

ABSTRAK

Seminar hasil ini diselenggarakan untuk memaparkan penelitian mengenai pemanfaatan buah dan kulit dan buahsemangka sebagai bahan tambahan cake pudding. Penelitian dilakukan untuk mengurangi limbah pangan dan meningkatkan nilai tambah bahan lokal. Hasil pengujian menunjukkan bahwa cake pudding berbahan buah dan kulit dan buahsemangka diterima baik oleh konsumen. Kegiatan seminar hasil dilaksanakan pada hari Selasa, 10 Desember 2024, bertempat di Resto Gedung D Universitas Pelita Harapan. Berdasarkan seminar hasil yang telah dilaksanakan, dapat disimpulkan bahwa inovasi pemanfaatan bagian putih kulit dan buahdan buah semangka sebagai bahan tambahan cake pudding telah memberikan solusi terhadap pengurangan limbah pangan sekaligus menciptakan produk inovatif dari bahan yang sebelumnya kurang dimanfaatkan. Hasil akhir terdapat umpan balik dari ke tiga dosen reviewer mencakup revisi kerangka berpikir, penguatan landasan teori, penambahan data yang relevan, serta penyesuaian teknis pada proses pengolahan produk. Peneliti telah melakukan sejumlah perbaikan terhadap penelitian sesuai dengan masukan dan saran dari dosen reviewer.

Kata Kunci: buah semangka, *cake pudding*, kulit semangka, keberlanjutan, limbah pangan.

ABSTRACT

This result seminar was held to present research regarding the use of fruit and skin watermelon as additional ingredients for pudding cakes. The research was conducted to reduce food waste and enhance the added value of local materials. Testing results showed that cake pudding made from watermelon rind was well-received by consumers. The result seminar was conducted on Tuesday, December 10, 2024, at Resto Gedung D, Universitas Pelita Harapan. Based on the seminar, it can be concluded that the innovation of utilizing the white part of watermelon rind as an additional ingredient in cake pudding has provided a solution for reducing food waste while creating innovative products from previously underutilized materials. The researchers made several improvements to the study based on feedback and suggestions from the reviewer lecturers. These improvements included revising the conceptual framework, strengthening the theoretical foundation, adding relevant data, and making technical adjustments in the product processing stage. The final outcome includes feedback from the three reviewer lecturers, covering revisions to the conceptual framework, strengthening of the theoretical foundation, addition of relevant data, and technical adjustments in the product processing stage. The researchers have made several improvements to the study based on the feedback and suggestions provided by the reviewers.

Keywords: *cake pudding, food waste, sustainability, watermelon, watermelon rind.*

