

**SEMESTER LESSON PLAN (RPS)**  
**INDONESIAN RESTAURANTS CUISINE**



**Lecturer:**  
**Dra. Tati Setiawati, M.Pd. MM**

**CULINARY EDUCATION STUDY PROGRAM**  
**FACULTY OF TECHNOLOGY AND VOCATIONAL EDUCATION**  
**UNIVERSITAS PENDIDIKAN INDONESIA**  
**2021**

**SEMESTER LEARNING PLAN**

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**INDONESIAN RESTAURANT CUISINE**

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Lecturer

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**SEMESTER LEARNING PLAN****1. Course Identity**

Study Program Name : Culinary Education  
Course Name : Indonesian Restaurant Cuisine  
Course Code : BG 434  
Course Group : Optional Culinary Subject  
Credits weight : 3 credits  
Level : S-1  
Semester : Odd  
Prerequisite : Basic courses have been taken  
Status : Optional – Catering Service Specialization Packages  
Lecturer name and code : Dra. Tati Setiawati, M.Pd MM

**2. Course Description**

This course is a course in the Culinary Study program, which includes: concepts, insight into Indonesian restaurant dishes from various regions in Indonesia, mastery of Indonesian food ingredients and spices, processing techniques for Indonesian specialties and their presentation. Limited to Sundanese, Javanese, Padang and Makasar Restaurant dishes.

**3. Referenced Study Program Learning Outcomes (CPPS)**

- S Demonstrate scientific, educative, and religious attitudes and behaviors that contribute to improving the quality of life in society, nation and state based on academic norms and ethics.
- P3 Mastering the theoretical concepts of Culinary in the field of education
- KU Able to apply logical, critical, systematic, and innovative thinking in the context of the development or implementation of science and technology that pays attention to and applies humanities values in accordance with their field of expertise.
- KK2 Able to apply Information and Communication Technology and Literacy in Planning, Implementation and Evaluation of Learning Outcomes of Catering.
- KK4 Able to conduct quantitative or qualitative research in the field of Culinary Education.

#### 4. Course Learning Outcomes (CPMK)

- M1 Able to understand the concept and development of the science of Indonesian catering and restaurant dishes  
M2 Able to analyze situations and find solutions to make the right decisions based on the results of the study  
M3 Able to solve the problems of Indonesian catering and restaurant dishes  
M4 Able to cooperate in a team  
M5 Able to conduct research studies in the field of Indonesian catering and restaurant dishes and develop dishes creatively.

#### 5. Description of Lesson Plan

Pert to	Sub-CPMK/Learning Indicators	Ingredient Study / Teaching Materials	Approach/Method Learning	Time	Assignments and Assessments	Reference
1	Students after attending this course are expected to have knowledge of Indonesian Catering & Restaurant Dishes.	<ul style="list-style-type: none"> <li>• General explanation of the concept of Indonesian catering and restaurant dishes</li> </ul>	<i>Method:</i> Questions and Answers and Lectures on assignments	100'	Looking for Indonesian catering and restaurant dishes. Pre test and Post test	<ul style="list-style-type: none"> <li>• Ichan maulanan 2000 : chapter 1</li> <li>• I Gusti Putu son. 1996 : chapter 1</li> <li>• Soekresno 1998 : chapter 1</li> </ul>
2	Students after attending this course are expected to have knowledge about the characteristics of Indonesian Catering & Restaurant	General description of the characteristics of Indonesian catering and restaurant dishes <ul style="list-style-type: none"> <li>• West Java area</li> <li>• West Sumatra Region</li> <li>• Central Java area</li> <li>• East Java area</li> <li>• Bali area</li> <li>• Kalimantan area</li> <li>• Sulawesi area</li> </ul>	<i>Method:</i> Discussion and Q&A	100'	Discuss the characteristics of Indonesian catering and restaurant dishes	Ichan maulanan 2000 : chapter 1  Riadi Dervish. 2020. Kabuyutan Galuh Classic Culinary Treasures. Upi Press: Bandung  Fadly Rahman. 2016. Traces of the Archipelago. Gramedia Main Library : Jakarta
3	Students after attending this course are expected to have knowledge of the ingredients and seasonings for Indonesian catering and restaurant dishes	General explanation of ingredients and seasonings for Indonesian catering and restaurant dishes <ul style="list-style-type: none"> <li>• West Java area</li> <li>• West Sumatra Region</li> </ul>	<i>Method:</i> Questions and answers and assignments	100'	Discuss and summarize the knowledge of ingredients and seasonings for Indonesian catering and restaurant dishes	<ul style="list-style-type: none"> <li>• Ichan maulanan 2000 : chapter 1</li> <li>• I Gusti Putu son. 1996 : chapter 1</li> </ul> Soekresno 1998 : chapter 1.

Pert to	Sub-CPMK/Learning Indicators	Ingredient Study / Teaching Materials	Approach/Method Learning	Time	Assignments and Assessments	Reference
		<ul style="list-style-type: none"> <li>• Central Java area</li> <li>• East Java area</li> <li>• Bali area</li> <li>• Kalimantan area</li> <li>• Sulawesi area</li> </ul>				
4	Students after attending this course are expected to have knowledge of Indonesian catering and restaurant equipment	General explanation of Indonesian catering and restaurant equipment <ul style="list-style-type: none"> <li>• West Java area</li> <li>• West Sumatra Region</li> <li>• Central Java area</li> <li>• East Java area</li> <li>• Bali area</li> <li>• Kalimantan area</li> <li>• Sulawesi area</li> </ul>	<i>Method:</i> Lectures, discussions and assignments	100'	Discussing the knowledge of Indonesian catering and restaurant equipment	<ul style="list-style-type: none"> <li>• Ichan maulanan 2000 : chapter 1</li> <li>• I Gusti Putu son. 1996 : chapter 1</li> <li>• Soekresno 1998 : chapter 1</li> </ul>
5	Students after attending this course are expected to have knowledge of the techniques of processing catering dishes and restaurants from various regions in Indonesia	General explanation of Indonesian catering and restaurant food processing techniques <ul style="list-style-type: none"> <li>• West Java area</li> <li>• West Sumatra Region</li> <li>• Central Java area</li> <li>• East Java area</li> <li>• Bali area</li> <li>• Kalimantan area</li> <li>• Sulawesi area</li> </ul>	<i>Method:</i> Lectures, discussions and assignments	100'	Discussing techniques for processing catering and restaurant dishes from various regions in Indonesia	<ul style="list-style-type: none"> <li>• Ichan maulanan 2000 : chapter 1</li> <li>• I Gusti Putu son. 1996 : chapter 1</li> <li>• Soekresno 1998 : chapter 1</li> </ul>
6,7,9, 10,11, 12,	Students after attending this course are expected to have skills in the technique	General explanation of techniques on processing and serving Indonesian restaurant	<i>Method:</i> Practice	100'	Practicing individually about the technique of serving Indonesian	Recipe book Practice planning Practice rubric

Pert to	Sub-CPMK/Learning Indicators	Ingredient Study / Teaching Materials	Approach/Method Learning	Time	Assignments and Assessments	Reference
13	of serving Indonesian catering and restaurant dishes	dishes based on basic ingredients: 1. Beef 2. Chicken 3. Egg 4. Freshwater fish 5. Sea food 6. Tempe and Tofu 7. Vegetables	Experiment		catering and restaurant dishes from regions in Indonesia	
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14-15	Students after attending this course are expected to be able to make reports on the results of practicums and present them.	Indonesian catering and restaurant dishes made from meat from • West Java area • West Sumatra Region • Central Java area • East Java area • Bali area • Kalimantan area • Sulawesi area	<i>Method:</i> Discussions, questions and answers and practice reports	100'	Presenting reports from individual practice results	<ul style="list-style-type: none"> <li>• Ichan maulanan 2000 : chapter 1</li> <li>• I Gusti Putu son. 1996 : chapter 1</li> <li>• Soekresno 1998 : chapter 1.</li> </ul>
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## 6. Reference

- Ichan maulanan 2000 : chapter 1
- I Gusti Putu son. 1996 : chapter 1
- Soekresno 1998 : chapter 1.
- Riadi Dervish. 2020. Kabuyutan Galuh Classic Culinary Treasures. Upi Press: Bandung
- Fadly Rahman. 2016. Traces of the Archipelago. Gramedia Main Library : Jakarta