

***MAKING DODOL MIXER AS AN ALTERNATIVE TOOL TO
IMPROVE THE EFFICIENCY OF MICRO PRODUCTION IN
THE VILLAGE OF AIR PUTIH***

Student Name : Ilham

Student ID Number : 2103181087

Name Of Supervisor : Akmal Indra, S.Pd., MT



ABSTRACT

Dodol is a traditional food that is quite popular in some areas in Indonesia, especially in Bengkalis Island which is made with the main ingredients namely glutinous rice, brown sugar, coconut milk, and without preservatives. The production process of making dodol in the home industry is traditionally or still manual where the equipment used such as furnaces, firewood, cauldrons, and mixing spoons are made of special wood formed to resemble a sampan paddle with a length of approximately 150 cm. The process of making dodol traditionally takes 5-6 hours with a capacity of dodol 6-7 kg at a temperature of 80-90 °C and requires a power of 2-3 people. The problems faced by small and medium-sized entrepreneurs including small industrial households in the countryside include equipment that is left behind. Therefore, it is necessary to help the mixer to facilitate the work of making dodol.

Keywords: *dodol, mixer, equipment*