



EVALUATION OF HEALTHY CANTINE PROGRAM IN ELEMENTARY SCHOOL

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Abstract: This research aims to evaluate the context, input, process, and product program of the Muhammadiyah Suronatan elementary school health canteen program. This study is an evaluative study with the CIPP model. Data collection techniques used interview, observation, and documentation techniques. The respondents of this study are the principal, the teacher in charge of the canteen, the canteen manager, and students. Some of the steps taken in data analysis include data collection, reduction, presentation, and conclusion. The results showed four main components. First, the school canteen aims to provide safe, healthy, and nutritious food from the context aspect. Second, it is appropriate to improve students' health through human resource support and adequate funds based on the input aspect. Third, the school has held clean and healthy living socialization for school residents based on the process aspect. Lastly, in terms of product, all the targets from the planned program have been achieved.

Keywords: Healthy Canteen; elementary school; CIPP

INTRODUCTION

The school canteen or shop is one of the school children's snack places. The school canteen has an important role in realizing health messages and can determine students' daily eating behavior through the provision of snacks at school (Hermans et al., 2017; Mohammadi et al., 2020). The presence of a healthy school canteen other than as a means and provision of healthy and safe snacks also has implications for the formation of children to be healthy because nutritional intake is maintained and makes children spirited physically and mentally to excel (Joewono, 2013, Hermans et al., 2017). As also explained by Akhmad (2010) that the school canteen serves to (a) assist the growth and health of students by providing healthy, nutritious, and practical food, (b) encourage students to choose sufficient and balanced food, (c) provide assistance in teaching real nutrition science. Through the school's healthy canteen, there is educational value for children, namely learning about safe and nutritious healthy food and can also serve as a food provider as a substitute for breakfast and lunch at home as well as healthy, safe,

and nutritious snacks and drinks (Kemdiknas, 2011). This substitution is always associated with a healthier nutrition environment for students (Dave & Cullen, 2018; Erinoshio et al., 2018).

The rise of various types of unhealthy snacks that are processed quickly, and it is not clear the ingredients used cause concerns (Baker et al., 2020). Based on the results of observations made to traders in several hawker traders in the Jogja area, it is known that many traders use flavorings, sweeteners, and unhealthy sauces in their snacks. In addition, traders often sell freshly half-cooked snacks and do not pay attention to the cleanliness of the snacks. Food consumed by humans should have the appropriate level of maturity. If students often consume immature food and mixed with harmful spices, it will, over time, interfere with student health (Bernardo et al., 2017; Hernandez et al., 2018). Unhealthy foods are foods that do not have a balanced nutritional content, have too much sugar, salt, and fat, and contain preservatives (Sulaiman, 2016). The circulation of unhealthy food due to lack of supervision from the school and from outside the school on snacks sold in canteens and schools (Hamdani, 2015).

Muhammadiyah Suronatan Elementary School is one of the elementary schools that has implemented a healthy canteen program. The Suronatan Muhammadiyah school canteen also has a food safety certificate from the Food and Drug Administration (BPOM) in the implementation of its program, and 2012 SD Muhammadiyah Suronatan Yogyakarta represented the DIY province in participating in a national healthy school competition, the school is located right in the middle of the city of Yogyakarta and is a school that excels both academically and non-academic which makes this elementary school a favorite in the community.

Based on observations at SD Muhammadiyah Suronatan, the prohibition by the school on hawker traders has been listed in front of the gate. However, even so, traders still sell outside the school around the entrance to the alley of SD Muhammadiyah Suronatan, so that when they come home from school, some students still buy the snacks. The existence of a healthy canteen at SD Muhammadiyah Suronatan functions as it should. The food provided is quite diverse, starting from meatballs, *pempek* (traditional food from Palembang made from fish meat and flour), fried rice, soup, juice, and market snacks. The canteen also has adequate facilities and has a teacher in charge of the canteen. However, in the food presentation, some snacks do not use a display case or closed storage area to allow contamination from dust, insects, and flies in the food sold. Uncovered trash cans are found in the canteen area, and the distance from the canteen is adjacent. The distance between the canteen and the bathroom is close enough that it affects the cleanliness of the canteen. And some employees do not wear work clothes during the food processing process, thus allowing food contamination from the clothes used. Because the clothes worn starting from the trip home to work, it can make food contaminated. Some foods are wrapped in plastic and stamped, which are

dangerous if swallowed by students who eat them. The food processing room is too cramped and stuffy because there are no air vents or windows.

Based on the problems, observations, and various data sources obtained in the field, researchers are interested in examining solutions to existing problems by examining healthy food canteens in elementary schools in evaluative research. The evaluation model used is the CIPP model. According to Arikunto & Jabar (2009: 27), if evaluation activities use the CIPP model, the program analysis must be based on these components (CIPP), the components in the CIPP evaluation model can be explained as follows; 1) context evaluation, seeks to identify unmet environmental needs, sample population served and program/project objectives, 2) input evaluation seeks to identify the original capabilities of existing components (students or schools) in supporting the implementation of the program, 3) process evaluation (process evaluation) identifies the implementation of a program which may include what program will be implemented, who is the organizer of the program, the time of the program implementation, and 4) product evaluation seeks to identify things or changes that occur in the implementation of the program, as well as the achievements of program implementation.

This study aims to evaluate the implementation of a healthy canteen program at Muhammadiyah elementary school Suronatan based on Context, Input, Process, and Product. This research is expected to be used as a consideration for schools to implement healthy food canteens in their schools so that students avoid harmful unhealthy foods.

METHOD

This study used an evaluative type of research. This research method used a qualitative descriptive method with a CIPP evaluation modality (Context, Input, Process, and Input). The place of research was carried out at SD Muhammadiyah Suronatan Yogyakarta, Jalan Suronatan, Notoprajan, Ngampilan, Yogyakarta City, Special Region of Yogyakarta 55262. This research time will be carried out in the odd semester of the 2020/2021 academic year. This research time is elastic and flexible by following the situation and conditions of the respondents or research subjects in order to obtain data accuracy. The subjects of this study were the principal, the teacher in charge of the canteen managing the canteen, and students. The data obtained from school principals and teachers are context and input evaluation data. The data obtained from the person in charge of the canteen and students are about process and product evaluation. The object of this research is the Healthy Canteen at SD Muhammadiyah Suronatan. The data collection technique used is the method of observation, interviews, and documentation. In the process of testing the validity of the data that researchers obtained at the research location, researchers used source

triangulation techniques and method triangulation. Some of the steps taken in data analysis include data collection, data reduction, data presentation, and drawing conclusions.

RESULT AND DISCUSSION

Data on context, input, process, and product were obtained by conducting interviews with the Principal of SD Muhammadiyah Suronatan, teachers in charge of canteens, canteen managers, and students. Data was gathered based on the observation and documentation in the form of checklist data for healthy canteen building facilities.

Evaluation of the Context of the Healthy Canteen Program at SD Muhammadiyah Suronatan

In the context stage, researchers will analyze the background and objectives of the healthy canteen program at SD Muhammadiyah Suronatan. Based on the results of interviews and observations of the background and the purpose of establishing a healthy canteen program at SD Muhammadiyah Suronatan, namely to supervise food vendors to sell healthy and safe food for students. The purpose of the establishment of the canteen program at SD Muhammadiyah Suronatan is to provide safe and nutritious food for school residents, especially students. The purpose of establishing a canteen owned by SD Muhammadiyah is in accordance with the definition of a canteen owned by the Ministry of National Education (Kemdiknas 2011), which says that a canteen is a place where school children eat snacks that provide food as a substitute for breakfast and lunch at home as well as snacks and drinks, healthy, safe, and nutritious.

Context is a description of the activities to be achieved by the school. In this context, the school's vision, mission, and goals are included because the school's vision, mission, and goals contain strategies made by the school to achieve its goals, so as to create several programs that will be formed (Pelita and Widodo, 2020). The establishment of a healthy canteen program at SD Muhammadiyah Suronatan is to supervise food vendors to sell healthy and safe food for students. The purpose of the establishment of the canteen program at SD Muhammadiyah Suronatan is to provide safe and nutritious food for school residents, especially students. The purpose of establishing a canteen owned by SD Muhammadiyah is in line with the research of Sanubari (2017) at SD Negeri Mangunsari 03, which is to provide food that is guaranteed to be safe for students

Evaluation of Healthy Canteen Program Input at Muhammadiyah Elementary School Suronatan

Based on the results of interviews with school principals and teachers, it was found that the resources or management staff in the healthy canteen of SD Muhammadiyah Suronatan had attended training to be able to do their jobs well and understand good food nutrition for students. Human resources in the canteen, in this case, is the condition of the food management of the

Muhammadiyah Suronatan Elementary School, which consists of 5 employees, has a sub-field of work in the organization of the cafeteria at the Muhammadiyah Suronatan Elementary School. The implementation of sub-fields of work includes processing and serving food, beverages, and cashiers. There are two people in charge of food, one person in the *sepinggan* (heavy food) section and one person in the snack section (snacks), one person is responsible for the drinking section, and two people are responsible for the cashier section.

Based on the results of interviews, there are 494 students who buy food or drinks in the canteen every day. This canteen is considered to have implemented a good governance strategy. Because in addition to the layout, the cashier is far from the place of presentation, there are also different break times for each class so that the food manager is not overwhelmed and is given a break to serve the next buyer. Based on the results of the interview, it was found that the walls of the Muhammadiyah Suronatan Elementary School canteen have met the requirements of the Indonesian Ministry of Health in 2011, namely the condition of the canteen building having light-colored school walls, the floor is made of ceramics, and the floor is not slippery. The walls are waterproof, even, smooth, light in color, durable, not leaking, not perforated, and not easy to peel.

Based on the results of interviews with the person in charge of the canteen, it was found that the water supply comes from well water. This is in accordance with the results of more detailed observation that the Muhammadiyah Suronatan Elementary School canteen has met the requirements of the Ministry of Health of the Republic of Indonesia in 2011, namely the water supply is good enough for processing and washing, and cleaning needs. Clean water comes from well water. Based on observations, the water used in the healthy, clean and clear canteen comes from wells, water is odorless, colorless, and has no taste. Food storage does not last long, such as meat and vegetables are stored in the freezer and snacks stored in glass windows. This is reinforced by observations showing that conditions have met the Indonesian Ministry of Health requirements in 2011; namely, the storage area is clean, has a ready-to-serve storage area, a non-food storage area, and a separate raw material storage area from ready-to-eat food. This is supported by the results of observations and documentation that are presented in Figure 1.

Based on the results of interviews with the canteen manager and students, it was found that there was a sink equipped with napkins, the water was always flowing, and there were no puddles. This shows that the condition of the sanitation facilities in the Muhammadiyah Suronatan Elementary School canteen met the requirements of the Indonesian Ministry of Health in 2011, namely the availability of a dishwasher using running water and the availability of a dishwasher using running water and a drying rack available. Furthermore, water management is considered a critical factor for a sustainable school (EL-Nwsany et al., 2019). The observation results show that there is a sink with soap and tissue near the canteen can be seen in Figure 2.



Figure 1. The Collage Photos of Food Storages



Figure 2. Sink in Healthy Canteen

However, there are shortcomings, namely the processing room and the food serving room are one or not separate. Based on the interview results, it was found that the processing room and serving room became one due to limited space so that the canteen manager took advantage of the existing location. The results of the documentation reinforce this obtained that the Muhammadiyah Suronatan Elementary School canteen does not meet the requirements of the Indonesian Ministry of Health in 2011 namely, the processing room is not separated from the serving room, and the place is narrow so that employees are not free to move. Figure 3 presents the condition of the canteen processing room.



Figure 3. Condition of Canteen Processing Room

There is a trash can that is not closed. Based on the interview results, it was found that there was a trash can that was not closed because the trash can was not maintained. This shows that the canteen of SD Muhammadiyah Suronatan does not meet the Indonesian Ministry of Health requirements in 2011, namely that there is an open trash can close to the dining room. The distance between the canteen and the bathroom is quite close, and some employees do not wear work clothes.

Based on the interview results, it was found that the canteen employees did not have work clothes because the canteen manager did not provide employee work clothes. This is obtained from the results of the canteen of SD Muhammadiyah Suronatan that those who do not meet the requirements of the Ministry of Health of the Republic of Indonesia in 2011 such as employees' equipment are not equipped with work clothes, sinks, and canteen construction) while from the canteen manager in cooperation with the school, it is only renting the location in SD Muhammadiyah Suronatan. The provision in the form of a refrigerator and eating utensils by the canteen manager who provides it himself. Funds for foodstuffs in the canteen come from canteen managers such as vegetables, meat, snacks, and drinks. The healthy canteen program at SD Muhammadiyah already has an organizational structure that is under the school-owned business entity (BUMS). BUMS has the task of supervising or controlling canteen managers to sell healthy and safe food for students.

The input evaluation includes human resources with five staffs, each of which has a sub-field of work, namely two people in charge of food, one person in charge of drinks, and two people in charge of cashiers. Based on the results of interviews, every day 292 students buy food or drinks in the canteen and different break hours are applied for each class so that food managers are not overwhelmed and are given time off to serve the next buyer. This has an impact on good and conducive service. The results of this study are in line with Utami (2013), namely the catering

management, which only amounts to 3 people with increasing age, must serve 249 students and employees/teachers. Likewise, Zubaidah's research (2017) that human resources at SD Negeri Kutowinangun 04 Salatiga are quite good. The school has qualified physical education teachers. This means that adequate resource support contributes to a healthy canteen in schools.

The condition of facilities and infrastructure in a healthy canteen has met the requirements, namely the walls of the canteen are light in color, the floor is made of ceramics, and the floor is not slippery. The canteen has a clean water supply that comes from well water and colorless, colorless, and tasteless water. The canteen has a separate storage area, namely storing food raw materials and a storage area for non-food items. The storage area for raw food ingredients is stored in the freezer to not rot quickly, and the snack food area is stored in the display case. Has good sanitation and available sink equipped with soap and napkins, have a drying rack.

However, there are drawbacks, namely the processing area or kitchen becomes one or not separate from the serving room. This is because the canteen has a narrow space so that the kitchen and serving spaces become one which makes employees unable to move freely. There is a trash can that is not maintained, so it does not have a lid. Employees who do not have work clothes when processing food. The results of this study Sari (2012) showed that the physical condition of the location and the school canteen building met the health requirements; only the space distribution variable did not meet the health requirements. Rismawati's research (2018) states that most of the canteens do not meet the criteria for a healthy canteen, especially regarding hygiene, sanitation, and sanitation facilities, due to the lack of attention from the canteen manager to make it fit to be a healthy canteen. Therefore, attention to the physical structure of a healthy canteen is a serious concern for schools. The reflection of a healthy canteen can be seen from a healthy physical build.

The source of funds for the SD Muhammadiyah Suronatan canteen, physical funds come from schools such as (providing tables, chairs, display cases, plate holders, cupboards, sinks, and canteen construction) while from the canteen manager in the form of cooperation with the school just renting the location in SD Muhammadiyah Suronatan and funds for food ingredients come from the canteen manager. The success of achieving a program is influenced by the availability of funds (Innavova et al. 2001). The healthy canteen program at SD Muhammadiyah already has an organizational structure under the School-Owned Enterprise (BUMS). BUMS has the task of supervising or controlling canteen managers to sell healthy and safe food for students. This study is in line with the research of Hikmah et al. (2017), which states that school funds contribute to the existence of the school canteen.

Evaluation of the Healthy Canteen Program Process at SD Muhammadiyah Suronatan

The process of organizing a canteen at SD Muhammadiyah provides clean water and an adequate water supply for the needs of food processing, washing, and cleaning. It was found that the canteen of SD Muhammadiyah Suronatan had met the requirements, namely the water supply was good enough for processing and washing and cleaning needs. Clean water comes from wells; water is odorless, colorless, and has no taste. Clean water can be obtained from PAM or from wells (Kementrian Kesehatan RI, 2011).

The Ministry of Health of the Republic of Indonesia (2011) states that the canteen must have a food storage area, a storage area for ready-to-eat food to be served, and a pollution-free equipment storage area (cabinet). Based on the results of interviews, the results of food storage that are not durable such as meat, vegetables are stored in the freezer, and snacks stored in a glass display case. This is reinforced by the results of observations showing that conditions have been met the requirements, namely having a ready-to-serve storage area to be served, there is a storage area for non-food materials, and a freezer for food and raw material storage.

Muhammadiyah Elementary School provides regular socialization about clean and healthy living to school residents, especially to students. By providing socialization, it is hoped that students will demonstrate healthy living behaviors at school and at home. Based on the interview results, it was found that the teacher in charge and the canteen manager had attended regular food hygiene and sanitation training. Hygiene training is usually held by a local health center or a program from a BUMN (Maro'ah, 2018). The training between the teacher in charge of the canteen and the canteen manager is carried out separately. This is following the Indonesian Ministry of Health (2011) that the implementing staff has attended courses or training in the field of food hygiene and sanitation.

The teacher in charge of the canteen has a role to be responsible for the continuity of the canteen at school by always providing direction and education to the canteen manager and students and supervising the food that will be sold to students so that it is safe for consumption. The role of the teacher in charge of the canteen is following the Ministry of Health of the Republic of Indonesia in (2011) that the teacher plays a role in providing education, guidance, and direction to students so that they can choose and buy and consume food that has nutritional value and is safe for consumption, and supervises vendors to sell food and drinks, who have met the health requirements.

The process of organizing and implementing the canteen at SD Muhammadiyah Suronatan has considered the following aspects: having a clean water supply that comes from well water, odorless, colorless, and tasteless water. Have a place to store food, non-food materials, and equipment in the form of storefronts, cabinets, and freezers. The mechanism for implementing a

healthy school program is guided by the technical guidelines and guidelines from the government, which are adjusted to the structure, namely the principal, the head of the healthy school program, and the teacher acting as the person in charge of implementing the program (Mulyani & Suryapermana, 2020; Rusman, 2018).

The school routinely provides socialization to school residents, especially students. Socialization is held so that students are expected to demonstrate healthy living behaviors at school and at home. It was also proven from the results of Handayani's research (2016) that the children responded well and very enthusiastically because the children received adequate information both from the aspect of food and from health insurance. In addition, the teacher in charge of the canteen and the canteen manager at SD Muhammadiyah Suronatan have attended food hygiene and sanitation training, as regulated by the Indonesian Ministry of Health (2011) that the implementing staff has attended courses or training in the field of food hygiene and sanitation. Food administration needs to be educated about how to process food properly and correctly according to standards (Baker et al., 2020).

The person in charge of organizing the canteen in the SD Muhammadiyah Suronatan canteen is a teacher, the teacher in charge of the canteen comes from BUMS (School Owned Enterprises) this is by the Indonesian Ministry of Health (2011), states that the administration of school canteen meals requires a canteen person in charge who has the task principal as the person in charge of the continuity of the school canteen as a whole, both inside (the school) and outside, namely to the parents of students and the authorized or related institutions, especially when things happen that are not desirable.

Product Evaluation of the Healthy Canteen Program at SD Muhammadiyah Suronatan

Based on the results of interviews with the person in charge of the canteen and students, it was found that the healthy canteen program at the Muhammadiyah Primary School in Suronatan had been implemented in accordance with the expected goals. The healthy canteen already provides healthy food and drinks that are safe for students. In accordance with the purpose of establishing a healthy canteen, namely improving the health of school residents and the fulfillment of safe, nutritious, and healthy food for students. The implementation of a healthy canteen at Muhammadiyah Elementary School Suronatan received one-star food safety from the Food and Drug Administration (BPOM). The Muhammadiyah Suronatan Elementary School Canteen won 2nd place in the healthy canteen competition at the provincial level in 2014 and has also advanced at the national level in the healthy school competition representing the DIY province.

Based on the results of interviews, the healthy canteen had provided healthy food and drinks that are safe for students. This shows that the healthy canteen program at Muhammadiyah Suronatan Elementary School is in accordance with the expected goals, namely improving the

health of school residents and the fulfillment of safe, nutritious, and healthy food for students. This result is strengthened by the results of interviews which state that a healthy canteen has received one star in food safety from the Food and Drug Administration (BPOM) and won 2nd place in a healthy canteen competition at the provincial level in 2014 and has also advanced at the national level in a healthy school competition representing DIY province. Sanubari's research (2017) states that the holding of this healthy program aims to provide food that is guaranteed to be safe and healthy for students so that students do not worry about eating in the canteen and are calmer in studying. It is also mandatory for the school to guarantee the food quality to make sure their students eat nutritious food (Baker et al., 2020; Erinoshio et al., 2018).

The existence of a healthy canteen in the school indicates the school's concern for cleanliness and order in selling food to students (Erinoshio et al., 2018; Mohammadi et al., 2020). This also shows a clean-living culture so that students in elementary schools understand healthy food because healthy food eaten by students will make students enthusiastic about learning (Arifin & Wijayanti, 2019; Syafirah & Andrias, 2015). Rahmat (2015) explained that this health factor is one that affects students' enthusiasm for learning. Therefore, the results of this study are very important as material for school policy recommendations to develop school canteens based on the results of the evaluation of context, input, process, and product.

CONCLUSIONS AND SUGGESTIONS

Based on the context evaluation, it is found that the purpose of establishing a healthy canteen program at SD Muhammadiyah Suronatan is in accordance with the objectives of a healthy canteen according to the Ministry of Health of the Republic of Indonesia in 2011, which aims to provide safe, healthy, and nutritious food for students. Second, related to the input evaluation, the condition of human resources (HR) is considered to have met the requirements of the Ministry of Health of the Republic of Indonesia in 2011. Third, the process evaluation, organizing a healthy canteen at Muhammadiyah Elementary School Suronatan was considered good, paying attention to aspects consisting of personnel, funds, canteen location, facilities, and equipment. Lastly, related to the product evaluation, implementing a healthy canteen at SD Muhammadiyah Suronatan received one-star food safety from the Food and Drug Administration (BPOM) and won 2nd place in a healthy canteen competition DIY province level in 2014.

Based on the results of this study, it is suggested to the principal of SD Muhammadiyah Suronatan to improve the facilities and infrastructure such as separating the processing room from the serving room and making a wall or making a wall or glass barrier between the bathroom and the canteen. For the teacher in charge of the canteen, it is suggested that the teacher in charge of the canteen provide direction on the cleanliness of a healthy canteen and provide direction to

students not to snack randomly. For canteen managers, it is suggested that canteen managers cover snacks, cover trash cans, and complete work clothes for canteen employees. It is suggested that students not snack carelessly even though they are home from school and maintain cleanliness both in the school environment and outside the school environment.

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