

**PENGEMBANGAN MEDIA VIDEO PEMBELAJARAN  
PERMEN JELLY MARKISA PADA MATA KULIAH  
PRESERVASI PANGAN**

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**ABSTRAK**

Penelitian ini bertujuan untuk mendeskripsikan langkah-langkah pengembangan media video pembelajaran permen *jelly* markisa pada mata kuliah Preservasi Pangan. Penelitian ini merupakan penelitian dan pengembangan (*Research & Development*) dengan model pengembangan 4D (*Define, Design, Development, Disseminate*). Instrumen yang digunakan dalam pengambilan data penelitian yaitu lembar angket validasi ahli untuk ahli materi & ahli media dan angket yang disebar kepada 7 orang mahasiswa prodi Pendidikan Vokasional Seni Kuliner yang telah menempuh mata kuliah Preservasi Pangan. Data dianalisis secara deskriptif kualitatif dan kuantitatif. Hasil penelitian menunjukkan bahwa pada 1) tahap *define* telah dilakukan analisis awal, analisis peserta didik, analisis tugas, analisis konsep, dan analisis tujuan pembelajaran, 2) tahap *design* meliputi tahap pra-produksi, tahap produksi, dan tahap pasca produksi, 3) tahap *development*, dilakukan pembuatan *prototype*, uji validasi ahli oleh ahli materi dan ahli media, revisi produk dan uji coba produk oleh kelompok kecil terhadap video pembelajaran yang telah dikembangkan. Hasil pengujian oleh ahli materi, ahli media dan hasil uji coba produk oleh kelompok kecil, yaitu 7 orang mahasiswa prodi Pendidikan Vokasional Seni Kuliner terhadap media video pembelajaran permen *jelly* markisa memperoleh kategori sangat layak digunakan sebagai media video pembelajaran pada mata kuliah Preservasi Pangan, 4) tahap *disseminate* dilakukan penyebarluasan video pembelajaran, *link* YouTube dari video pembelajaran yang telah dibuat kemudian diberikan kepada dosen pengampu mata kuliah Preservasi Pangan pada prodi Pendidikan Vokasional Seni Kuliner.

**Kata kunci:** Pengembangan Media, Video Pembelajaran, Permen *Jelly*

**DEVELOPMENT OF LEARNING VIDEO MEDIA FOR PASSION FRUIT  
JELLY CANDY IN FOOD PRESERVATION COURSE**

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***ABSTRACT***

*This study aims to describe the steps of developing a passion fruit jelly candy learning video media in the Food Preservation course. This research is a research and development (Research & Development) with a 4D development model (Define, Design, Development, Disseminate). The instruments used in collecting research data were expert validation questionnaire sheets for material experts & media experts and questionnaires distributed to 7 students of the Culinary Arts Vocational Education study program who had taken the Food Preservation course. Data were analyzed descriptively qualitatively and quantitatively. The results of the study showed that at 1) the define stage, initial analysis, student analysis, task analysis, concept analysis, and learning objective analysis had been carried out, 2) the design stage included the pre-production stage, production stage, and post-production stage, 3) the development stage, prototype making, expert validation tests by material experts and media experts, product revisions and product trials by small groups on the learning videos that had been developed. The results of testing by material experts, media experts and the results of product trials by small groups, namely 7 students of the Culinary Arts Vocational Education study program on the passion fruit jelly candy learning video media obtained a very suitable category for use as a learning video media in the Food Preservation course, 4) the dissemination stage is carried out by disseminating learning videos, YouTube links from learning videos that have been made are then given to lecturers in charge of the Food Preservation course in the Culinary Arts Vocational Education study program.*

***Keywords:*** *Development Media, Learning Videos, Jelly Candy*