorities, fisheries extension officers, and relevant stakeholders to align program objectives with community needs. The training materials focused on food safety standards, hygienic handling of fishery products, fish-based product diversification, and calculation of cost of production (HPP). Similar training structures have been successfully applied in previous Poklahsar capacity-building programs in East Lombok (Aini & Hurul'in, 2024). Evaluation of the activity was conducted through observation of participant engagement, assessment of skill mastery during practical sessions, and interactive discussions. This evaluation method is commonly used in community service programs to measure knowledge transfer and skill acquisition (Magdalena et al., 2021).

RESULTS AND DISCUSSION

The community service activity was conducted on 22 May 2023 at the Secretariat of Poklahsar Amertha Bahari, Padak Guar Village, Sambelia District, East Lombok Regency. This one-day participatory training program aimed to improve the capacity of Poklahsar members in processing fishery products, increasing food safety awareness, and strengthening basic business management skills related to cost of production and pricing. Similar community-based programs targeting Poklahsar groups in East Lombok have shown that participatory training is effective in enhancing technical skills and product quality (Aini & Hurul'in, 2024).

Opening Session and Stakeholder Engagement

The activity began with an opening session delivered by the Secretary of Padak Guar Village, officially marking the commencement of the program. The opening emphasized the importance of community participation in developing value-added fishery products as a strategy for strengthening local economic resilience. Active involvement of local government representatives is a key factor in the success of community-based capacity-building programs (Cleodiva et al., 2026).



Figure 1. Opening session delivered by the Secretary of Padak Guar Village

The opening session was followed by remarks from the Head of the Processing and Marketing (PUP) Division of the East Lombok Fisheries and Marine Affairs Office. The speaker highlighted the strategic role of Poklachsar groups in supporting small-scale fish processing industries and emphasized the importance of applying food safety standards to improve product quality and market competitiveness. Similar findings were reported by Aini & Hurul'in (2024), who noted that food safety education is a prerequisite for improving product legality and consumer trust.



Figure 2. Remarks from the Head of the Processing and Marketing Division, East Lombok Fisheries and Marine Affairs Office

Remarks were also delivered by the Chairperson of Dharma Wanita from the Fisheries and Marine Affairs Office of East Lombok. This session emphasized the role of women in household-based fish processing activities and their contribution to improving family income. The involvement of women's organizations in fish processing training has been shown to strengthen community resilience and support sustainable livelihoods (Aini et al., 2023).



Figure 3. Remarks from the Chairperson of Dharma Wanita, Fisheries and Marine Affairs Office of East Lombok

Training on Food Safety and Fish Cracker Production

Educational sessions focused on food safety standards and hygienic handling of fishery products. Participants were introduced to proper sanitation practices, safe raw material handling, and basic principles of food safety. Improving food safety awareness is essential for small-scale fish processors, as it directly affects product quality, certification readiness, and market access (Aini & Hurul'in, 2024; Lestari, 2020).

Practical training on fish cracker production was facilitated by representatives of Dharma Wanita. Participants were guided through each stage of production, including raw material selection, preparation, processing, and simple quality control. Hands-on practice enabled participants to better understand standard operating procedures and increased their confidence in applying the techniques independently. Experiential learning approaches such as this have been proven effective in community service programs focused on technical skill development (Cleodiva et al., 2026).



Figure 4. Training and practical session on fish cracker production

Training on Fish Ball Production and Cost of Production Calculation

Following the fish cracker session, participants received training on fish ball production combined with instruction on calculating the cost of production (HPP). This session integrated technical processing skills with basic business management knowledge. Participants learned to identify production cost components, including raw materials, labor, and operational expenses, and to use these calculations as a basis for determining appropriate selling prices. Previous studies indicate that integrating cost calculation into processing training significantly improves the sustainability of small-scale fish processing enterprises (Djauhari et al., 2021).

Participants were actively involved in each step of the production process under facilitator guidance, demonstrating effective knowledge transfer and skill acquisition.



Figure 5. Training on fish ball production and cost of production (HPP) calculation

Outcomes, Advantages, and Development Opportunities

The outcomes of the activity indicate a significant improvement in participants' understanding of food safety standards, processing procedures, and cost calculation. Participants demonstrated readiness to continue producing other fish-based products such as tuna nuggets, tuna fish crackers, and fried fish balls (basreng). Product diversification has been widely recognized as an effective strategy to increase added value and reduce economic vulnerability among coastal communities (Aini et al., 2023).

Documentation of the activity illustrates high levels of participant engagement and active involvement throughout the training sessions. These visual records support qualitative findings related to improved skills, increased confidence, and strong community participation. When viewed in relation to local community conditions, the outputs of the program present several advantages, including the use of locally available raw materials, simple processing techniques, and relevance to community needs. However, limitations related to processing equipment and production facilities may restrict production scale. Similar challenges have been identified in other community-based fish processing initiatives, highlighting the need for continued mentoring and institutional support (FAO, 2018).

Closing Session and Reflection

The activity concluded with a closing session followed by a group photo involving all participants and facilitators. This session served as an opportunity to reflect on the training outcomes and reinforce participants' commitment to applying the skills gained in their daily processing activities.



Figure 6. Closing session and group photo with participants

Overall, the findings of this community service program are consistent with previous studies emphasizing the importance of participatory approaches in strengthening community capacity. Integrating technical skills, food safety awareness, and basic business knowledge in a single training program has been shown to effectively support sustainable livelihoods and local economic development (Aini & Hurul'in, 2024; Berkes, 2004).

CONCLUSION

The community service activity conducted for Poklhasar Amertha Bahari in Padak Guar Village successfully improved the knowledge and skills of participants in processing fishery products. The participatory training approach effectively enhanced participants' understanding of food safety standards, hygienic processing procedures, and technical skills in producing fish-based products such as fish crackers and fish balls. In addition to technical processing skills, the activity also strengthened participants' capacity in basic business management, particularly in calculating the cost of production (HPP) as a basis for determining appropriate selling prices. This capability is essential for supporting the sustainability of small-scale fish processing enterprises and improving their economic viability. The program also encouraged product diversification and innovation, as participants demonstrated readiness to continue producing other value-added fishery products, including tuna nuggets, tuna fish crackers, and fried fish balls (basreng). These outcomes indicate that the activity contributed positively to increasing value addition and reducing economic vulnerability within the community. Overall, the community service program demonstrated that integrating food safety education, practical processing training, and basic economic calculations through a participatory approach can effectively strengthen community capacity and support sustainable livelihoods. Continued mentoring, access to adequate processing facilities, and

institutional support are recommended to ensure long-term impact and scalability of similar programs in other coastal communities.

REFERENCES

- Aini, M., & Hurul'in, R. R. (2024). Penyuluhan Keamanan Pangan bagi Kelompok Pengolah dan Pemasar (Poklahsar) di Kabupaten Lombok Timur. *Marine Kreatif*, 8(2), 65–70. <https://doi.org/https://doi.org/10.35308/mk.v8i2.10147>
- Aini, M., Pawana, Z. Z., Studi, P., Sumberdaya, P., Universitas, P., Rinjani, G., & Environmental, C. (2023). Pelatihan Diversifikasi Produk Olahan Ikan bagi Perempuan Pesisir di Kabupaten Lombok Timur. *Abdi Insani*, 10(September), 1224–1234.
- Berkes, F. (2004). Rethinking community-based conservation. *Conservation Biology*, 18(3), 621–630. <https://doi.org/10.1111/j.1523-1739.2004.00077.x>
- Cleodiva, B., Oeleu, F., Kelen, P., Erik, G., & Radja, M. (2026). Pentingnya Partisipasi Publik dalam Perencanaan Pembangunan Nasional. 5(September 2025).
- Djauhari, M., Rama Abi Kumara, Andini Putri, Yusuf A, Muclis Adi, & Rona Ayu. (2021). Pendekatan Partisipatif Dalam Memberdayakan Pemasaran Online UMKM di Kampung Krupuk Sukolilo Surabaya. *Prapanca: Jurnal Abdimas*, 1(1), 28–36. <https://doi.org/10.37826/prapanca.v1i1.134>
- FAO. (2018). *The future of food and agriculture Alternative pathways to 2050 Supplementary material. Rome. 64 pp. Licence: CC BY-NC-SA 3.0 IGO.*
- Lestari, T. R. P. (2020). Keamanan Pangan Sebagai Salah Satu Upaya Perlindungan Hak Masyarakat Sebagai Konsumen. *Aspirasi: Jurnal Masalah-Masalah Sosial*, 11(1), 57–72. <https://doi.org/10.46807/aspirasi.v11i1.1523>
- Magdalena, I., Nurul Annisa, M., Ragin, G., & Ishaq, A. R. (2021). Analisis Penggunaan Teknik Pre-Test Dan Post-Test Pada Mata Pelajaran Matematika Dalam Keberhasilan Evaluasi Pembelajaran Di Sdn Bojong 04. *Jurnal Pendidikan Dan Ilmu Sosial*, 3(2), 150–165. <https://ejournal.stitpn.ac.id/index.php/nusantara>
- Samudra, S. R., Sanjayasari, D., & Meinita, M. D. N. (2024). PELATIHAN DIVERSIFIKASI PRODUK OLAHAN IKAN BAGI KADER PKK DESA KUTALIMAN, BANYUMAS SEBAGAI UPAYA MENINGKATKAN PEREKONOMIAN MASYARAKAT. *Jurnal Abdi Insani*, 11(1), 95–105. <https://doi.org/10.29303/abdiinsani.v9i2.566>