

ABSTRACT

Background: Schoolchildren are one of the age groups that are vulnerable to nutritional problems. This is because children are in a period of growth and development of bones, teeth, muscle and blood, which require macronutrients such as energy, protein, fat and other nutrients (Moehji, 2003 in Safitri & Fitriana, 2022). Schoolchildren need good nutritional intake to help children participate in learning activities at school. The 2018 Riskesdas data states that as many as 6.8% of children aged 5-12 years have a thin nutritional status (based on BMI/U) and as many as 2.4% have a very thin nutritional status. One of the efforts that can be given to overcome the nutritional problems of school children is by carrying out a program of providing additional food for school children (PMT-AS). **Objective:** To analyze the nutritional quality, energy value and organoleptic quality of dim sum with the formulation of catfish, tempeh flour and moringa leaves as PMT for school children. **Methods:** This type of research is a laboratory experimental study with a completely randomized design (CRD) using 4 treatment levels, namely Catfish:Tempe Flour:Moringa Leaves are P0 (100:0:0), P1 (75:15:10), P2 (65:25:10), P3 (55:35:10). This research was conducted in February 2023. **Results:** The results of this study showed that the lower the addition of tempe flour and moringa leaves, the chemical quality (moisture content and ash content) and nutritional quality (carbohydrates, fat, protein, iron and vitamin C) of the dim sum increased. The dim sum formula for catfish, tempeh flour and moringa leaves as PMT for school children makes a significant difference in the taste, aroma, color and texture of the dim sum. **Conclusion:** Dim Sum at the P1 treatment level is the best treatment level in the formulation of catfish, tempeh flour and moringa leaves as PMT for school children.

Keywords: PMT, school children, dim sum, catfish, moringa leaves, tempeh flour