


**SEMESTER LESSON PLAN (RPS)**  
**(DIET INDUSTRIAL PRACTICES)**



**Lecturer:**

**Dr. Ai Nurhayati, M.Si.**

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

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|   | <b>SEMESTER LESSON PLAN<br/>(RPS)</b>  | Doc. No. : FPTK-UPI-RPS-E0751.52                                       |
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| Lecturer   | TPK Prodi  | Chairman of PKK Dept.  |
| <b>SEMESTER LESSON PLAN (RPS)</b>  |  |  |
| <p><b>1. Course Identity</b></p> <p>Name of Study Program : Culinary Education Study Program<br/> Name of Course : Diet Industrial Practices<br/> Code of Course : BG 508<br/> Group of Course : Optional Culinary Subject (MKKPPS)<br/> SKS weight : 3<br/> Level : S1<br/> Semester : Even<br/> Prerequisite :<br/> Status (mandatory/optional) : Optional Diet Subject<br/> Lecturer name and code : Dr. Ai Nurhayati, M. Si / 1774</p> <p><b>2. Course Description</b></p> |  |  |

This is an optional expertise course in the field of study for the Culinary Education study program, which discusses corporate organization, organizational behavior, operational management of diet foods, and real work practices in diet food administration (diet catering, hospitals and boarding institutions).

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 in the 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 Can understand and verify work procedures (production processes) in the mass-produced food sector.

M2 Can analyze theories obtained from lectures with work activities in the food industry.

M3 Can understand the characteristics of the industry in terms of work culture, work regulations, and labor specifications.

M4 Can understand the organization of business enterprises in the culinary industry.

M5 Can analyze organizational functions in an industry

M6 Can analyze diet food management

M7 Can perform assignments in diet food organizer production line

5. **Description of Learning Plan**

| <b>Meeting</b> | <b>Indicators of Course Learning Outcomes</b>  | <b>Study Modules</b>   | <b>Learning Format</b>   | <b>Time</b> | <b>Assignment and Evaluation</b>  | <b>References</b> |
|----------------|--|--|--|-------------|---|-------------------|
| 1 & 2          | Students understand the course program in one semester and can analyze the function of organization in industry related to diet. | <ul style="list-style-type: none"> <li>▪ Lecture program in one semester</li> <li>▪ Type of Organization in the culinary industry (Diet)</li> <li>▪ Duties and authorities based on the organizational structure.</li> <li>▪ Technical skills that a kitchen manager must have</li> <li>▪ Management skills</li> </ul> | Listening to explanations from lecturers, asking questions, and discussing | 150'        | Design the Industrial Practice location<br>Answer the oral test at the end of the lecture | 1,2,3,4,5,6,7,8,9 |
| 3 & 4          | Students understand diet management in the Institution   | <ul style="list-style-type: none"> <li>▪ Procurement of food</li> <li>▪ Food storage</li> <li>▪ Food processing</li> </ul>   | Listening to explanations from lecturers, asking questions, and discussing | 150'        | Oral test at the end of class   | 1,2,3,4,5,6,7,8,9 |

|         |  |   |  |      |   |                   |
|---------|--|---|--|------|---|-------------------|
|         |  | <ul style="list-style-type: none"> <li>▪ Portioning/<br/>packaging and<br/>distribution</li> </ul>  |  |      |   |                   |
| 5 to 7  | Students have skills in food management in the production line of a diet Catering industry | <ul style="list-style-type: none"> <li>▪ Industrial/c<br/>atering<br/>management</li> <li>▪ Organizati<br/>onal structure</li> <li>▪ Procureme<br/>nt of food</li> <li>▪ Food<br/>storage</li> <li>▪ Food<br/>processing</li> <li>▪ Portioning/<br/>packaging and<br/>distribution</li> </ul> | Students demonstrate the process of learning technical management skills in food processing for patients with various diseases in hospitals/consumers in dietary catering according to the chosen diet | 150' | Fill out activity records in the log book | 1,2,3,4,5,6,7,8,9 |
| 8       | <b><i>MID-TERM EXAM</i></b>  |   |  |      |   |                   |
| 9 to 14 | Students have skills in food management in the production line of a diet Catering industry | <ul style="list-style-type: none"> <li>▪ Industrial/c<br/>atering<br/>management</li> </ul>   | Students demonstrate the process of learning   | 150' | Fill out activity records in the log book | 1,2,3,4,5,6,7,8,9 |

|    |  |  |   |      |   |  |
|----|--|--|---|------|---|--|
|    |  | <ul style="list-style-type: none"> <li>▪ Organizational structure</li> <li>▪ Procurement of food</li> <li>▪ Food storage</li> <li>▪ Food processing</li> <li>▪ Portioning/ packaging and distribution</li> </ul> | technical management skills in food processing for patients with various diseases in hospitals/consumers in dietary catering according to the chosen diet |      |   |  |
| 15 | Students can present reports on the results of practical activities in the diet industry | Industrial Practice report   | Listen to presentations, ask questions, and discussing  | 150' | Contents of the report and the media used |  |
| 16 | <b><i>SEMESTER5 FINAL EXAM</i></b>   |  |   |      |   |  |

## 6. References

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2. Henri Fayol. 2013. General and Industrial Management. French: Martino Publishing.
3. Peter Drucker. 2014. Innovation and Entrepreneurship. London: Routledge Classics

4. Almatsier S. 2014. *Diet Guide*. Installation of Nutrition Perjan RS. Ciptomangunkusumo and the Indonesian Dietitian Association. Publisher : PT Gramedia Pustaka Utama. Jakarta.
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7. B. Koletzko. 2015. *Pediatric Nutrition in Practice*. Karger Medical and Scientific Publisher.
8. Francez Sixer. 2013. *Nutrition: Concepts and Controversies*. Chengage Learning.
9. Maria Ahlgren. 2018. *Beauty Food: 85 Recipes for Healty and Beauty*. Hachette UK.