

EMPOWERMENT OF THE KEREKAN VILLAGE COMMUNITY THROUGH PROCESSING *EMPRIT* GINGER INTO GINGER SHAKE

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Abstract

The large potential of the number of *emprit* ginger plants grown by villagers can be optimized as a ginger beverage product that has the potential to improve their welfare. This initiative can serve as an effective home-based processing enterprise in reducing unemployment, increasing individual income, and stimulating economic growth in the region, thereby harmonizing economic development between rural and urban areas. The main objective of this community service project is to empower the community in Kerekan Hamlet by processing *emprit* ginger into ginger shake drinks. The approach applied is Participatory Action Research (PAR), which involves the community as partners in all stages of the activity, from problem identification to the end of implementation. During the mentoring, the materials taught included an understanding of the health benefits of ginger, which requires further processing to produce various variants of ginger products. The results of this community service indicate that assistance in processing ginger *emprit* products can generate new business opportunities that can stimulate community economic growth.

Keywords: *People Empowerment; Emprit Ginger; Ginger Shakes.*

Abstrak

Potensi besar dari jumlah tanaman jahe *emprit* yang ditanam oleh penduduk desa dapat dioptimalkan sebagai produk minuman jahe yang berpotensi meningkatkan kesejahteraan mereka. Inisiatif ini dapat berperan sebagai usaha pengolahan rumahan yang efektif dalam mengurangi tingkat pengangguran, meningkatkan pendapatan individu, serta merangsang pertumbuhan ekonomi di wilayah tersebut, sehingga tercapai keselarasan dalam perkembangan ekonomi antara daerah pedesaan dan perkotaan. Tujuan utama dari proyek pengabdian masyarakat ini adalah memberdayakan masyarakat di Dusun Kerekan dengan cara mengolah jahe *emprit* menjadi minuman shake jahe. Pendekatan yang diterapkan adalah *Participatory Action Research* (PAR), yang melibatkan pihak masyarakat sebagai mitra dalam seluruh tahap kegiatan, mulai dari identifikasi masalah hingga akhir pelaksanaan. Selama pendampingan, materi yang diajarkan meliputi pemahaman tentang manfaat jahe bagi kesehatan, sehingga memerlukan proses pengolahan lebih lanjut untuk menghasilkan berbagai varian produk jahe. Hasil dari pengabdian masyarakat ini mengindikasikan bahwa pendampingan dalam pengolahan produk jahe *emprit* mampu menghasilkan peluang usaha baru yang dapat merangsang pertumbuhan ekonomi masyarakat.

Kata kunci: *Pemberdayaan Masyarakat; Jahe Emprit; Shake Jahe.*

1. INTRODUCTION

Ginger is an herbal plant that has relatively high popularity in Indonesia (Wulandari et al., 2021). The spicy sensation produced by ginger can provide a warm feeling to the body. Apart from that, ginger is also believed to have the ability to increase endurance. Therefore, ginger has been a popular commodity throughout history (Nana et al., 2020; Puteri et al., 2021). This plant has long been used as a cooking spice, medicinal ingredient and health drink. In general, ginger is known in three main variants, namely elephant ginger, red ginger and emprit ginger (Edy & Ajo, 2020).

Kerekan Hamlet, located in the Tegalrejo sub-district, has identified the Emprit ginger plant as a source of potential business opportunities. The large number of emprit ginger plants planted by village residents has become the basis for developing products that can support economic growth and reduce poverty. The tradition of planting emprit ginger plants and knowledge about it has been passed down from generation to generation from previous generations to future generations. Even today, in Kerekan Hamlet, this practice is still maintained, and almost the entire village participates in planting emprit ginger.

Based on the results of an interview with Mrs Endang, who serves as Head of Sidorejo Village, Kerekan Hamlet has been transformed into a part of Sidorejo Village, which focuses on cultivating emprit ginger plants. In this case, Kerekan Hamlet is an area that carries the *empon-empon* theme, where the community collects and cares for emprit ginger plants as part of economic initiatives and local traditions.

Processing emprit ginger plants into more complex products produces more significant profits than selling raw harvests without prior processing (Hasiholan & Amboningtyas, 2021; Kholid et al., 2020). Edy and Ajo (2020) argue that the transformation of ginger plants into instant products has the potential to increase family economic income, primarily if implemented effectively. The processing of instant ginger products opens up opportunities to increase economic income, strengthen food security within the family, and expand local economic potential in the area (Maitimu, 2020).

Instant ginger is a form of processed ginger that can be made relatively quickly. In the manufacturing process, hygiene factors in production are essential, as well as selecting quality ginger to produce superior instant ginger products. The health benefits of ginger extract are also very diverse, including being able to relieve headaches, coughs, and colds, improve digestive disorders, and be effective as an anti-nausea and anti-motion sickness medication. However, not all individuals are aware of the potential health benefits of ginger and the right way to process it (Retnowati & Retnowati, 2019).

Until now, the residents of Kerekan Hamlet have sold their harvest of emprit ginger without going through the processing stage and usually sell it to herbal medicine companies at varying prices. As a result, they often need to obtain adequate profits and often even face losses. Through processing emprit ginger into a ginger shake, it is hoped that it can help the community develop small and medium industries that utilize the emprit ginger harvest and produce products that are in demand by the community. This step is expected to change the dynamics of the community's economy.

This processed ginger emprit product can become a superior product in the future in Kerekan Hamlet, Sidorejo Village, Tegalrejo District. Thus, this processing effort can provide more significant benefits and contributions to the economy and development of local communities.

The food processing industry has a significant role in various aspects, such as absorbing labour, increasing people's income, and contributing to regional economic growth to achieve balanced economic development between rural and urban areas. On a home industry scale, ginger shake production is one effort that can be developed. The abundant availability of emprit ginger in society is the main factor that encourages the use of ginger as the main ingredient in making ginger shakes.

Not all community members carry out further processing stages of ginger before selling it on the market. On the other hand, most of the emprit ginger is sold in raw form or still as an essential ingredient for products such as empon-empon or herbal medicine. This impacts lower selling prices than ginger, which has been processed into products such as ginger drinks, packaged drinks, or even dry powder. Therefore, through processing businesses into ginger shakes, communities have the potential to change the dynamics of the local economy and produce products that are of higher value.

One of the efforts made to empower the community in Kerekan Hamlet is through holding training on processing emprit ginger into the ginger shake. In this training, several members of the Mandiri Women's Farmers Group (KWT) were invited to participate. They will be explained the benefits of the ginger plant after processing it into a ginger shake.

The training will include guidance on making ginger shakes, which will involve several stages from the initial process until the ginger shake is ready for market. During the training, participants will receive instructions regarding the comprehensive process of making ginger shakes, including the techniques that must be applied to produce a quality product.

Through this training, members of the Dusun Kedera community will gain a deeper understanding of the benefits of processing emprit ginger into the ginger shake, as well as practical skills to produce this product effectively. This will open up

new opportunities to empower the local economy and help raise the standard of living of local communities.

2. METHOD

This research uses the Participatory Action Research (PAR) method. The Participatory Action Research method is a research approach that aims to connect the research process with social change. The social change sought in this approach is how empowerment can achieve three criteria: the creation of a shared commitment with the community, the presence of local figures who play a role in the community, and the formation of new institutions based on community needs.

This research integrates the research process into the environment and community interests, intending to find concrete solutions to common problems and issues that require joint action and reflection. This approach seeks to contribute both in the theoretical and practical realms by producing a deeper understanding of the social dynamics that occur in society and formulating solutions that can be implemented in real terms (Cornish et al., 2023).

PAR (Participatory Action Research) is a research approach that involves researching to define problems and apply information in action as a solution to the problems that have been defined. The PAR approach emphasizes collaboration and participation, with "research by, with, and for people", not "research on people". In this context, PAR is a method that involves individuals directly in the research process.

Participatory is a critical word in the PAR approach, which indicates that individuals play a central role and have relevant information about a social system, such as the community being studied. Participants participate in planning and implementing action plans based on research findings. This way, PAR focuses on empowering and giving voice to those usually positioned as objects in conventional research. With this approach, PAR seeks to create real social change based on a more profound and participatory understanding of relevant issues and solutions found through a collaborative process between researchers and participants (Rahmat & Mirnawati, 2020).

PAR (Participatory Action Research) presents approaches to change the dynamics of relationships between individuals and organizations that are usually the focus of research and development projects. This approach encapsulates our role as facilitators rather than experts, managing interactions with business institutions and collaboration between community members and the industrial household sector.

In the PAR framework, these principles are used as a basis for operations. This approach is driven by ideas emerging from society, recognizing the importance of active participation and contributions from individuals involved in research or

development programs. Thus, PAR seeks to create close collaboration between the parties involved, shifting the role of researchers from the position of "expert" to facilitator and partner in the change process (Afandi, 2018).

In order to achieve this goal, the researcher adopted the following approach: First, build a discussion group. This involves building on existing humane relationships and forming discussion groups with the community. The aim is to reach an understanding in planning the research to be carried out. The formation of this discussion group aims to facilitate better supervision in planning actions and coordinating the program that will be implemented.

Second, carry out an analysis of ongoing social problems. After the social group is formed, the next step is to hold discussions with the community to analyze the problems currently facing Kerekan Hamlet. This analysis process aims to identify and classify existing problems, as well as determine which ones are the most critical and need joint attention. The purpose of this analysis is to design actions or solutions that will be taken in order to overcome existing problems.

Third, design a problem-solving strategy. After the problem analysis was carried out with the community, the next step was to design a problem-solving strategy with collaboration from the residents of Kerekan Hamlet. Fourth, carry out potential and asset mapping. After the problem-solving strategy has been designed, the next step is to map the potential and assets in the Kerekan Hamlet area. This includes mapping natural resources, human resources, and other aspects that support the problem-solving process. This mapping aims to understand the resources that are available and can be utilized in problem-solving efforts.

Fifth, establish a network with stakeholders. This step involves interacting and collaborating with various parties who have relevant interests to support and facilitate the implementation of actions to be taken by the community. Sixth, carry out change actions. After all the previous steps have been carried out together, from forming discussion groups to building networks with stakeholders, the next step is to implement the change actions that have been mutually agreed upon. This action is an actual implementation of the problem-solving strategy formulated to overcome the problems identified together with the community.

Seventh, carry out evaluation and reflection. After implementing the change actions, the next step is to conduct a joint evaluation and reflect on further developing the actions taken, intending to increase the effectiveness and efficiency of the program. Eighth, expanding the movement and preparing an RTL (Follow-up Plan). Once the program is running well, the following action is to expand the scope of the movement and plan the follow-up steps to be taken. With this, it is hoped that the residents of Kerekan Hamlet will become more empowered and prosperous through the change action program that has been implemented.

3. RESULTS AND DISCUSSION

This community service activity aims to empower the community in Kerekan Hamlet by processing emprit ginger into a ginger shake. Through this process, new job opportunities can be created, which can reduce the unemployment rate in the area. Thus, it is also hoped that the income of the people of Kerekan Hamlet will increase significantly.

Local people with motivation and interest in the world of entrepreneurship can take advantage of this opportunity to get information about business opportunities that can generate income. With training and development in processing emprit ginger into a ginger shake, it is hoped that people will be encouraged to seek information and participate in economic efforts that have the potential to provide additional income. This can improve the quality of life of local people and encourage economic development in the area.

One proposed solution is to develop a home industry that focuses on processing emprit ginger plants into ginger shakes. This step aims to create a facility where the raw material, emprit ginger, is processed into a finished product with significant added value. This finished product is designed to have a higher value to increase profits.

Through the development of this home industry, a new source of income will be created for the community. The profits from increasing the added value in processing emprit ginger into ginger shakes will directly contribute to improving the community's economy. In this way, it is hoped that this effort can help improve the standard of living and welfare of the people in Kerekan Hamlet.

Indicators of program achievement implemented in this KKN activity include increased entrepreneurial motivation after receiving practical material regarding entrepreneurship and its prospects. In general, women in Kerekan Hamlet are housewives who help their husbands on agricultural land, so they may need to gain the knowledge or encouragement to utilize various variations of emprit ginger plants as a source of income.

Through delivering material about entrepreneurship, they perceive that entrepreneurship can significantly benefit the family. By running a business at home, they can generate income while still carrying out responsibilities in taking care of the household. This encouraged them to explore the potential of processing ginger emprit as a profitable business opportunity. In this way, this program has succeeded in increasing entrepreneurial motivation and broadening people's insight into existing economic opportunities.

The results of community service activities in Kerekan Hamlet, Sidorejo Village, have succeeded in changing community behaviour patterns in managing their agricultural products, especially emprit ginger. People now tend to process

emprit ginger into products in ginger shakes rather than selling it in raw form. This results in products with higher selling value and greater profits. The positive impact is the creation of new business opportunities, which help reduce the number of underprivileged people because more jobs are available.

One of the outputs produced is training for the community on how to process raw ginger into powdered ginger so it can be sold as a finished product. Through this training, the economic value of emprit ginger can be increased significantly. If the results of the training are in line with expectations, then the contribution to community empowerment and economic improvement can overcome the economic problems faced. Thus, by changing the processing pattern of emprit ginger, this program seeks to achieve a broader positive impact in improving the economy and community welfare.

The condition of the community in Kerekan Hamlet has several advantages that can be exploited. Most of them have a profession as emprit ginger farmers, which is an essential asset in processing ginger shake products. This advantage comes from the potential of their agricultural products, which can be used as an essential ingredient in making ginger shakes. This provides an advantage because they have a supply of raw materials that do not need to be purchased from outside when they want to make a product.

However, on the other hand, several weaknesses need to be overcome. One of them is the level of public knowledge about the entrepreneurial spirit, which still needs to be higher. Therefore, efforts are needed to provide direction and motivation regarding the benefits of entrepreneurship. Training is also needed to process raw emprit ginger into ginger drinks ready to be sold as a dry ginger powder. These steps will help overcome knowledge and skills barriers in exploiting existing potential, as well as encourage people to take entrepreneurial opportunities that can sustainably improve their economy.

Outcome activities from this community service focus on training the community in making ginger shakes. However, in the ginger shake production process, there are specific challenges that need to be overcome. One is the need for more time efficiency because the process is still done manually. This could become a problem when this business is running and demand increases.

Despite this, ginger shakes have become a favourite drink among the general public. Its popularity is due to its benefits recognized by many people. Ginger shakes are thought to have a warming effect on the body, which in turn can increase endurance. Therefore, this drink is popular and sought after by many people, mainly because of its functions related to health and increasing body immunity. Given this fact, training in making ginger shakes has excellent potential to provide economic

and health benefits to the community. However, challenges in production need to be overcome so that this business can run efficiently and sustainably.

This program is a community service initiative that focuses on a research, assessment or study-based approach in a particular area to produce tangible outcomes and a positive impact. The planned output of this program is the processing of raw emprit ginger into a ginger shake product ready to be sold on the market.

To realize this outcome, the ingredients needed include 2 kg of emprit ginger, 3 kg of granulated sugar, and a sufficient amount of salt. The processing process will involve stages such as the preparation of ingredients, processing of ginger, mixing with sugar and salt, packaging process, and other related steps.

By providing training and mentoring, the community can understand and implement these steps effectively. As the final result, it is hoped that they will be able to produce quality ginger shake products ready to be sold on the market. Apart from providing economic benefits, this program also has the potential to increase the added value of local products and provide alternative processing of emprit ginger that is more valuable for the community.

The training on making ginger shakes from raw ingredients to finished products taught to the Dusun Kerekan Independent Farming Women's Group included several essential steps. The following are some of the stages included in the training:

a. Emprit Ginger Washing

Before carrying out further processing, the first step taught is to wash the emprit ginger well. This is done to ensure that the ginger to be processed is clean and free from dirt or other foreign materials. Good washing will ensure that the raw materials used in the production of ginger shake are the best.

This training will discuss practical methods for washing emprit ginger, including the correct steps for cleaning ginger, ensuring there is no remaining soil or dirt, as well as how to maintain cleanliness during the washing process. By teaching the correct steps for washing emprit ginger, training participants can understand the importance of cleanliness in the raw material processing process. This will contribute to producing a final product that is high quality and safe for consumption.



Figure 1. Washing *emprit* ginger

b. Process of Grating *Emprit* Ginger Manually

The next step in training is the process of manually grating *emprit* ginger. After the *emprit* ginger has been cleaned, this step aims to extract ginger juice, which will be used in making ginger shake.

The training will teach participants how to grate ginger *emprit* efficiently and safely. This includes how to hold and move the ginger on the grater, as well as techniques for getting the right ginger juice without damaging its quality.

By mastering good ginger grating techniques, training participants will have essential skills in making ginger shakes. The correct grating process will ensure that the resulting ginger juice is of high quality and provides a distinctive taste and aroma to the final product.



Figure 2. Grated *emprit* ginger

c. Squeezing Ginger Juice from Grated Ginger

After the *emprit* ginger is grated, the next step is the squeezing process to extract the ginger juice from the grated results. This process aims to ensure that all the valuable ginger juice can be extracted to the maximum.

Training participants will be taught about effective and efficient extortion techniques. The squeezing process is usually carried out in several stages to

ensure that all the ginger juice has been removed. In this training, participants will learn how to squeeze properly, avoid waste, and maximize the results produced.

By understanding good pressing, participants can maximize the potential of the raw materials used in making ginger shakes. This will impact the final quality of the product and avoid wasting valuable raw materials.



Figure 3. *Emprit* ginger squeeze

d. Process of Precipitating Squeezed Ginger Juice

After the ginger juice is squeezed, the next step is the settling process. The purpose of this settling is to separate the squeezed ginger juice from white sediment or lumps that may form during the squeezing process.

Trainees will be taught the correct deposition techniques. After squeezing, the ginger juice will rest in the container for approximately 30 minutes. During this time, any sediment that may have formed will fall to the bottom of the container, while the more straightforward ginger juice will remain on top.

This setting is essential to ensure the resulting ginger shake has a smooth texture and no annoying lumps. This training will teach you how to settle correctly and recognize the signs when ginger juice is ready for use in the next stage. By understanding the sedimentation process, participants will be able to produce ginger shakes of better quality and more attractive to consume.



Figure 4. Emprit ginger is deposited

e. The process of filtering ginger juice before cooking

Before the ginger juice is put into the pan for further processing, the next step is to filter it first. The purpose of this filtering is to ensure that the ginger juice to be cooked is not mixed with white granules or sediment that may still be present.

Training participants will be taught how to filter ginger juice properly. The ginger juice that has settled will be carefully taken from the top of the container, while the sediment at the bottom will be left. The resulting ginger juice will be more transparent and free from unwanted lumps or white granules.

Good filtration will ensure that the ginger shake is of good quality and free from undesirable ingredients. In this training, participants will learn effective filtering techniques and how to manage filtered ginger juice for further processing.



Figure 5. Filtering emprit ginger juice into a frying pan

f. Process of Mixing Ginger Juice with Sugar and Salt

After the ginger juice has been filtered, the next step in training is to mix the ginger juice with the right amount of sugar and salt. This stage aims to provide an appropriate taste and balance to the ginger shake that will be made.

Training participants will be taught how to mix ginger juice, granulated sugar and salt properly and evenly. Effective mixing techniques will ensure that all ingredients are mixed well so that the ginger shake will have a distinctive taste and suit consumer preferences.

In this training, participants will learn about the correct proportions between the ingredients used, as well as even mixing techniques. By understanding how to mix ginger juice with additional ingredients, participants can produce a delicious and appetizing ginger shake.



Figure 6. Mixing emprit ginger juice and granulated sugar

g. Process of Stirring Ginger Juice into Ginger Powder

After the ginger juice is mixed with granulated sugar and salt, the next step is the stirring process to turn the ginger juice, which is still in liquid form, into powdered ginger. Stirring is essential to get the right texture and consistency in the ginger shake.

Training participants will be taught effective mixing techniques. The mixing process must be carried out continuously and with good consistency. This will prevent the formation of crystal clumps, which can interfere with the final quality of the ginger shake.

The training will discuss the correct mixing method, techniques for setting the right temperature and time, as well as how to avoid common mistakes that

can occur during the mixing process. This process requires sufficient time, approximately 2 hours, to achieve the desired consistency.

By mastering good mixing techniques, training participants can produce high-quality powdered ginger with a distinctive consistency and taste. This will contribute to the success of the ginger shake product produced.



Figure 7. Stirring the emprit ginger juice until it forms powdered ginger

h. Process of Separating Soft Ginger Shake and Lumps by Filtering

After the ginger shake undergoes the mixing process to become powdered ginger, the next step is to separate the soft ground ginger from the powdered ginger, which is still lumpy. This process uses filtration to ensure the final product has a homogeneous texture.

Trainees will be taught about proper screening techniques. The stirred ginger shake will be filtered using a fine filter. This process will separate the ground ginger that has formed properly from any lumps or crystals that may still be present.

This training will discuss how to filter carefully, avoid damage to the texture of ground ginger, and ensure that the product produced is of high quality. Good separation will ensure that the resulting ground ginger has uniform quality and is ready to be packaged.

By understanding the separation process using filtration, training participants can produce fine, high-quality ground ginger. This will contribute to product image and customer satisfaction.



Figure 8. Filtering ground ginger

i. Emprit Ginger Shake Product Packaging Process

After the ground ginger has been separated and undergone the mixing process, the final step in the training is packaging the Emprit ginger shake product. This process involves packing ground ginger in packages ready for sale.

Training participants will be taught how to carry out hygienic and efficient packaging. The cooled powdered ginger will be put into packaging with a net weight of 150 grams. This training will cover techniques for filling packaging appropriately, closing packaging neatly, and avoiding damage or spills during the packaging process.

The training will discuss the importance of cleanliness and good layout in product packaging. Participants will be taught about labeling procedures, production dates, and other important information on packaging that complies with applicable regulations and standards.

By mastering good packaging techniques, training participants will be able to produce attractive Emprit ginger shake products that are ready to be sold on the market. Good packaging will also help the product remain fresh and of good quality when it reaches consumers.



Figure 9. Packaging of ground ginger

4. CONCLUSION

The results of this community service activity illustrate that community empowerment efforts in Kerekan Hamlet, primarily through KWT Mandiri, in improving the economy through agricultural products such as emprit ginger, which is processed into ginger shakes, have had a positive impact on community income. This activity is carried out through mentoring and training that teaches the steps in processing ginger from the initial stage until the ginger shake is ready to be sold. As a result, people get encouragement and new knowledge that encourages them to get involved in entrepreneurship.

This training has also helped overcome obstacles such as a lack of knowledge and skills in processing ginger. By getting the proper guidance and information, the people of Kerekan Hamlet can turn emprit ginger into higher value products such as ginger shakes, which can be sold at more profitable prices. Apart from that, this training also provides an understanding of the economic benefits of entrepreneurship and how local agricultural potential can be optimized for economic empowerment.

Overall, this empowerment has had a positive impact on improving the welfare of the people of Kerekan Hamlet. Apart from increasing income, this teaches people the added value of processing agricultural products into high-value products. By actively involving the community in this process, the community service program has succeeded in creating fundamental changes in the community's mindset and way of thinking regarding the economic potential of their area.

In community service activities that focus on making ginger shakes, several shortcomings need to be considered and improved to increase the effectiveness and positive impact of this program. First, the community's enthusiasm for

entrepreneurship has yet to reach its maximum potential. Although this activity has provided encouragement and motivation for the community, there is still room to promote the spirit of entrepreneurship further. In empowerment efforts, it is essential to continue to motivate and encourage active community participation in developing their businesses. This can be done through providing further training, coaching, or developing reward programs for innovation or achievement in entrepreneurship.

Second, the income obtained from business is only necessarily stable and sustainable with product development and innovation efforts. Relying on a single product without innovation can reduce the product's appeal and relevance in an ever-growing market. People must understand the importance of adapting to market changes and always looking for ways to improve the products offered. This may include flavour variations, attractive packaging, or additional features that make the product more attractive to consumers.

By identifying and overcoming these shortcomings, community service activities can become more effective in empowering communities and increasing their positive impact. Consistency in providing training, encouragement and support, as well as encouraging innovation in products, is an essential step in ensuring the long-term success of businesses developed by the community.

This community service activity has several advantages that can be identified: First, it provides skills in training in making ginger products. Through this training, members of the Independent Women's Farmers Group and the people of Dusun Kerekan Hamlet can gain new skills in processing ginger into more valuable ginger shake products. These skills not only enhance their technical capabilities but also open up new opportunities in entrepreneurship and generating additional income.

Second, encourage business development and increase independence. By having the skills and knowledge to process ginger into ginger shake products for sale, people can develop their businesses. This can help them to be more economically independent and have a more stable source of income.

It was the third, achieving indicator of success for the KKN program. One indicator of the success of the KKN program is the sustainability of the results of the activities. Seeing that the Independent Farmer Women's Group and the people of Kerekan Hamlet have started producing and marketing ginger shake products in the Tegalrejo area, this shows that this program has been successful in encouraging the practical application of the training provided.

Fourth, provide positive social and economic impacts. By encouraging the development of local businesses and increasing community income, this program can help improve the welfare of the people of Kerekan Hamlet. It can also create stronger relationships between community members and encourage collaboration.

Overall, this community service activity succeeded in providing tangible benefits in the form of skills, business development and economic improvement at the local level. By looking at the practical implementation of the training and the visible positive impacts, this program has achieved the expected goals and provided sustainable benefits for the people of Kerekan Hamlet.

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With cooperation and support from all parties involved, this community service activity can be successful and benefit the people of Kerekan Hamlet. Hopefully, this program will continue to have a positive impact and become an inspiring example for community empowerment efforts in the future.

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