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EMPOWERMENT OF MEMBERS OF THE AL HIKAM TAKLIM COUNCIL THROUGH NUTMEG JUICE DRINK BUSINESS IN KAMURANG VILLAGE

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Abstract

The purpose of community service is carried out on the members of the taklim assembly group (pengajian) in the Neighborhood Unit 08 of the Kamurang vilage, Citeureup, Bogor District as a fostered partner, to empower the economy in order to increase group income. The activity carried out by cooperating with Ust. Dedy Hermawan partners as the training material provider was by processing nutmeg- based products in the form of nutmeg juice derived from nutmeg. The implementation method is in the form of training, and mentoring for entrepreneurship. At the end of the implementation of the program, the program worked well, as evidenced by the ability of foster partners to be able to produce and market nutmeg-based products, so as to be able to group income at the same time can increase income for the members of the taklim assembly group.

Keywords: Nutmeg Juice, Taklim Assembly Members, Training, Mentoring

INTRODUCTION

The taklim assembly group with youth members has now become a trend in various regions in order to establish friendship as well as to conduct studies of religious sciences and social activities. The meeting was more aimed at social and religious purposes and had not touched on efforts to improve the productive economy. The regular meeting can actually be used as an opportunity to improve the group's economy by providing training to make certain products whose production techniques are simple so that they can be implemented by members of the taklim assembly. Apart from being a form of improving the ability of youth, these activities can also be developed into entrepreneurial activities for youth that can add to the group's economy.

The reason for choosing processed products made from nutmeg, is because nutmeg is a very easy ingredient. In addition, there are many advantages found in nutmeg, including having protein, carbohydrates, essential oils, sodium, calcium, vitamin A, vitamin C, vitamin B1, and oleanolic acid. Based on the extraordinary benefits of nutmeg, the implementation team of the Real Work Lecture (KKN) program of Ibn Khaldun University Bogor (UIKA) carried out a community service program in the form of empowering youth members of the taklim council (study) for the processing of nutmeg juice drinks.

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The youth members of the Taklim Council group in Rukun Warga (RW) 08 are not much different from the activities of the Taklim Council in general. In a week, this Taklim assembly group holds regular meetings can reach more than twice. Activities that are routinely carried out are in the form of reading the Quran together twice, tafsir studies once a week, general studies a week, so that there are at least four meetings a week. The PKM implementation team sees that the members of the taklim council can be empowered to be entrepreneurial through the production of cheap and simple basic goods, namely nutmeg. This activity involved a training coaching partner, namely Ust. Dedy Hermawan, who has been experienced in processing nutmeg juice drinks. So in accordance with the expertise possessed by Ust. Dedy

Hermawan, the fostered partners were given training in the form of making nutmeg juice drinks with nutmeg based ingredients.

LITERATURE REVIEW

Pala (Myristica fragrans Houtt)

Taxonomy Pala (Myristica fragrans Houtt)

Kingdom : Plantae
Filum : Tracheophyta
Divisions : Magnoliophyta
Class : Magnoliopsida
Order : Magnoliales
Famili : Myristicaceae
Genus : Myristica
Species : Myristica question

Gambar 1 buah pala

Other Names

Assam (Jaiphal), Bengali (Jaiphala), Kanada (Jaji), Gujarati (Jaiphala), Hindi (Jaiphala), Malyalam (Jati), Marathi (Jayapatri), Oriya (Jaiphal), Punjabi (Jauntari), Sanskrit (Ghatastha), Tamil (Adiphalam), Arabic (Jiansiban), Kamboja (Bochkak), China (JouTouK'ou), Inggris (Nutmeg), German (Muskatnuss), Greek (Kaaryonaromatikon), Itali (Moscatero), Russia (Muskatnoetrava) (Phulsagar et al, 2014).

Morphology of Nutmeg Plants

The tree-shaped plant that reaches 20 m in height with a trunk diameter of 30-45 cm is round, upright and has pink gum. Leaves are single, oval, 8-10 cm long, the leaf surface is glossy green. The compound flower is panicle-shaped in the armpits of the leaves, yellow in color. The fruit is round, round, hanging, divided lengthwise into two grooves, with thick, hard flesh, a lot of diluted and sparsely sap. The seeds are brownish-black and mace-shaped in shape with yellow to red colors. Nutmeg consists of fruit pulp (77.8%), mace (4%), shell (5.1%), and seeds (13.1%).

According to Nurdjannah (2007) in Indonesia, several types of nutmeg are known, namely:

1. Myristica fragrans Houtt, which is the main type and dominates the other varieties in terms of quality and productivity. This plant is a plant native to the island of Banda.

2. M. argenta Warb, better known as Papuanoot aka West Papuan nutmeg, is native to West Papua, especially in the bird's head area. It grows in forests, the quality is under Banda nutmeg.
3. M. scheffert Warb. is found in the forests of Papua.
4. M. speciosa, found on the island of Bacan. This type has no economic value.
5. M. succeanea, found on the island of Halmahera. This type has no economic value.

Habitat and geographic diversification

The nutmeg plant (Myristica fragrans houtt) is a plant native to Indonesia that originates from the island of Banda. This plant is a perennial plant that can live for more than 100 years. Nutmeg plants grow well in tropical areas, in addition to Indonesia, there are also in America, Asia and Africa.

At first the Banda islands were nutmeg plantations, then spread to the islands of Sangir and Talaud as well as South Sumatra, Bengkulu and Bogor. Nutmeg grows well in areas with high rainfall and temperatures of 25- 30°C. Since the XV century, Maluku has been famous as a producer of spices, including nutmeg, and the island of Banda was once known as a producer of world-quality nutmeg.

Chemical content of Nutmeg

The components of nutmeg seeds consist of essential oils, fatty oils, proteins, cellulose, pentosan, starch, resins, and minerals.

Table 2.1 Chemical composition of nutmeg seeds and processing methods

Chemical composition	Concentration	Main components (included in the chemical composition)	Processing methods
2.1.1 First metabolite			
Fatty oil	40%	Asam myristic (~8%) dan Trimyristin triglyceride (~73%)	Expression (Expression)
Carbohydrates	30%	Patio	Insoluble residue
Protein	6%		Insoluble residue
2.1.2 Metabolite seconds			
Essential oils	2-16%	Terpen (~88%), Phenylpropanoid (~12%)	Steam distillation
Small Phenolic Compounds	Varies	Asam fenolik, lignin, diarylalkane, flavonoid.	Extraction
Resins and pigments	Varies	Polyfenolik, polycatechins, tannin.	Variabel
(Abourashed and El-Alfy, 2016; Abourashed and Khan, 2010; Daniel, 1994; Olaleye, Akinmoladun, Akindahunsi, 2006)			

The essential oil content of each nutmeg component is in seeds 5-15%, mace 4-17%, leaves 1.7%, and fruit pulp around 6.25%. Nutmeg plants produce myristicin which is one of the components of nutmeg oil that is toxic, mace contains more myrcystine compounds than nutmeg seeds (50% of the total mace).

Essential Oils

Essential oils are aromatic oily liquids identified by strong odors and produced by aromatic plants as secondary metabolites obtained from plant parts, roots, bark, stems, leaves, fruits, seeds, as well as from flowers. Essential oils can be isolated using a number of isolation methods. Aromatic plants and spices are commonly used in phytotherapy and are mostly associated with the activity of varied essential oils such as antimicrobial, antioxidant, antifungal, spasmolytic, carminative, hepatoprotective (Piaru et al). Oil Nutmeg seed essence contains 61-88% monoterpene hydrocarbon compounds (alpha pinne, beta pinen, sabinene), monoterpene acid (5-15%). In addition, nutmeg seed essential oil has a higher content of hydrocarbon monoterpenes (alpha pinen, beta pinen, sabinene) than other plants.

Table 2.2 Contents of α pinen, β pinen, Sabinen in plants

No.	Plant names	Monoterpene Hydrocarbon		
		α pinene	β pinen	Sabines
1	Shovel	1,42%	1,24%	29,44%
2	Black Cumin	0,2%	0,4%	0,2%
3	Kapulaga	0,6%	-	2,5%
4	Pepper	0,26%	0,69%	20,9%
5	Like	1,06%	0,45%	0,13%
6	Jeruk Keprok	1,27%	0,4%	-

Terpenes/terpenoids

Terpenes and terpenoids are components of essential oils that are abundant in flowers, fruits, seeds, and leaves of plants. Terpenes and terpenoids have a basic structure in the form of isoprene (C5H8), where the classification of terpenes is based on the amount of isoprene contained in the compound, including monoterpenes (C10), sesquiterpenes (C15), diterpenes (C20) and triterpenes (C30). Monoterpenoids are the simplest terpenoid compounds, formed from two isoprene units and are two components of essential oils in the form of a colorless, fragrant liquid, and are antifungal compounds that can interfere with lipophilic compounds in fungi so that they can cause damage to fungal cells.

Monoterpene compounds such as α pinen, β pinen, sabinene disrupt cell membranes by inhibiting the synthesis of ergosterol, increase membrane permeability, damage the membrane protein structure, and disrupt the respiratory chain of fungal cells and alter the function of the membrane in the process of transporting essential compounds, thereby causing metabolic imbalances and inhibiting the growth or death of fungal cells. In addition, these compounds are also

Damage the fungal cell wall in the glucan β layer, so that if the glucan is not formed, the structural integrity and morphology of the fungal cell will undergo lysis Erpen/terpenoids have high lipophilic and low molecular weight can damage the cell membrane causing death or inhibiting sporulation and fungal germination. As well as inhibiting the function of mitochondrial electron transport through proton pumps in respiration, so that ATP production is reduced and cell death occurs.

Benefits of Nutmeg

Nutmeg, used for spices and medicinal purposes such as carminative, hypolipidemic, antithrombotic, antiplatelet aggregation, antifungal, aphrodisiac, ansiogenic, anti-ulcerogenic, nematosidal, antitumor, anti-inflammatory. Anti-insect (insecticidal), antibacterial, and antioxidant. Nutmeg essential oil is used as a raw material in aromatherapy, flavoring in dishes (sauces), food preservatives, and blending ingredients in soft drinks.

Fruit Juice

Fruit juice is one of the processed products from fruits obtained from parts of the fruit that can be eaten by pressing without fermentation. Fruit juices can be divided into two types, namely cloudy fruit juice and clear fruit juice. Cloudy fruit juice is fruit juice that is processed without a purification process, for example is orange juice. Clear fruit juice is fruit juice that is processed by filtration or purification process, an example is apple juice.

Ingredients for Making Fruit Juice

Fruit

Fruit is a raw material in the manufacture of fruit juice. The quality of the fruit used will determine the result of the juice. According to Hui et al. (2006) The requirements for fruits that can be used as raw materials for fruit juice are as follows:

1. Fruits that have a specific aroma.
2. The level of ripeness of fruit is a critical point in making fruit juice because it determines the sugar content or total acidity, thus affecting the taste and aroma.
3. Fruit production rate.

Water

The water used for the process of making fruit juice is potable water. Potable water can be defined as water that is free from physical, chemical and microbiological pollution. Drinking water must be physically clean and clear, colorless, and odorless. The water conditions used in the manufacture of fruit juice are shown in Table 2.2.

Table. 2.2. Drinking Water Quality Requirements (SNI 01-3553-2006)

No.	Test criteria	Requirements
1	Circumstances	
	Smell	Odorless
	Taste	Normal
	Color	Maximum 5
2	pH	6,0-8,5
3	Turbidity	Maximum 1.5 NTU
4	Solutes	Maximum 500 mg/L
5	Organic matter (KMnO4 number)	Maximum 1.0 mg/L

6	Total organic carbon	-
7	Nitrate (as NO3)	Maximum 45 mg/L
8	Nitrite (as NO2)	Maximum 0.005 mg/L
9	Amonium (NH4)	Maximum 0.15 mg/L
10	Sulfate (SO4)	Maximum 200 mg/L
11	Chloride (Cl)	Maximum 250 mg/L
12	Fluorida (F)	Maximum 1.0 mg/L
13	Sianida (CN)	Maximum 0.05 mg/L
14	Chlorine-free (Cl2)	Maximum 0.1 mg/L
15	Boron (B)	Maximum 0.3 mg/L
16	Metal contamination	-
	Lead (Pb)	Maximum 0.005 mg/L
	Copper (Cu)	Maximum 0.5 mg/L
	Kadmium (Cd)	Maximum 0.003 mg/L
	Raksa (Hg)	Maximum 0.001 mg/L
	Perak (Ag)	-
	Koblat (Co)	-
	Iron (Fe)	Maximum 0.1 mg/L
	Mangan (Mn)	Maximum 0.05 mg/L
	Arsen	Maximum 0.01 mg/L
	Kromium (Cr)	Maximum 0.05 mg/L
	Barium (Ba)	Maximum 0.7 mg/L
	Selenium (Se)	Maximum 0.01 mg/L
17	Microbial contamination	
18	Initial total plate number	Maximum 1.0x102 colons/mL
19	Final total plate number	Maximum 1.0x105 colons/mL
20	Coli-forming bacteria	<2 APM/100mL
21	Salmonella	Negative/100mL
22	Pseudomonas aeruginosa	Zero

Source: National Standards Agency (2006)

Sugar

Sugar or sucrose is a disaccharide compound that is chemically systematically called α-D-gluco-pyranosil-β-D-fructofuranoside and the molecular formula C12H22O11. Commercially, sucrose is produced from cane sugar or beet sugar and is obtained in the form of granulated sugar or syrup. Sucrose has a molecular weight of 342.30 and is made up of glucose and fructose groups. Sucrose has a very important role in food technology, because of its various functions, namely as a sweetener, texture former, preservative, flavor former, as a filler, solvent and as a trace element carrier. The molecular structure of sucrose can be seen in Figure 2.2.

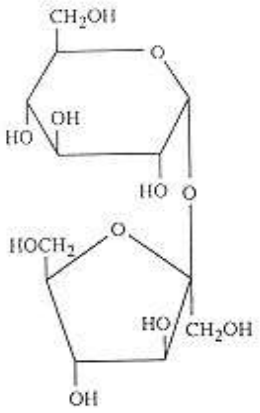


Figure 2.2. Molecular Structure of Sucrose

The main function of sucrose as a sweetener plays an important role because it can increase the acceptance of a food, namely by covering up unpleasant tastes. The sweetness of sucrose is pure, because there is no after taste, that is, the second taste that arises after the first taste. Sucrose is commonly used as a sweetness level standard for other sweeteners. The concentration of sugar added in the manufacture of fruit juice ranges from 11-15%. The requirements for sugar that are allowed to be used in the manufacture of fruit juice according to the Indonesian National Standard (SNI 01-3140-2001) are listed in Table 2.3.

Table 2.3. Permissible Sugar Requirements

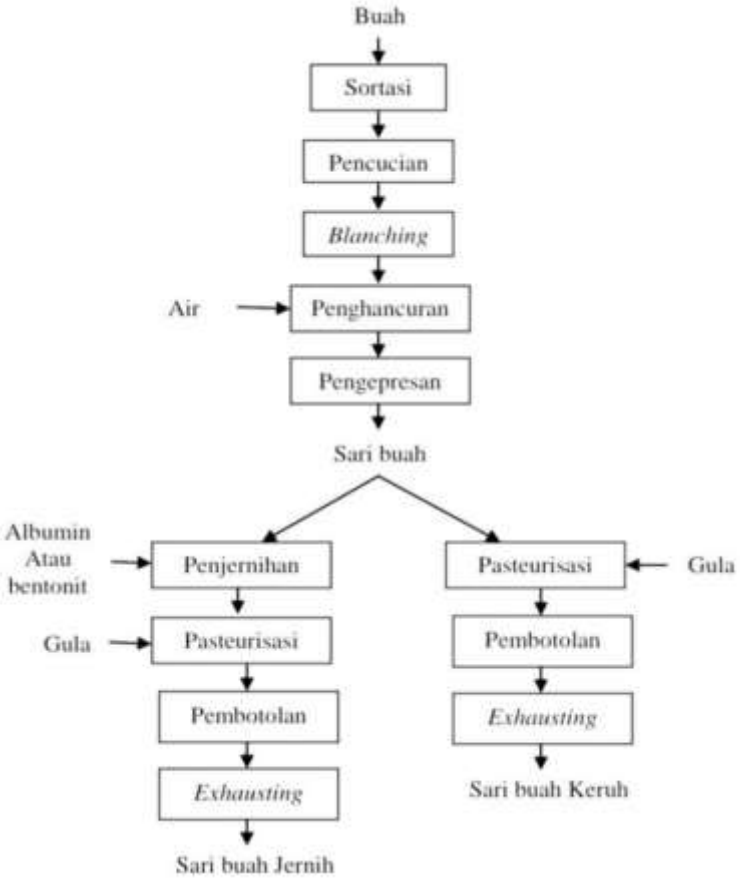
Kandungan	Requirements
Sakarosa	Min. 99.3%
Water (103°C, 3 hours)	Max. 0,1%
Reducing sugars	Max. 0,1%
Ash	Max. 0,1%
SO2	Max. 20 mg/kg
Metal contamination:	
Cu	Max. 20 mg/kg

Pb	Max. 1 mg/kg
Arsen	Max. 1 mg/kg
Color	Min. 53%
Foreign substances are insoluble	Max. 5°
Large type	granules 0.8 – 12 mm

Fruit Juice Processing Process

The process of making fruit juice generally includes the stages of sorting, washing, blanching, crushing, pressing, pasteurization, bottling, and exhausting. Fruit juice processing must go through several stages of the processing process, namely:

a. Sorting and stripping
   Sorting aims to separate between good fruit and bad or rotten fruit. Sorting is carried out by selecting fruits that are fully ripe and still in good condition (not rotten), it doesn't matter if the fruit is overripe.
b. Cutting and washing
   Cutting aims to reduce the size of the fruit so that the bleaching process can be evenly distributed and facilitate the process of fruit crushing and extraction due to its larger surface area. Washing is done with clean water so that the fruit is free from all inherent impurities, such as soil, dust, pesticide residues, and others.
c. Blanching
   The fruit has been washed, then blanching. Blanching can use either the dip or steam principle, depending on the characteristics of the fruit and the expected result. It aims to reduce the initial microbes, inactivate the enzymes catalase and peroxidase, and soften the fruit tissue.



d. Destruction

The fruit will be crushed so that an extract (fruit pulp) is obtained, while the pulp or residue is a by-product. In this crushing process, water is added in a certain proportion to help the crushing process (extraction).

e. Screening

The fruit juice obtained usually still contains solid particles so it needs to be removed in order to get clear fruit juice. Removal can be done by mechanical and chemical means. Separation by leaving it for some time will cause solid deposition due to the gravitational force solid particles, then the clear part can be taken. In addition, screening can be done using a cloth or filter paper.

f. Pasteurization

Pasteurization aims to reduce the number of microorganisms in the product by heating. Pasteurization is only suitable for food products with a pH below 4.2. Pasteurization is carried out at temperatures below 100°C.

g. Fruit cider bottling and exhausting

After the cooking process, it is filled into containers or bottles. The bottles and caps to be used must be sterilized first, by boiling them in boiling water for 30 minutes. Sterilization should be done shortly before the filling process, so that the bottle is not re-contaminated by air from the outside. The process of filling syrup into bottles must be carried out when the syrup is still hot (hot filling), with the aim that the remains of the remaining bioorganisms in the bottle can be inhibited from their growth. The thing that must be considered when filling into the bottle is the provision of headspace. The provision of intermediate space or headspace during filling

depends on the shape of the bottle cap used. Bottles with cork caps need a headspace of about 3.5 cm, while bottles with plastic caps need a headspace of about 2.5 cm. The exhausting process aims to remove air from inside the material and prevent air bubbles from forming in the bottled syrup.

h. Cooling

This stage is carried out to condition the juice to last longer. To maintain the quality of the young juice, the juice can be stored at a refrigerator temperature between 4-10°C, because at that temperature the life activities of destructive microbes can be inhibited in their growth.

RESEARCH METHODS

The Real Work Lecture (KKN) service program of Ibn Khaldun University Bogor (UIKA) aims to empower the youth of the recitation group to be able to generate additional income for the youth of the recitation group and for the family. The business developed is the processing of nutmeg into processed nutmeg juice drink products. The target of this program is that members of the recitation group are able to process nutmeg into processed products in the form of nutmeg juice drinks and market them. To achieve this target, there are several methods that will be used so that participants are able to process nutmeg into processed products in the form of nutmeg juice drinks, which are training and production practices and business practices. The following is the method of implementation:

1. Observations

The first step before the implementation of the activity is to conduct observations and interviews with the chairman and members of the study group, in order to explore the motivation and seriousness of each group member. With observation, the interest of each member in managing the business can be mapped. The results were discussed with Ust's partners. Dedy Hermawan to plan material that is in accordance with the abilities of the trainees.

2. Entrepreneurship training.

This recitation group was originally a socially and religiously oriented group and will change its mindset to have a business vision. For this reason, it is necessary to provide entrepreneurial insights and motivate members of the organization. With this training, it is hoped that the spirit of entrepreneurship will emerge. Without the spirit and entrepreneurial spirit, it is difficult for businesses to succeed well.

3. Nutmeg juice drink production training

Expertise in making products is needed and creativity in product development is also very well developed so that after training Not only can make products but you can also develop them. This training is aimed at introducing how to make nutmeg juice drink products. The training was given directly by the founder and business owner of Ust. Dedy Hermawan. Each participant must carefully pay attention to the production process of nutmeg juice drinks in detail, so that each can remind each other if anyone forgets the sequence of the process. Each of the training participants also directly assisted in the process of making nutmeg juice drinks.

4. Practicum of nutmeg juice drink production

The deepening of the training in the process of making nutmeg juice drinks is carried out with a direct practicum of making nutmeg juice drinks. All production processes are carried out by members of the taklim assembly, while the trainer only observes and gives directions if there is a wrong process flow. It also evaluates how successful the practicum activities have been.

5. Marketing training

Marketing training is provided so that participants have knowledge of various means to market their products. Participants were provided with marketing mix materials starting from how to make products that consumers like, price determination including calculating the cost of production which will later be used as the basis for determining the selling price, how to promote it (promotion) and entertainment channels. The marketing taught is not only selling directly to consumers but how to create a marketing network so that the products produced sell well. Also trained on how to sell online. In this marketing training, role playing techniques are used

6. Marketing practicum

Marketing practicum needs to be carried out to test the mentality of the participants in dealing with real consumers. Participants are given a target to be able to sell a certain number of products. Those who are able to sell the most will be given prizes.

The production of making nutmeg juice drinks is actually quite simple which can be easily done by the trainees. The production equipment provided is of various types which are complete as shown in Figure 1, which consists of:

1) Nutmeg grinding machine,
2) Pots of various sizes,
3) Nutmeg juice decoction of various sizes,
4) Gas stove for boiling nutmeg juice,
5) Refrigerators as storage and preservatives of products,
6) Fruit juice press,
7) other small equipment,
8) Bottle Packaging and Label Sticker.

Figure 3.1 Picture of the tool for making nutmeg juice

The production process of nutmeg juice drink is not complicated. Here are the steps to make nutmeg juice drinks.

a. Sorting and stripping
   Sorting aims to separate between good fruit and bad or rotten fruit. Sorting is carried out by selecting fruits that are fully ripe and still in good condition (not rotten), it doesn't matter if the fruit is overripe.

Figure 3.2 sorting and stripping process

b. Cutting and washing
   Cutting aims to reduce the size of the fruit so that the bleaching process can be evenly distributed and facilitate the process of fruit crushing and extraction due to its larger surface area. Washing is done with clean water so that the fruit is free from all inherent dirt, such as soil, dust, pesticide residues, and others.

c. Blanching

The fruit has been washed, then blanching. Blanching can use either the dip or steam principle, depending on the characteristics of the fruit and the expected result. It aims to reduce the initial microbes, inactivate the enzymes catalase and peroxidase, and soften the fruit tissue.

d. Destruction

The fruit will be crushed so that an extract (fruit pulp) is obtained, while the pulp or residue is a by-product. On the process This crushing, water is added in a certain proportion to help the crushing process (extraction).

Figure 3.3 The process of grinding nutmeg

e. Screening

The fruit juice obtained usually still contains solid particles so it needs to be removed in order to get clear fruit juice. Removal can be done by mechanical and chemical means. Separation by leaving it for some time will cause solid deposition due to the gravitational force of the solid particles, then the clear part can be taken. In addition, screening can be done using a cloth or filter paper.

f. Pasteurization

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g. Fruit cider bottling and exhausting

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It depends on the shape of the bottle cap used. Bottles with cork caps need a headspace of about 3.5 cm, while bottles with plastic caps need a headspace of about 2.5 cm. The exhausting process aims to remove air from the material and prevent the presence of air bubbles in the bottled syrup.

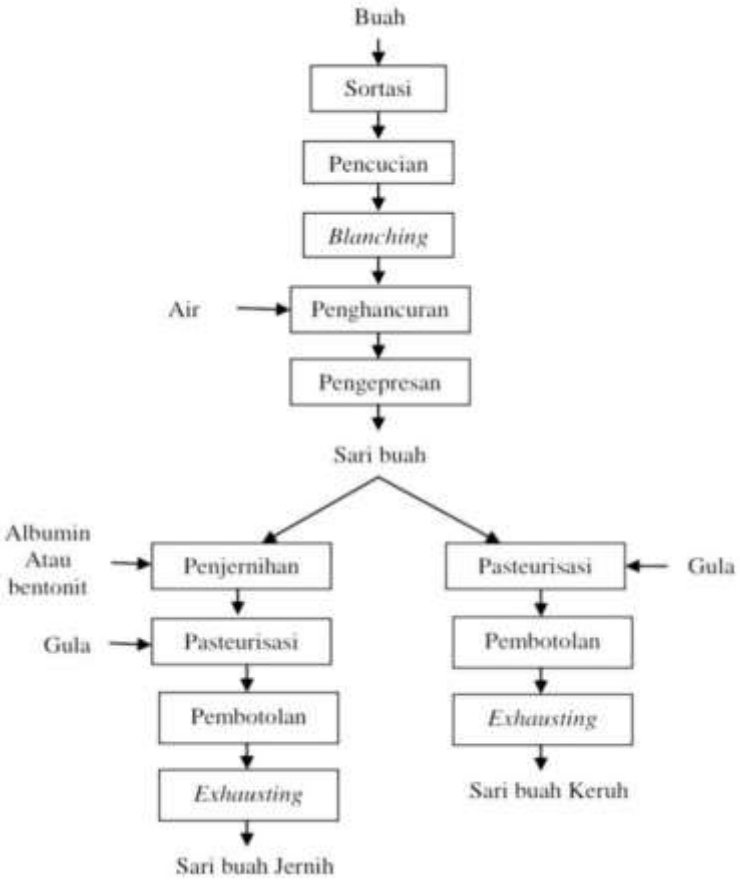

Figure 3.4 Bottling of fruit cider and exhausting

h. Cooling

This stage is carried out to condition the juice to last longer. To maintain the quality of the young juice, the juice can be stored at a refrigerator temperature between 4-10°C, because at that temperature the life activities of destructive microbes can be inhibited in their growth.

RESULTS AND DISCUSSION

The training and assistance carried out by the KKN team was responded very well by the fostered partners. In addition to being given training for the production process, fostered partners are also given training to calculate the financial aspects of the business. This financial training is facilitated by a very simple method so that it is easy for participants to understand. From the experience of Ust. Dedy Hermawan if this business is pursued, then the profit obtained by only producing 1 kg of nutmeg is quite large, with the following details:

Estimated Processing of 1 Kg of Nutmeg

Nutmeg juice drink

Price of 1 Kg of nutmeg to make nutmeg juice drink = Rp 10,000,-
Price of 1 Kg of Sugar = IDR 13,000,-
Price 1 Bottle of 250 ml = Rp 550,-
Packaging label sticker price = IDR 110,-
Produces nutmeg juice drink 30 bottles of 7.5 Liters
Price per bottle now = IDR 6,000,-
Sales revenue = Rp 6,000 x 30 = IDR 180,000
Cost = IDR 42,800,-
Profit from nutmeg juice drink= IDR 137.200,-

This community service program is carried out for one month starting from September 1 to September 30, 2021, every Saturday or Sunday to take advantage of the day. The service process begins with surveys and interviews with fostered partners and business partners. The goal is to map out what materials should be provided. It was agreed that the implementation of the program began with the provision of entrepreneurial materials to participants with the aim of fostering an entrepreneurial spirit so that after the training this group of participants could apply the knowledge that had been obtained to be used as a means of business.

From the results of the entrepreneurial motivation training, it seems that there is a seriousness of the youth participants in participating in the training as evidenced by the many questions that make the training atmosphere live. There is enthusiasm from the participants to seriously make this recitation group not only religious activities but also to develop the economy. Participants were also very enthusiastic about participating in the training on making nutmeg juice drinks so that the atmosphere became very lively and full of joy. The participants diligently follow all the production processes taught by the trainers. Participants also always help the trainer in preparing the materials, equipment and equipment needed.

The participants faithfully followed the entire series of events from the initial process to the end, namely packaging nutmeg juice drink products and storing them in the refrigerator. It seems that the participants are used to cooking so that the event was very smooth and successful.

In the following week, participants are required to take part in a nutmeg juice making practicum by bringing their own ingredients. Partners provide space and equipment and participants are asked to carry out the production process with their groups. The trainer only supervises and gives directions so that there are no process errors, but it seems that the enthusiasm of the youth makes the atmosphere very crowded and successful participants can make nutmeg juice drinks independently, because indeed the process is not too difficult to do.

Marketing is a determining factor for the success of a product, therefore the next week is marketing training. Regular speakers from Ust's partners. Dedy Hermawan is experienced in marketing processed nutmeg products. Participants were given training on how to market nutmeg juice drink products with the right target market, with cheap word-of-mouth promotions, utilizing recitation networks and other groups. In today's marketing, you must also be able to utilize social media either through Watsapp groups, Instagram, or other social media. They were also taught how to utilize on-line media that allows trainees to sell their products online, taking into account the expiration period of the product. In this training, in addition to Q&A, role playing was also carried out where there were participants who were appointed to act as sellers and buyers, so that the atmosphere became very lively because they saw the cuteness of the participants' appearance.

CONCLUSIONS

The community service program in order to empower this recitation group is in the form of making nutmeg juice drink products. This program went well, because the resulting products were easy to produce. It doesn't take long to be able to master the technology of making this nutmeg juice drink, especially done by a group, so as to speed up its absorption. Until now, there is still communication between fostered partners and Ust. Dedy Hermawan because if you want to make nutmeg juice yourself, you have to borrow the tools, this is because the price of realistically expensive tools. Meanwhile, the market prospects are wide open because nutmeg juice drinks are healthy drinks that can be sold internally between study participants, and can be sold to other study groups and housing residents whose economy is average middle class.

Indeed, there is still a drawback, namely the lack of equipment to make nutmeg juice drinks, so it is still not able to practice regularly both the manufacture of the product and its marketing. For this reason, it is recommended to the participants to be able to jointly raise funds in order to buy equipment, because actually economically the participants are able to raise funds, all it takes is the will to move forward. In addition, for those who want to carry out community service, they can replicate this empowerment program with different participants and by adding other products such as snacks made from nutmeg.

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