

**SEMESTER LESSON PLAN (RPS)**





**(ROOM LAYOUT SERVICE FOR CATERING AND RESTAURANT)**



**Lecturer:**

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**CULINARY EDUCATION STUDY PROGRAM  
DEPARTMENT OF FAMILY WELFARE EDUCATION  
FACULTY OF TECHNOLOGY AND VOCATIONAL EDUCATION  
UNIVERSITAS PENDIDIKAN INDONESIA  
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	<b>SEMESTER LESSON PLAN (RPS)</b>	Doc. No. : FPTK-UPI-RPS-E0751-49 Revision : 02
	<b>ROOM LAYOUT SERVICE FOR CATERING AND RESTAURANT</b>	Date: 06 September 2020 Page:
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<b>SEMESTER LESSON PLAN (RPS)</b>		
<p>1. <b>Course Identity</b></p> <p>Name of Study Program : Culinary Education Study Program</p> <p>Name of Course : <b>ROOM LAYOUT SERVICE FOR CATERING AND RESTAURANT</b></p> <p>Code of Course : BG 304</p> <p>Group of Course : Catering Service Optional Subject (MKKPPS)</p> <p>SKS weight : 2 SKS (Semester Credit Unit)</p> <p>Level : S1</p> <p>Semester : Odd</p> <p>Prerequisite : Basic courses have been taken</p> <p>Status (mandatory/optional) : Mandatory</p>		

Lecturer name and code : Dr. Ade Juwaedah, M. Pd / 0773  
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## 2. **Course Description**

This course is an elective course in the catering service sector. Students are expected to be able to understand the Spatial Planning of catering and restaurant services related to the application of anthropometric and ergonomic concepts in arranging furniture in the dining room, as a place for the production of commercial food services; which is closely related to the area or space for food service out side catering and inside catering. Organizing the layout of dining room furniture based on ergonomic concepts in anthropometrics. Applying the concept of disaster mitigation in the dining room as a public room for invited guests. Organizing furniture based on anthropometric statistics of prospective dining room visitors, and workers who serve meals. This course uses an inquiry approach (classical, group, individual), expository (lecture, question and answer, discussion), presentation of papers from reading materials and presentation from books. Evaluation through Mid term exam and Final Exam as well as the results of the paper presentation as knowledge and skills.

## 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.

P4. Proficient in the theoretical concepts of Culinary Arts in the area of Culinary Arts expertise

KK1. Can plan, implement, and evaluate the implementation of technology and vocational education in the area of Culinary Arts on a professional basis, both in formal, non-formal, and informal education

KU1. 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 to their area of expertise

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

<p>M1 Proficient in the concepts of Anthropometrics and Ergonomics</p> <p>M2 Proficient in the concept of disaster mitigation, its application in the layout of dining services in side catering and out side catering</p> <p>M3 Selection of furniture and equipment for the dining room</p> <p>M4 Apply the requirements for arranging furniture in the dining service room</p> <p>M5 Explain the dining service room arrangement model</p> <p>M6 Identify the principles of food service layout</p>

### 5. Description of Learning Plan

Meeting	Indicator of Course Learning Outcomes	Study Modules	Learning Format	Time	Assignment and Evaluation	References
1	<p>1. Sub-CLO: 1.1 Understanding (C2) Overview of the course. Indicators: Explain the rules of lecture Explain the goals of the scope of the lecture Explain the one-semester program Explain assessments to measure learning outcomes</p>	<p>a. Rules of lecture b. Goals of lecture c. Scope of lecture</p>	<p><b>Learning format:</b> <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu  Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	100'	<p>Make clippings about catering furniture and equipment  Oral test at the end of class</p>	<p>Cousins, John.(2020). <i>Food &amp; Beverage Service Tenth Edition.</i> Hodder Education; Foskett, David. Patricia, and Andrew. (2021) <i>The Theory of Hospitality and Catering.</i></p>

	<p>2. Students can find out the types of equipment and furniture for the production room.</p> <p>3. Students can distinguish the function of equipment and furniture functions for the production room.</p>	<p>d. Overview of food and beverage production space. Commercial and non-commercial, permanent and non-permanent (mobile service facilities)</p> <p>Furniture and equipment for the production room:</p> <ol style="list-style-type: none"> <li>1. Differences in furniture and equipment</li> <li>2. Types of equipment and furniture for the production room</li> <li>3. Functions and benefits of equipment and furniture for the production room</li> <li>4. Use of equipment and furniture for the production room</li> </ol>					Hodder Education.
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	4. Students can use the equipment for the production room					
2	<p>1. Students can find out the types of equipment and furniture for the service room</p> <p>2. Students can distinguish the functions and benefits of equipment and furniture for service rooms</p> <p>3. Students can use the equipment for the service room</p>	<p>Furniture and equipment for the production room:</p> <p>1. Types of equipment and furniture for the service room</p> <p>2. Functions and benefits of equipment and furniture for service rooms</p> <p>3. Use of equipment and furniture for the serving room</p>	<p><b>Learning format:</b></p> <p><i>Synchronous:</i> Virtual meeting via zoom</p> <p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	100'	<p>Students seek examples of the types, functions and uses of equipment and furniture for service rooms</p> <p>Oral test at the end of class</p>	<p>Cousins, John.(2020). <i>Food &amp; Beverage Service Tenth Edition.</i> Hodder Education;</p> <p>Foskett, David. Patricia, and Andrew. (2021) <i>The Theory of Hospitality and Catering.</i> Hodder Education.</p>
3	<p>1. Students can choose the right furniture for the production room</p> <p>2. Students can choose the right equipment for the production room</p>	<p>Selection of furniture and equipment for the production room:</p> <p>1. Selection of furniture for production room</p> <p>2. Selection of equipment for production room</p>	<p><b>Learning format:</b></p> <p><i>Synchronous:</i> Virtual meeting via zoom</p> <p><i>Asynchronous:</i> Self-study via spot.upi.edu</p>	100'	<p>Students make furniture and equipment inventory for the production room in the laboratory</p> <p>Oral test at the end of class</p>	<p>Cousins, John.(2020). <i>Food &amp; Beverage Service Tenth Edition.</i> Hodder Education;</p>

			Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing			Foskett, David, Patricia, and Andrew. (2021) <i>The Theory of Hospitality and Catering</i> . Hodder Education.
4	3. Students can choose the right furniture for the production room 4. Students can choose the right equipment for the production room	Selection of furniture and equipment for the production room: 1. Selection of furniture for production room 2. Selection of equipment for production room	<b>Learning format:</b> <i>Asynchronous:</i> Self-study via spot.upi.edu  Method: Careful learning lecture modules from lecturers, doing assignments, discussing and asking questions through discussion forums on SPOT and Whatsapp	100'	Students make furniture and equipment inventory for the production room in the laboratory  Quiz at the end of class	Rinawati, Wika, and Prihastuti. <i>Food and Beverage Service Management</i> . Yogyakarta: UNY Press Shiring, Stephen. (2012). <i>Professional Catering</i> . New York: Delmar Suhairi, Laili, and Indani. <i>Management</i>

						<i>of Catering Business Edition III.</i> Aceh: Syiah Kuala University Press.
5	<p>1. Students can explain the sanitation and hygiene requirements of the production room and service room</p> <p>2. Students can explain the interior and decoration of production and service rooms.</p>	<p>Requirements in setting the production room and service room:</p> <p>1. Production and service room sanitation and hygiene</p> <p>2. Interior and decoration of production and service rooms</p>	<p><b>Learning format:</b> <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Careful learning lecture modules from lecturers, doing assignments, discussing and asking questions through discussion forums on SPOT and Whatsapp</p>	100'	<p>Students apply sanitation and hygiene requirements in the laboratory</p> <p>Quiz at the end of class</p>	<p>Rinawati, Wika, and Prihastuti. <i>Food and Beverage Service Management.</i> Yogyakarta: UNY Press Shiring, Stephen. (2012). <i>Professional Catering.</i> New York: Delmar Suhairi, Laili, and Indani. <i>Management of Catering Business Edition III.</i></p>



						Aceh: Syiah Kuala University Press.
6	<p>1. Students can explain the sanitation and hygiene requirements of the production room and service room</p> <p>2. Students can explain the interior and decoration of production and service rooms.</p>	<p>Requirements in setting the production room and service room:</p> <p>1. Production and service room sanitation and hygiene</p> <p>2. Interior and decoration of production and service rooms</p>	<p><b>Learning format:</b>  <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Careful learning lecture modules from lecturers, doing assignments, discussing and asking questions through discussion forums on SPOT and Whatsapp</p>	100'	<p>Students apply sanitation and hygiene requirements in the laboratory</p> <p>Quiz at the end of class</p>	<p>Rinawati, Wika, and Prihastuti. <i>Food and Beverage Service Management.</i> Yogyakarta: UNY Press</p> <p>Shiring, Stephen. (2012). <i>Professional Catering.</i> New York: Delmar</p> <p>Suhairi, Laili, and Indani. <i>Pengelolaan Usaha Boga Edisi III.</i> Aceh: Syiah Kuala University Press.</p>

7	<p>1. Students can explain production room setting models</p> <p>2. Students can explain service room setting models</p> <p>.</p>	<p>Production and service room setting models</p> <p>1. Production room setting models</p> <p>2. Service room setting models</p> <p>.</p>	<p><b>Learning format:</b></p> <p><i>Synchronous:</i> Virtual meeting via zoom</p> <p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	100'	<p>Students seek Production and service room setting models</p> <p>Oral test at the end of class</p>	<p>Rinawati, Wika, and Prihastuti. <i>Food and Beverage Service Management</i>. Yogyakarta: UNY Press</p> <p>Shiring, Stephen. (2012). <i>Professional Catering</i>. New York: Delmar</p> <p>Suhairi, Laili, and Indani. <i>Management of Catering Business Edition III</i>. Aceh: Syiah Kuala University Press.</p>
8	<b>MID-TERM EXAM</b>					

<p><b>9</b></p>	<p>1. Students can explain production room setting models  2. Students can explain service room setting models  .</p>	<p>Production and service room setting models  1. Production room setting models  2. Service room setting models  .</p>	<p><b>Learning format:</b>  <i>Asynchronous:</i> Self-study via spot.upi.edu    Method: Careful learning lecture modules from lecturers, doing assignments, discussing and asking questions through discussion forums on SPOT and Whatsapp</p>	<p>100'</p>	<p>Students seek Production and service room setting models    Quiz at the end of class</p>	<p>Cousins, John.(2020). <i>Food &amp; Beverage Service Tenth Edition.</i> Hodder Education; Foskett, David. Patricia, and Andrew. (2021) <i>The Theory of Hospitality and Catering.</i> Hodder Education.</p>
<p><b>10</b></p>	<p>1. Students can explain the principles of setting catering production and service rooms of household services  2. Students can explain the principles of setting catering production and service rooms for institutional services</p>		<p><b>Learning format:</b>  <i>Asynchronous:</i> Self-study via spot.upi.edu    Method: Careful learning lecture modules from lecturers, doing assignments, discussing and asking questions through</p>	<p>100'</p>	<p>Students seek Differences about catering principles  Test at the end of class</p>	<p>Cousins, John.(2020). <i>Food &amp; Beverage Service Tenth Edition.</i> Hodder Education; Foskett, David. Patricia, and Andrew.</p>

	3. Students can explain the principles of setting party catering service room		discussion forums on SPOT and Whatsapp			(2021) <i>The Theory of Hospitality and Catering</i> . Hodder Education.
11	1. Students can explain the principles of setting catering production and service rooms of household services 2. Students can explain the principles of setting catering production and service rooms for institutional services 3. Students can explain the principles of setting party catering service room		<b>Learning format:</b> <i>Asynchronous:</i> Self-study via spot.upi.edu  Method: Careful learning lecture modules from lecturers, doing assignments, discussing and asking questions through discussion forums on SPOT and Whatsapp	100'	Students seek Differences about catering principles  Test at the end of class	Cousins, John.(2020). <i>Food &amp; Beverage Service Tenth Edition</i> . Hodder Education; Foskett, David. Patricia, and Andrew. (2021) <i>The Theory of Hospitality and Catering</i> . Hodder Education.
12	1. Students can explain the principles of setting catering		<b>Learning format:</b>	100'	Students seek	Rinawati, Wika, and Prihastuti.

	<p>production and service rooms of household services</p> <p>2. Students can explain the principles of setting catering production and service rooms for institutional services</p> <p>3. Students can explain the principles of setting party catering service room</p>		<p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Careful learning lecture modules from lecturers, doing assignments, discussing and asking questions through discussion forums on SPOT and Whatsapp</p>		<p>Differences about catering principles</p> <p>Oral test at the end of class</p>	<p><i>Food and Beverage Service Management.</i> Yogyakarta: UNY Press</p> <p>Shiring, Stephen. (2012). <i>Professional Catering.</i> New York: Delmar</p> <p>Suhairi, Laili, and Indani. <i>Management of Catering Business Edition III.</i> Aceh: Syiah Kuala University Press.</p>
13	<p>1. Students can design catering production and service room layout for household services</p>	<p>The principle production and service room layout:</p> <p>1. Principles of catering production and service room layout for household services</p>	<p><b>Learning format:</b></p> <p><i>Synchronous:</i> Virtual meeting via zoom</p> <p><i>Asynchronous:</i> Self-study via spot.upi.edu</p>	100'		<p>Rinawati, Wika, and Prihastuti. <i>Food and Beverage Service</i></p>

	<p>2. Students can design catering production and service room layout for institutional services</p> <p>3. Students can design catering production and catering service room layout for party services</p>	<p>2. Principles of catering production and service room layout for institutional services</p> <p>3. Principles of catering production and service room layout for party services</p>	<p><b>Method:</b> lectures, Q&amp;A, discussion, work in a group, and problem-solving.</p>			<p><i>Management.</i> Yogyakarta: UNY Press Shiring, Stephen. (2012). <i>Professional Catering.</i> New York: Delmar Suhairi, Laili, and Indani. <i>Management of Catering Business Edition III.</i> Aceh: Syiah Kuala University Press.</p>
14	<p>1. Students can design catering production and service room layout for household services</p> <p>2. Students can design catering production and service room layout for institutional services</p>	<p>The principle production and service room layout:</p> <p>1. Principles of catering production and service room layout for household services</p> <p>1. Principles of catering production and service room layout for institutional services</p>	<p><b>Learning format:</b> <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Listening to lectures from lecturers,</p>	100'	<p>Students make layouts for 3 types of catering</p> <p>Quiz at the end of class</p>	<p>Rinawati, Wika, and Prihastuti. <i>Food and Beverage Service Management.</i> Yogyakarta: UNY Press</p>

	3. Students can design catering production and catering service room layout for party services	2. Principles of catering production and service room layout for party services	asking questions, doing assignments, and discussing			Shiring, Stephen. (2012). <i>Professional Catering</i> . New York: Delmar Suhairi, Laili, and Indani. <i>Management of Catering Business Edition III</i> . Aceh: Syiah Kuala University Press.
15	1. Students can design catering production and service room layout for household services 2. Students can design catering production and service room layout for institutional services 3. Students can design catering production and catering service room	The principle production and service room layout: 1. Principles of catering production and service room layout for household services 2. Principles of catering production and service room layout for institutional services 3. Principles of catering production and service room layout for party services	<b>Learning format:</b> <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu  Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing	100'	Students make layouts for 3 types of catering  Quiz at the end of class	Rinawati, Wika, and Prihastuti. <i>Food and Beverage Service Management</i> . Yogyakarta: UNY Press Shiring, Stephen. (2012). <i>Professional</i>

	layout for party services					<i>Catering.</i> New York: Delmar Suhairi, Laili, and Indani. <i>Management  of Catering  Business  Edition III.</i> Aceh: Syiah Kuala University Press.
<b>16</b>	<b><i>SEMESTER FINAL EXAM</i></b>					

6. **References**

a. **Main References**

Cousins, John.(2020). *Food & Beverage Service Tenth Edition.* Hodder Education;

Foskett, David. Patricia, and Andrew. (2021) *The Theory of Hospitality and Catering.* Hodder Education.

b. **References**

Rinawati, Wika, and Prihastuti. *Food and Beverage Service Management.* Yogyakarta: UNY Press

Shiring, Stephen. (2012). *Professional Catering.* New York: Delmar

Suhairi, Laili, and Indani. (2018). *Management of Catering Business Edition III.* Aceh: Syiah Kuala University Press.