**Development of semoer jengki kamaboko from skipjack fish for entrepreneurial products**

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**Abstract.** Entrepreneurs in the culinary field are becoming popular recently. To create a successful culinary entrepreneurship, culinary products need to be developed with the right methods so that they are preferred by the public. This study aimed to find the recipe for semoer jengki kamaboko and determine the preference level of these products. This study used the Research and Development method with 4D procedures, namely the define, design, develop and disseminate. The control was semur jengkol from jengkol. The product was semoer jengki made from kamaboko. Kamaboko was made from 100% skipjack fish fillets, egg whites, and cornstarch. Kamaboko was molded to resemble jengkol and then stewed. Then, the kamaboko stew was served with uduk rice, dried tempeh, fried vermicelli, sliced ​​omelet, and cucumber. Product was evaluated by sensory analysis by trained and semi-trained panelists. The 1-5 scale hedonic test was performed by 30 untrained panelists. The data were then analyzed qualitatively and descriptively quantitatively. The hedonic test results showed that the average preference of the semur jengkol stew was 3.7 and the semoer jengki kamaboko was 4.4. The t-test for color, aroma, taste, and overall parameters showed that semur jengkol and semoer jengki kamaboko were not significantly different. However, the semoer jengki kamaboko texture was preferred to the semur jengkol. This data showed that the semoer jengki kamaboko product was acceptable.