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SEMESTER LESSON PLAN (SLP)

CATERING SERVICE INDUSTRIAL PRACTICE



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

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

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SEMESTER LESSON PLAN

1. Course Identity

Study Program Name	: Culinary Education
Name of Course	: Catering Service Industrial Practice
Code of Course	: BG 436
Group of Course	: Optional Culinary Subject (MKPPS)
SKS weight	: 3 SKS
Level	: S-1
Semester	: Even
Prerequisite	: Nutrition Science, Food Science, Basic Culinary, Kitchen Managementt, AIndonesian Staple Food, Indonesian Side Dishes, Asian Food.
Status	: Optional - Catering Service Optional Subject
Lecturer name and code	: Dra. Hj. Tati Setiawati, M.Pd MM

2. Course Description

This is an optional expertise course in the field of study in the S-1 of Culinary Education program, which discusses: food service organization, organizational behavior, operational management of the food service industry and real work practices in food service providers (catering, restaurants). and other institutions).

3. Outcomes of Referenced Study Program Learning (RSPL)

- S emonstrate 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.
- KK Can apply Information and Communication Technology as well as Literacy in Planning, Implementation, and Evaluation of Culinary Learning Outcomes
- 2 Can conduct quantitative and qualitative research in the area of Culinary Education



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4. Course Learning Outcomes (CLO)

- M1 Students have concepts, insights, and positive attitudes to vocational education
- M2 Students understand vocational education as an instrument for preparing human resources
- M3 Students understand vocational education models
- M4 Students understand the vocational education system in Indonesia and in various other countries
- M5 Students understand the policies of the central and local governments regarding vocational education

5. Description of Learning Plan

Meeting day	Sub-CLO/Learning Indicators	Modules Study Modules/Teaching Modules	Approach/Method of Learning	Time	Evaluation	References
1	<p>Sub-CLO:</p> <p>Students can describe the basic operational management of a catering business.</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can identify the ability of Technical Skills to start a catering business. 2. Students can identify 	<p>Introduction to Regional Ethnic Catering Services, Oriental Catering Services, Continental Catering Services with a Franchisee and Independent model</p> <p>Technical skills to own by the Catering Service manager.</p>	<p><i>Method:</i> Q&A, and doing assignments</p>	150'	Results of information search about the catering service industry	<p>erald Zatlman (1980) Section IV Persuasive strategies.</p> <p>Peterruto (1980) Chapter 4 -6</p>



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	“management skills” to start a catering business	1. Skills management ability to own by Catering Service entrepreneurs				
2	<p>Sub-CLO:</p> <p>Students can make a catering business marketing analysis</p> <p>Indicators:</p> <p>Can conduct catering business propaganda through the menu.</p> <p>Can make catering business advertisements</p>	<ul style="list-style-type: none"> ● The concept of a persuasive strategy in marketing Catering Services business products. ● Healthy propaganda about Catering Services business products and communication techniques ● Healthy advertising about Catering Services business products and communication techniques 	<p>Approach:</p> <p><i>Method:</i> Q&A, and doing assignments</p>	150'	Results of the catering business marketing analysis	Petterutto. (1980) Chapters 1 and 2. How to Open and Operate Restaurant!



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3	<p>Sub-CLO:</p> <p>Students can analyze food products, catering services</p> <p>Indicators:</p> <p>Student Analyze food service catering</p>	<p>Students analyze Catering Food Products</p>	<p><i>Method:</i> Q&A, and doing assignments</p>	150'	Results of food service product analysis	Prof. Dr. Wibowo,S.E., M.Phil. (2013). Organizational Behavior. Depok. Rajagrafindo Persada
4	<p>Sub-CLO:</p> <p>Students can perform table set-up & table service in the catering industry</p> <p>Indicators:</p> <p>Students show their expertise in conducting table service and table set-up</p>	<p>Students make and serve and perform "table service" of food for the catering industry</p>	<p><i>Method:</i> Q&A, and doing assignments</p>	150'	Results of Conducting table set-up & table service in the catering industry	Peter Bertram (1995) Fast Food Operation.



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5-12	<p>Sub-CLO: Students can perform the learning process while analyzing in managing Food for the catering industry</p>	<p>Each student experiences a learning process while analyzing operational management in the ball service industry in the city of Bandung and outside the city of Bandung for 40 times 8 working hours. As in catering, restaurants, and other catering industries.</p>	<p><i>Method:</i> Q&A, and doing assignments</p>	150'	<p>Results of operational management analysis in the catering industry</p>	
13	Mid-Term Exam					
14-15	<p>Sub-CLO: Students can make reports on the results of analyzing in managing food for the catering service industry</p>	<p>Catering service industry analysis report: - Catering - Restaurant</p>	<p><i>Method:</i> Q&A, and doing assignments</p>	150'	<p>Results of the report and presentation of the catering service industry analysis</p>	
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6. Main References:

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

M.Phil. (2013). *Organizational Behavior*. Depok. Rajagrafindo Persada.

The Culinary Institute of America. (2011). *The Professional Chef*. New Jersey: John Wiley & Sons. Inc

Grillon, Yulie and Dara. (2017). *The Art of Table Setting*. Jakarta: PT Gramedia Widiasarana Indonesia