

**PENGEMBANGAN MODUL PENGOLAHAN MAKANAN TRADISIONAL
BERBASIS KEARIFAN LOKAL BALI DENGAN MODEL *DISCOVERY
LEARNING* UNTUK MENINGKATKAN LITERASI MAKANAN DAN
KETERAMPILAN KULINER MAHASISWA PROGRAM STUDI
SENI KULINER-POLTEKPAR BALI**

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ABSTRAK

Penelitian ini bertujuan untuk menghasilkan modul pengolahan makanan tradisional berbasis kearifan lokal Bali dengan model pembelajaran *discovery learning* yang valid, praktis, dan efektif. Penelitian ini menggunakan model pengembangan dengan desain 4D (*define, design, develop, and disseminate*), yang dilaksanakan di Program Studi Seni Kuliner, Poltekpar Bali. Pengumpulan data dilakukan melalui angket untuk mengukur validitas dan kepraktisan modul, sedangkan uji efektivitas terhadap literasi makanan menggunakan tes tertulis, dan keterampilan kuliner diukur melalui tes unjuk kerja. Uji validitas modul dilakukan melalui penilaian oleh tiga ahli materi dan tiga ahli desain, yang dianalisis menggunakan Indeks Aiken. Analisis kepraktisan dilakukan berdasarkan respons dari tiga dosen dan mahasiswa program studi seni kuliner kelas SKU/5/C dan SKU/5/D, sementara uji efektivitas melibatkan kelas SKU/5/A dan SKU/5/B Tahun 2023. Efektivitas modul dianalisis menggunakan MANOVA untuk menentukan efektivitas modul dalam meningkatkan literasi makanan dan keterampilan kuliner mahasiswa. Hasil penelitian menunjukkan bahwa modul dinyatakan valid berdasarkan penilaian ahli desain ($V = 0,881$) dan ahli materi ($V = 0,867$). Respons dosen dan mahasiswa menunjukkan bahwa modul bersifat praktis dengan kriteria baik, dengan nilai kepraktisan dosen sebesar 84,64 dan mahasiswa sebesar 84,72. Hasil uji MANOVA menunjukkan bahwa modul efektif dalam meningkatkan literasi makanan ($F = 141,060$; $p = 0,000$) dan efektif dalam meningkatkan keterampilan kuliner ($F = 60,624$; $p = 0,000$). Selain itu, modul juga efektif secara simultan dalam meningkatkan kedua aspek tersebut ($F = 100,726$; $p = 0,000$). *Effect size* terhadap literasi makanan sebesar 3,058 dan keterampilan kuliner sebesar 2,010, yang keduanya termasuk dalam kategori tinggi. Berdasarkan temuan ini, modul yang telah dikembangkan disarankan untuk digunakan dalam mata kuliah pengolahan makanan tradisional guna meningkatkan literasi makanan dan keterampilan kuliner.

Kata-kata kunci : modul pengolahan makanan, kearifan lokal Bali, *discovery learning*, literasi makanan, keterampilan kuliner.

**DEVELOPMENT OF A TRADITIONAL BALINESE FOOD PROCESSING
MODULE BASED ON LOCAL WISDOM USING THE DISCOVERY
LEARNING MODEL TO ENHANCE STUDENTS' FOOD LITERACY AND
CULINARY SKILLS IN PROGRAM OF STUDY CULINARY ARTS-
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ABSTRACT

This study aims to produce a traditional food processing module based on Balinese local wisdom using the discovery learning model that is feasible, practical, and effective. The study employed development research using the 4D model (define, design, develop, and disseminate), conducted in the Culinary Arts Study Program at Poltekpar Bali. Data collection was carried out using questionnaires to assess the feasibility and practicality of the module, while the effectiveness test for food literacy was conducted through written tests, and culinary skills were evaluated through performance assessments. The feasibility test was conducted through assessments by three subject matter experts and three design experts, analyzed using Aiken's Index. The practicality analysis was based on responses from three lecturers and students from the Culinary Arts Program, specifically from classes SKU/5/C and SKU/5/D, while the effectiveness test involved students from classes SKU/5/A and SKU/5/B in the 2023 academic year. The module's effectiveness was analyzed using MANOVA to determine its impact on improving students' food literacy and culinary skills. The results indicate that the module is considered feasible based on evaluations by design experts ($V = 0.881$) and subject matter experts ($V = 0.867$). Lecturer and student responses show that the module is practical, with good criteria, as indicated by a lecturer practicality score of 84.64 and a student practicality score of 84.72. The MANOVA test results demonstrate that the module is effective in improving food literacy ($F = 141.060$; $p = 0.000$) and culinary skills ($F = 60.624$; $p = 0.000$). Furthermore, the module is also effective enhancing both aspects simultaneously ($F = 100.726$; $p = 0.000$). The effect size for food literacy was 3.058, and for culinary skills, it was 2.010, both categorized as high. Based on these findings, the developed module is recommended for use in traditional food processing courses to enhance students' food literacy and culinary skills.

Keywords : *food processing module, Balinese local wisdom, discovery learning, food literacy, culinary skills.*