

**CASSAVA FLOUR PRODUCTION
BY STUDENTS OF JUNIOR HIGH SCHOOL NUMBER 1,
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ABSTRACT

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The research objectives are to investigate how to produce cassava flour for making cakes, how to sell these cakes, and break even point of cassava flour, as well as break even point of cakes from cassava flour.

The data collecting methodology includes demonstration, observation, interview and documentation. The respondents are 40 students, members of Food Production Extracurricular at Junior High School Number 1 Panggang, Gunungkidul. Data analysis uses descriptive analysis. The data are checked with triangular method. Data is collected not from one source but from many sources, such as student, group, and community.

Data shows that cakes production from cassava flour can improve the economical usage of cassava to nutritious food, because cassava is mixed with egg, butter, milk, cheese, meat and sugar and it has more interesting appearance. Butter cassava cake and strawberry cassava cake are the most favorite cakes. Break even point of cassava production is 50 kilograms cassava flour. Break even point of butter cassava cake is 10 packs, strawberry cassava cake is 11 packs or 5.5 kilograms, and semprit cassava cake is 19 packs or 9.5 kilograms.

Key words: cassava, cassava flour, cake