

Pengaruh *Knowledge Sharing*, *Absorptive Capacity* dan
Innovation Capability terhadap *Competitive Advantage* UMKM
Kuliner di Kalimantan Utara

Sheryn Angga Wijaya
Manajemen Jejaring Bisnis
Stefanus Budy Widjaja
A. Budihman Setyawan

ABSTRAK

Bisnis kuliner atau UMKM makanan dapat bersaing, maka juga harus melakukan inovasi yang berupa, menyediakan menu bahan baku atau *ready to cook*. Untuk meningkatkan *knowledge sharing* dan *absorptive capacity*, maka UMKM dapat mengikuti pelatihan dari pemerintah dimana kementerian koperasi dan UMKM menyelenggarakan pelatihan vokasional bagi UMKM sektor kuliner. Gap dalam penelitian ini adalah *knowledge sharing* terhadap *innovation capability* karena adanya kesenjangan antara penelitian Lo dan Tian (2019) menyatakan bahwa *knowledge sharing* berpengaruh tidak signifikan terhadap *innovation capability* sedangkan menurut Mingdadi (2020) menyatakan bahwa *knowledge sharing* berpengaruh positif terhadap *innovation capability*. Gap selanjutnya pada penelitian Lo dan Tian (2019) *knowledge sharing* terhadap *competitive advantage* tidak terdukung, namun pada Eid *et al.* (2017) *knowledge sharing* terhadap *competitive advantage* terdukung. Maka dari itu objek yang digunakan adalah UMKM kuliner di Kalimantan Utara. Penelitian kali ini menggunakan variabel *knowledge sharing*, *Absorptive capacity*, *competitive advantage* dan *innovation capability*. Menggunakan *structural equation model* dengan software AMOS. Hasil penelitian menunjukkan seluruh hipotesis penelitian terdukung positif.

Kata Kunci: *Berbagi pengetahuan*, *daya serap*, *keunggulan kompetitif* dan *kemampuan inovasi*

*The Effect of Knowledge Sharing, Absorptive Capacity and Innovation Capability
on Culinary MSME Competitive Advantage
In North Kalimantan*

Sheryn Angga Wijaya
Business Network Management
Stefanus Budy Widjaja
A. Budihman Setyawan

ABSTRACT

The culinary business or food MSMEs can compete, so they also have to innovate in the form of providing a menu of raw materials or ready to cook. To increase knowledge sharing and absorptive capacity, MSMEs can take part in training from the government where the ministry of cooperatives and MSMEs organizes vocational training for MSMEs in the culinary sector. The gap in this study is knowledge sharing on innovation capability because there is a gap between Lo and Tian's research (2019) which states that knowledge sharing has no significant effect on innovation capability, while according to Mingdadi (2020) states that knowledge sharing has a positive effect on innovation capability. The next gap in Lo and Tian's research (2019) knowledge sharing on competitive advantage is not supported, but Eid et al. (2017) supported knowledge sharing on competitive advantage. Therefore, the objects used are culinary SMEs in North Kalimantan. This research uses knowledge sharing variable. Absorptive capacity, competitive advantage and innovation capability. Using a structural equation model with AMOS software. The results showed that all research hypotheses were positively supported.

Key Words: knowledge sharing, absorptive capacity, competitive advantage and innovation capability