


SEMESTER LESSON PLAN (RPS)
(ASIAN RESTAURANT CUISINE BG 430)



Lecturer:
DRA. ATAT SITI NURANI.MSI
DRA TATI SETIAWATI MM..MPD

CULINARY EDUCATION STUDY PROGRAM
DEPARTMENT OF FAMILY WELFARE EDUCATION
FACULTY OF TECHNOLOGY AND VOCATIONAL EDUCATION
UNIVERSITAS PENDIDIKAN INDONESIA
2021

		Doc. No. : FPTK UPI
--	--	---------------------

	SEMESTER LESSON PLAN (RPS)	Revision : 01
	(ASIAN RESTAURANT CUISINE)	Date: 08 January 2021 Page:
Prepared By: Dra. Atat Siti Nurani.MSi NIP .196002251988032001	Verified By: Dra. Tati Setiawati.MPd.MM EIN 19630521 199301 2 001	Approved By: Dr. Yulia Rahmawati MSi EIN 19670720 199303 2 009
Lecturer	KBK of the Culinary Education Study Program	Head of the Culinary Education Study Program
SEMESTER LESSON PLAN (RPS)		
1. Course Identity		
Name of Study Program	: Culinary Education	
Name of Course	: Asian Restaurant Cuisine	
Code of Course	: BG 430	
Group of Course	: Basic	
SKS weight	: 2 Sks (semester credit unit)	
Level	: S1	
Semester	: Even	
Prerequisite	: -	
Status (mandatory/optional)	: mandatory	
Lecturer name and code	: Dra. Atat Siti Nurani. MSi Dra. Tati Setiawati, MM. .MPd	

2. Course Description

This course is Optional Culinary Subject (MKKPPS), learn about: the basic concepts of menus for catering: dishes from Japan (*sushi, ramen*), dishes from China (*I fumi, cap cay, black pepper beef*), dishes from Korea (*kimbab, toppoki*), catering dishes from Thailand (*tom yam goong*). Restaurant dishes from Japan (*sukiyaki, shabu shabu, ramen, sushi, donburi*). Restaurant dishes from Korea, restaurant dishes from China, restaurant dishes from Thailand. The learning process uses an expository and inquiry approach in the form of lectures, discussions, and practicums related to the problems discussed in accordance with developments in the field. The stage of student proficiency is evaluated through attendance, assignments, practicum, practicum exams, mid-semester exams (UTS) and final exams. The implementation of lectures uses a classical, group and individual approach with the methods used are lectures, question and answer, discussions, assignments and practice is complemented by the use of audio-visual media such as LCD.

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

S Demonstrate scientific, educative, and religious attitudes and behaviors, which contribute to quality improvement the life of society, nation and state based on academic norms and ethics.”

P1 Proficient in the theoretical concepts of education, strategy, lesson planning, media, methodology and evaluation of learning and educational psychology

P3 Proficient in theoretical concepts of Culinary education

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

KK1 Can plan, implement, assess learning outcomes and evaluate the implementation of education technology and vocational fields of Culinary on a professional manner in formal education

KK2 Can apply Information and Communication Technology and Literacy in Planning, implementation and Evaluation of Learning Outcomes in Culinary Education.

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

<p>4. Course Learning Outcomes (CLO) <i>The CLO number must follow the referenced SPLO number</i></p> <p>M1 Students can understand the concept of catering and restaurant dishes from East Asian countries</p> <p>M2 Students can understand the concept of catering and restaurant dishes from Southeast Asian (Thai) food</p> <p>M3 Students can analyze catering dishes from East Asian and Southeast Asian food</p> <p>M4 Students can serve catering and restaurant dishes from East Asia</p> <p>M5 Students can demonstrate catering and restaurant dishes from Southeast Asian countries</p>

5. Description of Learning Plan

Meeting	Indicators of Course Learning Outcomes	Study Modules	Learning Format	Time	Assignment and Evaluation	References
1.	<p>Sub-CLO: Students can understand catering dishes from Japanese food</p> <p>Indicators: 1. Students can explain the catering menu of Japanese food (C2)</p> <p>2. Students can express about the serving of Japanese food menus (C3)</p>	<p>Catering dishes from Japanese Food</p> <ol style="list-style-type: none"> catering menu from Japanese food Catering dishes serving from Japanese food Characteristics of catering dishes from Japanese food 	Listening to lectures from lecturers, online, and discussing, online, spot, zoom	150'	<p>Assignment: Students seek information about Japanese food for catering dishes</p> <p>Evaluation : Test performance</p>	<p>Cheong Liew & ming Tsai (2012). The Food Of Asia. Singapore : Periplus</p>

	3. Students can analyze the characteristics of Japanese food catering dishes (C4)					
2	<p>Sub-CLO: Students can understand catering dishes from Chinese food</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can explain the catering menu of Chinese food (C2) 2. Students can express about the serving of Chinese food menus (C3) 3. Students can analyze the characteristics of Chinese food catering dishes (C4) 	<p>Chinese food catering dishes</p> <ol style="list-style-type: none"> 1. catering menu of Chinese food 2. Chinese food catering 3. Characteristics of catering dishes of Chinese food 	Listening to lectures from lecturers, asking questions, and discussing through online spots and zoom meeting	150'	<p>Students seek information about Chinese food catering dishes</p> <p>Written test performance</p>	<p>Zein, Maya. (2021). <i>Chinese Cookbook</i></p>

3	<p>Sub-CLO: Students can make catering dishes from Japan and China</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can serve catering dishes from Japan and China (P3) 2. Students can display catering dishes from Japan and China.(P3) 3. Students can show catering dishes from Japan and China(P3) 	<p>The practice of making catering dishes from Japanese and Chinese food</p>	<p>Practice experiment</p>	<p>150</p>	<ol style="list-style-type: none"> 1. make a planning to practice catering menus from Japanese and Chinese cuisine 2. Performance of the practical process 	<p>- Prakoso, Pungky. (2012). <i>Masakan Jepang & Korea</i>. Jakarta: Demedia Pustaka</p> <p>- Boga, Yasa. (2013). <i>Indonesia n Chinese Food, Drink & Cookbook</i> . Jakarta: PT Gramedia Pustaka Utama</p>
4	<p>Sub-CLO: Students can understand catering</p>	<p>Catering dishes of Korean food</p>	<p>Listening to lectures from lecturers, asking questions, doing assignments,</p>	<p>180</p>	<ul style="list-style-type: none"> ● Students seek information about Korean 	<p>Ju-young, Park. (2021). <i>Authentic</i></p>

	<p>dishes from Korean food</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can explain the catering menu of Korean food (C2) 2. Students can express about the catering menu serving from Korean food (C3) 3. Students can analyze catering dishes from Korean food (C4) 	<ol style="list-style-type: none"> 1. catering menu of Korean food 2. Serving catering dishes from Korean food 3. Characteristics of catering dishes from Korean food 	and discussing through online spots and zoom meeting		<p>food catering dishes</p> <ul style="list-style-type: none"> ● Performance test 	<p><i>Korean Food.</i> Korea: Jadam</p>
5	<p>Sub-CLO: Students can make Korean country catering dishes</p> <p>Indicators:</p> <ol style="list-style-type: none"> 4. Students can make catering dishes from Korea (P3) 5. Students 	Practice catering dishes from Korean food	Practice experiment	150	<ol style="list-style-type: none"> 1. Make a planning to practice the catering menu of Korean cuisine 2. Performance of the practical process 	<p>Ju-young, Park. (2021). <i>Authentic Korean Food.</i> Korea: Jadam</p>

	<p>can display catering dishes of Korean food.(P3)</p> <p>6. Students can show catering dishes of Korean food (P3)</p>					
6	<p>Sub-CLO: Students can understand catering dishes from Thai food</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can explain the catering menu of Thai food (C2) 2. Students can express about the catering menu serving from Thai food (C3) 3. Students can analyze catering dishes from Thai food (C4) 	<p>Catering dishes from Thai food</p> <ol style="list-style-type: none"> 1. Catering menu of Thai food 2. How to serve catering dishes from Thailand cuisines 3. Catering dishes from Thai food 	<p>Listening to lectures from lecturers, asking questions, doing assignments, discussing online, spot, zoom</p>	150'	<ol style="list-style-type: none"> 1. the assignment of making food on catering with Thai cuisines 2. Oral quiz at the end of class 	<p>Boga, Yasa. (2013). <i>Indonesia n Chinese Food, Drink & Cookbook</i> . Jakarta: PT Gramedia Pustaka Utama</p>
7	<p>Sub-CLO: Students can make catering dishes from Thailand</p>	<p>Practice catering dishes from Thai food</p>	<p>Practice experiment</p>	150	<ol style="list-style-type: none"> 1. Make a planning for the practice of 	

	<p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can make Thai catering dishes (P3) 2. Students can display catering dishes from Thai food (P3) 3. Students can show catering dishes from Thai food (P3) 				<p>catering menus from Thai cuisines</p> <p>2. Performance of the practical process</p>	
8	UTS					
9	<p>Sub-CLO: Students can analyze food</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can explain the pattern of Japanese restaurant menus (C2) 2. Students can express about the serving of Japanese food restaurant menus (C3) 3. Students can analyze Japanese 	<p>Japanese restaurant dishes</p> <ol style="list-style-type: none"> 1. Japanese restaurant menu 2. Japanese restaurant dishes serving 3. Characteristics of Japanese restaurant dishes 	<p>Listening to lectures from lecturers, asking questions, doing assignments, discussing online, spot, zoom</p>	150'	<ul style="list-style-type: none"> ● Identify Japanese restaurant dishes ● Oral quiz at the end of class 	<p>Cheong Liew & ming Tsai (2012). The Food Of Asia. Singapore : Periplus</p>

	food restaurant dishes (C4)					
10	<p>Sub-CLO: Students can make Japanese restaurant dishes</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can make Japanese restaurant dishes (P3) 2. Students can display the serving of Japanese restaurant dishes.(P3) 3. Students can show Japanese restaurant dishes (P3) 	Japanese restaurant practice	Practice experiment	150	<ol style="list-style-type: none"> 1. Make a planning to practice the restaurant menu of Japanese cuisines 2. Performance of the practical process 	
11	<p>Sub-CLO: Students can analyze Chinese food restaurant dishes</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can explain Chinese food restaurant menus (C2) 2. Students can express about the serving of Chinese 	<p>Chinese restaurant dishes</p> <ol style="list-style-type: none"> 1. Chinese restaurant menu 2. Chinese restaurant serving 3. Chinese restaurant dishes 	Listening to lectures from lecturers, asking questions, doing assignments, discussing online, spot, zoom	150'	<ul style="list-style-type: none"> • Identify Chinese dishes for restaurants • Oral quiz at the end of class 	<p>Cheong Liew & ming Tsai (2012). The Food Of Asia. Singapore : Periplus</p> <p>Boga, Yasa. (2013).</p>

	restaurant dishes (C3) 3. Students can analyze the characteristics of Chinese restaurant dishes C4)					<i>Indonesian Chinese Food, Drink & Cookbook.</i> Jakarta: PT Gramedia Pustaka Utama
12	Sub-CLO: Students can make Chinese restaurant dishes Indicators: 1. Students can make Chinese restaurant dishes (P3) 2. Students can display Chinese restaurant dishes (P3) 3. Students can show Chinese restaurant dishes (P3)	Chinese restaurant dish practice	Practice experiment	150	1. Make a planning to practice the restaurant menu of Chinese cuisines 2. Performance of the practical process	Cheong Liew & ming Tsai (2012). <i>The Food Of Asia.</i> Singapore : Periplus Boga, Yasa. (2013). <i>Indonesian Chinese Food, Drink & Cookbook.</i> Jakarta: PT Gramedia Pustaka Utama

13	<p>Sub-CLO: Students can analyze Korean restaurant dishes</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can explain Korean restaurant menus (C2) 2. Students can express about the serving of Korean food restaurant menus (C3) 3. Students can analyze the serving of Korean restaurant food (C4) 	<p>Korean restaurant dishes</p> <ol style="list-style-type: none"> 1. Korean restaurant menu pattern 2. Characteristics of serving Korean restaurant dishes 3. Korean restaurant dishes 	<p>Listening to lectures from lecturers, asking questions, doing assignments, discussing online, spot, zoom</p>	150'	<ul style="list-style-type: none"> ● Identify Korean restaurant dishes ● Oral quiz at the end of class 	<p>Ju-young, Park. (2021). <i>Authentic Korean Food</i>. Korea: Jadam</p>
14	<p>Sub-CLO: Students can understand Thai restaurant dishes</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can explain Thai restaurant menus (C2) 2. Students can analyze the serving 	<p>Thai restaurant dishes</p> <ol style="list-style-type: none"> 1. Thai restaurant menus 2. Characteristics of serving Thai restaurant dishes 	<p>Listening to lectures from lecturers, asking questions, doing assignments, discussing online, spot, zoom</p>	150'	<ul style="list-style-type: none"> ● Identify the characteristics of Thai restaurant dishes ● Oral quiz at the end of class 	<p>Cheong Liew & ming Tsai (2012). <i>The Food Of Asia</i>. Singapore : Periplus</p>

	of Thai restaurant food (C4) 3. Students can analyze Thai restaurant dishes (C4	3. Thai restaurant dishes				
15	Sub-CLO: Students can make restaurant dishes from Korea and Thailand Indicators: 1. Students can make restaurant dishes from Thailand and Korea (P3) 2. Students can display restaurant dishes from Korea and Thailand.(P3) 3. Students can show restaurant dishes from Korea and Thailand (P3)	Practice Korean and Thai restaurant dishes a. Korean restaurant dish practice b. Thai restaurant dish practice	Practice experiment	150	1. Make a planning for the practice of catering menus from Thai cuisine and Korean cuisine 2. Performance of the practical process	Ju-young, Park. (2021). <i>Authentic Korean Food</i> . Korea: Jadam
16	SEMESTER FINAL EXAM					

6. References

Main book

Masui, Chihiro and Hanae. (2015). *Japanese Home Cooking*. Firefly Books

Zein, Maya. (2021). *Chinese Cookbook*.

Punyaratabandhu, Leela. *Simple Thai Food*. Clarksn Potter

Boga, Yasa. (2013). *Indonesian Chinese Food, Drink & Cookbook*. Jakarta: PT Gramedia Pustaka Utama

Cheong Liew & ming Tsai (2012). *The Food Of Asia*. Singapore : Periplus

Prakoso, Pungky. (2012). *Masakan Jepang & Korea*. Jakarta: Demedia Pustaka

Ju-young, Park. (2021). *Authentic Korean Food*. Korea: Jadam

Humphreys, Daniel. (2019). *Authentic Japanese Food Cookbook*. Amazon Digital Sevices

Wong, David and Djoko. (2012). *Authentic Recipes from Singapore*. Singapore: Periplus

Alling, Ted. (2020) . *Authentic Indian Food Recipes*. Ted Alling

7. Appendixes

Appendix 1. *Teaching modules.....*

Appendix 2. *Evaluation Instrument...*

Evaluation instrument grid