

PERPADUAN ANTARA PEMBUATAN TEMPE, PEMBUKTIAN ADANYA PROTEIN DALAM TEMPE, SERTA IDENTIFIKASI JAMUR YANG TERDAPAT DI DALAMNYA, SEBAGAI BENTUK KERJA ILMIAH UNTUK MENUMBUHKAN SIKAP ILMIAH SISWA DI SMAN 1 PONGGOK BLITAR

Deskripsi Lengkap: <https://lib.ui.ac.id/detail?id=20436841&lokasi=lokal>

Abstrak

Rapidly development of biotechnology, hoped can make better life. Processing a substance to other substance with microorganism work is include at simple biotechnology, for example fermentation technology that change proteins at soybeans to amino acid with microorganism work that is fungus, especially *Rhizopus* sp. and *Mucor* sp. Fermentation technology can be applied in Biology education as a scientific work. This laboratory work can be integrated with proofing proteins content on tempe and identifications fungus that present on tempe, so that student can get full topic. Two conclusion from this research: (1) unification between producing tempe, proofing proteins content on tempe, and identifications fungus that present on tempe, as a scientific work can be grow students scientific attitude, and (2) there are have positive correlate between scientific attitude and learn result, although in low level correlate.