

**SEMESTER LESSON PLAN (RPS)**

**(KITCHEN MANAGEMENT)**



**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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## **2. Course Description (1 paragraph)**

This course is the Core Course of the Study Program in Culinary Education. Students are expected to be able to understand kitchen management in relation to the kitchen as a place for commercial food production; which is very closely related to the area or space for food production, beverage production, pastry production, old traditions cake production. Organize the kitchen based on the food processing system; cold kitchen, and hot kitchen. Organize the kitchen based on the production system of preparation, cooking, pre-serving, and product delivery. Kitchen utensils based on manual tools, machinery, equipments, and tools groups. 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 and Final Exam as well as the results of paper presentation.

## **3. Outcomes of 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 in the area of Culinary expertise
- KK1 Can plan, implement, and evaluate the implementation of technology and vocational education in the area of Culinary 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)**

- M1 Explain the concept of management and kitchen management: closely related to the area or place, identity, and culture, through the perspective of *designing commercial food service facilities*
- M2 Understand the *Characteristics of catering facilities*
- M3 Classify *kitchen and catering facilities*
- M4 Analyze the Globalization of *Kitchen facilities; equipment and utensils*

- M5 Evaluate commercial kitchen management issues

## 5. Description of Learning Plan

Meeting	Sub-CLO and Course Learning Outcomes Indicators	Study Modules	Learning Format	Time	Assignment and Evaluation	References
1	<p><b>Sub CLO:</b>  <b>Understanding (C2)</b>            Overview of the course.  <b>Indicators:</b>            - Explain the rules of study            - Outline the objectives of the lecture scope</p>	<p>a. Rules of lecture            b. Goals of lecture            c. Scope of lecture            d. Overview of food and beverage production space. Commercial and non-commercial, permanent and non-permanent (<i>mobile service facilities</i>)</p>	<p><i>Synchronous:</i>            Meeting via zoom meeting   <i>Asynchronous:</i>            Self study via spot.upi.edu             Discussion forums (group discussion)             Theory learning:            Virtual face-to-face lecture            Question and answer</p>	100 minutes	-	Lecture program
2-3	<p><b>Sub CLO:</b>  <b>Understanding (C2)</b>            Kitchen management concept from the perspective of “designing</p>	<p>a. The affect of food and beverage production room design. (<i>Commercial catering and catering</i>)</p>	<p><i>Synchronous:</i>            Meeting via zoom meeting   <i>Asynchronous:</i></p>	100 minutes	Assessment: oral test on the basic concepts of kitchen management closely related to	a, b, c

	<p>commercial food service facilities</p> <p><b>Indicators:</b></p> <ul style="list-style-type: none"> <li>- Explain the design concepts of commercial and non-commercial food service facilities (C2)</li> <li>- Understand the area or place, and the size of the equipment facilities on the <i>commercial kitcoogle book hens layout</i> (C2)</li> <li>- Analyze food storage from the perspective of commercial food service facilities (C4)</li> <li>- Review food storage facilities for small kitchens (C4)</li> </ul>	<p><i>servicing or contracting</i></p> <ul style="list-style-type: none"> <li>b. Kitchen layout dimension concept</li> <li>c. The area or place, and the size of the kitchen equipment layout for organizing commercial and non-commercial food and beverages</li> <li>d. Food storage analysis from the perspective of commercial food service facilities</li> <li>e. Food storage facilities for small kitchens</li> </ul>	<p>Self study via spot.upi.edu</p> <p>Discussion forums (group discussion)</p> <p>Theory learning: Virtual face-to-face lecture</p> <p>Question and answer</p> <p>Assignment; independent study</p>		<p><i>commercial food services facilities</i></p>	
4-5	<p><b>Sub-CLO:</b></p> <p><b>Understanding (C2)</b></p> <p>Food Preparations Area</p> <p><b>Indicators:</b></p> <ul style="list-style-type: none"> <li>- Traffic route planning in the food and beverage production room (C2)</li> </ul>	<ul style="list-style-type: none"> <li>a. Food and beverage preparation area</li> <li>b. Principles of regulating traffic routing in food and beverage production spaces</li> </ul>	<p><i>Synchronous:</i></p> <p>Meeting via zoom meeting</p> <p><i>Asynchronous:</i></p> <p>Self study via spot.upi.edu</p>	100 minutes	<p>Assessment of papers related to the Food preparation area.</p> <p>Individual papers</p>	a, b, c

	<ul style="list-style-type: none"> <li>- Determinant factors of food preparation in the required area</li> <li>- State the principles of grouping equipments (C2)</li> </ul>	<ul style="list-style-type: none"> <li>c. Identification of determining factors for consideration of layout and traffic in space</li> <li>d. The principle of grouping work areas and supporting infrastructure in each area corresponding to the group</li> </ul>	<p>Discussion forums (group discussion)</p> <p>Theory learning: Virtual face-to-face lecture Question and answer Online asynchronous</p>			
6-8	<p><b>Sub-CLO:</b> <b>Understanding (C2)</b> <i>Cooking section area and supporting Equipment &amp; tools (utensils)</i></p> <p><b>Indicators:</b></p> <ul style="list-style-type: none"> <li>- Describe the choice of equipment as needed (C2)</li> <li>- Classify baking equipment and tools (C3)</li> <li>- Classify Boiling EQUIPMENT AND TOOLS</li> </ul>	<p><i>Cooking section area and supporting Equipment &amp; tools (utensils)</i></p> <ul style="list-style-type: none"> <li>- Choice of equipment as needed (C2)</li> <li>- Classify baking equipment and tools (C3)</li> <li>- Classify Boiling EQUIPMENT AND TOOLS</li> <li>- Classify Frying Equipments and tools</li> <li>- Classify Grilling Equipments and tools</li> <li>- Classify Holding Units</li> </ul>	<p><i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Discussion forums (group discussion)</p> <p>Theory learning: Virtual lecture Question and answer Independent Learning Assignments</p>	100 minutes	Paper assessment; cooking section and equipment; individual papers	a, b, c

	<ul style="list-style-type: none"> <li>- Classify Frying Equipments and tools</li> <li>- Classify Grilling Equipments and tools</li> <li>- Classify Holding Units</li> <li>- Classify Beverage-making equipment</li> <li>- Identify Pan Washing Facilities</li> <li>- -Back Bar Units</li> <li>- Accelerated cooking</li> </ul>	<ul style="list-style-type: none"> <li>- Classify Beverage-making equipment</li> <li>- Classify Restaurant Facilities</li> <li>- Classify "European food" tableware</li> <li>- -Back Bar Units</li> <li>- Classify pan washing facilities</li> <li>- Classify Pastry Kitchen equipment and tools</li> </ul> <p>a. <b>Product distribution acceleration tool</b></p>				
<b>9</b>	<b><i>MID-TERM EXAM</i></b>					
10-13	<p><b>Sub-CLO:</b> <b>Analyzing (C4)</b> Food Service and Distribution Area</p> <p><b>Indicators:</b></p> <ul style="list-style-type: none"> <li>- Analyze the basic considerations of service areas and distribution of food and beverage products</li> <li>- Analyze infrastructure needs corresponding to</li> </ul>	<p><b>Analyze (C4)</b> Food Service and Distribution Area</p> <p><b>Indicators:</b></p> <ul style="list-style-type: none"> <li>- The concept of service and distribution of food and beverage products</li> <li>- NEED of infrastructure corresponding to the type of service</li> </ul>	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Discussion forums (group discussion)</p> <p>Theory learning:</p>	100 minutes	Assignment: Individual Papers; Food service and distribution equipment	a, b, c

	the type of service (Method of serving food)	(Method of serving food); 1. Waiter service to tables 2. Self-service 3. Counter service 4. Assembled meals and centralized production 5. Automatic Vending and Food Truck	Virtual face-to-face lectures. And/or off line platform WA and google class Question and answer  Online asynchronous or Synchronous			
14-15	<b>Sub-CLO: Evaluating (C5) Indicators:</b> - Compare open kitchen and food truck issues - Summarize fast-food kitchen(C4) - Assess emerging issues related to the centralized kitchen (C5) - Project decentralized kitchen issues (C6).	1. Open Kitchen 2. Food Truck 3. Fast food kitchen Restaurant 4. Centralized Kitchen 5. Decentralized Kitchen	<i>Asynchronous:</i> Self study via spot.upi.edu  Discussion forums (group discussion)  Theory learning: Independent learning; self-directed learning Via the direct scientific platform Google scholars Youtube channel	100 minutes	Assignment of study reports related to journals, studies from videos and/or animated videos from youtube platforms or others	a, b, c



			Etc.			
16	<b>SEMESTER FINAL EXAM</b>					

## 6. References

- a. Thomas, Chris. Edwin, and Costas. (2013). *Design and Equipment for Restaurant and Food service*. New Jersey: John Wiley & Son
- b. Dark, Graham. Deirdre and Sarah. (2015). *Kitchen Operations (2nd ed)*. Australia: Pearson
- c. Fosket, David dkk. (2021). *The Theory of Hospitality & Catering (14th ed)*. United Kingdom: Hodder Education
- d. Hutton, Elinor. (2020). *The Encyclopedia of Kitchen Tools*. New York: Running Press

## 7. Appendix-1 Teaching Modules

## 8. Appendix-2 Evaluation Instrument