

## Home Industry Tempe Factory One of the Community Solutions in Overcoming Rising Unemployment Rates in Kampung Lebak Pasar

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### ABSTRACT

This study aims to analyze how to develop a small tempe factory home industry in the context of poverty alleviation in Cigudeg village, Bogor district. By conducting product quality training, packaging selection, business analysis training, and business development. To overcome the weakness of limited manpower, more modern tools can be overcome, starting from production - distribution - marketing so that it is more effective and efficient. The target for this individual KKN activity plan is so that all people can enjoy a better life through the development of a home industry group system, so as to be able to increase people's income. Less skilled Human Resources are given special training for small business management which includes planning and organizing. Motivate the craftsmen for the business they are engaged in so that they can focus on developing their business to the fullest.

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### INTRODUCTION

The home industry is a business unit/company on a small scale engaged in certain industrial fields. Usually, this business only uses one or two houses as a center for production, administration, and marketing simultaneously. When viewed from the business capital and the number of workers absorbed is certainly less than large companies in general. According to Jasa Ungguh Muliawan in the book Home Industry Management: Business Opportunities in the Middle of a Crisis, he said that the average workforce is 5-10 people.

Home industries in general are more traditional business units, in the sense of implementing good organizational and management systems as is usual in modern companies, but there is no clear division of labor and bookkeeping systems (Tambunan, 2002). According to Law No. 9 of 1995 concerning Small Businesses, the home industry or small industry is an industry that has a maximum net worth of IDR 200 million, excluding land and buildings where the business is located. Annual sales results of approximately IDR 4 billion in 1 year. Is a business itself, not a subsidiary of an individual business form, one example is a tempe factory.

The first Indonesian tempe factory in China was inaugurated in the city of Shanghai on January 19, 2021. The factory with the Seastar Foods Co Ltd flag is located in the food processing area in Songjiang district, Shanghai. The first Tempe industrial product was named Rusto Tempeh. The initiation of the establishment of this factory was not only to meet the needs of the Indonesian people in China, which is quite large but also to promote tempeh as one of the important icons of Indonesian food products in that country.

Tempe is a fermented product that is generally made from fermented soybeans and has good nutritional value. Fermentation in the manufacture of Tempe occurs due to the activity of *Rhizopus oligosporus*. Fermentation in tempeh can remove the unpleasant smell of soybeans caused by the activity of the lipoxygenase enzyme. Fermentation of soybeans into tempeh will increase the phosphorus content. This is due to the work of the phytase enzyme produced by *Rhizopus oligosporus* which can hydrolyze phytic acid into free inositol and phosphate. According to Dewi and Aziz (2009), tempeh is generally white, due to the growth of mold mycelia which glues the soybean seeds together to form a denser texture. Tempe has a distinctive aroma due to the degradation of the components of the soybean itself. Apart from being cheap and having a lot of efficacy in it, making tempeh can be one of the solutions for the community to make a living amidst economic difficulties.

Poverty is a social problem that does not stop, even though up to 2012 it has decreased as follows: from 13.33 percent in 2010 it fell to 12.49 percent in 2011 and fell again to 11.6 percent in 2012 of total Indonesia's population (BPS, 2012). With the decline in the poverty rate, it is necessary to be vigilant of the government and the community, because families who have now been eradicated from poverty may return to poverty, and experience uncertain family economic shocks. One of the causes of this poverty is the high unemployment rate. Given the large number of the labor force that appears every year, as well as several factors such as age level and inflation, it is difficult for many people to find work or what is called unemployment.

The problem of unemployment has always been a problem that needs to be solved in the Indonesian economy. The increase in the number of people who are getting bigger every year results in an increase in the number of the workforce equal to the number of people looking for work will increase and also be followed by an increase in the workforce. Most of the poor in Indonesia are rural people, for example in the Lebak Pasar village they only depend on agricultural activities for their income, so when the yields they get decrease, the economy becomes even more difficult. The large number of young people in the Lebak Pasar area who still spend their daily lives only with useless things after graduating from school is also one of the factors in the increasing unemployment rate, especially in the Lebak Pasar villages.

One of the factors for a large number of unemployed people in Lebak Pasar Village is the lack of business opportunities and the lack of community inspiration to open new business opportunities. They only rely on existing business opportunities without wanting to take the risk of opening new jobs.

The home industry held by one of the Lebak Pasar residents is one of the solutions to reduce rising unemployment and can be developed into productive economic activities that can increase income, apart from relying on income from the agricultural sector.

The small home industry for making tempeh in Cigudeg village is very enthusiastic, with consumers not only from that area but also from outside the area. Tempe production in Cigudeg village has started quite a lot to make it. They do the manufacture of tempeh themselves, up to marketing and distribution, they also do it themselves with limited abilities and skills. However, from the efforts that have been made for almost two generations, in terms of their economy, they have not experienced an increase in their standard of living. For unknown reasons.

Because of that, to reduce the unemployment rate in Kampung Lebak Pasar, since the author has just opened a tempe factory business, therefore the author intends to recruit new employees, the majority of the recruitment of employees is taken from unemployed people in Kampung Lebak Pasar. The existence of a temple factory home industry, it can reduce the unemployment rate, especially in the Lebak Pasar village.

### **Objective**

The purpose of making tempeh at one of the factories in Lebak Pasar Village is to provide a solution to the community by opening up employment opportunities through the Tempe-making home industry so that the unemployment rate in Lebak Pasar Village decreases, through direct and indirect training processes, so that unemployed people have a job and income.

### **Benefit**

1. Employing residents who generally do not work fully.
2. Providing additional income not only for workers or family interests but also for other family members.
3. Able to produce goods needed by the local population and the surrounding area more efficiently and cheaper than large industries.

In addition, according to Muliawan, J.U. (2008) the home industry also has an important position in the economic sector, namely providing benefits from a social perspective that plays an active role in the economy. Here are some other benefits of the home industry for the economy:

- a) Creating broad business opportunities but with relatively inexpensive financing.
- b) Taking a role in increasing and mobilizing domestic savings.

- c) Has a complementary position to large and medium industries.
- d) Encouraging the emergence of domestic entrepreneurship while saving state resources.
- e) Encouraging inter-regional and intra-regional decentralization processes, because small home industry businesses can be located in small towns and villages.
- f) Using labor-intensive technology, to create more job opportunities than those provided by large-scale enterprises.

### IMPLEMENTATION METHOD

The training was conducted offline at the Tempe factory in Lebak Pasar Village, Cigudeg District, Bogor Regency, after previously surveying the training location directly. Before the training begins, there are several preparatory steps taken, namely:

1. Order tempeh yeast through an online store
2. The process of personally producing tempeh by KKN participants as a sample is to be distributed at the end of the training.
3. Training is carried out while adhering to health protocols recommended by the government.
4. The training was attended by less than 10 people with the majority of the unemployed and all participants wearing masks or face shields and also keeping their distance.
5. Training in the form of demonstrations or practices on how to make tempeh with a variety of flavors and aromas such as the aroma of onions and the spicy taste of tempeh. The speaker in this training was Mas Budi (the person in charge of the Tempe factory). Apart from holding a demonstration on how to make tempeh, there was also a question and answer session for the training participants. At the end of the event, participants were given guidance through the Whatsapp group regarding the procedures for marketing tempeh in the modern era.

### RESULTS AND DISCUSSION

Steps in making tempeh:

1. Wash the soybeans thoroughly
2. Soak enough soybeans in plain water for 12 hours
3. Peel the epidermis of the soybeans while rubbing them with both hands or peel the epidermis one by one, make sure all the epidermis is separated from the soybeans so that later the tempeh fungus can grow
4. Then, proceed with boiling the soybeans for 30 minutes, after boiling
5. Discard the first cooking water, and boil the soybeans again for the second time for 10 minutes after boiling so that the soybeans are sterile from all unwanted microbes
6. Drain the soybeans, make sure there is no water still attached, then wait for the soybeans to cool
7. When it's cold, mix one teaspoon of yeast with the soybeans, and stir until blended
8. Separate some soybeans into several places, according to the desired number of variants
9. Put chili powder, salt, and garlic powder in a suitable container, then stir until smooth
10. Pack the tempe into clear plastic and glue the packaging with fire
11. Make holes in the plastic with a toothpick evenly over the entire surface, because the fungus that grows on tempeh is a fungus with aerobic characteristics, in other words, mushrooms on tempeh can grow in the presence of oxygen so that mushrooms can grow
12. Place the tempe candidate in a damp and dark place, and wait for a few days, the fungus grows to fill the plastic, and the fermented soybeans become tempeh.

The process of making tempeh is made using fermentation or fermentation, fermentation is a microbial activity in foodstuffs. Microbes that play a role in making tempeh are types of mold fungi such as *Rhizopus oligosporus*, and *Rhizopus oryzae*, which are known as tempeh yeast. *Rhizopus oryzae* produces carbohydrate-degrading enzymes such as amylase, cellulase, xylanase, glucoamylase, and protease. During fermentation, carbohydrates will be reduced because they are broken down into simple sugars. Protease enzymes will form the protein content in tempeh. This is what will make tempeh have a high protein content (Nur, 2006).

As one of the main side dishes for Indonesian people, because it contains high vegetable protein, tastes good, can be varied into various types of dishes and the price is affordable for all levels of society, making tempeh easy to find anywhere and in any area throughout Indonesia. , even in other countries, tempeh has also begun to be produced as an alternative to consuming vegetable protein. With such great potential, tempeh can develop even more in the future, one of which is by having tempeh with various flavors and aromas. Therefore, we invite people who do not have a job (unemployed) in the Lebak Pasar area, Bogor Regency, where the majority are young people, to have new knowledge related to this skill. We hope that the knowledge shared can be continued so that it can create side jobs for the local community.

The training took place quite interactively, communication did not only come from one direction (the speaker to the participants) but two directions (the speaker to the participants, and the participants to the speakers). This can happen because training materials like this are rarely given to people who don't have a job here.

## CONCLUSION

Research that can be used as a solution for Cigudeg Village, Kampung Lebak Pasar, and Villages whose residents' finances have decreased due to the co-19 pandemic. It is hoped that the role of the Home Industry through this research can become a reference so that unemployed residents and residents affected by the Covid-19 pandemic in their financial sector can have jobs as well as be able to prosper the surrounding residents to play an active role in trying to utilize the facilities. Not only in seeking profits, this home industry is also able to become an innovation for the community and the village itself. The existence of a home industry business, especially a Tempe factory in Lebak Pasar village, can reduce unemployment rates

1. The development of the temple factory home industry business has so far been able to influence the decline in the unemployment rate in the Lebak Pasar village
2. The Tempe factory home industry, which is located in the Lebak Pasar village, also makes various kinds of tempeh snacks
3. The marketing route for Tempe products includes two channels, namely direct marketing at the nearest market and marketing through online media (Facebook).

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