

Traditional Food Production Costing Training for Perhimpunan Pelajar Indonesia Filipina (PPIF)

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ABSTRACT

Introduction/Main Objectives: This paper examines the traditional food production costing for members of the Perhimpunan Pelajar Indonesia Filipina (PPIF). The study is motivated by the need to enhance financial literacy and production cost management among Indonesian students in the Philippines. As these students frequently participate in food bazaars, understanding production cost calculation is crucial for profitability. **Background Problems:** The main problem addressed in this research is the lack of understanding among PPIF members about how to calculate production costs, resulting in difficulties in determining appropriate pricing and profits. **Research Methods:** The study employs a participatory approach, using workshops and case studies to train PPIF members in production costing. Data was collected through surveys before and after the training to assess the impact on participants' financial skills. **Finding/Results:** The findings indicate that the training significantly improved participants' ability to calculate production costs and set appropriate pricing for traditional food products. The post-training surveys showed a marked increase in financial literacy among the PPIF members. **Conclusion:** This research concludes that targeted production cost training effectively enhances financial literacy among Indonesian students in the Philippines. The implication is that such educational interventions can empower students to make more informed financial decisions, contributing to their overall economic well-being.

Keywords: Production Costing, Financial Literacy, Traditional Food, Cost Management

INTRODUCTION

The process of changing raw materials into finished goods is called the production process, which, of course, will incur costs for the process. The calculation of these costs is called production costs. According to Mulyadi (2015:16), the cost of production is the cost incurred in processing material directly to become a product. So. Meanwhile, Hansen and Mowen (2007:42) define cost production as related costs in producing goods or providing services. Fee production can be classified into three elements: cost of material standard, cost of power, Work direct and factory overhead costs. Raw material costs are materials that can be traced directly to both products and services. These raw material costs can be charged directly because they can be seen physically and used to measure the quantity of materials consumed in the production process for each product. Labour costs are labour that can be traced directly to goods or services when the production process takes place. Like the raw material costs above, these labour costs can be charged directly because they can be seen and observed to measure the amount and duration of labour used to produce a good or service. Overhead costs are the total costs of raw materials and labour but cannot be traced directly to the goods or services produced. Examples are depreciation of equipment or machinery, costs of auxiliary materials and so on (Hansen & Mowen, 2007).

LITERATURE REVIEW

In management, cost-effectiveness and control of overhead costs are very important, according to Carter and Usry (2002) and Drury (2018). Two types of calculations for production costs for manufacturing or service companies, according to Hansen and Mowen (2007:214), namely job order costing (system calculation cost based on order), where cost production is accumulated based on orders received by the company. The company operates based on order, usually producing various products, goods, or services . Process costing (system calculation cost based on process) costs production as it is a cost material standard, and power factory overhead and labour costs will accumulate based on the department or process in a certain period. According to Garrison, Noreen, and Brewer (2012), both approaches can be used to understand cost allocation in production-based companies, including the culinary sector. This will allow business actors to calculate the cost of production accurately. Companies that enter in criteria This is the company that produces goods or homogeneous services or the same so that all products manufactured at a period must be the same in the amount of source power consumed. Research on calculating production costs is fundamental because the production process of converting raw materials into finished goods always involves costs that must be managed properly. The costs incurred to change raw materials into final products are

known as production costs (Mulyadi, 2015). In addition, Amalia and Nurdin (2019) discussed the use of system job order costing in business food, showing how vital system calculation cost is for increasing efficiency. Research conducted by Utami and Prabowo (2021) found that the connection between education entrepreneurship and the ability to be a good student is relevant for PPI Philippines members to manage business culinary. Association Indonesian Students in the Philippines (PPI Philippines), or Indonesian Students Association in the Philippines, is an organization based in Pancasila. PPI Philippines has a vision to play a role in a way that is active in developing the academic interests and talents of all Indonesian students and university students in the Philippines with Spirit unity, nationalism, and patriotism. The PPI Philippines is independent, progressive, professional, and open (ppifilipina.org). Every year, there are not enough from 2 events. The food festivals are held with the objective of introducing Indonesian food to Filipinos and foreigners who are at or visiting the Philippines. Participate in pour creation cuisine students and follow and display dances To entertain festival visitors. Food often introduced is fried rice and meatballs, besides snacks like martabak, cake mud, pempek, and noodle risoles (PPI Philippines, 2017). Students also often attend a bazaar on campus that introduces food traditional Indonesian dishes such as fried bananas, egg rolls and others. Member Association Indonesian Students in the Philippines (PPI Philippines), especially partners involved in culinary bazaars and festivals, need knowledge about calculation cost production. Regardless of the effort to introduce traditional Indonesian food to Filipino society through food festivals and bazaars on campus, many students Still do Not yet understand the method of the cost of production of food for sale during these events (PPI Philippines, 2017). Partners can manage finances more effectively, understand the price of main products, and improve profitability in every business or culinary event by learning draft calculation cost production about management cost (Horngren, Datar, and Rajan, 2014).

METHOD, DATA, AND ANALYSIS

Implementation Method

The method used in this implementation is more of a descriptive method with a case study approach so that the solutions provided are more specific to what the partners are facing. The problem faced by the partners is that they do not yet understand how to calculate production costs and profits generated when partners make large quantities of traditional foods in bazaars or food festivals that they participate in. This problem is caused by the different educational backgrounds of the partners. The implementation method planned for this service will be carried out in stages. The stages of the implementation plan that will be carried out are as follows:

Preparation of materials and case studies

The initial stage began with the preparation of materials on production costs and profits. This initial material is expected to provide a stimulus and more understanding of production costs and profits. In addition to the material, researchers also provide case study questions that are easily understood by all partners who come from various different educational backgrounds. The provision of this case study is expected to hone the partners' ability to calculate production costs and profits generated by the case questions given.

Implementation of service activities

All materials and case studies that have been prepared will then be presented to PPIF partners by the group. The implementation of activities is always opened with a question and answer session if there are partners who still do not understand the material provided. At the end of the implementation of the service activities, a questionnaire will be distributed to determine the understanding and skills of PPIF participants.

Making a video of service activities

At the time of preparing the material, case studies to the implementation of the service at the partner's place, all of them were well documented in the form of photos and videos. The resulting photos and videos will be filtered the best to be made into 1 (one) activity video which will later be uploaded on YouTube so that not only PPIF partners get knowledge about production cost material, but also the wider community.

Preparation of Progress Report, Final Report and Accountability Report

The activities that have been carried out in this community service are then compiled as a community services progress report and will later become the community services final report with the planned output targets to be realized. Not to forget, researchers also compile partner accountability reports to Surabaya State University.

RESULT AND DISCUSSION

The implementation of Community Services is carried out through several stages as follows:

Preparation of materials and case studies

The first stage is to coordinate the community service team to discuss the materials and case studies that will be presented in the materials and modules. The documentation of the activities that have been carried out can be seen in Figure 1 below.



Figure 1. Initial Coordination of the Internal Service Team

The initial coordination of the service has produced a service module entitled Calculation of Food Production Costs. This service module is expected to make it easier for PPIF participants to understand the material provided, given the different backgrounds of the participants.

The contents of the service module are as follows:



Figure 2. Food Production Cost Calculation Module

Implementation of service activities

The implementation phase of the service activity was carried out at the Adventist University of the Philippines, Manila, on Sunday, August 18, 2024. The target partners in the implementation of this community services are Indonesian students who are studying in the Philippines through the Indonesian Student Association in the Philippines. The objectives of implementing this community services include providing an understanding to service partners regarding the components of production costs and assisting in determining more appropriate production costs for each food product produced. In addition, service partners can increase efficiency and profits by reducing unnecessary costs. The community services implementation began with the presentation of material and case studies to PPIF partners by the community services group team.



Figure 3. Q&A Session

Making a video of service activities

The implementation of the service must be well documented in the form of photos and videos. The best photos and videos will be screened to make 1 (one) video of the activity uploaded on YouTube so that not only PPIF partners get knowledge about production cost materials, but also the wider community.



Online Video Publication (Youtube) of COMMUNITY SERVICES Activities

In addition to the output of COMMUNITY SERVICES activities in online publications (youtube), this activity is also published in online mass media on.

- https://nusantarajayanews.id/2024/09/06/ppif-dan-Community_Services-akuntansi-unesa-collaboration-strategic-in-calculating-food-production-costs-indonesia/
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- https://mediacentral.info/2024/09/06/tim-Community_Services-dosen-akuntansi-gandeng-ppif-calculate-cost-of-production-at-traditional-food-bazaar-in-manila-philippines/

Partner Evaluation

The level of satisfaction of community services partners on the implementation of traditional food production cost calculation assistance activities for the indonesian student association in the philippines by distributing questionnaires that have been prepared previously through unesa.me/hpp

questionnaire. the number of community services partner satisfaction responses is presented in table 1 below with the number of respondents who filled in as many as 33 community services partners.

Table 1: Implementation team of lecturers

Question	5	4	3	2	1
	Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree
is the community services topic relevant to partner needs	0	9	24	0	0
does the planned community services schedule match with realization in the field	9	8	16	0	0
does the community services team involved in community services activities have a polite, friendly, and friendly attitude? cooperative	25	8	0	0	0
does the community services team involved in community services have expertise in accordance with the community services topic? done	25	8	0	0	0
does the community services team have a responsive attitude to every question/problem that is asked? submitted by community services partner	16	17	0	0	0
are community services activities useful according to partner needs	16	9	8	0	0
do community services activities increase partner knowledge/skills	25	8	0	0	0
has the final reporting of the results of community services activities been prepared and communicated to partners	25	8	0	0	0

CONCLUSION

The implementation of Community service activities has been carried out in accordance with the time, objectives and outcomes targeted by the community services Team. Based on the results of the questionnaire that has been filled out by the service partners, it can be seen that community services activities are useful according to the needs of the partners. Given that service partners often participate in food bazaar activities which are held every semester. The material provided can help partners to calculate the production costs of the food products produced and later be able to calculate the selling price per product according to the desired profit in the bazaar activity. The service partners also hope that for the following year assistance can be carried out again as a continuation of this year's activities such as the preparation of sales strategies in increasing maximum profits and implementing an integrated bookkeeping system.

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