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Training in Breaded Sausage Roll Production to Promote Entrepreneurship in Sanrobone Village, Takalar Regency, Indonesia

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ABSTRACT
This community engagement program aimed to introduce breaded sausage roll production as a potential small-scale business opportunity for the community in Sanrobone Village, Takalar Regency, South Sulawesi, Indonesia. The program was designed to improve participants' knowledge, practical skills, and creativity in processing readily available ingredients into value-added food products. The activities involved training on the production process, demonstrations, and hands-on practice in preparing breaded sausage rolls. The program also addressed product packaging and basic entrepreneurship topics, including marketing and bookkeeping, to provide participants with an initial understanding of small-business development. The main output was a breaded sausage roll product developed through the training activities. The program was intended to equip participants with practical food-processing skills and introduce opportunities for developing home-based businesses. However, the available report does not provide quantitative evaluation data to establish changes in participants' skills or income. Further mentoring and evaluation are therefore needed to assess the sustainability of production activities, market acceptance, and the potential economic benefits for the participating community.

Keywords: Community Engagement, Breaded Sausage Rolls, Food Processing, Entrepreneurship, Product Packaging.

I. Introduction

Micro, small, and medium-sized enterprises (MSMEs) play an important role in supporting employment, income generation, and local economic development. In Indonesia, MSMEs account for a substantial proportion of business activity and provide livelihoods for a large share of the workforce (World Bank, 2016). Within this sector, food processing offers a practical opportunity to transform accessible ingredients into products with additional economic value. However, the development of small-scale food businesses requires more than the availability of raw materials. Entrepreneurs also need appropriate production skills, product quality management, packaging knowledge, and basic business management capabilities. The Food and Agriculture Organization (FAO, 2009) emphasizes the importance of integrating technical production practices with quality management and market-oriented planning to strengthen small and medium-sized agro-industrial enterprises. Consequently, community-based food processing training can serve as an initial intervention to introduce practical skills and explore potential business opportunities.

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Food processing can create value by diversifying products, improving their market presentation, and connecting production activities with consumer preferences. Nevertheless, the commercial potential of processed food depends on several interconnected factors, including production consistency, hygiene, packaging, pricing, and marketing. Small-scale producers may face difficulties in meeting these requirements because of limited technical knowledge, financial resources, and access to business support. The World Bank (2016) highlights the importance of strengthening the capacity of Indonesian MSMEs to support their development beyond basic business activity. Similarly, the FAO (2009) identifies quality assurance, market information, and business planning as relevant components of sustainable agro-industrial development. These considerations suggest that food processing initiatives should not focus exclusively on preparing a product but should also introduce the practical requirements involved in presenting and potentially commercializing it.

Packaging represents another important component of food product development. It can protect products, communicate product information, and contribute to their presentation to potential consumers. The United Nations Industrial Development Organization (UNIDO, 2024) identifies packaging and labelling as relevant aspects of food business development, including their use as marketing tools. Evidence from community engagement activities in Indonesia also illustrates the relevance of integrating practical production activities with business-oriented support. Hatta et al. (2022), for example, reported a community training initiative addressing marketing strategies for processed fishery products in a coastal community. Nasrulloh et al. (2022) likewise described entrepreneurship training in frozen-food processing as an approach to supporting community members in exploring income-generating activities. These examples demonstrate the practical relevance of food processing and entrepreneurship training, although the outcomes of individual programs depend on their participants, local conditions, and implementation.

In Sanrobone Village, Sanrobone District, Takalar Regency, South Sulawesi, a community engagement program was conducted to introduce the production of breaded sausage rolls to teachers and students associated with Pesantren Mizanul Ulum. The activity addressed the need to introduce a simple food-processing technique that could be practised using accessible ingredients and basic household equipment. The program report identified limited familiarity with this particular product and the need to introduce additional food-processing and entrepreneurial opportunities as the rationale for the intervention. The selected product was considered suitable for practical demonstration because its preparation involved a sequence of relatively straightforward steps, including batter preparation, coating the sausages with breadcrumbs, frying, and serving or packaging the finished product. Nevertheless, the suitability of the product for commercial development would also depend on food safety, production costs, consumer acceptance, and the feasibility of maintaining consistent quality.

Previous community engagement initiatives have addressed related challenges through training in food processing, packaging, and product development. Kristiandi et al. (2022) discussed assistance in frozen-food preparation and packaging for household participants, while Kusumaningrum et al. (2024) reported training on packaging processed food products in Sukamahi Village, Bogor Regency. These studies provide relevant practical precedents for community-based capacity development. However, they do not establish the effectiveness of breaded sausage roll production training in the specific setting of Sanrobone Village. The contextual gap addressed by the present activity is therefore the documentation of a practical intervention that introduces this product and connects its preparation with basic entrepreneurial considerations. This is a context-specific contribution rather than a claim that food-processing training or similar products have not previously been studied.

The program also incorporated introductory discussions of packaging, marketing, and bookkeeping. These components were relevant because the transition from preparing food for consumption to considering a small business requires attention to more than production alone. Product presentation, cost awareness, sales planning, and simple financial records can help participants understand the basic activities involved in operating a small food enterprise. Masdaini et al. (2025), in their community engagement initiative concerning cassava crackers, highlighted product packaging as an area for improving the competitiveness of processed

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food products. Such practical considerations support the inclusion of basic business topics alongside technical demonstrations, while recognizing that actual market performance must be assessed separately.

Accordingly, this community engagement program aimed to introduce breaded sausage roll production and provide participants with practical experience in food processing, together with an initial understanding of packaging and entrepreneurship. The activity combined explanations, demonstrations, and hands-on practice. Its contribution lies in documenting a locally situated training initiative and identifying the practical components that could inform subsequent mentoring and business development. The program should not be interpreted as evidence of increased household income or established business sustainability, because these outcomes require systematic evaluation. Further assessment of participants' skills, product quality, production costs, consumer responses, and business continuity would help determine whether the training can develop into a viable small-scale enterprise initiative.

II. Literature Review and Hypothesis Development

2.1. Food Processing and Value Addition

Food processing can create value by transforming ingredients into products that offer greater convenience, product variety, and opportunities for commercial use. However, value addition involves more than changing the physical form of food. It also requires attention to processing methods, product consistency, food safety, storage, and consumer expectations (Fellows, 2017). For small-scale food enterprises, these factors are particularly important because production decisions must be aligned with available resources and the capacity to maintain acceptable product quality. The Food and Agriculture Organization (FAO, 2009) emphasizes the integration of technical production practices, quality management, market information, and business planning in the development of small and medium-sized agro-industrial enterprises.

The development of food-processing activities can also be understood in the broader context of small-business development. Small and medium-sized enterprises contribute to economic activity, but their growth may be constrained by access to finance, managerial capacity, market opportunities, and the broader business environment (Organisation for Economic Co-operation and Development [OECD], 2023; World Bank, 2016). These constraints indicate that introducing a processed food product should not be treated as sufficient evidence of business readiness. Instead, product development needs to be accompanied by an understanding of production costs, quality requirements, and potential market demand. In this context, breaded sausage rolls provide a practical product for demonstrating basic food-processing procedures. The product involves relatively accessible ingredients and a sequence of preparation steps that can be demonstrated and practised in a community training setting. Nevertheless, the feasibility of developing it into a small business depends on factors that extend beyond the ability to prepare the product. These include the consistency of the recipe, hygienic handling, the cost of ingredients and packaging, consumer acceptance, and the ability to supply products consistently. Therefore, food-processing training is best understood as an initial step in developing practical capabilities rather than as direct evidence of commercial success.

2.2. Practical Training, Entrepreneurship, and Community Empowerment

Training can provide opportunities for participants to acquire and practise skills that may not be developed through explanation alone. Demonstrations and hands-on activities allow participants to observe procedures, perform production tasks, and identify practical difficulties. This approach is consistent with the broader view that creativity and innovation involve both generating ideas and putting them into practice (Anderson et al., 2014). In small-scale food production, participants may apply this process by learning a basic recipe and considering how the product could be prepared, presented, or adapted to potential consumer preferences. Community-based entrepreneurship programs have applied similar approaches to food

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processing. Nulinnaja et al. (2022) described entrepreneurship training in frozen-food processing as a means of supporting participants in exploring food-based business activities. Setiawati et al. (2023) reported a training program that combined local food processing, product packaging, and social-media-based marketing. Wulan et al. (2025) likewise described training in sago-based food processing that incorporated practical preparation and food hygiene topics. These programs illustrate the relevance of integrating production practice with wider considerations related to product development and entrepreneurship.

However, the existence of training does not automatically establish that participants will start or sustain a business. Community empowerment also requires attention to participants' circumstances, their capacity to use acquired skills, and the resources available for continued implementation. Ife and Tesoriero (2006) emphasize community development approaches that recognize the importance of participation and community capacity. From this perspective, training should be regarded as a capacity-building intervention whose longer-term value depends on how participants can apply and sustain the skills acquired. The program in Sanrobone Village, Takalar Regency, follows this practical orientation by introducing breaded sausage roll production through explanation, demonstration, and practice. Its relevance lies in providing an opportunity to learn a specific food-processing procedure and to consider its possible use in a small-scale business. The contribution should therefore be framed in terms of practical learning and entrepreneurial orientation, while claims about sustained business activity or increased income would require separate evidence.

2.3. Product Packaging, Marketing, and Basic Business Management

Product packaging is an important component of food-product development because it can protect the product, communicate information, and influence how consumers perceive the product. Robertson (2013) explains packaging through its technical and functional requirements, while Rundh (2016) discusses its role in marketing and value creation. Research by Silayoi and Speece (2007) also demonstrates that packaging characteristics can be relevant to consumer purchase decisions. These perspectives suggest that packaging should not be treated merely as decoration but as part of product protection, presentation, and communication. For small food enterprises, packaging decisions need to balance appearance, function, cost, and suitability for the product. Packaging that looks attractive may still be unsuitable if it fails to protect the food or communicate necessary information. Guidance from the United Nations Industrial Development Organization (UNIDO, 2024) identifies packaging and labelling as relevant considerations in food-business development. Accordingly, introductory training should encourage participants to consider the relationship between product quality, packaging materials, labelling, and the intended market.

Marketing is similarly important because producing a food item does not guarantee that consumers will purchase it. Marketing requires consideration of target customers, product value, pricing, distribution, and communication (Kotler & Keller, 2016). Digital communication can offer small enterprises additional ways to reach customers, although its usefulness depends on how the tools are adopted and applied. Ainin et al. (2015), for example, examined social-media use among small and medium-sized enterprises and its relationship with organisational performance. Their work supports treating digital marketing as a business capability to be considered, rather than assuming that access to social media alone will improve sales. Previous community engagement activities provide further examples of the relationship between product development and business-oriented assistance. Hatta et al. (2022) reported marketing-strategy training for processed fishery products, while Nasrulloh et al. (2022) addressed packaging and labelling in an entrepreneurship-development program. Kristiandi et al. (2022) described assistance in frozen-food preparation and packaging. Kusumaningrum et al. (2024) focused on packaging training for processed food products, and Masdaini et al. (2025) examined packaging training for cassava-cracker products. Together, these studies show that food-processing initiatives frequently include supporting activities intended to improve product presentation and entrepreneurial capacity. Their specific outcomes, however, should not be assumed to apply equally to every product or community.

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Basic bookkeeping is another relevant component because it helps small-business operators distinguish sales revenue from production costs and estimate whether a product can be produced at a sustainable price. This is consistent with the integration of technical, financial, and marketing considerations in food-industry development discussed by Fellows (2017) and FAO (2009). For a product such as breaded sausage rolls, an initial cost calculation may include sausages, flour, breadcrumbs, cooking oil, fuel, seasonings, and packaging. Such calculations can support informed pricing decisions, but they do not establish profitability unless actual production volumes, selling prices, and operating costs are recorded.

III. Research Method

3.1. Program Design and Setting

This community engagement program used a practice-based training approach to introduce breaded sausage roll production and basic entrepreneurial activities. The program was conducted from August to December 2023 in Sanrobone Village, Sanrobone District, Takalar Regency, South Sulawesi, Indonesia, in collaboration with Pesantren Mizanul Ulum. The activities focused on introducing a food-processing procedure and providing initial exposure to product packaging, marketing, and basic bookkeeping.

3.2. Participants and Preliminary Activities

The intended participants were members of the partner community, particularly teachers, students, and santri associated with Pesantren Mizanul Ulum. The preparatory stage involved a preliminary survey and interviews with some members of the partner community. These activities were intended to identify relevant needs and provide a basis for planning the training. The available activity documentation does not specify the total number of participants, their demographic characteristics, the criteria used to select participants, or the interview questions. These details should be added if attendance records and preparatory notes are available. No participant numbers or selection procedures are assumed in this description.

3.3. Training Procedures

The program was organised around several interconnected activities.

a. Introduction and explanation. Participants were introduced to breaded sausage roll production, including the ingredients, basic preparation procedures, and potential applications of the product in small-scale food businesses. This session provided the initial information required before the practical demonstration.
b. Demonstration and hands-on practice. The team demonstrated the preparation of breaded sausage rolls using the ingredients and equipment available for the activity. The ingredients listed in the program documentation included sausages, wheat flour, tapioca flour, breadcrumbs, seasoning, water, tomato sauce, and cooking oil. The equipment included a frying pan, gas stove, mixing containers, a knife, a fork, a spoon, and a tray. Participants were introduced to the preparation process through demonstration and practical activities. The training emphasised the sequence of preparing the ingredients, coating the sausages, and frying the product. The activity was intended to provide participants with direct experience of the production procedure. Exact ingredient quantities, processing temperatures, frying duration, and standardised product-quality criteria were not specified in the available documentation and are therefore not reported as established procedural parameters.

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c. Product packaging. Packaging was introduced as part of the product-development process. The discussion addressed the relevance of packaging to product presentation and its potential role in preparing food products for sale. The documentation does not provide detailed specifications of the packaging materials, labelling system, or packaging-performance tests.
d. Introductory entrepreneurship training. The program also included nontechnical topics related to entrepreneurship, particularly marketing and bookkeeping, as well as strengthening the partner group's organisational capacity. These topics were intended to introduce participants to business considerations beyond the production process itself. Detailed lesson plans, training durations, and participant assessment records were not specified in the available documentation.

3.4. Mentoring and Evaluation

The program documentation identified mentoring, monitoring, and evaluation as components of the planned implementation. The proposed evaluation stages included an initial assessment, a mid-program review, and a final assessment. These stages were intended to provide opportunities to review implementation, identify difficulties, obtain participant feedback, and consider follow-up actions. The documentation also described a *learning-by-doing* approach in which practical learning was connected with the preparation of a product. However, the available records do not clearly describe the evaluation instruments, scoring procedures, baseline and endline measurements, or the results of a structured assessment. Consequently, the method does not treat changes in knowledge, practical skills, motivation, sales, or income as measured outcomes. Any account of completed monitoring activities or participant responses should be supported by additional records, such as observation sheets, attendance lists, evaluation forms, interview notes, or activity reports.

3.5. Data Sources and Reporting Approach

The program is described primarily through its documented implementation, including the preliminary activities, training procedures, ingredients and equipment, and intended mentoring and evaluation arrangements. The reporting approach is descriptive and focuses on explaining how the community engagement activity was organised and delivered. The production of breaded sausage rolls is treated as a practical output of the training, while broader outcomes such as business establishment, market acceptance, and additional household income are considered potential longer-term benefits rather than verified results. A more comprehensive evaluation would require documented information on participant attendance, practical skill performance, product quality, production costs, consumer responses, and follow-up business activity. Such information would enable subsequent assessments to distinguish immediate training outputs from sustained economic outcomes.

IV. Results and Discussion

4.1. Introduction of Breaded Sausage Roll Production

The community engagement program introduced breaded sausage roll production to the partner community at Pesantren Mizanul Ulum in Sanrobone Village, Takalar Regency, South Sulawesi. The activity focused on demonstrating a practical food-processing procedure using accessible ingredients and household-scale equipment. The documented ingredients included sausages, wheat flour, tapioca flour, breadcrumbs, seasonings, water, tomato sauce, and cooking oil. The equipment included a frying pan, a gas stove, mixing containers, and basic utensils. The production activity involved preparing the ingredients and equipment, demonstrating the preparation procedure, coating the sausages with the flour-based mixture and breadcrumbs, and frying the product. The activity resulted in breaded sausage rolls as the intended practical

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output. This output demonstrates that the program included a concrete food-processing activity rather than being limited to theoretical entrepreneurship instruction. The available documentation does not provide a standardised product-quality assessment, sensory evaluation, production yield, or measurements of participants' practical skills before and after the activity. Therefore, the result is reported as the implementation of the production activity and the preparation of the product, rather than as quantified evidence of improved competence.

4.2. Introduction to Packaging and Entrepreneurship

In addition to the technical production activity, the program introduced packaging as part of product development. Participants were also exposed to introductory entrepreneurship topics, particularly marketing, bookkeeping, and strengthening the partner group. These components broadened the scope of the activity beyond food preparation by introducing several considerations relevant to the possible development of a small-scale food business. The documented outputs were therefore associated with three areas: the introduction of breaded sausage roll production, the inclusion of packaging considerations, and the provision of introductory business-related material. The program was intended to provide a starting point for participants interested in exploring food-based entrepreneurial activities. However, the available documentation does not establish whether participants subsequently established businesses, marketed the product, generated sales, or obtained additional household income.

4.3. Follow-up Needs

The program identified the need for continued communication with the partner group, further mentoring, and the possibility of introducing the product to a wider community. These follow-up plans indicate that the activity was conceived as an initial stage of community capacity development rather than a complete business-development intervention. Nevertheless, evidence of implementation after the initial training is not sufficiently documented to determine whether production continued or whether the product reached a wider market. Follow-up activities would need to be documented through production records, participant feedback, product evaluation, sales records, and other appropriate indicators.

4.4. Discussion

a. Practical Food Processing as an Initial Capacity-Building Activity

The introduction of breaded sausage roll production illustrates how a practical food-processing activity can be used to connect technical learning with an initial discussion of entrepreneurship. Food processing can create value by transforming ingredients into products with different forms of presentation and potential uses. However, the commercial relevance of a processed product depends on more than the ability to prepare it. Quality control, hygienic handling, process consistency, and market requirements are also important considerations (Food and Agriculture Organization of the United Nations [FAO], 2009; Fellows, 2017). From this perspective, the practical output in Sanrobone represents an initial step in introducing a product-development process. It should not, however, be interpreted as evidence that the product is already commercially viable. Establishing that feasibility would require information on ingredient costs, production yield, preparation time, product consistency, storage conditions, and consumer acceptance. These considerations are especially relevant when a product is intended for sale beyond immediate consumption. The broader development of small enterprises also depends on managerial capacity, access to resources, and the business environment (Organisation for Economic Co-operation and Development [OECD], 2023; World Bank, 2016). Consequently, a production demonstration may introduce an opportunity, but it cannot by itself resolve the financial, operational, and marketing challenges associated with starting a business. The

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Sanrobone activity is therefore best understood as a practical introduction to food processing, with further development dependent on subsequent training and support.

b. Learning Through Demonstration and Practice

The combination of explanation, demonstration, and hands-on practice is relevant because practical skills involve more than receiving information. Participants need opportunities to observe a procedure and engage with the steps required to produce the item. Anderson et al. (2014) discuss innovation and creativity as processes involving the development and implementation of ideas. In a community food-processing context, practical sessions can provide a starting point for participants to explore product preparation and consider possible variations. Community engagement studies have similarly used practical food production as a vehicle for introducing entrepreneurial activities. Hatta et al. (2022) described marketing-strategy training for processed fishery products, while Kristiandi et al. (2022) reported assistance with frozen-food preparation and packaging. Nasrulloh et al. (2022) also addressed packaging and labelling within an entrepreneurship-development program. These examples provide relevant precedents for integrating practical production with supporting business topics. The comparison does not establish that the Sanrobone program produced the same outcomes as these other initiatives. The programs involved different products, participants, and local conditions, and their reported results cannot be transferred directly. Instead, the comparison supports the relevance of combining practical production with wider entrepreneurial considerations. A more robust assessment of the Sanrobone activity would require direct observation of participants' performance or a documented assessment of their ability to reproduce the production procedure independently.

c. Packaging, Product Presentation, and Food Quality

The inclusion of packaging in the Sanrobone program is relevant because packaging has both functional and marketing roles. It can protect food, facilitate handling, communicate product information, and influence how a product is presented to consumers. Robertson (2013) discusses the technical and functional dimensions of food packaging, while Rundh (2016) examines its role in marketing and value creation. Silayoi and Speece (2007) further demonstrate the relevance of packaging attributes to consumer purchase decisions. These perspectives suggest that packaging should be considered as part of product development rather than as a final decorative step. For breaded sausage rolls, packaging choices would need to account for the condition of the product after frying, the intended time between preparation and consumption, handling requirements, and the costs that packaging adds to each unit. The program's introduction of packaging provides a basis for discussing these considerations, but the available documentation does not establish that packaging performance, shelf life, or consumer preference was tested.

Food quality and safety also require attention throughout the production process. FAO (2009) emphasises the integration of quality management, food safety, market information, and planning in small and medium-sized agro-industrial enterprises. The United Nations Industrial Development Organization (UNIDO, 2024) similarly identifies packaging and labelling as relevant components of food-business development. Accordingly, future mentoring could strengthen the technical component by introducing appropriate hygienic handling, safe storage, suitable packaging, and relevant food-label information. These aspects should be addressed before making claims about the product's suitability for wider distribution. Related community engagement activities have also included packaging as a component of product development. Kusumaningrum et al. (2024) reported packaging training for processed food products, and Masdaini et al. (2025) discussed packaging training for cassava-cracker products. Daryanto and Murwanti (2024) likewise addressed processing and packaging in a banana-based product-development context. Such initiatives provide examples of how packaging can be incorporated into community capacity-building activities. Their relevance to Sanrobone lies in the shared focus on processed food products, not in demonstrating equivalent outcomes for breaded sausage rolls.

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d. Entrepreneurship, Marketing, and Basic Bookkeeping

The Sanrobone program also introduced marketing and bookkeeping, recognising that food production and business operation involve different sets of capabilities. Producing a product is only one part of the process; a small enterprise must also identify potential customers, estimate costs, determine a selling price, communicate product value, and keep track of transactions. Kotler and Keller (2016) describe marketing as a process involving customer value, market selection, and the development of marketing strategies. For a small food business, these considerations can be introduced through simple exercises involving potential customers, product positioning, pricing, and sales channels. Digital communication may also provide opportunities for small enterprises to reach customers. Ainin et al. (2015) examined social-media use among small and medium-sized enterprises and its performance outcomes. This work supports the relevance of considering digital platforms as one possible marketing channel, although it does not imply that social-media use automatically increases sales. For breaded sausage rolls, decisions about marketing channels should follow an assessment of potential buyers, product costs, available resources, and the practical ability to fulfil orders.

Basic bookkeeping is equally relevant to evaluating whether a product can be produced at a sustainable price. A simple cost calculation could include sausages, flour, breadcrumbs, seasonings, cooking oil, fuel, and packaging. The total cost should then be considered alongside the number of saleable units produced and the proposed selling price. Such calculations would help participants distinguish revenue from profit and identify costs that may otherwise be overlooked. This approach is consistent with FAO's (2009) emphasis on integrating technical and managerial considerations in food enterprises. Related training initiatives reinforce the relevance of these complementary components. Nulinnaja et al. (2022) described entrepreneurship training through frozen-food processing, while Kigozi et al. (2020) examined an agro-processing skills-training course that integrated production, quality management, and marketing topics. These examples suggest that a broader training package can address several capabilities needed by small-scale food processors. However, the Sanrobone documentation does not contain cost calculations, sales records, or business-performance measures that would demonstrate the commercial effects of the training.

e. Community Empowerment and the Need for Continued Mentoring

The program's broader objective was to introduce an additional food-processing skill that could potentially be developed into a small-scale business activity. Community development approaches emphasise the importance of participation, capacity, and the ability of community members to apply available resources to local priorities (Ife & Tesoriero, 2006). In this context, the Sanrobone activity provided an opportunity to introduce a product and connect its preparation with basic entrepreneurial considerations. Nevertheless, the existence of a training activity does not establish that participants have become independent producers or that an enterprise will continue. A further stage would need to examine whether participants can reproduce the product without direct assistance, maintain consistent quality, calculate production costs, and identify potential buyers. Continued mentoring could also help the partner group assess whether the product is appropriate for local demand and whether its preparation is feasible within available time and resources. The program's proposed follow-up activities are therefore important, but their implementation and outcomes need to be documented. Future evaluation could include a practical performance checklist, participant feedback, standardised product-quality observations, a cost-and-price worksheet, and records of any subsequent production or sales. These measures would help distinguish the immediate outputs of training from longer-term outcomes such as independent production, business continuity, and additional income.

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V. Conclusion

The community engagement activity introduced breaded sausage roll production to the partner community at Pesantren Mizanul Ulum in Sanrobone Village, Takalar Regency, through instructional activities and practical demonstrations. The main output was the introduction of a food-processing product that could be prepared using accessible ingredients and household-level equipment. The activity also connected food preparation with basic entrepreneurial considerations, including product packaging, marketing, and bookkeeping. However, the available documentation does not provide sufficient quantitative evidence to establish the extent to which participants' knowledge or practical skills improved.

The activity highlights the potential of simple food-processing training as an initial step toward community-based entrepreneurship. By combining practical production with basic business knowledge, similar programs may help participants explore opportunities to develop value-added food products. Realizing this potential, however, requires more than the ability to prepare the product. Product quality, food safety, packaging, consumer preferences, production costs, pricing, and access to markets also need to be considered. Support from local institutions and continued mentoring could help participants assess whether the product is feasible for small-scale commercial development.

This activity was limited by the absence of clearly reported participant numbers, standardized skill assessments, consumer acceptance data, and records of sales, costs, or income. Consequently, claims regarding improved competencies, business establishment, or increased household income should be interpreted as intended outcomes rather than demonstrated impacts. Future studies should employ structured pre- and post-training assessments, document participants' production performance, evaluate consumer acceptance, and calculate production costs and profit margins. Longer-term follow-up is also needed to examine whether participants continue producing the product, develop marketing channels, and achieve sustainable business outcomes.

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