RINGKASAN

CITRA RACHMANIA WARDHANI. **Teknik Produksi *Mini Wonton* (*Added Value Product*) dari Ikan Kakap Merah (*Lutjanus* sp.) di CV. Bee Jay Seafoods, Probolinggo. Dosen Pembimbing Ir. Wahju Tjahjaningsih, M.Si.**

Ikan kakap merah merupakan golongan ikan demersal yang memiliki nilai ekonomis penting. Ikan kakap mudah mengalami kemunduran mutu. Pembekuan *fillet* ikan kakap dapat mempertahankan ikan dari kemunduran mutu namun menghasilkan *waste product* seperti serpihan daging. *Waste product fillet* ikan dapat diolah menjadi *intermediet product* seperti *mini wonton* yang dapat meningkatkan nilai ekonomis. Tujuan pelaksanaan kegiatan Praktek Kerja Lapang ini adalah mempelajari teknik produksi, mengetahui kelebihan, kekurangan, serta hambatan teknik produksi *mini wonton* di CV. Bee Jay Seafoods.

Kegiatan Praktek Kerja Lapang dilaksanakan pada tanggal 23 Desember 2019 – 23 Januari 2020 di CV. Bee Jay Seafoods yang beralamat di Jl. Tanjung Tembaga Barat, Mayangan, Kecamatan Mayangan, Kota Probolinggo, Jawa Timur. Metode yang digunakan pada Kegiatan Praktek Kerja Lapang ini adalah metode deskriptif sehingga mendapatkan data primer dan sekunder. Metode pengambilan data dilakukan dengan, observasi, partisipasi aktif, dan wawancara.

Teknik produksi *mini wonton* adalah pencucian dan sortasi serpihan daging, penggilingan daging, *mixing* adonan, pembentukan *mini wonton*, pengukusan, penyusunan, pembekuan dan distribusi. Kelebihan teknik produksi *mini* wonton adalah dapat meningkatkan nilai tambah pada limbah *fillet.* Kelemahan produksi adalah menambah biaya produksi untuk bahan pendukung. Hambatan produksi *mini wonton* adalah mengenai ketersediaan bahan pendukung yang dibutuhkan.

SUMMARY

CITRA RACHMANIA WARDHANI. Production Technique of Mini Wonton (Added Value Product) from Red Snapper Fish (*Lutjanus* sp.) In CV. Bee Jay Seafoods, Probolinggo. Lecturer Advisor Ir. Wahju Tjahjaningsih, M.Si.

Red snapper is a group of demersal fish that had important economic value. Red snapper get easily deteriorates. Frozen fillets can keep fish from deteriorating but at the same time can produce waste products such as meat flakes. Waste fish fillet products can be processed into intermediate products such as mini wonton that can increase economic value. The purpose of implementing this fieldwork practices activity was to studied production techniques, find out the strengths, weaknesses, and obstacles of the mini wonton production technique at CV. Bee jay seafoods.

Fieldwork practices activities carried out on December 23, 2019 - January 23, 2020 in the CV. Bee Jay Seafoods located at Jl. Tanjung Tembaga Barat, Mayangan, Mayangan District, Probolinggo, East Java. The method used in this fieldwork practices activity was a descriptive method to get primary and secondary data. The data collection method was done by observation, active participation, and interviews.

Mini wonton production techniques were washing and sorting of meat flakes, mincing meat, mixing mini wonton dough, forming mini wonton, steaming, preparing, freezing and distribution. The advantage of mini wonton production technique was increasing the added value of waste fillets. The disadvantage of production was increased production costs to supply supporting materials. The obstacle of mini wonton production was the availability of supporting materials needed.