

## Training on Making Coconut Chocolate Brownies: Innovation of Local Based Ingredients Into Entrepreneurship

Martha Adventina Via Dolorosa<sup>1</sup>, Angelika Zalukhu<sup>1</sup>, Mira Aulia Salsabila<sup>1</sup>, Siti Rizki Aprianti<sup>1</sup>, Zidan Fernando<sup>2</sup>, A. Ashari<sup>1</sup>, Ramdani<sup>3</sup>

<sup>1</sup>Management, Faculty of Economics and Business, Riau Kepulauan University, Indonesia.

<sup>2</sup>Law, Faculty of Law, Riau Kepulauan University, Indonesia.

<sup>3</sup>Management, Faculty of Economics and Business, Riau Kepulauan University, Indonesia.

Corresponding Author: [asharilzp@gmail.com](mailto:asharilzp@gmail.com)

Received: October 2025 | Accepted: November 2025 | Published: January 2026

**Abstract.** This community service activity aims to improve the skills of Panau village residents, Kabil Sub-District, Nongsa District, in processing local raw materials, namely coconut, into modern value-added food products. Through a training program on making coconut chocolate brownies, this activity is expected to create a local food innovation that can serve as a regional identity as well as a community business opportunity. The implementation method applied a participatory approach through hands-on training, which included several stages: location survey, coordination with local leaders, preparation of training materials, provision of equipment and ingredients, and direct practice by participants. A total of 15 participants, consisting of housewives, youth, and local micro-entrepreneurs, took part with a 100% attendance rate. The results showed an increase in participants' skills in processing coconut into brownies with moist texture, distinctive taste, and attractive chocolate ganache topping. The final product was assessed as consumable, marketable, and having potential to become a culinary identity of Panau Village. Furthermore, the program fostered entrepreneurial awareness among participants through basic understanding of home business management, packaging, and simple marketing strategies. Therefore, this training successfully improved community skills, introduced a new local food product, and opened up entrepreneurial opportunities based on local potential.

**Keyword:** Coconut brownies, local food innovation, entrepreneurship

**Abstrak.** Kegiatan pengabdian masyarakat ini bertujuan untuk meningkatkan keterampilan warga Desa Panau, Kecamatan Kabil, Kecamatan Nongsa, dalam mengolah bahan baku lokal yaitu kelapa menjadi produk pangan modern bernilai tambah. Melalui program pelatihan pembuatan coconut chocolate brownies, kegiatan ini diharapkan dapat menciptakan inovasi pangan lokal yang berfungsi sebagai identitas daerah sekaligus peluang usaha masyarakat. Metode pelaksanaan menggunakan pendekatan partisipatif melalui pelatihan langsung (hands-on training) yang mencakup beberapa tahapan: survei lokasi, koordinasi dengan tokoh masyarakat, persiapan bahan pelatihan, penyediaan peralatan dan bahan, serta praktik langsung oleh peserta. Sebanyak 15 peserta yang terdiri dari ibu rumah tangga, pemuda, dan pelaku usaha mikro lokal mengikuti kegiatan dengan tingkat kehadiran 100%. Hasil kegiatan menunjukkan adanya peningkatan keterampilan peserta dalam mengolah kelapa menjadi brownies dengan tekstur lembap, cita rasa khas, dan topping chocolate ganache yang menarik. Produk akhir dinilai layak konsumsi, memiliki potensi pasar, serta berpeluang menjadi identitas kuliner Desa Panau. Selain itu, program ini menumbuhkan kesadaran kewirausahaan peserta melalui pemahaman dasar tentang manajemen usaha rumahan, pengemasan, dan strategi pemasaran sederhana. Dengan demikian, pelatihan ini berhasil meningkatkan keterampilan masyarakat, memperkenalkan produk pangan lokal baru, serta membuka peluang usaha berbasis potensi lokal.

**Kata kunci:** brownies kelapa, inovasi pangan lokal, pengabdian masyarakat

### How to Citation:

Dolorosa, MAV., Zalukhu, A., Salsabila, MA., Aprianti, SR., Fernando, Z., Ashari, A., Ramdani. (2026). Training on Making Coconut Chocolate Brownies: Innovation of Local Based Ingredients Into Entrepreneurship, *STICOS: Sustainable Innovation in Community Service*, 1(1), 33-38. Doi. 10.33373/STICOS.v1i1.xxxxx

## **Introduction**

Indonesia is recognized as one of the largest coconut-producing countries in the world. Almost every part of the coconut tree has functional value and can be processed into a variety of consumable and non-consumable products (Yulianti, 2021). Coconut is not only a staple food ingredient for the community but also a commodity with significant economic potential, both for household-scale enterprises and for the creative industry. This potential is also evident in Panau Village, Kabil Sub-district, Nongsa District, Batam City, which has easy access to coconut as a raw material. However, the use of coconut by the local community is still limited to simple products such as coconut milk, grated coconut, or sales in the form of whole coconuts. The lack of innovation has resulted in coconut being underutilized as a value-added product capable of competing in the market. In fact, according to the Ministry of Industry of the Republic of Indonesia (2022), the development of local food based on coconut can create new business opportunities while strengthening regional identity. This condition is also supported by data from the Batam Central Bureau of Statistics (2023), which shows that the contribution of local food-based MSMEs to the regional economy remains low.

The main problems faced by the Panau Village community can be summarized as follows: (1) limited skills in processing coconut into economically valuable products, (2) the absence of a distinctive local product that could serve as a regional identity, and (3) low awareness and limited experience of the community in developing food-based businesses. These three issues hinder the optimal utilization of local potential to improve community welfare. As a solution, students of the Community Service Program (KKN) at Riau Kepulauan University, through the People's Economy Cluster, designed a training program on making coconut chocolate brownies. This product was chosen because it combines a modern flavor (chocolate) with local resources (coconut), resulting in a unique food innovation with market value and the potential to become a culinary identity of Panau Village. This aligns with Marlina and Fitria (2021), who emphasize the importance of training in local food processing skills for strengthening family economic empowerment. The objectives of this community service program are to enhance the skills of Panau Village residents in processing coconut into modern, value-added products; to encourage the creation of distinctive local products that represent regional identity; and to foster entrepreneurial spirit based on local potential.

## **Methodology**

The implementation of the training program on making coconut chocolate brownies employed a participatory approach with hands-on training methods. Students of the Community Service Program (KKN) acted as facilitators, while the community served as the main actors in every stage of the activity. This approach was chosen to ensure that participants not only acquired theoretical knowledge but also practical skills that could be independently applied. The preparation stage began with a site survey at the public facilities of Panau Village to ensure the availability of infrastructure and resources. Coordination was carried out with the neighborhood leadership (RW and RT) as well as the primary partners, namely PKK and *Majelis Taklim*, in order to secure social support and guarantee active community involvement. The training materials were designed to include technical skills such as processing coconut into brownies, preparing chocolate ganache, packaging techniques, and the basics of effective household business management. The tools and materials used consisted of simple equipment

commonly found in households, such as stoves, bowls, cups, teaspoons, small whisks, dishcloths, steamers, and cutting boards, with an emphasis on utilizing coconut as a distinctive local ingredient. The core activity was conducted on September 7, 2025, with a total of 15 participants, consisting of housewives, youth, and local micro-entrepreneurs. All participants were fully engaged and actively involved throughout the training. The process was systematically carried out, beginning with coconut processing, brownie batter preparation, steaming, the addition of coconut layers, and ganache preparation. A hygienic and neat packaging process was also included to raise participants' awareness of the importance of product aesthetics and hygiene.

Upon completion of the product, an evaluation was conducted through a simple organoleptic assessment, followed by a joint reflection session with the participants to assess skills, product quality, and potential opportunities for sustaining the business that could be developed by the community. To clarify the implementation process, the workflow is presented in the following diagram:

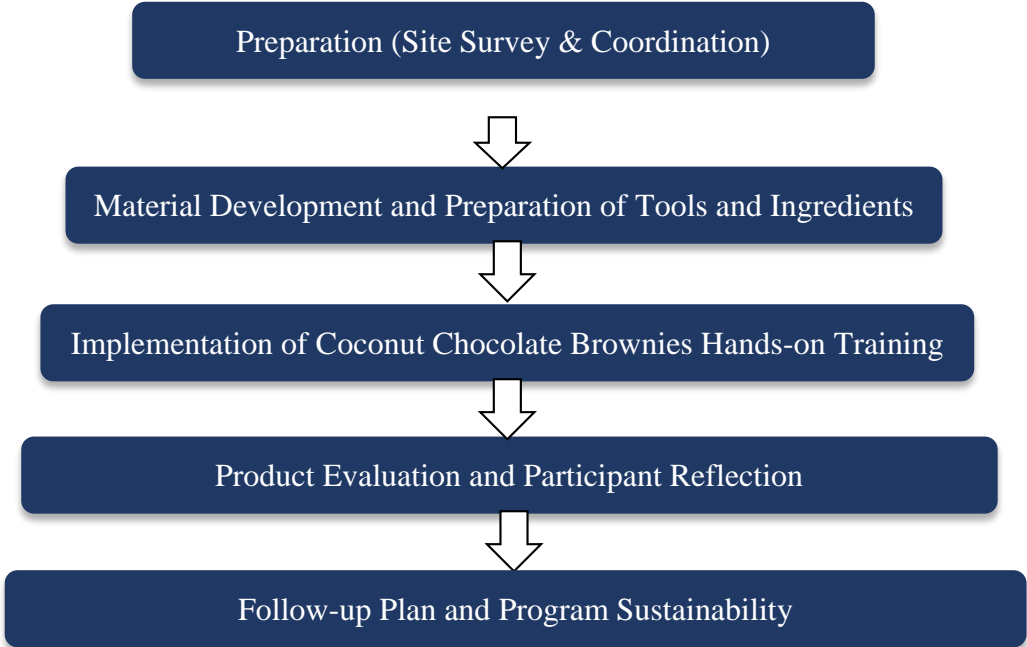


Figure 1. Flowchart of Activity Stages

**Results and Discussion**

The training program on making coconut chocolate brownies, held on September 7, 2025, in Panau Village, Kabil Sub-district, Nongsa District, was successfully conducted with full participation from the community. A total of 15 participants including housewives, youth, and local micro-entrepreneurs attended with a 100 percent participation rate. This enthusiasm was strongly supported by the involvement of the main partners, namely the PKK group and *Majelis Taklim*, as well as effective coordination with the local RW and RT leadership. The high level of community involvement indicates a genuine need for new skills in local food processing. The training was conducted using a participatory approach, beginning with a brief demonstration by the facilitators and followed by group practice under the guidance of Community Service Program (KKN) students.

All participants were actively involved in every stage, starting from the hygienic processing of grated coconut, preparation of the brownie batter, steaming, adding coconut layers, to making chocolate ganache as a topping. The resulting products demonstrated good quality, characterized by moist texture, a distinctive flavor combining coconut and chocolate, and an appealing visual presentation. A simple organoleptic evaluation also indicated that the majority of products were suitable for consumption and had potential for commercialization. From a skills perspective, this training succeeded in enhancing the technical capacity of the community in processing local raw materials into value-added products. Ninety percent of participants were able to produce brownie batter according to standards, 85 percent successfully arranged the coconut layers, and 80 percent managed to prepare glossy and evenly spread ganache. These results align with Marlina and Fitria (2021), who emphasized that practice-based training is an effective strategy to improve community skills, particularly in local food processing.

Beyond technical skills, this activity also contributed to raising entrepreneurial awareness among the community. Participants began to recognize that coconut is not only valuable for consumption but also holds market potential when innovatively processed. Basic knowledge of production cost calculations, packaging techniques, and simple marketing strategies provided new insights into the importance of value addition in food products. This supports the statement of Suryani and Putra (2022), who argue that the development of local culinary products not only enhances community creativity but also fosters new entrepreneurial opportunities.

The involvement of partners in program implementation further strengthened the community's sense of ownership. Support in the form of facilities, additional equipment, and participant mobilization made the activities more effective. In fact, several PKK members took the initiative to continue practicing the making of coconut chocolate brownies independently during their regular meetings. This phenomenon reflects the sustainability of the program, where the community is not merely a beneficiary but also an active actor in sustaining local innovation. Overall, the results confirm that the training program on making coconut chocolate brownies successfully achieved its objectives: enhancing community technical skills, introducing innovative local food products, and fostering entrepreneurial spirit based on regional potential. This success also demonstrates that local resources can be creatively utilized to support people-centered economic development at the community level.

*Tabel 1. Summary of Participants' Practice Results in Coconut Chocolate Brownies Training*

<b>No</b>	<b>Assessment Criteria</b>	<b>Observation / Evaluation Results</b>
1	Participant Participation	100% attendance with active involvement in all stages
2	Technical Skills	90% of participants were able to prepare brownie batter according to standards
3	Coconut Layer Preparation	85% of participants successfully spread the coconut layer evenly
4	Ganache Preparation	80% of participants were able to produce glossy and evenly spread ganache
5	Final Product	All participants produced coconut chocolate brownies that were consumable and marketable

The results presented in the table reinforce field observations, indicating that the training successfully enhanced the community’s technical skills. Almost all participants were able to complete the stages of product preparation with satisfactory outcomes. These findings also support Marlina and Fitria (2021), who argue that participatory, practice-based training is effective in improving community skills in local food processing. Furthermore, the fact that the final products were deemed marketable confirms that coconut chocolate brownies have the potential to become a distinctive culinary icon of Panau Village, in line with Suryani and Putra (2022), who highlight the importance of local culinary innovation in creating entrepreneurial opportunities.



Figure 2. Opening Session and Brief Introduction



Figure 3. Training Process of Coconut Chocolate Brownies Making

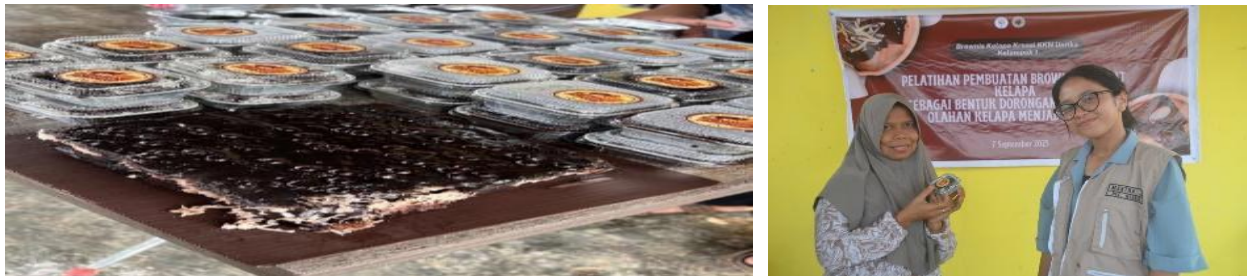


Figure 4. Packaging and Final Product

## **Conclusion and Recommendations**

### **Conclusion**

The training program on making coconut chocolate brownies conducted in Panau Village, Kabil Sub-district, Nongsa District, successfully achieved the main objectives of the community service initiative. Through a hands-on approach, participants gained new skills in processing coconut into modern food products with economic value. The resulting coconut chocolate brownies not only possessed a unique taste and attractive appearance but also have the potential to become a distinctive local culinary identity. Another impact was the increased entrepreneurial awareness among community members, particularly housewives and youth, who began to understand the importance of basic business management, packaging techniques, and simple marketing strategies. Thus, this activity not only provided technical skills but also encouraged the development of creative and independent mindsets for establishing businesses based on local potential.

### **Recommendations**

Although this program has delivered positive results, several recommendations can be considered for improvement and future development. First, advanced training with variations of coconut-based recipes should be conducted to ensure that the products become more diverse and competitive in the market. Second, the preparation of a practical module containing technical guidelines for processing, packaging, and marketing strategies would greatly assist the community in continuing the business independently. Third, to strengthen sustainability, the establishment of small business groups and the structured marketing of products are recommended. These efforts are expected to enhance product competitiveness, expand market reach, and strengthen the community-based economic network in Panau Village.

### **Acknowledgements**

The authors would like to express their gratitude to the Institute for Research and Community Service (LPPM) of Riau Kepulauan University for funding support, as well as to the neighborhood leadership of RW 04 and RT 01 of Panau Village, Kabil Sub-district, Nongsa District. Appreciation is also extended to the main partners, namely PKK and Majelis Taklim of Panau Village, for their active participation and support in the implementation of this program.

### **References**

- Badan Pusat Statistik Kota Batam. (2023). *Batam City MSME Statistics 2023*. Batam: BPS.
- Kementerian Perindustrian Republik Indonesia. (2022). *Development of local coconut-based food for community economic empowerment*. Jakarta: Kemenperin.
- Marlina, D., & Fitria, R. (2021). Family economic empowerment through local food processing training. *Jurnal Pengabdian Masyarakat Madani (JPMM)*, 5(1), 33–42.
- Suryani, T., & Putra, A. (2022). Local culinary innovation as a creative business opportunity for the community. *Indonesian Journal of Creative Economy*, 3(2), 101–115.
- Yulianti, S. (2021). The potential of coconut as a superior commodity and diversification of processed products. *Jurnal Agroindustri Indonesia* 10(2), 45–55.