

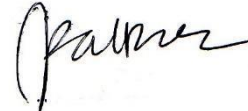



	SEMESTER LESSON PLAN (RPS)	No of Document : FPTK-UPI-RPS-E0751.29
	CULINARY ARTS (BG 405)	Revision : 2nd Date : 28 February 2021 Page : 1. of 15 Pages
Prepared by:	Verified by:	Approved by:
 (Dra. Sudewi Yogha, M.Si)	 Dr. Rita Patriasih, M.Si	 Dr. Yulia Rahmawati, M.Si
EIN 19590421 198603 2 001 Lecturer	EIN 19700811 199802 2 002 TPK Prodi for Culinary Arts Education	EIN 19670720 199303 2 009 Chairwoman of Culinary Arts Education Study Program

SEMESTER LESSON PLAN (RPS)

1. Course Identity

Study Program Name	: Culinary Education Study Program	
Name of Course	: Culinary Arts	
Code of Course	: BG 405	
Group of Course*)	: Study Program Expertise Course (MKKIPS)	
SKS weight	: 3 SKS (Semester Credit Unit)	
Level	: S1	
Semester	: Odd	
Prerequisite	: Foodstuff Knowledge, Kitchen Management	
Status (mandatory/optional)*)	: Mandatory	
Lecturer Name and Code	: Dra. Sudewi Yogha, M.Si	0972
	: Nia Lestari, M.Pd.	3120

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2. Description of Course

The Culinary Arts Subject (BG 405) is an Study Program Expertise Course (MKKIPS) in the Culinary Education Study Program to be followed by undergraduate students of Culinary Education Study Program. Through expository learning experiences, discussions, practices, and inquiry assignments, students are proficient in the concept of culinary arts that can **understand, apply, analyze, and perform and design the art of decorating dishes**. Descriptions of this course include: The concept of culinary art, the art of decorating food and beverage cakes with various decorative materials, the art of folding leaves, carving fruits and vegetables, components of other are of culinary arts; *Fondant icing; Jelly art pudding*. Learning emphasizes the latest student activities. The discussion of the problem is carried out jointly by lecturers and students, ending with the elaboration of the lecture modules by the lecturer in charge of the course. Assessment of learning outcomes is carried out through Mid-Therm Examination, Final Examination, assignments, and Skills tests.

3. Program Learning Outcomes (PLO)

The Learning Outcomes of Culinary Arts are:

- S Demonstrate scientific, educative, and religious attitudes and behaviors contributing to improving the quality of life in society, and state, based on academic norms and ethics
- P3 Proficient in theoretical concepts of Culinary education

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KU Can apply logical, critical, systematic, and innovative thinking in the context of science and technology development or implementation that pays attention to and applies humanities values corresponding their area of expertise..

KK3 Can apply various food processing in accordance with food processing principles

KK4 Can create innovation and creativity of catering products

4. Course Learning Outcomes (CLO)

M1. Understand the basic concepts of culinary arts (S, P3, KU)

M2. Apply the art of folding leaves, carving fruits and vegetables (S, P3, KU, KK3, KK4)

M3. Analyze Sugar Paste/Fondant Icing products (S, P3, KU, KK4)

M4. Analyze Jelly Pudding Art (S, P3, KU, KK4)



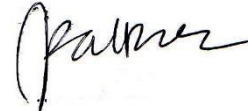

M5. Analyze the art of decorating food and beverage cakes with various food plating materials (S, P3, KU, KK1, KK4)

M6. Perform the art of decorating food and beverage cakes with various decoration materials (food plating) (S, P3, KU, KK1, KK4)

5. Description of Learning Plan

Minimum number of meeting is 16 (including MSE and UAS)



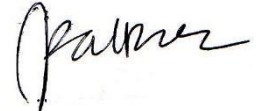

Meeting	Sub-CLO and Course Learning Outcome Indicators	Study Modules	Learning Format	Time	Assignment and Evaluation	References
1	<ul style="list-style-type: none"> Sub-CLO: 	1. Lecture syllabus discussion	Learning format:	150'	The exercise assignment	<ul style="list-style-type: none"> Lavin, Leeann. (2019). <i>The Art of</i>

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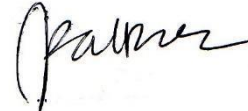

<p>Understand the concept of lecture</p> <ul style="list-style-type: none"> ● Indicators: <ol style="list-style-type: none"> 1. Students can understand the overview of the course as a whole 2. Students can understand the content of the lecture as a whole 3. Students know the reference books used. 4. Students know the rules and procedures of lectures. 5. Students know course assignments. 6. Students can take course exams. 	<ol style="list-style-type: none"> 2. Purpose of the scope of study 3. Reference books used 4. Lecture rules and procedures 5. Explanation of assignment to be done by students 6. Exams that students must take. 7. Exams to take. 	<p>Synchronous: Virtual meeting via zoom</p> <p>Asynchronous: Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the material to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>	<p>is to make a <i>book report</i> on the art of Culinary arts.</p> <p>Evaluation of the oral quiz at the end of the lecture.</p>	<p><i>Garnish.. Cider Mill Press</i></p> <ul style="list-style-type: none"> ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving</i>. Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving</i>. Jakarta: PT Gramedia Pustaka Utama
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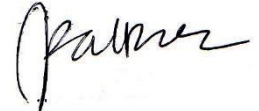

2	<ul style="list-style-type: none"> ● Sub-CLO: Understand the basic concepts of Culinary Arts. ● Indicators <ol style="list-style-type: none"> 1. Students can explain the meaning of culinary arts in the culinary field. 2. Students can explain the function of culinary arts in the culinary field. 3. Students can explain the purpose of culinary arts in the culinary field. 	<ol style="list-style-type: none"> 1. Definition of culinary arts in the culinary field. 2. The function of culinary arts in the culinary field. 3. The goal of culinary arts in the culinary field. 	<p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the material to real world situations.</p> <p>Method: lecture, question and answer, and discussion. Assignment</p>	150'	<p>The assignment of analyzing the decorations on various side dishes according to the concept of elements and principles of art in culinary arts</p>	<p>Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press</p> <p>Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama</p> <ul style="list-style-type: none"> ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving.</i> Jakarta: PT
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3	<ul style="list-style-type: none"> ● Sub-CLO: Apply and demonstrate the art of leaf folding, carving vegetables and fruit on side dishes. ● Indicators: <ol style="list-style-type: none"> 1. Apply the art of folding leaves, carving fruits and vegetables on side dishes 2. Demonstrate the art of folding leaves, carving fruits, and vegetables on side dishes 	<ol style="list-style-type: none"> 1. Concept art of folding leaves, carving fruit, and vegetables on side dishes 2. Materials and tools for the art of folding leaves, carving fruits, and vegetables on side dishes 3. The art methods and techniques of folding leaves, carving fruits, 	<p>Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the material to real world situations.</p> <p>Method: lecture, question and answer, discussion.</p>	150'	The assignment of performing and showing various types of leaf folding art	<ul style="list-style-type: none"> ● Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art</i>

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		and vegetables on side dishes	assignment, practice			<i>Food Carving.</i> Jakarta: PT Gramedia Pustaka Utama
4	<ul style="list-style-type: none"> ● Sub-CLO: Apply and demonstrate the art of leaf folding, carving vegetables and fruit on side dishes. ● Indicators: <ol style="list-style-type: none"> 1. Apply the art of folding leaves, carving fruits and vegetables on side dishes 2. Demonstrate the art of folding leaves, carving fruits, and vegetables on side dishes 	<ol style="list-style-type: none"> 1. Concept art of folding leaves, carving fruit, and vegetables on side dishes 2. Materials and tools for the art of folding leaves, carving fruits, and vegetables on side dishes 3. The art methods and techniques of folding leaves, carving fruits, 	<p>Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the material to real world situations.</p> <p>Method: lecture, question and answer, discussion.</p>	150'	<p>Perform a written quiz at the end of the lecture</p> <p>The assignment of performing and demonstrating the art of carving fruit</p>	<ul style="list-style-type: none"> ● Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic</i>

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		and vegetables on side dishes	assignment, practice			<i>Techniques of Art Food Carving.</i> Jakarta: PT Gramedia Pustaka Utama
5	<ul style="list-style-type: none"> Sub-CLO: Apply and demonstrate the art of folding leaves, carving vegetables, and fruit on side dishes. <p>Indicators:</p> <ol style="list-style-type: none"> Apply the art of folding leaves, carving fruits and vegetables on side dishes Demonstrate the art of folding leaves, carving fruits, and vegetables on side dishes 	<ol style="list-style-type: none"> Concept art of folding leaves, carving fruit, and vegetables on side dishes Materials and tools for the art of folding leaves, carving fruits, and vegetables on side dishes The art methods and techniques of folding leaves, 	<p>Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the material to real world situations.</p> <p>Method: lecture, question and</p>	150'	The assignment of doing and showing the art of carving vegetables Evaluation of the oral quiz at the	<ul style="list-style-type: none"> Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama

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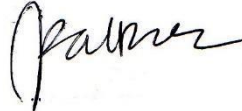

		carving fruits, and vegetables on side dishes	answer, and discussion. Doing assignments, practices		end of the lecture.	<ul style="list-style-type: none"> ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving</i>. Jakarta: PT Gramedia Pustaka Utama
6	<ul style="list-style-type: none"> ● Sub-CLO Review Sugar Pasta/Fondant Icing products. ● Indicators <ol style="list-style-type: none"> 1. Explain the definition of Sugar Paste/Fondant Icing 2. Example of fondant icing 3. Classification of fondant icing products for culinary arts 4. Review fondant icing 	Review Sugar Pasta/Fondant Icing products	Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu Approach: Contextual approach by relating the material to real world situations.	150'	Evaluation of the oral quiz at the end of the lecture.	<ul style="list-style-type: none"> ● Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving</i>. Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic</i>



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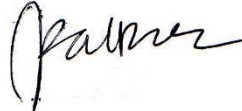

			Method: lecture, question and answer, and discussion. Carry out a task			<i>Techniques of Art Food Carving.</i> Jakarta: PT Gramedia Pustaka Utama
7	Demonstrate <i>Fondant Icing</i>	Application of <i>fondant icing</i> , failure factors for making <i>fondant icing</i> , how to make forms of flora and fauna from <i>Fondant Icing</i>	Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu Approach: Contextual approach by relating the material	150'	The assignment of compiling a <i>book report</i> on culinary arts.	Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama • Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food</i>



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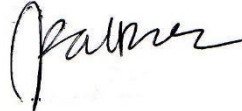

			to real world situations. Method: lecture, question and answer, and discussion. Carry out a task			<i>Carving</i> . Jakarta: PT Gramedia Pustaka Utama
8	<ul style="list-style-type: none"> Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press Kojiro, Eny. (2021) <i>Garnish & Fruits Carving</i>. Jakarta: PT Gramedia Pustaka Utama Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving</i>. Jakarta: PT Gramedia Pustaka Utama 					
9	Analyze <i>jelly art pudding</i>	Steps to make <i>jelly art pudding</i>	Learning format: <i>Synchronous:</i> Virtual meeting via zoom	150'	The assignment of compiling a <i>book report</i> on culinary arts.	<ul style="list-style-type: none"> Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press





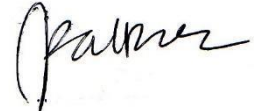

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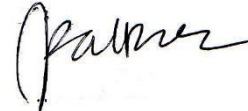

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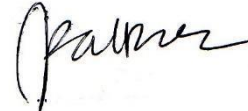

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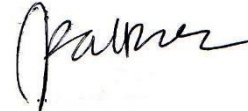

10	Indicators 1. Imitating <i>jelly art pudding</i> 2. Making <i>jelly art puddjng</i> 3. Demonstrating the making of <i>jelly art pudding</i>	1. Steps to make <i>jelly art pudding</i> 2. Analysis of the failure of making <i>jelly art pudding</i>	Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu Approach: Contextual approach by relating the material to real world situations. Method: lecture, question and answer, discussion. Practice	150'	The assignment of doing the Art Jelly Pudding practice Evaluation of the oral quiz at the end of the lecture.	<ul style="list-style-type: none"> ● Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving.</i> Jakarta: PT
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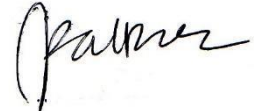

						Gramedia Pustaka Utama
11	Indicators: 1. Explain the definition, purpose, and function of the art of decorating cakes, food, and drinks with various decorations (<i>food plating</i>) 2. Exemplify the art of decorating food and beverage cakes with various decorations (<i>food plating</i>)	1. Concept art of decorating food and beverage cakes with various decorations 2. Examples of the art of decorating food and beverage cakes with various decorations	Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu Approach: Contextual approach by relating the material to real world situations.	150'	The assignment of compiling a <i>book report</i> on culinary arts. Evaluation of the oral quiz at the end of the lecture.	<ul style="list-style-type: none"> ● Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic</i>

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Prepared by:		Verified by:	Approved by:
 (Dra. Sudewi Yogha, M.Si)		 Dr. Rita Patriasih, M.Si	 Dr. Yulia Rahmawati, M.Si
EIN 19590421 198603 2 001 Lecturer		EIN 19700811 199802 2 002 TPK Prodi for Culinary Arts Education	EIN 19670720 199303 2 009 Chairwoman of Culinary Arts Education Study Program



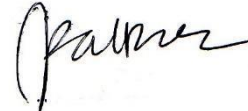

			Method: lecture, question and answer, and discussion.			<i>Techniques of Art Food Carving.</i> Jakarta: PT Gramedia Pustaka Utama
12	Indicators: 1. Apply the art steps of decorating food and beverage cakes with various decorations (<i>food plating</i>) 2. Analyze the failure factors of the art of decorating cakes for food and drinks with various decoration materials (<i>food plating</i>)	Analysis of failure factors in the art of decorating cakes for food and drinks with various decoration materials (<i>food plating</i>)	Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu Approach: Contextual approach by relating the	150'	The assignment of compiling a <i>book report</i> on culinary arts. Evaluation of the oral quiz at the end of the lecture.	<ul style="list-style-type: none"> ● Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT

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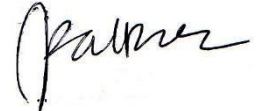

			material to real world situations. Method: lecture, question and answer, and discussion.			Gramedia Pustaka Utama <ul style="list-style-type: none"> Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving</i>. Jakarta: PT Gramedia Pustaka Utama
13	Sub-CLO: Show the art of decorating cakes with various decoration materials Indicators: 1. Explain the concept of cake decorating art with various decoration materials	Concepts, steps and ways to show the art of decorating cakes with various decoration materials	Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu	150'	The assignment of compiling a book report on culinary arts.	<ul style="list-style-type: none"> Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press Kojiro, Eny. (2021) <i>Garnish</i>

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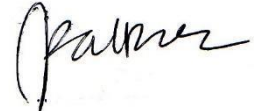

	2. Identify the steps of the art of decorating cakes with various decoration materials 3. Shows how to display the art of decorating cakes with various decoration materials		<p>Approach: Contextual approach by relating the material to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>		Evaluation of the oral quiz at the end of the lecture.	<i>& Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama <ul style="list-style-type: none"> Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving.</i> Jakarta: PT Gramedia Pustaka Utama
14	Sub-CLO: emonstrate the art of decorating side dishes with various garnishing ingredients	Concepts, steps, and how to show the art of decorating side	<p>Learning format: <i>Synchronous:</i> Virtual meeting via zoom</p>	150'	The assignment of compiling a <i>book report</i>	<ul style="list-style-type: none"> Lavin, Leeann. (2019). <i>The Art of Garnish..</i>

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	indicators: 1. Explaining the concept of art of decorating side dishes with various decoration materials 2. Identify the steps of the art of decorating side dishes with various garnishing materials 3. Shows how to display the art of decorating side dishes with various garnishing ingredients	dishes with various decorations	<i>Asynchronous:</i> Self-study via spot.upi.edu Approach: Contextual approach by relating the material to real world situations. Method: lecture, question and answer, and discussion.		on culinary arts. Evaluation of the oral quiz at the end of the lecture.	Cider Mill Press <ul style="list-style-type: none"> ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving</i>. Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving</i>. Jakarta: PT Gramedia Pustaka Utama
15	ab-CLO:	Concepts, steps, and how to display the	Learning format:	150'	The exercise assignment	Lavin, Leeann. (2019). <i>The Art of</i>

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<p>shows the art of decorating drinks with various decorations indicators:</p> <ol style="list-style-type: none"> 1. Explain the concept of the art of decorating drinks with various decorative materials 2. Identify the art steps of decorating drinks with various decoration materials 3. Show how to display the art of decorating drinks with various decoration materials 	<p>art of decorating drinks with various decorations</p>	<p><i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the material to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>	<p>is to make a <i>book report</i> on the art of Culinary arts.</p> <p>Evaluation of the oral quiz at the end of the lecture.</p>	<p><i>Garnish.. Cider Mill Press</i> Kojiro, Eny. (2021) <i>Garnish & Fruits Carving</i>. Jakarta: PT Gramedia Pustaka Utama</p> <ul style="list-style-type: none"> ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving</i>. Jakarta: PT Gramedia Pustaka Utama
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16	SEMESTER FINAL EXAMS				
6. References					
7. Teaching Materials (Appendix 1)					
8. Evaluation Instrument (Appendix 2)					

References:

- Lavin, Leeann. (2019). *The Art of Garnish..* Cider Mill Press
- Kojiro, Eny. (2021) *Garnish & Fruits Carving*. Jakarta: PT Gramedia Pustaka Utama
- Palupi, Tri and Esti. (2015) *Basic Techniques of Art Food Carving*. Jakarta: PT Gramedia Pustaka Utama