PENGEMBANGAN *FLIPBOOK* ADONAN *CAKE* PADA MATA KULIAH *PASTRY* DI PROGRAM STUDI PENDIDIKAN VOKASIONAL SENI KULINER UNDIKSHA

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui proses pembuatan, dan menghasilkam produk berupa *Flipbook* Adonan *Cake* Pada Mata Kuliah *Pastry* Di Program Studi Pendidikan Vokasional Seni Kuliner Undiksha, serta untuk mengetahui kelayakan dan respon pesertadidik terhadap *flipbook* adonan *cake*. Penelitian ini merupakan penelitian pengembangan R&D (*Research & Development*) dengan menggunakan model penelitian 4D (*Define, Design, Develop, Desseminate*). Dalam pengambilan data, intrumen yang digunakan berupa angket validasi ahli dan angket mahasiswa. Hasil dari penelitian ini, berupa Pengembangan *Flipbook* Adonan *Cake* pada Mata Kuliah *Pastry* di Program Studi Pendidikan Vokasional Seni Kuliner Undikhsa. Bersasarkan hasil uji ahli dan uji responden menyatakan bahwa, *Flipbook* Adonan *Cake* pada Mata Kuliah *Pastry* di Program Studi Pendidikan Vokasional Seni Kuliner, termasuk ke dalam kategori "Sangat Layak" digunakan sebagai alat pembelajaran dengan presentase yang tinggi yaitu 97,5% oleh ahli media, serta 91,8% oleh ahli isi (materi). Selain itu, hasil dari uji respon pesertadidik menunjukkan bahwa, hasil uji yang dilakukan terdepat presentase 91,1% yang artinya *Flipbook* Adonan *Cake* dinyatakan "Sangat Layak" untuk digunakan sebagai sarana dalam pembelajaran dalam mata kuliah *Pastry*.

Kata Kunci: Pengembangan, *Flipbook*, Adonan *Cake*

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ABSTRACT

This study aims to determine the process of making and producing a product in the form of a Cake Dough Flipbook in the Pastry Course at the Undiksha Culinary Arts Vocational Education Study Program, as well as to determine the feasibility and response of students to the cake dough flipbook. This study is a R&D (Research & Development) development study using the 4D research model (Define, Design, Develop, Desseminate). In data collection, the instruments used were expert validation questionnaires and student questionnaires. The results of this study are in the form of the Development of a Cake Dough Flipbook in the Pastry Course at the Undikhsa Culinary Arts Vocational Education Study Program. Based on the results of expert tests and respondent tests, it states that the Cake Dough Flipbook in the Pastry Course at the Culinary Arts Vocational Education Study Program is included in the "Very Feasible" category to be used as a learning tool with a high percentage of 97.5% by media experts, and 91.8% by content experts (materials). In addition, the results of the student response test showed that the test results showed a percentage of 91.1%, which means that the Cake Dough Flipbook was declared "Very Suitable" to be used as a learning tool in the Pastry course.

Key word: *Development, Flipbook, Cake Dough*