



## **Trendy Drink Creations: Easy, Delicious, and Attractive for the Students Of SMK AlJabar Batam**

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### **Abstract**

*Currently, trendy beverages such as mocktails are becoming increasingly popular among teenagers, especially high school students. Mocktails are non-alcoholic drinks that are appealing due to their aesthetic appearance, attractive colors, and refreshing taste. This community service activity at SMK Aljabar Batam aims to provide education on how to create trendy drinks that are simple, delicious, and visually attractive using basic techniques such as pouring and muddling. The training also introduces various drink-making tools such as the muddler, jigger, and mixing glass. Through this program, students are expected to acquire basic skills in drink mixing, understand flavor combinations, and enhance their creativity in presentation. Moreover, this activity also aims to foster an entrepreneurial spirit, encourage independence, and open business opportunities in the creative industry sector.*

**Keyword : Drinks, Mocktail, Community Service, SMK Aljabar**

### **INTRODUCTION**








In this modern era, trendy beverages have become increasingly popular among teenagers, especially high school students. Various types of drinks with unique flavors and attractive appearances have become trends on social media and are favored as a lifestyle choice (Sipayung et al., 2024). One of the most popular drinks is the mocktail. A mocktail is a non-alcoholic mixed drink designed to resemble a cocktail in both appearance and taste but contains no alcohol, making it safe for consumption by all age groups, including children and teenagers (Gisslen, 2011). Mocktails have become one of the most favored trendy beverages due to their aesthetic presentation, appealing colors, and refreshing, varied flavors. The combination of ingredients such as syrup, fresh fruit, ice cubes, and garnishes like mint leaves or fruit slices makes mocktails not only enjoyable to drink but also visually pleasing. At SMK Al Jabar Batam, the preparation of trendy beverages focuses on drinks that are easy to make, delicious, and attractive. In this process, simple beverage-making methods are used, namely two main techniques: pouring and muddling. Pouring is a technique where the drink ingredients are poured directly into the glass, while muddling involves crushing the drink ingredients using a tool called a muddler.

In the preparation of these beverages, several tools are used, namely

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1	Muddler	A tool used to muddle drinks ingredient	
2	Jigger	A tool used to measure drinks ingredient	
3	Long Bar Spoon	A tool used to stir drinks ingredients	
5	Cocktail Strainer	A tool used to strain the drinks ingredients	
6	Mixing Glass	A glass used to mix drinks ingredients	
7	Highball	A glass used for drinks like cocktail, mocktail or juice	
8	Rock Glass	A glass used for drinks like on the rock drinks, cocktail or, mocktail	

This community service activity aims to provide education to students of SMK Aljabar Batam on how to make trendy beverages that are easy, delicious, and visually appealing. Through





this training, students will gain basic skills in drink preparation, understand flavor combinations, and enhance their creativity in presentation. In addition, this activity is also expected to offer entrepreneurial insight for students who are interested in exploring business opportunities in the beverage industry. Through this program, it is hoped that students will become more independent in creating their own trendy drinks without having to purchase them elsewhere. Besides sharpening their skills, this activity can also serve as a means to boost self-confidence and encourage innovation in creative endeavors. Thus, this community service initiative not only provides practical skills but also opens opportunities for students to develop their potential in business and the creative industry.



**Figure 1: Explanation of Equipment and Mocktail Preparation**  
**Source: Personal Documentation, 2025**

## COMMUNITY OVERVIEW

SMK Aljabar Batam is located at Bengkong STM Aljabar No. 1, Bengkong Laut, Bengkong District, Batam City, Riau Islands Province. SMK Aljabar was established in 1992 with Establishment Decree No. 1014/I09.B2/I3-1992. Currently, SMK Aljabar is led by the principal, Mr. Deden Sirozudin. The school has a total of 20 teachers, 3 education staff, making up 23 educational personnel (PTK), and 196 students, consisting of 188 males and 8 females. To support teaching and learning activities as well as other educational programs, SMK Aljabar is equipped with various facilities, including 14 classrooms, a library, a practice room, a laboratory, a prayer room, a storage room, a student council (OSIS) room, and a building room (DAPODIKDASMEN, 2025).





SMK Aljabar consists of several departments. The first is Machining Engineering, which equips students with competencies in manufacturing machine components, industrial equipment, as well as operating and maintaining industrial machines. The second department is Light Vehicle Engineering, also known as Automotive Engineering. This department provides students with knowledge and skills in the maintenance, repair, and engineering of motor vehicles, including cars, motorcycles, and other heavy vehicles.

The third department is Computer and Network Engineering, which focuses on computer technology and networking. Students learn about computer assembly, operating system installation, and how to build and manage internet networks (LAN/WAN). The fourth department is Electronics Engineering, where students study electronic components and circuits, as well as the application of electronics technology in various fields.

To support students' interests, SMK Aljabar also offers various extracurricular activities such as futsal, pencak silat, sepak takraw, and badminton. Students regularly participate in competitions in these sports at both the city and provincial levels.



**Figure 3: Logo Of SMK Aljabar Batam**

**Source: Google, 2025**

## **METHODOLOGY**

### **Target Audience**

The participants in this activity are students of SMK Aljabar Batam. These students were selected directly by the teachers of SMK Aljabar Batam. The instructors and speakers for this activity are lecturers from the Food and Beverage Management Study Program at Batam Tourism Polytechnic, along with their students.



### Activity Methode

The outreach was delivered in the form of a lecture and Q&A session with the students of SMK Aljabar Batam. First, the speaker presented the materials in a room provided by SMK Aljabar Batam. The content covered topics such as an introduction to mocktails, how to prepare mocktails, the tools used in mocktail preparation, and how to use those tools. During the presentation, the speaker also gave the students the opportunity to ask questions. Following the material presentation, the speaker demonstrated the process of making beverages using various techniques. Afterward, the students were allowed to try making the drinks themselves by following the speaker's instructions.



**Figure 4: Students Practice Beverage Preparation Accompanied by the Instructor**  
**Source: Personal Documentation, 2025**

### Activity Procedure

This Community Service Program includes:

- Coordination with SMK Al Jabar Batam regarding participant selection and scheduling of the activities, among other arrangements.
- Preparation for the activity, including discussions related to the content of the training materials.

### Supporting and Inhibiting Factors

Based on the evaluation of the implementation and outcomes of the activity, several supporting and inhibiting factors in carrying out this community service program (PKM) can be identified. In general, these factors are as follows:







### **Supporting Factors**

- a. High enthusiasm and interest from SMK Al Jabar Batam students, along with their commitment and active participation throughout the implementation.
- b. Availability of space for conducting the training
- c. . Strong cooperation from the SMK Al Jabar Batam administration in supporting the training process.

### **Inhibiting Factors**

- a. Limited time for conducting the activity, resulting in an inability to present all materials in detail.
- b. Varying levels of comprehension among participants—some grasped the material quickly, while others required more time, which made time use less optimal.

## **SUSTAINABLE RESULT AND POTENSIAL**

### **Activity Outcomes**

This community service activity aimed to educate students of SMK Al Jabar Batam on how to create beverage with the ingredients which are easy to be found, with a delicious taste and has an attractive appearance beverages. In this training, students also learned about the equipment used in beverage preparation, the types of glasses, ingredients, and mixing techniques or methods. This activity was conducted in a single day, on Friday, May 9, 2025, from 09:00 AM to 11:30 AM WIB.

### **Discussion of Activity Results**

The outcomes of the community service program (PKM) broadly include the following components:

- a. Achievement of the targeted number of training participants.
- b. Fulfillment of training objectives
- c. Delivery of the planned training materials.
- d. Participants' ability to understand the material and successfully make mocktail beverages
- e. The target number of participants was 30. Therefore, it can be concluded that the participation target was achieved. This number indicates that the program was successful in terms of attendance.
- f. The general objectives were achieved; however, due to time constraints, not all materials could be delivered in full detail.





- g. Nonetheless, judging from the quality of learning outcomes and participant performance during the training, it can be concluded that the objectives were met
- h. The planned materials were mostly delivered as intended, showing good coverage in the mentoring session.

## CONCLUSION

From the discussion above, the following conclusions can be drawn:

- a. the community service activity has successfully provided valuable skills and inspiration to the students of SMK Al-Jabar Batam. Through this program, students not only learned how to create delicious and marketable beverages, but also developed creativity, teamwork, and an entrepreneurial mindset that can benefit their future careers.
- b. Entrepreneurship training is very important to be implemented in daily life.
- c. Beverage preparation requires essential tools such as bar tools, glasses, and beverage ingredients
- d. Through this mocktail training, students are expected to be able to create delicious drinks that can be served to guests, for personal consumption, or as part of entrepreneurial activities.

## SUGGESTION

Hereunder are some suggestions to improve similar activity

- a. Due to limited time, training could not be completed thoroughly. Therefore, it is recommended that follow-up training be conducted in the future to allow students to gain a deeper understanding of beverage preparation and to practice other drink-making methods.
- b. Preparing advance training program related to beverage creation such as packaging and branding, to help student to make a product with a good packaging and brand which is ready for market
- c. Teach students about healthy alternatives, sugar balance, and the use of local fruits or herbs, promoting both health and sustainability in drink making.
- d. Provide students with certificates or skill badges upon completion of the workshop as an added value for their portfolios and job readiness.



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