

Training on Halal and Eco-friendly Canteen Practises for Micro-Entrepreneurs within the Campus Environment

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Abstract

The canteen has a crucial role in delivering halal, safe, and healthy food as well as environmental protection. However, many processed food microentrepreneurs lack halal certification for their products and do not effectively manage waste. Registration for halal certification has been challenging due to a lack of education, information, and dedication. Tertiary institutions should provide training on product halal assurance systems, technical registration of halal certification through a self-declaring scheme, and 3R-based waste management (Reduce, Reuse, Recycle) as a form of community service so that they can become eco-friendly halal canteens. This is consistent with the concept of rahmatan lil alamin. Questionnaire distribution is used to test the measurement of training results. Following the training, it was discovered that participants' knowledge of halal products, how to acquire halal certification, and waste management had improved. Canteen microentrepreneurs demonstrate their willingness to apply for halal certification and execute 3R-based waste management.

Keywords: Training, Halal, Eco-friendly, Canteen, Microentrepreneurs.

Abstrak

Kantin sebagai tempat strategis bagi mahasiswa dan masyarakat di sekitar perguruan tinggi memiliki peran penting dalam menyediakan makanan halal dan aman serta menjaga lingkungan. Namun, banyak pengusaha mikro makanan olahan belum mendaftarkan sertifikasi halal pada produknya dan tidak efektif dalam pengelolaan sampah. Meskipun telah diberikan pelatihan terkait sertifikasi halal, namun kurangnya komitmen dan informasi menjadi hambatan untuk mendaftarkan sertifikasi halal. Diperlukan solusi dari universitas sebagai wujud pengabdian kepada masyarakat dengan memberikan pelatihan sistem jaminan halal produk, hingga teknis pendaftaran sertifikasi halal melalui skema self declare, dan pengolahan sampah berbasis 3R (Reduce, Reuse, Recycle) agar dapat terwujud kantin halal yang ramah lingkungan cerminan konsep rahmatan lil alamin. Pengukuran hasil pelatihan dianalisis melalui penyebaran kuesioner. Setelah pelatihan menunjukkan adanya peningkatan pengetahuan peserta terkait produk halal, prosedur mendapatkan sertifikasi halal dan pengelolaan sampah. Pengusaha mikro kantin menunjukkan kesiapan untuk mengajukan sertifikasi halal dan menerapkan pengolahan sampah berbasis 3R.

Kata kunci: Pelatihan, Halal, Ramah Lingkungan, Kantin, Pengusaha Mikro.

1. INTRODUCTION

Universities have a responsibility to ensure that their academic community can move in a healthy, safe, and comfortable environment (Permana et al., 2021). One place that needs attention is the canteen. The canteen is one of the strategic places for students and the community around universities to fulfill their food needs (Sucipto et al., 2021). Therefore, canteen business actors operating around universities have an important role to play in increasing the development of a quality generation by providing safe and halal food choices for consumers (Sucipto et al., 2021), and participating in creating a comfortable and environmentally friendly university environment, by managing waste (Kartikasari et al., 2022),

This important role has been supported by the state through chapter 4 UU JPH number 33 of 2014, namely: "Products that enter, circulate, and are traded in the territory of Indonesia must be halal certified" (Peraturan Pemerintah Republik Indonesia, 2014). Rules from the Badan Penyelenggara Jaminan Produk Halal (BPJPH) also require all producers, including Micro, Small,

and Medium Enterprises (MSMEs) to have a halal certificate starting in 2024 on their products. In addition, to support environmental preservation, the state has also regulated maintaining cleanliness in Indonesian Law No. 18 of 2008 pasal 12 ayat 1, namely: "Everyone in processing household waste and similar household waste is obliged to reduce and handle waste in an environmentally sound manner" (Republik Indonesia, 2008). Although it has been regulated by the state, in practice some processed food micro-entrepreneurs have not registered halal certification for their products and managed the waste from their processed products.

One of the canteen business groups that operate around universities is processed food micro-entrepreneurs assisted by 3iKB (Big Family Association) Bandung Islamic University (Unisba). Canteen entrepreneurs have received training on the introduction of the halal product guarantee system to how to apply for a product halal certificate in the 2019/2020 period, but there is still a lack of understanding of the procedures for obtaining a halal certificate and the lack of information regarding the mandatory rules for having a product halal certificate starting in 2024, making them have not taken Action to apply for registration of halal certification on their products (Oemar et al., 2022).

In addition to product halal issues, canteen activities are also a source of waste on campus. From surveys and interviews with canteen micro-entrepreneurs, it is known that in general business actors do not have the knowledge and skills to manage waste. Before the training, the micro-processed food entrepreneurs assisted by 3iKB Unisba only provided one trash can so that organic waste, namely food waste, and inorganic waste, namely plastic, were not separated. As shown in Figure 1.



Figure 1. Current condition of waste management

Higher education as a place for the development of knowledge, should provide solutions through examples of good waste management for the community, with the target of Zero Waste Campus (Wardhani, A., 2015). Therefore, a solution is needed from Unisba as a tertiary institution that must carry out one of the Tri Dharma of Higher Education, namely Community Service (PKM) by providing training both in theory and practice. This community service activity is an attempt to create awareness and closeness between universities and external stakeholders (Fathurachmi & Halidsyam, 2022). Community service can be done through training because with training you will gain the knowledge and skills needed to support personal and organizational performance (Niati et al., 2019).

Training has a major impact on behavioral change, as it brings about motivational characteristics that can change the behavior of business owners in seeing opportunities and increase opportunism and help micro-entrepreneurs to think differently to generate new ideas to increase the number of customers or productivity from limited resources, lower production costs by keeping the production same or increasing it (Haider et al., 2017).

The results of previous research related to PKM activities through 3R-based organic and inorganic waste management training, namely increasing environmental behavior by disposing of waste in its place according to its type and fostering awareness for all of us that waste problems are a shared responsibility and teaching the community that waste has economic value (Suryani et al., 2019). In addition, doing community service through assistance in obtaining halal certification, can convince MSMEs to complete the files for issuing halal logos on their products

(Nadya et al., 2023) and help implement government programs that require halal certification for MSMEs (Siswanto et al., 2023).

Based on the background of the problem and the literature review above, the PKM activities that will be carried out are providing training in operating the halal product assurance system appropriately, technical training for registering halal certification through a self-declaration scheme, and training on procedures for sorting organic, non-organic and B3 waste, as well as waste processing techniques using the 3R method (Reduce, Reuse, Recycle). The goal is that these micro-entrepreneurs can be committed and consistent to carry out a halal product assurance system, have a halal certificate, and be responsible for environmental preservation so that an environmentally friendly (eco-friendly) halal canteen can be realized and reflect the concept of *rahmatan lil alamin* or mercy for all entities of the universe.

2. METHOD

PKM activities for Halal and Environmentally Friendly Canteen Training for Processed Food Micro Entrepreneurs consist of socializing halal certification programs for MSMEs through a self-declaration scheme and training in completing halal certification requirement documents and introducing waste management. This activity was carried out in two stages, namely the preparation stage and the training stage. Figure 2 shows the stages carried out in this community service activity.

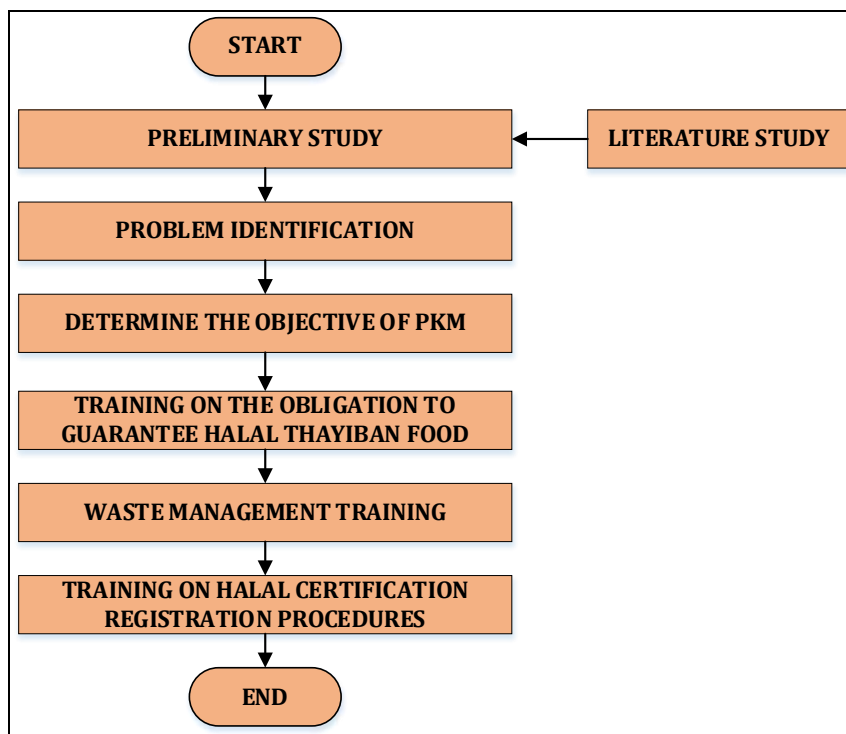


Figure 2. The stages of community service activities

Before the preparation stage, preliminary studies were carried out through literature studies and field studies. Literature studies are carried out by studying the Halal Assurance System (HAS) audit and waste management and processing, while field studies are in the form of distributing questionnaires regarding the implementation of HAS and understanding of waste management and processing as well as assistance with the halal assurance system. This PKM activity is a continuation of the previous year's PKM activity, namely "Halal Certification Training and Halal Assurance System for Micro Entrepreneurs of Processed Food Under the Assistance of 3iKB around UNISBA". Furthermore, problem identification was carried out, how the implementation of SJH after the training provided to 3iKB fostered micro-entrepreneurs, as well as how their understanding and behavior towards the management of waste produced. The

purpose of this PKM is to help processed food micro-entrepreneurs under the guidance of 3iKB Unisba get halal certification for the products they sell and socialize 3R pattern waste management.

After determining the identification of problems and objectives, the preparation stage was carried out with descriptions such as discussing and compiling modules, discussing the technical implementation of training, making and compiling training questionnaires in the form of closed questionnaires with questions that correspond to the training material, and making final preparations before the implementation of training.

The next stage, namely the training begins with distributing questionnaires before the training aims to find out initial understanding and awareness before being given training, followed by providing training with training materials: (1) Islam Rahmatan Lil Allamin and the Obligation to Guarantee Halal Products and Services, Safety and Environmental Comfort; (2) Managing Community-Based Waste in the UNISBA Street Vendor Environment with the 3R Pattern; and (3) Halal Certification at the UMK Self Declare scheme.

In the next activity, participants were instructed to fill out a questionnaire after the training. The purpose of distributing the questionnaire was to analyze changes in the understanding and awareness levels of the training participants in the form of a closed questionnaire.

3. RESULTS AND DISCUSSION

The training stage was carried out in 2 conditions, namely online through Zoom and offline at Elzatta Café Jl.L.L. R.E. martadinata No.113 Bandung. This was done to comply with social distancing rules related to the COVID-19 pandemic. The number of training participants was 27 people, with proportion of 10 people participating in online activities, and the remaining 17 people participating in offline activities. Figures 3 and 4 show the participants in attendance and the delivery of the training materials.



Figure 3. Offline and online training participants



Figure 4. Giving training materials by the Training Instructors

The results of the implementation of the training were measured by analyzing the results of distributing questionnaires before and after training. The number of questions for the Halal Product Assurance System (SJPH) questionnaire before and after training was 30 items, then the 3R waste processing questionnaire was 32 items. Figure 5. shows the activities of filling out the questionnaire by participants.



Figure 5. Completion of questionnaire

The first presentation of training material is about the obligation to ensure safety, environmental comfort, and halalan thayyiban food, the definition of halal product guarantee (JPH), halal certification obligations, and the flow of halal certificate applications. This material explains why there must be a halal certificate on the product and must be wasted based on the Qur'an. To determine the results of participants' understanding of the presentation of this material, measurements were taken using several questionnaire questions, including:

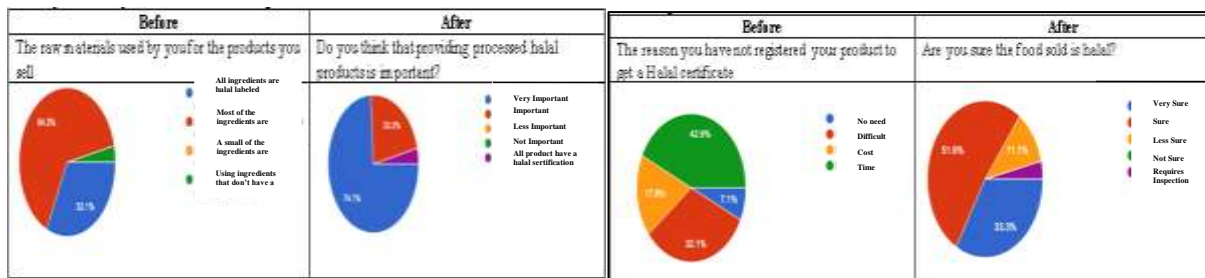


Figure 6. The results of distributing the questionnaire about the importance of halal products

Based on the picture above, it can be seen that participants believe 74.1% of the importance of providing halal products with ingredients that already have a halal label and participants already have \pm 84% confidence that the products sold are halal but have not registered their products because it takes a long time and the procedures are considered difficult.

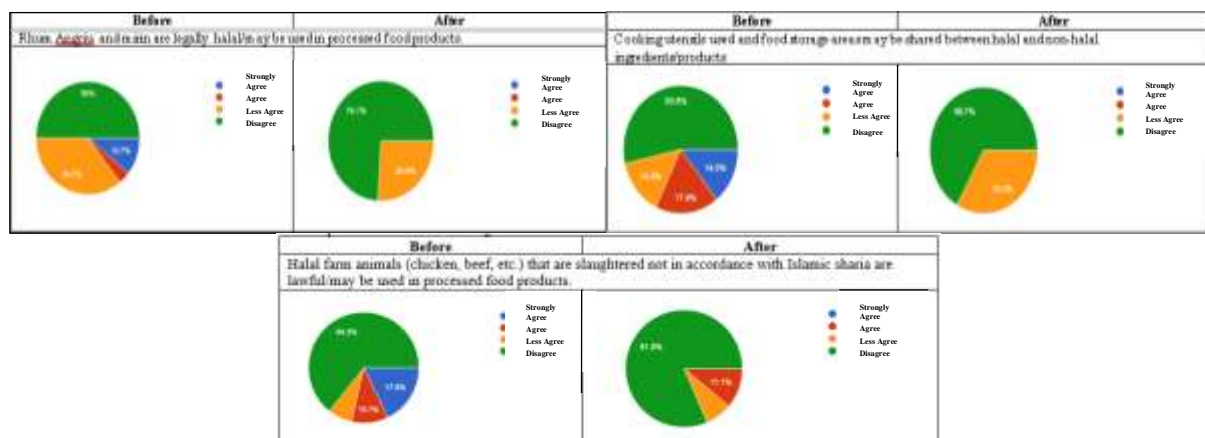


Figure 7. Results of distributing questionnaire questions about knowledge of halal ingredients

The figure above shows that the level of awareness and understanding of participants after being given training related to halal or haram laws on raw materials and equipment used to process processed food has increased. The level of knowledge of participants after training regarding "the haram law of using Rhum Angciu and Mirin showed an increase of ± 24%". The participants' level of knowledge regarding "cooking utensils and food storage areas may be used together for halal and non-halal product ingredients" before the training there were those who answered agree and strongly agree, but after the training, the level of knowledge increased because they only answered less agree and disagree. The participant's knowledge level after the training on "the haram law of using livestock slaughtered not according to Islamic Sharia" showed an increase of ±20%.

The second training material presentation was about the procedures for sorting organic, non-organic, and B3 waste, what impacts will be caused if humans litter such as throwing garbage into the river, and how to overcome it by using the Reduce pattern, which is reducing waste, Reuse which is the reuse of waste that is still suitable for use and Recycle which is processing waste into a new product. To determine the results of the participant's understanding, measurements were taken using several questionnaire questions, including:

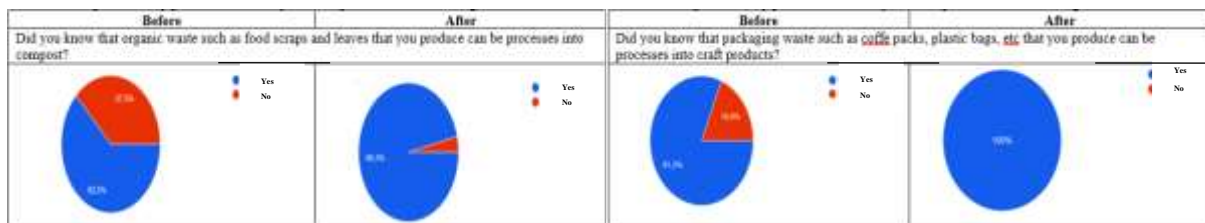


Figure 8. Results of distributing questionnaire questions about waste management knowledge

Based on the figure above, it can be seen that the participant's level of understanding regarding organic and inorganic waste management showed an increase. The participant's knowledge level after being given training on "organic waste management such as food waste can be processed into compost", showed an increase of 34%. The participants' level of knowledge about "inorganic waste such as coffee packaging waste can be made into handicraft products" shows that before the study there were still 18.8% of participants who did not know this, but after the training, all participants already knew this.

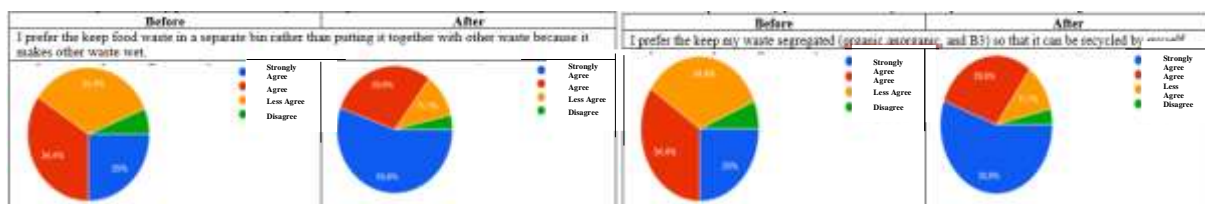


Figure 9. Results of distributing questionnaire questions about attitudes toward waste management

The figure above shows that the attitude and behavior change of the training participants related to waste management showed an increase. This is shown by the behavior of each participant who prefers to store food waste in a separate place rather than putting it together with other waste, which 25% strongly agreed before the training and increased to 55.6% after the training. In addition, it is also shown from the questionnaire question regarding the behavior of participants to store waste separately to facilitate the recycling process before the training, 25% strongly agreed, and after the training it increased by 30.6%.

The third presentation of material related to technical guidance on the Halal Product Process (PPH) is both described through the stages of submission in the form of a flow chart and simulates applying for certification online in 12 halal submission processes. To find out the

results of participants' understanding, measurements were taken through questionnaire questions, including:

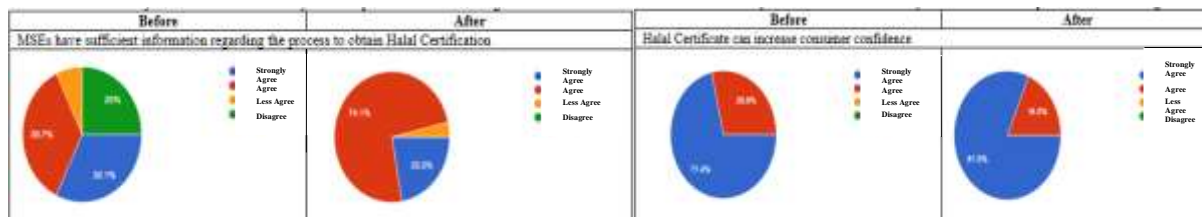


Figure 10. Results of distributing questionnaire questions about knowledge of halal certification

Based on the figure above, it can be seen that the participants' knowledge related to the information to obtain halal certification increased significantly from 35.7% to 74.1% after the training was given. MSME's understanding of the benefits of having a halal certificate also increased significantly as many as 81.5% of participants strongly agree that halal certificates can increase consumer confidence.

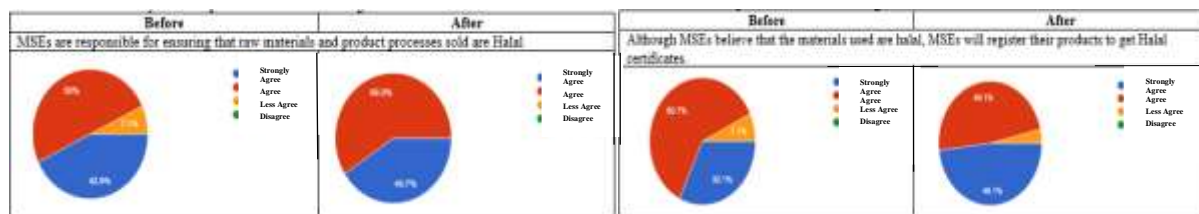


Figure 11. The results of distributing questionnaire questions about the attitude of having a halal certificate

The graph above shows that the attitudes and behavior of participants to obtain halal certificates have increased. The sense of responsibility of MSMEs to ensure that the processes and raw materials used in processing products are Halal increased after training as much as 59.3% agreed and 40.7% strongly agreed. The behavior of participants' awareness of registering halal certificates on their products, before training participants chose 32.1% strongly agree, then after training 48.1% chose strongly agree.

The results of distributing questionnaires after training, show that the level of knowledge of participants about halal certification guidelines and waste management has increased so that it can be said that participants understand the material provided by the instructor. Due to the increased level of knowledge, the participants also showed changes in attitude and behavior that were not indifferent to the rules of halal certificates on products and waste management. With continuous assistance and supervision, an environmentally friendly halal canteen can be realized and reflect the concept of rahmatan lil alamin.

4. CONCLUSION

Based on the community service activities that have been carried out, several things can be concluded, including:

1. The processed food micro-entrepreneurs assisted by 3iKB Unisba who participated in the training have understood the specifications of halal products, the benefits of sorting waste and processing waste so that it becomes added value with the 3R pattern, understanding the procedure for registering halal certification through a self-declaration scheme, and the benefits of having a halal certificate for the products they sell.
2. As a result of the training, the processed food micro-entrepreneurs assisted by 3iKB Unisba stated that they were motivated and willing to register halal certificates for products. However, continuous assistance and supervision are needed, so that an environmentally friendly halal canteen can be realized and benefit the community.

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