SMOKED FISH PROCESSING (KAHOLEO) IN ECONOMIC ASPECTS AND THE DEVELOPMENT SRATEGY OF COASTAL COMMUNITIES BONEATIRO VILLAGE, BUTON DISTRICT

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Abstract

Field activities for management of aquatic or maritime resources are expected to build a new picture in the fisheries sector, especially for the younger generation, that fisheries are not inferior to other fields, can be an interesting, prospective, and respectable skill. Provide an explanation of the importance of the use of marine products in Boneatiro Village. The objectives of Community Service (CS) are: (1) Increase fishermen's knowledge about anchovy processing by smoking; (2) Increase fishermen's knowledge about anchovy smoking, so as to reduce the possibility of using preservatives such as formaldehyde and borax; (3) Providing information on how to do promotions about smoked anchovy that are attractive to customers; (4) Opening up business opportunities for community fishermen, especially Boneatiro Village, thereby increasing the economic income of the community. The CS location was carried out in Boneatiro Village, Kapuntori District, Buton Regency. CS was held from November to December 2019. The framework for solving the problems studied in this community service activity is by using two approaches, namely the extension and training approach. Coaching and evaluation activities are carried out to determine the effectiveness of the implementation of community service programs. The high potential of fisheries resources, especially the capture fisheries section of the Boneatiro Village fishermen community, requires a touch of technology so that the products obtained are not only sold in the form of fresh fish, but efforts can be made that can increase added value by processing smoked fish developed with liquid smoke technology. Apart from being a choice of products that can help the business sources of income for the fishing community of Boneatiro Village, the activity is expected to also increase the selling value of Boneatiro Village which is expected to become one of the promising marine tourism destinations.

Keywords: Extension, Processing, Economic Improvement

A. Introduction

Anchovies are small fish with a delicious, tempting crunch that makes anchovies so popular with Indonesians. Generally, anchovy will be processed by frying it dry, with peanuts and processing it into smoked fish. Even though it is small in size, who would have thought that anchovies had a myriad of health benefits. Anchovies contain protein, vitamins, and minerals that are useful for supporting stamina.

Jurnal Pengabdian Kepada Masyarakat MEMBANGUN NEGERI Vol.4 No. 2 Oktober 2020

ISSN: 2548-8406 (print) ISSN: 2684-8481 (online)

Anchovies are prone to damage or rot due to their high water content. Efforts made to solve the problem of damage require efforts in the form of processing and preservation in traditional and modern ways (Murniyati and Sunarman, 2000). Various ways of preserving fish have been carried out at this time with the aim of reducing the water content in the fish's body, so that it cannot provide an opportunity for bacteria (microbes) to live and reproduce (Berhimpon et al., 2002). One of the methods of fish preservation that has been widely used is smoking (Ghazali et al., 2014).

Smoked fish processing business has not been able to improve the standard of living of processing fishermen. The problem that is often faced in processing business is not paying attention to quality. In addition, the marketing model carried out by fish smoking fishermen is directly marketed in the local markets of Baubau Regency and City and does not use quality standards and quality assurance. The low quality of the smoked fish has resulted in this fish being only sold in local markets in both the district and the city of Baubau and its surroundings. Smoked fish processing business is also managed traditionally and there are no bookkeeping records to record expenses and income from each activity. The condition of this small fish smoking industry is still very simple. The smoker's construction is very simple, made of welded iron plate. The craftsmen have not yet optimized the smoke produced from burning coconut shells, wood and coconut belts. There is still a lot of smoke that is wasted because the fumigation area is in an open space (Zohra, 2008). In addition, processing fishermen have limited capital in developing smoked fish processing businesses. This is due to the absence of banking support, which has an impact on production results.

Due to limited fishery resources, it is necessary to have arrangements that can optimize the use of these resources and solve the problems faced by the people of Boneatiro Village in the smoked fish processing business. Based on these problems, efforts made to improve smoked fish processing business in Boneatiro Village can be carried out through a group-based smoked fish processing business development program in Boneatiro Village through participatory extension activities as an effort to increase knowledge and community participation.

B. Problem

The problem faced in community service carried out in the fishermen group of Boneatiro Village, Kapuntori District, Buton Regency is that this group of fishermen still

uses traditional methods and is still very simple in the process of making smoked fish, so it has not provided results in improving the economic level of the people of Boneatiro Village, Kapuntori District, Buton Regency in real.

C. Method of Implementation

The location of Community Service (CS) was carried out in Boneatiro Village, Kapuntori District, Buton Regency. CS is held from November to December 2019.

The problem-solving framework studied in this community service activity is with two approaches, namely the counseling and training approach (Hardin and Indah Kusuma Dewi (2018: 37). Coaching and evaluation activities are carried out to determine the effectiveness of implementing community service programs.

The expected targets for this activity are mothers who are members of Family Welfare Education (FWE), Village Owned Enterprises (VOE) and fishermen groups in Boneatiro Village so that they can increase the level of family income while increasing fish consumption with better processing.

The expected output in this community service program consists of processed fishery products and scientific publications. Output consisting of products is expected to be able to pack properly and maintain product quality so that it is maintained so that it can be marketed outside districts and cities and has good market competitiveness. Another output that is wanted to be obtained is the publication of scientific papers in the form of scientific journals of community service activities.

The program implementation process is divided into several stages, namely,

- 1. Collecting aspirations and studying the problems that exist in Boneatiro Village. The activity was carried out several times to get or accommodate complaints and problems which were then put together and made into community service activities.
- 2. Counseling, is given regarding issues that lack insight and knowledge to the public regarding the use and processing of smoked fish as an important source of animal protein.
- 3. Training, is an effort to unify the community's understanding of the counseling that has been provided with direct practice in smoked fish processing.
- 4. The assessment is carried out by discussing and providing a questionnaire to all training participants to determine the process of implementing extension and training. assessment

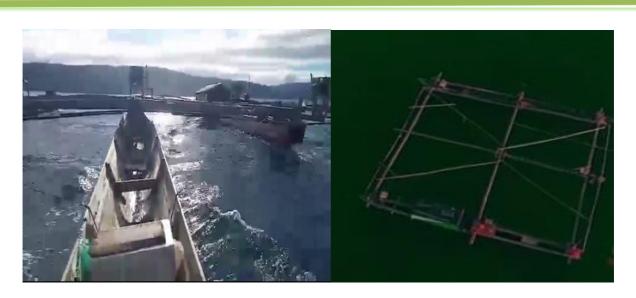
of all activities carried out to accommodate suggestions and input from participants in program implementation and sustainability.

D. Discussion

Fishery activities in Boneatiro Village, Kapuntori District, Buton Regency, consist of the capture and cultivation fisheries sector. In capture fisheries, especially in Boneatiro Village, there are 420 fishermen or fish farmers. In the development of the capture fisheries sector, the number of fishermen using non-motorized boats is 15 units, using outboard motor boats as many as 25 units. The total population of Boneatiro Village is around 1,258, the majority of whom are fishermen. One type of boat used by the community is a type of wooden and fiber boat with an outboard engine.



Figure 1. Some fishing boats that dock at the Pier in Boneatiro village



ISSN: 2548-8406 (print)

ISSN: 2684-8481 (online)

Figure 2. Visible Pictures of Ships From the Chart to the Port Jetty



Figure 3. Fish Chart Looks at Above Sea Level Using Dron



Figure 4. The Fish Chart Image Appears

This program carries a mission to increase the capacity of human resources by conducting training on the manufacture of fishery products which is not impossible in Boneatiro Village and we choose this product is the manufacture of smoked fish products using the liquid smoke method so that smoked fish does not require smoke raw materials in the form of firewood and coconut shells.



Figure 5. Visible Image of Dried Fish Quality Observation

The results of interviews with anchovy processors in Boneatiro Village, Kapuntori District, Buton Regency, show that the anchovy fishing process is carried out using seine nets or lift nets. The catch of fishermen is generally less permanent depending on the season, natural conditions and changing months. The highest production occurs from May to September, especially during the dark months because the fish swim to the surface and are easy to catch. The main catch consists of anchovies (*Stolephorus baganensis*) and anchovies (*Stolephorus insularis*).



ISSN: 2548-8406 (print)

ISSN: 2684-8481 (online)

Figure 6. Visible Drying Process Activities



Figure 7. A Look at the Packaging Process Activities

This fishery processing product, if the quality continues to be developed and continues to improve and quality is maintained so that the community can increase the level of welfare. In maintaining quality, the community needs to receive training on good processing, know about nutrition and nutrition, as well as efforts to improve the quality of their products which can have an impact on increasing the selling value of these products. With these special gifts, it is an attraction in the future development of Boneatiro Village, Kapuntori District, Buton Regency.

E. Conclusion

The high potential of fisheries resources, especially the capture fisheries section of the Boneatiro Village fishermen community, requires a touch of technology so that the products obtained are not only sold in the form of fresh fish, but efforts can be made that can increase added value by processing smoked fish developed with liquid smoke technology. Apart from being a choice of products that can help the business sources of income for the fishing community of Boneatiro Village, the activity is expected to also increase the selling value of Boneatiro Village which is expected to become one of the promising marine tourism destinations.

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