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## Manufacturing Fish Shredding In Kuala Lumpur Malaysia

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### Abstract

Fish is a type of preserved food that is familiar to Indonesian people, both those living in Indonesia and Malaysia. One way that fish can be stored for a long time is by preserving it. One way to preserve fish that is usually done is by processing it into shredded meat. Fish floss is a type of preparation that has a soft texture, delicious taste, distinctive smell, and has a relatively long shelf life. Fish floss is made from shredded fish, seasoned, fried and pressed (Suryani: 2007). The service participants are elementary school students at the Indonesian School Kuala Lumpur (SIKL) Klang Malaysia. It is hoped that this activity can provide knowledge and skills for children to improve their family's economy. Participants in this training are children whose parents work as migrant workers in Kuala Lumpur, Malaysia. The methods used in the shredded making training are lectures, demonstrations and practice. The training participants were very happy, because they could increase their knowledge and skills.

**Keywords:** Fish floss, making

### Introduction

Fish is a food ingredient that is familiar to Indonesian people, both those living in Indonesia and Malaysia. One way that fish can be stored for a long time is by preserving it. One way of preserving fish that people usually do is by making shredded fish. Fish floss is a type of preparation that has a soft texture, delicious taste, distinctive smell, and has a relatively long shelf life. Fish floss is made from shredded fish, seasoned, fried and pressed (Suryani: 2007). This service activity has the following objectives:

- To increase the knowledge and skills of Indonesian Kuala Lumpur (SIKL) Klang Malaysia school children.
- Provide knowledge about good and attractive product packaging strategies in order to increase family income.

In principle, the business of diversifying fishery product processing aims to increase the shelf life of fishery products, provide a variety of product choices to consumers and increase sales value as an effort to increase income. Abon is a processed product that is widely known by the public. Fish floss is a type of processed fish food that is seasoned, then processed by boiling and frying (Wahida et al., 2020).

### Methods

The methods used in this training and mentoring are lectures, questions and answers, demonstrations and practice. Training includes providing material on production and marketing. Production includes techniques for selecting good ingredients in making fish floss, techniques for using the right equipment or tools, techniques and practices for processing fish floss that has economic value.

The training method is carried out in two forms, namely lectures and practice. Lectures are given around 25%, while practices are given around 75%. The lecture material

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deals with technical issues in selecting raw materials and equipment used, things that must be considered in the process of processing fish floss, product packaging techniques and increasing entrepreneurial knowledge. The lectures used were interspersed using discussion and question and answer methods. Apart from lectures, the training method is also carried out with practice/demonstration of around 75%, namely demonstrating techniques for selecting raw materials for making fish floss, techniques for using tools used in making fish floss and proper fish floss processing techniques.

Next is material about marketing which includes the four Ps, namely product, price, place and promotion (Rusdiana. 2014). Material about products that will be provided in the training includes how to market fish floss products. Material about price, which will be provided in the training, is related to techniques for determining prices. Next is material about place, namely strategies for determining the seller's location, and the final material is about promotion which includes how to advertise, how to sell, how to introduce and how to package attractive products.

## Implementation of Activities and Results of Activities

### a. Delivery of Training Materials

At this stage, the implementation team delivered material to participants on how to choose the tools and materials used in making fish floss. As is known, it is hoped that this training program will enable training participants who will make fish floss to: 1) be more skilled in the culinary world 2) develop the potential they have for their own and commercial needs independently. 3) increase productivity with culinary and entrepreneurial activities. The knowledge and skills possessed by participants after training is the same as providing short-term education that uses systematic and organized methods and procedures (Retno, L. 2012), another opinion says that training is a process of helping other people to acquire knowledge and skills (Rusdiana. 2014)

The results of this training can be seen in the following review. First, the service uses direct observation methods during activities, both during presentations in theoretical form and training in direct practical form. Second, theoretical and practical learning is measured using several indicators which include: 1) The seriousness and sincerity of the training participants. 2) More than 80% of participants were able to understand and know exactly how to process fish floss.



Figure 1. Photo with participants

### b. Making Fish Floss

At this stage, participants practice directly how to make fish floss, which is a processed product resulting from preservation. The ingredients for making this shredded meat are as follows:

- a) The main ingredient is tuna.

- b) Additional ingredients in the form of spices, such as coriander, cumin, lemongrass, galangal, shallots, garlic, tamarind, brown sugar, bay leaves, salt and flavor enhancers.

The packaging used to package fish floss is standing pouch plastic packaging (Polypropylene) which has been labeled. Stages of processing fish floss:

- a) Selection of raw materials
- b) Weighing ingredients
- c) Steaming fish
- d) Separation of fish bones and flesh
- e) Refinement of fish meat
- f) Refinement of spices
- g) Saute the spices and mix the fish that has been mashed and roasted until dry.
- h) Cooling shredded meat
- i) Shredded packaging.



Figure 2. Participants show shredded meat

After the training and mentoring is carried out, it can be concluded that the participants have the knowledge and skills regarding how to make fish floss correctly, also have the skills to try and market their products. , can increase family income. The knowledge and skills of participants after theoretical training are the same as providing short-term education that uses systematic and organized methods and procedures (Retno Listyarti. 2012), training like this is a forum for them to share so that training is actually a process of helping other people in acquire knowledge and skills.

Training is basically an effort to discover a person's talent and potential, meaning that a person's talent and potential cannot possibly develop if they are not trained, therefore Michael J. Jucius, who wrote again (Harry Hikmat, 2021) says that training is a process to develop a person's talents, skills and abilities to complete certain jobs. training by the center for development Management and productivity is defined as learning to changing people's behavior in carrying out the work/tasks carried out by someone. Thus, training is basically a process of providing assistance for workers to master special skills or help to correct deficiencies in carrying out their work.

In line with the description above, Retno Listyarti (2012) stated that training is part of education. Training is specific, practical and immediate. Specific means that the training is related to the field of work being carried out. Practical and immediate means that what has been trained can be put into practice. Generally, training is intended to improve mastery of various work skills in a relatively short time.

Training and mentoring of students in making fish floss is actually considered a short effort so that they can gain knowledge and skills. This provision embedded in him a positive attitude and self-confidence for entrepreneurship (Rusdiana, 2014). According to Retno Listyarti (2012), community empowerment is a development process that makes people take the initiative to start social activities to improve their own situation and conditions. Thus, community empowerment is inclusive, in other words it also involves the community targeted by the program. The success of the program does not only depend on the party carrying out the empowerment, but also on the activeness of the party being empowered.



Figure 3. Providing Materials

## Conclusion

After conducting training through fish floss making training activities in Klang Malaysia, it can be concluded that as many as 15 training participants have understood and understand well how to make fish floss, both for themselves and for others. Furthermore, as many as 15 training participants were not only skilled in making fish floss, processing methods, presentation and marketing techniques, but also inspired the importance of empowering participants through sustainable culinary training.

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