

ABSTRACT

ARGAN RAJAJA. 2020. *Training Program To Open New Entrepreneurs (Study At The Institute Of Course And Training In Gemilang Catering, Lengkosari Village, Tawang District, Tasikmalaya City)*. Department of Community Education Faculty of Teacher Training and Education, Siliwangi University.

Course and training are non-formal education program which is usually held in a short time and only learn one particular lifeskills. This study aims to find out how the culinary training in the context of opening new entrepreneurs. The reason for the research was because the researcher saw that there were still people, especially housewives who did not have side job and lack of knowledge and skills. The method used in this study is qualitative. This study uses data sources namely Managers and Residents Learning and data collection techniques using observation, interviews, and documentation. The results of research about course and training program in the Framework of Opening a New Entrepreneur (Study at the Institute of Course and Training in Food and Beverage Management in Lengkosari Village, Tawang Subdistrict, Tasikmalaya City), it can be concluded that in which there is a series of activities including training, materials including materials on how to become entrepreneurs. With the culinary training program, it is expected that learning citizens or participants will have knowledge and skills on regarding how to process a material that has a high selling value, skills in catering that are needed for the future. Culinary training to open new entrepreneurs conducted at LKP Gemilang has proven successful in creating new entrepreneurs, which can be seen from members who have the characteristics of an entrepreneur, including confidence, originality, high motivation, and learning to take risks to improve self-quality besides this culinary training can foster business learning groups (KBU).

Keywords: *Education, Program, Training, Entrepreneurship.*