



Entrepreneurial Skills Improvement Through Creative Mocktail Training For Inmates At Barelang Prison

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Abstract

Entrepreneurship training is a vital skill that can be integrated into daily life and extended beyond the general public to include specific groups such as inmates. This study highlights an entrepreneurship training program focused on teaching creative mocktail-making to inmates at Class II Barelang Prison in Batam. The program provided participants with comprehensive knowledge about mocktails, including the required equipment and their proper usage, as well as hands-on practice in mocktail preparation. By equipping inmates with these skills, the training aims to empower them with practical knowledge and the ability to create mocktails as a potential entrepreneurial venture upon their release. This initiative demonstrates the potential for entrepreneurship training to contribute to rehabilitation and reintegration efforts for incarcerated individuals

Keywords: *Mocktail, Training, entrepreneurship, inmates, prisons*

INTRODUCTION

Entrepreneurial skills are one of the important elements in supporting economic growth and creating new job opportunities. In the era of globalization that is full of fierce competition, the ability to be an entrepreneur is becoming increasingly relevant for individuals and society in an effort to overcome economic challenges, reduce unemployment rates, and encourage innovation. By paying more attention to the development of entrepreneurial skills, it is hoped that more individuals will have the readiness and courage to start new businesses. This is not only beneficial for the individual himself but also for economic development as a whole.

These entrepreneurial skills do not only belong to the wider community, but can also belong to inmates who are in correctional institutions. With this activity, inmates can have provisions and creativity that can be applied in prison or when they have finished serving their sentence in correctional institutions, so that when they are free they can become entrepreneurs and can help in terms of meeting their living needs.






One of the entrepreneurship trainings that is quite trendy now is training in making mixed drinks without using alcohol or what is commonly called Mocktail. Mocktail is a drink made using ingredients that do not contain alcohol, such as juice, syrup, squash, soft drinks and essences, but has a taste and aroma similar to alcoholic drinks. (Wiantara, 2016). This mocktail making training can






be done easily because the ingredients are easy to get and also the high market demand for refreshing drinks. In making mocktails, some equipment is needed, here are some of the equipment in making drinks that we use when providing mocktail making training at Bareleng

Table 1 : Bar Tools and Equipments in making mocktail

No	Item	Function	Picture
1	Cocktail Shaker	A tool used to shake the drinks	
2	Jigger	A tool used to measure the drinks ingredients	
3	Long Bar Spoon	To stirr the drinks	
4	Electric Blender	To blend the drinks	
5	Cocktail Strainer	Straining fruit pulp, mint leaves and other condiment ingredients in making drinks	



6	Mixing Glass	A glass used to mix the drink ingredient	
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In making a delicious drink, a good mixing technique or method is also needed so that the ingredients for making the drink can be mixed well so that it produces a good taste and appearance, there are several techniques in mixing (Sipayung et al., 2024), namely:

Shaking is one way to mix drinks by putting all the ingredients for making the drink into a shaker then all these ingredients are shaken, the shaken drink is then put into a glass plus garnish and ready to be served to guests. Please note that soft drinks are not recommended to be put into a shaker because they can cause the drink ingredients to overflow because they contain Co2. Pouring is one way to make drinks, namely by pouring the ingredients directly into the glass. Layering is a technique for making drinks by pouring the ingredients one by one so that a color gradation is created. With this layering technique, the drink will look beautiful with its various colors. Stirring is a way of making drinks by putting all the drink ingredients into a glass, then stirring using a long bar spoon. Blending is a way of making drinks by putting all the drink ingredients into a blender.

In addition to being delicious, drinks must also be attractive in terms of appearance, one of the factors that supports the appearance of drinks is garnish. Garnish is a decoration added to drinks with the aim of improving the appearance, aroma, and sometimes the taste of the dish. Garnish is usually in the form of fresh and decorative ingredients, such as fruit slices, herbal leaves, vegetables, edible flowers, or even dried spices. In addition to beautifying, garnish is also often chosen because of its aromatic properties or distinctive taste, so that it can provide a finishing touch that enriches the experience of enjoying drinks




In addition to garnish, glasses also have an important role in serving drinks. This glass will later be used as a container for the drinks that we will serve. Using the right glass will improve the overall experience of enjoying drinks in terms of taste, aroma, and visuals. Here are some types of glasses used:

Tabel 2: Kind of Glass

No	Glass	Picture
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1	Hurricane Glass	
2	Highball Glass	
3	Cocktail Glass	
4	Pocogrande glass	

In this creative mocktail making training at Barelang Prison, the first speaker explained the definition of mocktail to the participants, then explained the tools used in making mocktails and demonstrated how to use them, then continued with an explanation of the ingredients for making mocktails consisting of syrups with various flavors, soft drinks, juices, and fresh fruits, then explained the method of making mocktails and how to make garnishes. After that, the instructor practiced how to make mocktails with various methods, these mocktails were then distributed to the participants. After practicing making mocktails, it was continued with direct practice by the participants. Several participants were invited to the front to practice making mocktails. The mocktails that had been made could then be enjoyed by the inmates who made them.



Figure 1: Explanation of the equipment and ingredients for making mocktails

Source : Personal documentation, 2024





BRIEF HISTORY OF BATAM PRISON.

Batam Class IIA Correctional Institution (LAPAS) which was formerly known as Batam Class IIB State Detention Center is a Technical Implementation Unit under the Regional Office of the Ministry of Law and Human Rights of the Riau Islands, is a place to carry out the development of Correctional Inmates (WBP) based on the system, institutions and patterns of development are the final part of the criminalization system in the Integrated Criminal Justice System. Batam RUTAN was built in 1988. Based on the Decree of the Minister of Justice of the Republic of Indonesia. Number M.06-PR.07.031989 dated December 15, 1989 and began operating in 1990.

The high crime rate on Batam Island has caused an increase in the number of Correctional Inmates who must be accommodated in Batam RUTAN from year to year, so that more specific and integrated handling is needed in the correctional process. In line with that, the Minister of Justice and Human Rights of the Republic of Indonesia through the Decree of the Minister of Justice and Human Rights of the Republic of Indonesia No. M.05.PR.07.03 of 2003 increased the status of the Class IIB Batam State Prison to the Class IIA Batam Correctional Institution.

On June 27, 2007, the Class IIA Batam Correctional Institution was moved from its old location (Baloi) to the new correctional institution building in Tembesi.

VISION, MISSION, GOALS AND TARGETS OF BATAM PRISON.

Vision of Batam Prison

The creation of a restoration of the unity of life relationships, life and livelihood of correctional inmates as individuals, members of society and creatures of God Almighty (Building Independent Humans).

Mission of Batam Prison

Carrying out the care of prisoners and the development of Correctional Residents within the framework of law enforcement, prevention and handling of crime as well as the advancement and protection of human rights.

Objectives of Batam Prison

Forming Correctional Residents to become whole human beings, aware of mistakes, improving themselves, independent and not repeating criminal acts so that they can be accepted back by the community, can actively play a role in development and can live normally as good and responsible citizens.

Targets of Batam Prison.





Improving the quality of WBP which were initially partly or wholly in a poor condition, namely:

1. Quality of devotion to God Almighty;
2. Intellectual quality;
3. Quality of attitude and behavior;
4. Quality of professionalism/skills; and
5. Quality of physical and spiritual health. Misi LAPAS Batam.

METHODOLOGY

1. Target Audience

Participants in this activity are inmates in Class II Barelang Prison, Batam. The inmates who will participate in this activity are directly selected by prison officers. The instructors and resource persons in this activity are lecturers of the Food Service Management Study Program, Batam City Tourism Polytechnic and also students.

2. Method of Activity

The method of implementing the activity is carried out to overcome the problems as follows: Socialization of Materials and References counseling is given in the form of lectures and questions and answers to inmates of Class II Barelang Prison, Batam. First of all, the speaker provides material in a room that has been provided by Class II Barelang Prison, Batam. The material provided starts from an introduction to mocktails, how to make mocktails, mocktail making tools and how to use the equipment. In the process of providing this material, the speaker also provides an opportunity for inmates to conduct a question and answer process. Then the speaker demonstrates how to make drinks with various techniques, then the inmates are allowed to try making drinks according to the speaker's instructions

Activity procedures. This Community Service Activity includes

- a) Coordination with the Barelang Class II Prison, Batam for participant selection and coordination related to the preparation of activity schedules and others
- b) Preparation of activities, discussions related to activity materials discussed together with the Barelang Class II Prison, Batam
- c) Supporting and Inhibiting Factors

Based on the evaluation of the implementation and results of the activities, supporting and inhibiting factors can be identified in implementing this community service program (PKM). In general, the supporting and inhibiting factors are as follow:

Supporting Factors





a. High enthusiasm and interest from the inmates of Class II Barelang Prison, Batam and time commitment and active involvement throughout the implementation.

b. Availability of space to conduct training

c. Good cooperation from Class II Barelang Prison, Batam in implementing the training

Inhibiting Factors; Limited time for implementing activities so that the scope of the material cannot be delivered in detail. The participants' varying comprehension, some are fast but also some are slow so that the time used is not optimal

RESULTS ACHIEVED AND POTENTIAL FOR SUSTAINABILITY

Results of Activity Implementation

This community service activity aims to provide counseling to inmates at Class II Barelang Prison, Batam so that they have knowledge about how to make drinks, where in making these drinks, inmates must also know about drink-making equipment, glasses used, drink-making ingredients and also techniques or methods for mixing drinks. This activity was carried out for one day, namely on Thursday, October 10, 2024. This activity started from 09.00-11.30.00 WIB.

Discussion of Activity Implementation Results

The results of the PKM activity in general include several components as follows:

1. Success of the target number of counseling participants
2. Achievement of counseling objectives
3. Achievement of planned material targets
4. Participant ability in mastering the material and participants are also able to make mocktail drinks

The target achievement in terms of the number of participants is 20 participants. Thus it can be said that the participant target has been achieved. The figure shows that the PKM activity can be said to be successful in terms of the number of participants. The achievement of the objectives in general is good, but the limited time provided means that not all materials can be delivered in detail. However, based on the results of the participants' counseling, namely the quality of learning that has been produced, it can be concluded that the objectives of this activity can be achieved. The achievement of the material targets in this PKM activity is quite good, because the mentoring material can be delivered as a whole.

CONCLUSION

From the results of the discussion that have been obtained, the following conclusions can be drawn:

- a. Mixology is an art in creating drinks that are not only delicious but also have a balance in taste, appearance, and aroma





- b. Entrepreneurship training is very necessary to be applied in everyday life. This training can not only be done to the general public but also to inmates.
- c. In making drinks, equipment such as bar tools, glasses, and ingredients for making the drinks themselves are needed
- d. Through this creative mocktail making training, it is hoped that inmates will be able to make delicious drinks that will later be served to guests, for personal consumption or for entrepreneurship activities

SUGGESTION

Due to the limited time, this creative mocktail making training has not been completed perfectly, therefore in the future it is felt that further training is needed so that inmates can learn more about how to make drinks, and can practice other ways of making drinks.

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