

**TEKNOLOGI PENGOLAHAN BUAH NAGA
DAN DIVERSIFIKASI PRODUK OLAHANNYA
SEBAGAI UPAYA PENINGKATAN
JIWA KEWIRAUSAHAAN DI SMK AGRINDUSTRI**

Oleh: Ichda Chayati, Nani Ratnaningsih, dan Titin Hera Widi H.
FT Universitas Negeri Yogyakarta

Abstract

The community program is dedicated to: 1) give alternative of processing technology of dragon fruit in SMK Agriindustri to preserve and maintain its nutrients, 2) give alternative of product diversification of dragon fruit, and 3) give entrepreneurship motivation by having skills to process dragon fruit.

The programs were done in August 3rd and 4th 2010, located at SMK Agriindustri Nanggulan Kulonprogo. Oral presentation, demonstration, and practicing were used as methods while training. The program was evaluated its inputs, processes, products, and trainee satisfactions.

The evaluations showed that: 1) Dragon fruit could be processed by sugar preservation, which its products were in the range of standards. 2) Dragon fruit could be processed into 6 products, i.e. dragon fruit syrup (simple and special grade), dragon fruit extract, dragon fruit instant drink, dragon fruit jam, and dragon fruit candy. 3) The community program was suitable with the need of trainee and it could increase the motivation of trainee's entrepreneurship.

Keywords: *dragon fruit, processing technology, product diversification, entrepreneurship*