**TEKNIK PENGOLAHAN IKAN LAUT**

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Abstract

The training of the fish processing is meant to socialize knowledge and skills in fish processing safety and healthy to consumed for the fish sellers in Trisik Beach, Kulon Progro, DIY.

The 15 fish sellers attended training from Trisik Village. The training conducted 5 times, consist of one session of theory and 4 session with practices. The methods of training were lecturering, demonstrated, and practice on the spot. The evaluation has done after the training had finished.

The results showed that participants matered the training materials, that consist of : (1) hygiene in fish processing, (2) processing fish-preserving products ie. Fish creakres, and smoked fish; and (3) processing fish-readu serve products ie. Siomay, ikan acar kuning, and ikan saos asam manis in hygiene procedures. The products have been applied in PKK Trisik Village branch, Kulon Progo, DIY.

1. PTBB FT UNY [↑](#footnote-ref-2)