

SEMESTER LESSON PLAN (RPS)

(BREAD)







Lecturer:

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**CULINARY EDUCATION STUDY PROGRAM
DEPARTMENT OF FAMILY WELFARE EDUCATION
FACULTY OF TECHNOLOGY AND VOCATIONALEUCATION
UNIVERSITAS PENDIDIKAN INDONESIA**

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	SEMESTER LESSON PLAN (RPS)	Doc. No. : FPTK-UPI-RPS-E0751.43 Revision : 02
	(BREAD)	Date: 27 Oktober 2021 Page: 1 of 13
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SEMESTER LESSON PLAN (RPS)		
1. Course Identity Name of Course : Bread Code of Course : BG 310 Number of Credits : 2 SKS (Semester Credit Unit) Semester : Odd Group of Course : Course of Educational Study Program (MKKPPS) Study Program/level : Culinary Education/S-1 Status of Course : Optional of Pastry Specialization Prerequisite : Pass the Bakery and Pastry Course Lecturer : Dra. Sudewi Yogha, M.Si (0972)		

2. **Course Description**

This is a Study Program Optional Course (MKKPPS) that must be taken by undergraduate students of the Culinary Education study program. After attending this course, students are expected to understand the concept of Bread (Definitions, Terms, Goals, Functions of Bread), Ingredients, Ingredient Properties and Functions of Ingredients in Bread making, Equipment used in Bread making, Bread Making Methods, Classification of Bread dough, Convenience Foods Bread, Method of Preparation Convenience Foods, Methods and Techniques for Forming Bread, Finishing touch and Bread packaging techniques, Practice of producing Bread products based on Classification of Hard Roll, Soft Roll I, Danish Pastry and Soft Bread., The activities of the lectures use an expansive and inquiry approach in the form of lectures, discussions, and daily assignments. The student mastery stage is evaluated through attendance, assignments, practicum, Practicum Exams, Mid-Semester Exams (UTS) and Semester Final Exam (UAS). Main reference books: Bread and Cake Making Guidelines, Modern Bread and The World Encyclopedia of Bread and Bread Making .

3. **Outcomes of the Referenced Study Program Learning (RSPL)**

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

4. **Course Learning Outcomes (CLO)**

M1 Understanding the Concept of Bread (Definitions, Terms, Goals, Functions of Bread), Ingredients, Ingredient Properties, and Functions of Ingredients in Bread Making,

M2 Understand the equipment used in making Bread,

M3 Understand the method of Making Breads Making, Classification of *Bread* dough, *Convenience Foods Bread*, *Method of Preparation Convenience Foods*,

M4 Identifying Methods and Techniques for Forming Bread, Finishing Touch and

M5 Understanding Bread packaging techniques,

M6 Identify the manufacture of Bread products based on the classification of Hard Roll, Soft Roll I, Danish Pastry, and Soft Bread.

5. Description of Learning Plan

Meeting	Indicators of Course Learning Outcomes	Study Modules	Learning Format	Time	Assignment and Evaluation	References
1	1. Students understand the syllabus, goals, and scope of lectures 2. Students know the reference books used 3. Students understand the rules and procedures of lectures	- Lecture syllabus discussion - Discussion of the purpose of lectures - Discussion of the scope of lectures - Reference books used	Learning format: <i>Synchronous:</i> Virtual meeting via video conference <i>Asynchronous:</i> Self-study via spot.upi.edu Method: Listening to lectures from lecturers, asking questions, and doing assignments	100'	-	Esther Roberta. 2020. <i>Homemade Bread and Cake Baking Recipes: Perfect Guide</i> . Independently Published Gregory Berger. 2021. <i>Bread Baking Basics: Recipes for Mastering Bread, Dough and Flour</i> . Mango Media

	4. Students understand course exams	<ul style="list-style-type: none"> - Lecture rules and procedures - Assignments and exams to take 				<p>Chendawati. (2013). <i>Roti Modern</i></p> <p>Fred Maxwell. 2020. <i>Bread Making: The Complete Encyclopedia to Learning and Mastering the Art of Bread Making</i>. Independently Published</p>
2	<p>Students understand the concept of bread</p> <ul style="list-style-type: none"> a. Definitions or terms b. Goals and function 	<ul style="list-style-type: none"> - Definition or bread terms - Goal and function of bread 	<p>Learning format:</p> <p><i>Synchronous:</i> Virtual meeting via video conference</p> <p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Listening to the modules explained by the lecturer, asking questions, discussing, and doing assignments</p>		<p>Seek some discussion about bread and its scope</p> <p>Evaluation of the oral quiz at the end of the lecture</p>	<p>Wulan Ayodya.2013. <i>Usaha Roti dan Kue Laris Manis</i>. PT Elex Media Komputindo; Jakarta</p> <p>Fred Maxwell. 2020. <i>Bread Making: The Complete Encyclopedia to Learning and</i></p>

						<p><i>Mastering the Art of Bread Making.</i> Independently Published</p> <p>Lisa Heldke. 2015. <i>Exotic Appetites: Ruminations of a Food Adventure.</i> Routledge; USA</p>
3	<p>Students can explain:</p> <p>a. Ingredients for making bread</p> <p>b. Ingredients properties</p> <p>c. Ingredients function</p>	<ul style="list-style-type: none"> - Ingredients for making bread - Ingredients properties - Ingredients function 	<p>Learning format:</p> <p><i>Synchronous:</i> Virtual meeting via video conference</p> <p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Listening to the modules explained by the lecturer, asking questions, discussing, and doing assignments</p>		<p>Seek some discussion about bread and its scope</p> <p>Evaluation of the oral quiz at the end of the lecture</p>	<p>Wulan Ayodya.2013. Top Selling Bread and Cake Business PT Elex Media Komputindo; Jakarta</p> <p>Fred Maxwell. 2020. <i>Bread Making: The Complete Encyclopedia to Learning and Mastering the Art of Bread Making.</i> Independently Published</p>

						Lisa Heldke. 2015. <i>Exotic Appetites: Ruminations of a Food Adventure</i> . Routledge; USA
4	<p>Students can understand the equipment used for making bread</p> <p>a. Preparation equipment</p> <p>b. Processing Equipment</p> <p>c. Serving equipment</p>	<ul style="list-style-type: none"> - Preparation equipment - Processing Equipment - Serving equipment 	<p>Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Careful learning lecture modules from lecturers, ask and answer, do assignments, and discussing through discussion forums on SPOT and Whatsapp</p>		<p>Make a list of tools based on the grouping of preparation, processing, and serving tools</p>	<p>Gregory Berger. 2021. <i>Bread Baking Basics: Recipes for Mastering Bread, Dough and Flour</i>. Mango Media</p> <p>Chendawati. (2013). <i>Modern Bread</i></p> <p>Fred Maxwell. 2020. <i>Bread Making: The Complete Encyclopedia to Learning and Mastering the Art of Bread Making</i>. Independently Published</p>

5	Students can understand the method of making bread and its classification a. <i>Sponge and dough</i> b. <i>Straight dough</i> c. <i>No tense dough</i>	Bread making method and its classification a. <i>Sponge and dough</i> b. <i>Straight dough</i> c. <i>No tense dough</i>	Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu Method: Careful learning lecture modules from lecturers, ask and answer, do assignments, and discussing through discussion forums on SPOT and Whatsapp		Analyze the advantages and disadvantages of each method of making bread and then make a report to be presented	Wulan Ayodya.2013. Top Selling Bread and Cake Business PT Elex Media Komputindo; Jakarta Fred Maxwell. 2020. <i>Bread Making: The Complete Encyclopedia to Learning and Mastering the Art of Bread Making.</i> Independently Published Lisa Heldke. 2015. <i>Exotic Appetites: Ruminations of a Food Adventure.</i> Routledge; USA
6	Students can understand the method of making	Bread making method and its classification	Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu		Analyze the advantages and disadvantages of each method of	Wulan Ayodya.2013. Top Selling Bread and Cake Business PT

	bread and its classification d. <i>Sponge and dough</i> e. <i>Straight dough</i> f. <i>No tense dough</i>	d. <i>Sponge and dough</i> e. <i>Straight dough</i> f. <i>No tense dough</i>	Method: Careful learning lecture modules from lecturers, ask and answer, do assignments, and discussing through discussion forums on SPOT and Whatsapp		making bread and then make a report to be presented	Elex Media Komputindo; Jakarta Fred Maxwell. 2020. <i>Bread Making: The Complete Encyclopedia to Learning and Mastering the Art of Bread Making</i> . Independently Published Lisa Heldke. 2015. <i>Exotic Appetites: Ruminations of a Food Adventure</i> . Routledge; USA
7	1. Students understand the definition of Conference food 2. Students can explain with	a. Students understand the definition of Conference food b. Students can explain with examples the	Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu Method: Listening to the modules explained by		Make an analysis of Conference food products based on the terms and methods of preparation and then report it	Wulan Ayodya.2013. Top Selling Bread and Cake Business PT Elex Media Komputindo; Jakarta

	<p>examples the types of Conference food</p> <p>3. Students explain the terms of Conference food</p> <p>4. Students can explain the method of preparation Conference food</p>	<p>types of Conference food</p> <p>c. Students explain the terms of Conference food</p> <p>d. Students are able to explain the method of preparation for Conference food.</p>	<p>the lecturer, asking questions, discussing, and doing assignments</p>			<p>Fred Maxwell. 2020. <i>Bread Making: The Complete Encyclopedia to Learning and Mastering the Art of Bread Making</i>. Independently Published</p> <p>Lisa Heldke. 2015. <i>Exotic Appetites: Ruminations of a Food Adventure</i>. Routledge; USA</p>
8	<i>MID-TERM EXAM</i>					
9	<p>1. Students understand the definition of Conference food</p> <p>2. Students can explain with examples the types of Conference food</p>	<p>a. Students understand the definition of Conference food</p> <p>b. Students can explain with examples the types of Conference food</p>	<p>Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Listening to the modules explained by the lecturer, asking</p>		<p>Make an analysis of Conference food products based on the terms and methods of preparation and then report it</p>	<p>Wulan Ayodya.2013. <i>Top Selling Bread and Cake Business</i> PT Elex Media Komputindo; Jakarta</p>

	<p>3. Students explain the terms of Conference food</p> <p>4. Students can explain the method of preparation Conference food</p>	<p>c. Students explain the terms of Conference food</p> <p>d. Students can explain the method of preparation Conference food</p>	<p>questions, discussing, and doing assignments</p>			<p>Fred Maxwell. 2020. <i>Bread Making: The Complete Encyclopedia to Learning and Mastering the Art of Bread Making</i>. Independently Published</p> <p>Lisa Heldke. 2015. <i>Exotic Appetites: Ruminations of a Food Adventure</i>. Routledge; USA</p>
10	<p>Students can make various forms of bread according to the steps of making bread.</p> <p>a. <i>The French leaves</i></p> <p>b. <i>The single-knot roll</i></p> <p>c. <i>The double-knot roll</i></p>	<p>Various forms of bread according to the steps of making bread.</p> <p>a. <i>The French leaves</i></p> <p>b. <i>The single-knot roll</i></p> <p>c. <i>The double-knot roll</i></p> <p>d. <i>The figure-8 roll</i></p>	<p>Learning format:</p> <p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Careful learning lecture modules from lecturers, ask and answer, do assignments, and discussing through discussion forums on SPOT and Whatsapp</p>		<p>Rehearse to making bread shapes according to steps using the medium of night candles</p>	<p>Wulan Ayodya.2013. <i>Top Selling Bread and Cake Business PT Elex Media Komputindo; Jakarta</i></p> <p>Fred Maxwell. 2020. <i>Bread Making: The Complete</i></p>

	<p>d. <i>The figure-8 roll</i></p> <p>e. <i>The braided figure-8 roll</i></p> <p>f. <i>The snail shape roll</i></p> <p>g. <i>The owl eye roll</i></p> <p>h. <i>The cross roll</i></p>	<p>e. <i>The braided figure-8 roll</i></p> <p>f. <i>The snail shape roll</i></p> <p>g. <i>The owl eye roll</i></p> <p>h. <i>The cross roll</i></p>				<p>Encyclopedia to Learning and Mastering the Art of Bread Making. Independently Published</p> <p>Lisa Heldke. 2015. <i>Exotic Appetites: Ruminations of a Food Adventure</i>. Routledge; USA</p>
11	<p>Students can make Finishing Touch on Bread products</p> <p>a. Ingredients used</p> <p>b. Equipment</p> <p>c. Finishing touch technique</p> <p>d. Bread packaging</p>	<p>a. Ingredients used</p> <p>b. Equipment</p> <p>c. Finishing touch technique</p> <p>d. Bread packaging</p>	<p>Learning format:</p> <p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Careful learning lecture modules from lecturers, ask and answer, do assignments, and discussing through discussion forums on SPOT and Whatsapp</p>		<p>Planning finishing touch for bread products for practice.</p> <p>Make reports according to the planned results</p>	<p>Wulan Ayodya.2013. Top Selling Bread and Cake Business PT Elex Media Komputindo; Jakarta</p> <p>Fred Maxwell. 2020. <i>Bread Making: The Complete Encyclopedia to Learning and Mastering the Art of Bread Making</i>.</p>

						Independently Published Lisa Heldke. 2015. <i>Exotic Appetites: Ruminations of a Food Adventure</i> . Routledge; USA
12	Students practice bread products according to the making procedure. a. <i>Hard roll</i> b. <i>Soft roll</i> c. <i>Convenience ford</i> d. <i>Danish pastry</i>	Product practices a. <i>Hard roll</i> b. <i>Soft roll</i> c. <i>Convenience ford</i> d. <i>Danish pastry</i>	- Observe the practical modules explained by the lecturer - Observe the steps for each product of bread making - Group discussion - Question and answer - Do assignments		- Make a practice plan. - Product practices - Make a report - Presentation of practice results	Lisa Heldke. 2015. <i>Exotic Appetites: Ruminations of a Food Adventure</i> . Routledge; USA
13	Students practice bread products according to the making procedure. a. <i>Hard roll</i> b. <i>Soft roll</i> c. <i>Convenience ford</i> d. <i>Danish pastry</i>	Product practices a. <i>Hard roll</i> b. <i>Soft roll</i> c. <i>Convenience ford</i> d. <i>Danish pastry</i>	- Observe the practical modules explained by the lecturer - Observe the steps for each product of bread making - Group discussion - Question and answer - Do assignments		- Make a practice plan. - Product practices - Make a report - Presentation of practice results	Lisa Heldke. 2015. <i>Exotic Appetites: Ruminations of a Food Adventure</i> . Routledge; USA

14	Students practice bread products according to the making procedure. a. <i>Hard roll</i> b. <i>Soft roll</i> c. <i>Convenience</i> d. <i>Danish</i> <i>pastry</i>	Product practices a. <i>Hard roll</i> b. <i>Soft roll</i> c. <i>Convenience</i> d. <i>Danish</i> <i>pastry</i>	- Observe the practical modules explained by the lecturer - Observe the steps for each product of bread making - Group discussion - Question and answer - Do assignments		- Make a practice plan. - Product practices - Make a report - Presentation of practice results	Lisa Heldke. 2015. <i>Exotic Appetites: Ruminations of a Food Adventure</i> . Routledge; USA
15	Students practice bread products according to the making procedure. a. <i>Hard roll</i> b. <i>Soft roll</i> c. <i>Convenience</i> d. <i>Danish</i> <i>pastry</i>	Product practices a. <i>Hard roll</i> b. <i>Soft roll</i> c. <i>Convenience</i> d. <i>Danish</i> <i>pastry</i>	- Observe the practical modules explained by the lecturer - Observe the steps for each product of bread making - Group discussion - Question and answer - Do assignments		- Make a practice plan. - Product practices - Make a report - Presentation of practice results	Lisa Heldke. 2015. <i>Exotic Appetites: Ruminations of a Food Adventure</i> . Routledge; USA
16	<i>SEMESTER FINAL EXAM</i>					

6. References

- A. Stanley P.Cauvain.2012. *Breadmaking: Improving Quality*. Woodhead Publishing Limited and CRC Press LLC
- B. Gregory Berger. 2021. *Bread Baking Basics: Recipes for Mastering Bread, Dough and Flour*. Mango Media
- C. Diah Nimpuno. 2014. *Sukses Membuat Aneka Kue*. PT Gramedia Pustaka Utama; Jakarta
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- E. Chendhawati. (2013). *Roti Modern*. Jakarta: PT. Gramedia Pustaka Utama.
- F. Fred Maxwell. 2020. *Bread Making: The Complete Encyclopedia to Learning and Mastering the Art of Bread Making*. Independently Published
- G. Peter Reinhart. 2014. *Bread Revolution*. United States: Ten Speed Press .
- H. Wulan Ayodya. 2013. *Short Course in Top Selling Bread and Pastry Business*. PT Elex Media Komputindo; Jakarta
- I. Lisa Heldke. 2015. *Exotic Appetites: Ruminations of a Food Adventure*. Routledge; USA
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