Management of on the job training (OJT) in culinary skill study program of SMK in Yogyakarta

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Abstract. This research aims to determine the process of industrial on the job training (OJT) at culinary skill study program of SMK in Yogyakarta seen with the approach model POAC (Planning, Organizing, Actuating, Controlling). This type of research is a survey research with quantitative approach. This research was conducted at SMK Negeri 4 Yogyakarta, SMK Negeri 6 Yogyakarta and SMK BOPKRI 2 Yogyakarta. The sample of the study were 185 students, 34 internal guidance teachers, and 14 instructors. Data were collected using questionnaires, interviews, and documentation. Data analysis techniques used descriptive statistical analysis. The results showed that: (1) on the job training planning included in the high category with the acquisition of student equal to 38,92%, internal tutor teacher equal to 38,24%, and instructor equal to 50%; (2) on the job training organization included in the high category with the acquisition of student equal to 43,78%, internal tutor teacher equal to 47,06%, and instructor equal to 42,86%; (3) the implementation of on the job training (actuating) included in the high category with the acquisition of students equal to 37,84%, internal guidance teacher equal to 35,29%, and instructor equal to 50%; (4) on the job training controlling included in high category with the achievement of student equal to 41,08%, internal tutor teacher equal to 38,24%, and instructor equal to 50%.

1. Introduction

Education is a conscious effort to create an atmosphere of learning in developing students' self potential to have cognitive, affective and psychomotor abilities that support the development of the nation. So in implementing the implementation of education should be in accordance with the goals of national education. Education has a major impact on human development, especially in the era of globalization to develop academic, student personality, mastering science and technology in accordance with the needs and development of the world of work.

Education is undertaken to prepare human resources at intermediate level who have capabilities that are appropriate to the needs of the industry or business world. One example of the need for the development of a qualified human resource potential is shown by the results of a survey conducted by UNDP on Human Development Index (HDI) in 2016 that Indonesia's position in the nation's competitiveness ranking in the international world is 113 with a score of 0.689 from 188 Asian-African countries surveyed by HDI (Nugroho, 2017).

To produce qualified human resources, education should lead to an environmentally responsive and responsive human development effort. This is supported by Law no. 20 Year 2003 on National Education System is Vocational Education is education that prepares students to be able to work in
certain fields. More specifically described Government Regulation no. 19 of 2005 on National Education Standards that vocational secondary education is education at the level of education that prioritizes the development of students' abilities for certain types of work. Therefore, vocational education should always be close to the business world / industry world.

The success of vocational education can be seen from the level of quality and relevance that is the number of graduate absorption and job suitability with the field of expertise that is selected and dilekinya. The increase in unemployment rate in August 2017 reached 7.04 million people, where the open unemployment rate in SMK was 11.41 or 1.6 million percent (BPS, 2017). This evidence can be an indicator that the lack of absorption of vocational graduates in the world of work because the education program is not appropriate and does not run perfectly in accordance with the reality and expectations that exist in the field.

Faced with the above conditions, vocational high schools as one of the educational institutions that aims to prepare middle-level workers who have the potential for quality human resources, which in this case SMK needs to explore the resources and potential that exist in the area in accordance with market needs in System Education Double is called a shared curriculum between schools and their partners, one of them business world and industry.

Industrial Practice (Prakerin) is a way of providing vocational education and training, especially in Vocational High School (SMK), which combines learning activities in schools and learning activities through direct work in the field and atmosphere of the real and relevant in the field of work / business world and or industry world.

Based on the pre-survey results of SMK in Yogyakarta city that carry out the Industrial Work Practice Culinary Study Program which will be used as research place is SMK Negeri 6 Yogyakarta, SMK Negeri 4 Yogyakarta and SMK BOPKRI 2 Yogyakarta. To support the success of SMK's goals in implementing prakerin is influenced by the reliability of school management in managing prakerin with the business world / industrial world (DUDI). Management of Prakerin in SMK is defined as a business of planning, organizing, implementing and supervising to improve human resources in accordance with the field of expertise of education providers that integrate educational activities (theories) in schools with educational activities (practice) in the industry (Hani Handoko 2003: 8).

In prakerin management is a strategic step in improving vocational education in an effort to meet the demand for labor needed by the industry. Therefore, the need to develop a management / management style that is suitable with the needs of schools and DUDI includes planning (planning), organizing (organizing), implementation (actuating) and supervision (controlling) prakerin program.

Various limitations of both school and student sides can lead to discrepancies between prakerin premises and students' areas of expertise. The fundamental difference between the prevailing school value system and the prevailing job market requires that schools actually prepare their students before entering the workforce.

In relation to the problems occurring in prakerin planning, the problems encountered in prakerin organization include a) the preparation of organizational structures that are inconsistent with the teacher's own competence, unequal distribution of teacher duties and responsibilities, and the teacher less developed the prakerin coordination channel with industry; b) placement of students with DU / DI locations that are too far from home so as not to be in accordance with the students' wishes and competencies; c) the limitations of basic knowledge and work experience of supervising teachers in following the development of industrial world; d) lack of final educational standards and qualification of instructors in the preparation of professional administration in DU / DI.

In addition to problems in prakerin organization, prakerin implementation still encounters obstacles such as a) non-conformity of learning methods learned in schools with competency requirements to be applied in the industry; b) lack of prakerin guidance done by instructor and instructor teachers to students during prakerin implementation, this is in line with research (Dwi Sapitri Iriani and Soeharto, 2015, p.276-277), that the activities undertaken by DUDI supervisors are still simple. The counselor has not been assertive towards the prakerin participants because they consider the participants just training so that they have not created a real working atmosphere. Prakarsa participants still consider
prakerin as a means of training and have not yet seriously carried out their duties. Teacher’s intensity in coaching also determines whether or not Prakerin is successful (Zuniarti and Budi, 2013, p.407). c) lack of monitoring of mentors and instructors in the implementation of prakerin and limited coordination to record the state of development of prakerin students in the industry. This is in line with the research (Dwi Sapitri Iriani and Soeharto, 2015, p276), that there are still supervisor teachers who have not completed the complete monitoring format so that the prakerin working group has not received a complete report on the implementation of prakerin in DU / DI.

After the implementation of prakerin, obstacles in the supervision of prakerin include a) The absence of analysis of student prakerin results as a whole, evaluating the exposure of prakerin results, and implementation of prakerin competence test in accordance with the competence of students accepted in the industry; b) lack of feedback (input) and evaluation result from prakerin implementation for further development of prakerin program.

From the explanation shows the gap between the policy with the operational implementation prakerin as part of the learning model in vocational school to produce graduates who have work experience as a stock when plunging in the world of work. With Industrial Practice students will have a picture of the real world of work. In addition, students can also know what is needed by the industry so that it can encourage students to better prepare to enter the workforce.

2. Method

2.1. Research Type

The type of research used is survey research using descriptive quantitative. According Sugiyono (2014: 81) survey research method is a quantitative research method used to obtain data that occurred in the past or present, about beliefs, opinions, characteristics, behavior, variable relationships, and to test some hypotheses about sociological and psychological variables of samples drawn from certain populations, data collection techniques with in-depth interviews (questionnaires and questionnaires), and research results tend to be generalizable.

2.2. Time and Place of the Research

This research was conducted at SMK Negeri 4 Yogyakarta, SMK Negeri 6 Yogyakarta and SMK BOPKRI 2 Yogyakarta, especially on XII grade students of Culinary Skill Study Program. The time of this research was conducted in september 2017 until December 2017.

2.3. Population and Sample

The population of this study are 356 students of SMK on the Culinary Expertise Study Program in the city of Yogyakarta, teacher mentors as many as 34 people, and instructors as many as 70 people. For the purposes of data kroscek conducted through interviews with the head of catering expertise competence and working group (pokja) Prakerin as much as 3 people.

The sample used in this research is taken by using simple random sampling method. The sample of this research is 185 students of SMK and instructor counted 14 people.

2.4. Data Collection Methods and Tools

Data collection techniques used in this study are questionnaires, interviews, and documentation. Instruments / tools used are questionnaires, interview guides, and documentation guidelines.

2.5. Data Analysis Technique
This research uses quantitative descriptive data analysis, by transforming Likert scale into a numeric scale with four levels. Based on these analyzes, research instruments are useful for obtaining numerical data. Tabulation of data for each variable is done to score that have been obtained using program SPSS 16.0. Based on the analysis, we get the average price, mode, range, maximum value, minimum value, and frequency distribution for each research variable. The results will be concluded in the form of meaning or interpretation of research results.

Interpretation of research data is the last analysis to draw conclusions from the results of research that has been done based on the results of statistical descriptive measurement. According Djemari Mardapi (2008: 123) average price is categorized can be seen in table 1 as follows:

**Table 1. Interpretation of Data Assessment Category Management of Industrial Work Practices**

| Interval value | Category |
|----------------|----------|
| \(x \geq \bar{x} + 1.\text{SB}_x\) | Very high |
| \(\bar{x} + 1.\text{SB}_x > x \geq \bar{x}\) | High |
| \(\bar{x} > x \geq \bar{x} - 1.\text{SB}_x\) | Low |
| \(x \leq \bar{x} - 1.\text{SB}_x\) | Very low |

### 3. Result and Discussion

Research on the management of industrial work practices in SMK culinary skills study program in Yogyakarta City, conducted by the questionnaires to the students as much as 185 people, internal teachers internship industry practice on the competence of culinary expertise with the total population of 34 counselors, teachers and external counselors as many as 14 people. Number of items of questionnaire items of students in this study were 94 points, the questionnaire of internal tutors in this study were 55 points, the questionnaire of external tutors in this study were 45 items and each consisted of 4 statement of answers that strongly agree, agree, less agree, disagree. Each has a score, for the answer very agree given the score 4, the answer agreed given score 3, the answer is less agree given score 2, and the answer does not agree given score 1. Analysis of research data is done by observing the data from the score using descriptive statistics with percentages in the form of tables and bar charts.

The variable of this research is the management of industrial work practice on the competence of culinary skill consisting of 4 (four) aspects: (1) prakerin planning, (2) prakerin organizing, (3) prakerin implementation, and (4) prakerin control. The result of the research on the management of industrial work practices in the vocational school of culinary skills study program of the students, internal tutors and external tutors (instructors) in Yogyakarta City which will be censored, with very high, high, low, and very low category.

#### 3.1. Industrial Work Practice Planning

Prakerin planning is used to know the planning of industrial work practice at SMK culinary skill study program in Yogyakarta City with technique of collecting data by filling questionnaire to 185 respondents with amount of matter as much as 31 point statement, student questionnaire on aspect of prakerin planning at SMK catering skill study program in the city of Yogyakarta obtained the lowest score 75 and the highest 124. Based on the results of statistical analysis obtained the mean value of 98.4486; median 98; mode 100; and standard deviation 9.62214. Based on these calculations, it can be grouped as in table 2.
Table 2. Frequency Distribution of Student Prakerin Planning at SMK Study Program of Culinary Expertise in Yogyakarta City

| Interval class       | Frequency | Percentage (%) | Category   |
|----------------------|-----------|----------------|------------|
| ≥ 108,07074          | 30        | 16.21          | Very high  |
| 98,4486 – 108,07074  | 72        | 38.92          | High       |
| 88,82646 – 98,4486   | 50        | 27.03          | Low        |
| < 88,82646           | 33        | 17.84          | Very low   |
| Total                | 185       | 100            |            |

Here is a graph of the results of research questionnaires prakerin student planning can be seen in Figure 1.

![Graph of Research Results Student Prakerin Questionnaires In Vocational Culinary Expertise Studies Program](image)

**Figure 1.** Graph of Research Results Student Prakerin Questionnaires In Vocational Culinary Expertise Studies Program

Based on table 2, the data is known that prakerin planning of students at SMK culinary skill study program in Yogyakarta City for very high category 30 people with percentage 16.21%, high category 72 people with percentage 38.92%, low category 50 people with percentage 27.03%, and very low category 33 people with a percentage of 17.84%.

Further data obtained by questionnaire to 34 respondents with the number of questions as much as 19 points statement, questionnaire internal tutors on the aspect of prakerin planning on SMK culinary skills study program in the city of Yogyakarta obtained the lowest score 52 and 76 highest. Based on the statistical analysis obtained mean value 64.3235; median 64.5; mode 65; and standard deviation 5.94786. Based on these calculations, it can be grouped as in table 3.

Table 3. Frequency Distribution Prakerin Planning Internal Advisory Teachers In Vocational Studies Program Expertise Catering in Yogyakarta

| Interval class       | Frequency | Percentage (%) | Category   |
|----------------------|-----------|----------------|------------|
| ≥ 70,27136           | 7         | 20.59          | Very high  |
| 64.3235 - 70,27136   | 13        | 38.24          | High       |
| 58.37564 – 64.3235   | 10        | 29.41          | Low        |
| < 58.37564           | 4         | 11.76          | Very low   |
| Total                | 34        | 100            |            |

Here is a graph of the results of the questionnaire research prakerin internal tutor teachers on vocational culinary skills study program, can be seen in Figure 2.
Based on table 3, the data is known that prakerin planning of internal guidance teacher at SMK catering skill study program in Yogyakarta City for very high category 7 people with percentage 20.59%, high category 13 people with percentage 38.24%, low category 10 people with a percentage of 29.41%, and very low category 4 people with a percentage of 11.77%.

Further data obtained through questionnaires to 14 respondents with the number of questions as much as 19 points statement, questionnaire external tutors on the aspect of prakerin planning at SMK culinary skills study program in the city of Yogyakarta obtained the lowest score 51 and 75 highest. Based on the statistical analysis obtained mean value 60.5000; median 61; mode 61; and standard deviation 6.22340. Based on these calculations, it can be grouped as in table 4.

Here is a graph of the results of the questionnaire research prakerin external tutor teacher on vocational culinary skills study program, can be seen in Figure 3.
Based on table 4, the data is known that prakerin planning of external tutor teachers at SMK culinary skills study program in Yogyakarta City for very high category 2 people with percentage 14.28%, high category 7 people with percentage 50%, low category 3 people with percentage 21.44%, and very low category 2 people with percentage of 14.28%.

Based on data of research result of aspect of student planning, internal guidance teacher, and external tutor teacher hence can be concluded that prakerin planning at SMK catering skill study program in Yogyakarta city included in high category.

3.2. Organizing Industrial Work Practices
Prakerin organization was used to know the organizing of industrial work practice at SMK culinary skill study program in Yogyakarta City with data collecting technique by filling questionnaire to 185 respondents with amount of matter as much as 17 point statement, student questionnaire on prakerin organizing aspect at SMK catering skill study program in the city of Yogyakarta obtained the lowest score of 40 and the highest 68. Based on the results of statistical analysis obtained the mean value 55.3027; median 55; mode 55; and standard deviation 5.24044. Based on these calculations, it can be grouped as in table 5.

**Table 5. Distribution of Frequency of Student Prakerin Organization at SMK Study Program of Culinary Expertise in Yogyakarta City**

| Interval class | Frequency | Percentage (%) | Category   |
|----------------|-----------|----------------|------------|
| ≥ 60,54314     | 33        | 17.84          | Very high  |
| 55,3027 - 60,54314 | 81    | 43.78          | high       |
| 50,06226 - 55,3027 | 54   | 29.19          | low        |
| < 50,06226     | 17        | 9.19           | Very low   |
| Jumlah         | 185       | 100            |            |

Here is a graph of the results of research questionnaires organizing prakerin students on SMK culinary skills study program, can be seen in Figure 4.

![Figure 4. Graph of Research Results Student Prakerin Students In SMK Boating Program Expertise Catering](image-url)
Based on table 5, it is known that student prakerin organization in SMK culinary skill study program in Yogyakarta City for very high category 33 people with percentage 17.84%, high category 81 people with percentage 43.78%, low category 54 people with percentage 29.19%, and very low category of 17 people with a percentage of 9.19%.

Further data obtained through questionnaire to 34 respondents with the number of questions as much as 15 points statement, questionnaire internal tutors on the aspect of organizing prakerin at SMK culinary skills study program in Yogyakarta City obtained the lowest score 37 and the highest 59. Based on statistical analysis obtained mean value 49.0294; median 49; mode 49; and standard deviation 5.78129. Based on these calculations, it can be grouped as in table 6.

**Table 6. Distribution of Frequency of Prakerin Organizing Internal Advisory Teachers at SMK Study Program of Culinary Expertise in Yogyakarta City**

| Interval class       | Frequency | Percentage (%) | Category   |
|----------------------|-----------|----------------|------------|
| ≥ 54.81069           | 5         | 14.70          | Very high  |
| 49.0294 - 54.81069   | 16        | 47.06          | High       |
| 43.24811 - 49.0294   | 7         | 20.59          | Low        |
| < 43.24811           | 6         | 17.65          | Very low   |
| Total                | 34        | 100            |            |

Here is a graph of the results of research questionnaire organizing prakerin internal tutor teachers on vocational culinary skills study program, can be seen in Figure 5.

**Figure 5.** Graph of Research Results Questionnaire Prakerin Teachers Internal Advisor on SMK Program Expertise Catering

Based on table 6, the data is known that prakerin organizing internal tutor teachers at SMK culinary skills study program in Yogyakarta City for very high category 5 people with percentage of 14.70%, high category 16 people with percentage 47.06%, low category 7 people with a percentage of 20.59%, and a very low category of 6 people with a percentage of 17.65%.

Furthermore, the results of data obtained through questionnaires to 14 respondents with the number of questions as much as 9 points statement, the questionnaire of external tutors on the aspect of organizing prakerin at SMK culinary skills study program in the city of Yogyakarta obtained the lowest score 23 and 31. Based on statistical analysis mean value 27.4286; median 27.5; mode 26; and standard deviation 2.47182. Based on these calculations, it can be grouped as in table 7.
Table 7. Distribution of Frequency of Prakerin Organizing Teachers External Supervisors at SMK Catering Expertise Program in Yogyakarta City

| Interval class | Frequency | Percentage (%) | Category       |
|---------------|-----------|----------------|---------------|
| ≥ 29,90042    | 3         | 21.43          | Very high     |
| 27,4286 - 29,90042 | 6         | 42.86          | High          |
| 24,95678 - 27,4286 | 4         | 28.57          | Low           |
| < 24,95678    | 1         | 7.14           | Very low      |
| Total         | 14        | 100            |               |

Here is a graph of the results of research questionnaires prakerin organizing external tutors on SMK culinary skills study program, can be seen in Figure 6.

Figure 6. Graph of Research Results Questionnaire Prakerin External Teacher Counselor (Instructor) SMK Culinary Expertise Studies Program

Based on table 7, the data is known that the prakerin organization of external tutors in SMK catering skill study program in Yogyakarta City for very high category 3 people with percentage of 21.43%, high category 6 people with percentage 42.86%, low category 4 people with a percentage of 28.57%, and very low category 1 person with a percentage of 7.14%.

Based on data of research result of student organizing aspect, internal guidance teacher, and external tutor teacher hence can be concluded that prakerin organization at SMK catering skill study program in Yogyakarta city included in high category

3.3. Implementation of Industrial Work Practices

Implementation of prakerin is used to know the implementation of industrial work practice at SMK culinary skill study program in Yogyakarta City with technique of collecting data by filling questionnaire to 185 respondents with amount of matter as many as 30 point statement, student questionnaire on prakerin implementation aspect at SMK catering skill study program in the city of Yogyakarta obtained the lowest score of 60 and the highest 120. Based on the results of statistical analysis obtained the mean value 93.3730; median 93; mode 93; and the standard deviation is 9.90478. Based on these calculations, it can be grouped as in table 8.

Table 8. Frequency Distribution of Student Prakerin Implementation at SMK Study Program of Culinary Expertise in Yogyakarta City

| Interval class | Frequency | Percentage (%) | Category |
|---------------|-----------|----------------|----------|
| Sangat Tinggi | 3         | 21.43          |          |
| Tinggi        | 6         | 42.86          |          |
| Rendah        | 4         | 28.57          |          |
| Sangat Rendah | 1         | 7.14           |          |
| Total         | 14        | 100            |          |
Here is a graph of the results of research questionnaire implementation prakerin students on SMK culinary skills study program, can be seen in Figure 7.

Figure 7. Graphs of Research Results Questionnaire Prakerin Students In SMK Boating Expertise Program

Based on table 8, the data is known that the implementation of prakerin students in SMK culinary skill study program in Yogyakarta City for very high category 31 people with a percentage of 16.76%, high category 70 people with percentage of 37.84%, low category 61 people with percentage 32.97%, and very low category of 23 people with a percentage of 12.43%.

Further data obtained through questionnaires to 34 respondents with the number of questions as many as 14 points statement, questionnaire internal tutors on the aspect of implementation prakerin on SMK culinary skills study program in the city of Yogyakarta obtained the lowest score of 36 and the highest 56. Based on statistical analysis obtained mean value 45,1176; median 45; mode 45; and standard deviation 4,81642. Implementation prakerin internal tutor teachers at SMK culinary skills study program in the city of Yogyakarta is divided into 4 categories namely very high, high, low, and very low. Based on these calculations, it can be grouped as in table 9.

Table 9. Frequency Distribution Implementation Prakerin Internal Teachers In Vocational Studies Program Expertise Catering in Yogyakarta

| Interval class         | Frequency | Percentage (%) | Category    |
|------------------------|-----------|----------------|-------------|
| ≥ 49,93402             | 7         | 20.59          | Very high   |
| 45,1176 - 49,93402     | 12        | 35.29          | High        |
| 40,30118 - 45,1176     | 10        | 29.41          | Low         |
| < 40,30118             | 5         | 14.71          | Very low    |
| Total                  | 34        | 100            |             |

Here is a graph of the results of research questionnaire implementation prakerin internal tutor teachers on vocational culinary skills study program, can be seen in Figure 16.
Based on Table 9, the data is known that the implementation of Prakerin internal tutor teachers at the vocational school culinary skills study program in the city of Yogyakarta for very high category 7 people with percentage of 20.59%, high category 12 people with percentage 35.29%, low category 10 people with a percentage of 29.41%, and very low category 5 people with a percentage of 14.71%.

Further data obtained by filling the questionnaire to 14 respondents with the number of questions as much as 8 points statement, questionnaire external tutors on the aspect of implementation Prakerin on SMK culinary skills study program in the city of Yogyakarta obtained the lowest score 23 and 31. Based on statistical analysis results mean value 25.7143; median 25; mode 25; and standard deviation 2.26779. Based on these calculations, it can be grouped as in Table 10.

**Table 10.** Frequency Distribution Implementation Prakerin Teacher External Supervisor at SMK Study Program Expertise in the City of Yogyakarta

| Interval class | Frequency | Percentage (%) | Category     |
|----------------|-----------|----------------|--------------|
| ≥ 27.98209     | 3         | 21.43          | Very high    |
| 25.7143 - 27.98209 | 7     | 50             | High         |
| 23.44651 - 25.7143 | 4     | 28.57          | Low          |
| < 23.44651     | 0         | 0              | Very low     |
| Total          | 14        | 100            |              |

Here is a graph of the results of the research questionnaire implementation prakerin external tutor teachers on vocational culinary skills study program, can be seen in Figure 9.
In Vocational Courses Culinary Expertise Studies.

Based on table 10, the data is known that the implementation of prakerin of external tutors in SMK culinary skill study program in Yogyakarta City for very high category 3 people with percentage 21.43%, high category 7 people with percentage 50%, low category 4 people with percentage 28.57%, and very low category 0 people with 0% percentage.

Based on data of research result of student implementation aspect, internal tutor teacher, and external tutor teacher hence can be concluded that implementation of prakerin at SMK culinary skill study program in Yogyakarta included in high category.

3.4. Supervision of Industrial Work Practices
Prakerin control is used to know the supervision of industrial practice in SMK culinary skills study program in Yogyakarta City with data collection techniques through questionnaires to 185 respondents with the number of questions as much as 16 items statement, student questionnaire on the aspects of supervision prakerin on vocational catering skill study program in the city of Yogyakarta obtained the lowest score of 22 and the highest 64. Based on the results of statistical analysis obtained the mean value of 50.7622; median 51; mode 51; and standard deviation 5,71494. Supervision of student prakerin at SMK culinary skill study program in Yogyakarta City divided into 4 categories that is very high, high, low, and very low. Based on these calculations, it can be grouped as in table 11

| Interval class | Frequency | Percentage (%) | Category |
|---------------|-----------|----------------|----------|
| ≥ 56,47714    | 31        | 16.76          | Very high|
| 50,7622 - 56,47714 | 76    | 41.08          | High     |
| 45,04726 - 50,7622   | 64    | 34.59          | Low      |
| < 45,04726    | 14        | 7.57           | Very low |
| Total         | 185       | 100            |          |

Here is a graph of the results of the questionnaire surveillance prakerin students on SMK culinary skills study program, can be seen in Figure 10.

![Graph of Research Results Student Prakerin Supervision on SMK Boating Expertise Program](image)
Based on table 11, it is known that student prakerin control in SMK culinary skill study program in Yogyakarta City for very high category 31 people with percentage 16.76%, high category 76 people with percentage 41.08%, low category 64 people with percentage 34.59%, and very low category of 14 people with a percentage of 7.57%.

Further data obtained through questionnaires to 34 respondents with the number of questions as much as 7 points statement, questionnaire internal supervising teachers on the aspects of supervision prakerin at SMK culinary skills study program in the city of Yogyakarta obtained the lowest score 19 and the highest 28. Based on statistical analysis obtained mean value 22.3529; median 22; mode 21; and standard deviation 2.70670. Based on these calculations, it can be grouped as in table 12.

**Table 12. Frequency Distribution of Prakerin Supervision Internal Advisory Teachers at SMK Catering Expertise Program in Yogyakarta City**

| Interval class | Frequency | Percentage (%) | Category |
|---------------|-----------|----------------|----------|
| ≥ 25.0596     | 5         | 14.71          | Very high|
| 22.3529 - 25.0596 | 13     | 38.24          | High     |
| 19.6462 - 22.3529 | 11     | 32.35          | Low      |
| < 19.6462     | 5         | 14.71          | Very low |
| Total         | 34        | 100            |          |

Based on table 12, it is known that supervisors of prakerin of internal tutors in SMK catering skill study program in Yogyakarta City for very high category 5 people with percentage 14.71%, high category 13 people with percentage 38.24%, low category 11 people with a percentage of 32.35%, and very low category 5 people with a percentage of 14.71%.

Here is a graph of the results of the questionnaire surveillance prakerin internal tutor teachers on vocational culinary skills study program, can be seen in Figure 19.

**Figure 11. Graph of Research Results Questionnaire Prakerin Teachers Internal Advisors On Vocational Courses Culinary Expertise Studies**

Further data obtained by filling the questionnaire to 14 respondents with the number of questions as many as 8 points statssssssssssssessment, questionnaire of external tutors on the aspects of supervision prakerin at SMK culinary skills study program in Yogyakarta obtained the lowest score 22 and highest 30. Based on statistical analysis obtained mean value 24.6429; median 24; mode 24; and standard deviation 2.09788. Based on these calculations, it can be grouped as in table 13.

**Table 13. Frequency Distribution of Prakerin Supervision of External Teacher Teachers at SMK**

| Category         | Frekuensi | Prosentase (%) |
|------------------|-----------|----------------|
| Sangat Tinggi    | 5         | 14.71          |
| Tinggi           | 13        | 38.24          |
| Rendah           | 11        | 32.35          |
| Sangat Rendah    | 5         | 14.71          |
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Based on table 13, it is known that supervisory supervision of external tutor teachers in SMK catering skill study program in Yogyakarta City for very high category 3 people with percentage of 21.43%, high category 7 people with percentage 50%, low category 4 people with percentage 28.57%, and very low category 0 people with 0% percentage.

Here is a graph of the results of the questionnaire surveillance prakerin external tutor teachers on vocational culinary skills study program, can be seen in Figure 12.

![Graph of Research Results Questionnaire Prakerin Supervising Teachers External Instructors (Instructure) In Vocational Courses Culinary Expertise Studies](image)

**Figure 12.** Graphs of Research Results Questionnaire Prakerin Supervising Teachers External Instructors (Instructure) In Vocational Courses Culinary Expertise Studies

Based on data of research result of student supervision aspect, internal counselor teacher, and external tutor teacher hence can be concluded that supervision of prakerin at SMK culinary skill study program in Yogyakarta included in high category

4. Conclusion

Prakerin planning included in the high category with the acquisition of student equal to 38.92%, internal tutor teacher equal to 38.24%, and instructor equal to 50%.

Prakerin organization included in the high category with the acquisition of students equal to 43.78%, internal tutor teacher equal to 47.06%, and instructor equal to 42.86%.

Implementation of prakerin included in the high category with the acquisition of student equal to 37.84%, internal guidance teacher equal to 35.29%, and instructor equal to 50%.

Supervision of prakerin included in high category with the achievement of student equal to 41.08%, internal tutor teacher equal to 38.24%, and instructor equal to 50%.

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