

SEMESTER LESSON PLAN (RPS)

INDONESIAN SIDE DISHES



Lecturer:

Dra. Atat Siti Nurani, M.Si.

Dr. Ai Mahmudatussa'adah, M.Si

Dr. Ai Nurhayati, M.Si

Muktiarni, M.Pd

**CULINARY EDUCATION STUDY PROGRAM
DEPARTMENT OF FAMILY WELFARE EDUCATION
FACULTY OF TECHNOLOGY AND VOCATIONAL EDUCATION
UNIVERSITAS PENDIDIKAN INDONESIA
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	(INDONESIAN SIDE DISHES)	Revision : 2nd Date : 27 October 2021 Page : 1 of .. Page
Prepared by:	Verified by:	Approved by:
(Dra. Atat Siti Nurani, M.Si.) NIP 19600225 198803 2 001	(Dra. Tati Setiawati, M.Pd., M.M) NIP 19630521 199301 2 001	Dr. Yulia Rahmawati, M.Si NIP 19670720 199303 2 009
Lecturer	TPK for Culinary Education	Chairwoman of Culinary Education Study Program

SEMESTER LESSON PLAN (RPS)

1. Course Identity

Study Program Name : Culinary Education
Name of Course : Indonesian Side Dishes
Code of Course : BG 203
Group of Course : Study Program Expertise Course (MKKIPS)
SKS weight : 3
Level : S1
Semester : Odd
Prerequisite : -
Status (mandatory/optional) : Mandatory
Lecturer name and code : Dra. Atat Siti Nurani, M.Si. / 0979

2. Course Description

This course is Study Program Expertise Course (MKKIPS): The concept of processing and serving side dishes; classification of processing and serving side dishes, processing and serving side dishes made from meat, processing and serving side dishes made from chicken, processing and serving concepts from fresh water fish and sea water, processing and serving side dishes made from eggs, processing and serving side dishes made from vegetables, processing and serving side dishes with chili sauce, processing and serving side dishes for accompanying meal. Seasonings used in the processing of side dishes. Indonesian side dishes processing method. The learning process uses an expository and inquiry approach in the form of lectures, discussions, and practicums related to the problems discussed in accordance with developments in the field. The student mastery stage is evaluated through attendance, assignments, practicums, Practicum Exams, Mid-Term Exams (MSE), and Final Exams.

3. Study Program Learning Outcomes (SPLO) – Program Learning Outcomes (PLO)

The learning achievements of the Indonesian Side Dishes Course are:

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
P1	Proficient in the theoretical concepts of educational science, strategy, lesson planning, media, methodology and evaluation of learning and educational psychology
P3	Proficient in theoretical concepts in the area of Culinary education
P4	Proficient in the theoretical concepts of Culinary in the area of Culinary expertise
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 to their area of 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

2. Course Learning Outcomes (CLO)

The CLO number must follow the referenced SPLO number

M1 Students understand the meaning, history, nature, principles and goals, scope, function, and classification of Side Dishes Processing and Serving.

M2 Students distinguish and practice ingredients, techniques and seasonings for processing and serving side dishes from meat, chicken, freshwater fish, marine fish, eggs, and vegetables

M3 Students distinguish and practice techniques and spices for processing and serving side dishes from meat, chicken, freshwater fish, marine fish, eggs, and vegetables

M4 Students apply and make chili sauce in processing and serving side dishes

M5 Students determine accompanying meal in processing and serving side dishes

3. Description of Learning Plan

Minimum number of meeting is 16 (including MSE and UAS)

Meeting	Sub-CLO and Course Learning Outcome Indicators	Study Modules	Learning Format	Time	Assignments and Assessments	References
1	<p>Sub-CLO: Explain the concept of processing and serving Indonesian side dishes from various regions</p> <p>Indicators:</p> <ol style="list-style-type: none"> Students can explain the meaning of processing and serving Indonesian side dishes from various regions Students can distinguish the classification of processing and serving Indonesian side dishes from various regions Students can give examples of the functions of side dishes processing and serving 	<p>The concept of processing and serving Indonesian side dishes from various regions:</p> <ul style="list-style-type: none"> Definition Classification The concept of processing and serving Indonesian side dishes from various regions Side dish function 	<p>Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	150'	Oral quiz at the end of class	<p>TEMPO Book Team. (2015) <i>Archipelago Culinary Anthropology</i>. Jakarta: Popular Literature, Gramedia;</p> <p>Umar Santoso, et al. (2019) <i>Indonesian Traditional Food</i>. Yogyakarta: Gadjah Mada University Press;</p>
2	<p>Sub-CLO: Analyze spices and techniques for processing and serving Indonesian side dishes</p> <p>Indicators:</p> <ol style="list-style-type: none"> Students can describe the ingredients for processing and serving side dishes from various regions in Indonesia 	Seasonings and techniques for processing and serving Indonesian side dishes from various regions	<p>Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p>	150'	<p>Pre-test; Oral</p> <p>Test in the learning process with a quiz</p> <p>Oral post-test</p>	<p>TEMPO Book Team. (2015) <i>Archipelago Culinary Anthropology</i>. Jakarta: Popular Literature, Gramedia;</p>

	b. Students can describe the techniques of processing and serving side dishes from various regions in Indonesia		Listening to lectures from lecturers, asking questions, doing assignments, and discussing			Umar Santoso, et al. (2019) <i>Indonesian Traditional Food</i> . Yogyakarta: Gadjah Mada University Press;
3	<p>Sub-CLO: Analyze ingredients for processing and serving Indonesian side dishes from various regions made from meat and chicken</p> <p>Indicators:</p> <p>a. Students can identify food ingredients for processing and serving side dishes from various regions in Indonesia from meat</p> <p>b. Students can analyze food ingredients for processing and serving side dishes from various regions in Indonesia from chicken</p>	Ingredients for processing and serving Indonesian side dishes from various regions made from meat and chicken	<p>Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	150'	<p>Pre-test; Oral</p> <p>Test in the learning process with a quiz</p> <p>Oral post-test</p>	Umar Santoso, et al. (2019) <i>Indonesian Traditional Food</i> . Yogyakarta: Gadjah Mada University Press;

4	<p>Sub-CLO: Analyze food ingredients for processing and serving side dishes from various regions in Indonesia from fresh fish, marine fish and eggs</p> <p>Indicators:</p> <ol style="list-style-type: none"> Students can identify food ingredients for processing and serving side dishes from various regions in Indonesia from fresh fish Students can analyze food ingredients for processing and serving side dishes from various regions in Indonesia from marine fish Students can analyze food ingredients for processing and serving side dishes from various regions in Indonesia from eggs 	<p>Food ingredients for processing and serving side dishes from:</p> <ol style="list-style-type: none"> freshwater fish marine fish egg 	<p>Learning format: <i>Asynchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	150'	Oral Pre-Test	<p>TEMPO Book Team. (2015) <i>Archipelago Culinary Anthropology</i>. Jakarta: Popular Literature, Gramedia;</p> <p>Chef Hendry Ramaly Hutama. (2013). <i>10 Side Dish Variations</i> Jakarta: Kriya Pustaka;</p>
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5	<p>Sub-CLO: Analyze food ingredients for processing and serving legume side dishes from various regions in Indonesia</p> <p>Indicators:</p> <p>a. Students can identify food ingredients for processing and serving legume side dishes from various regions in Indonesia</p> <p>b. Students can analyze food ingredients for processing and serving legume side dishes from various regions in Indonesia</p>	<p>Food ingredients for processing and serving legume side dishes from various regions in Indonesia</p>	<p>Learning format: <i>Asynchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	150'	<p>Pre-test: Oral</p>	<p>Garjito M, et al. (2017) Indonesian Culinary (Profiles of Structures, condiment, and Ingredients): Yogyakarta. Gajahmada University Press</p> <p>Rahman, Fadly. (2016). Archipelago Taste Traces: History of Indonesian Food</p>
6	<p>Sub-CLO: Analyze food ingredients for processing and serving Indonesian soto and soup side dishes from various regions in Indonesia</p> <p>Indicators:</p> <p>a. Students can identify food ingredients for processing and serving Indonesian soto and soup side dishes from various regions in Indonesia</p> <p>b. Students can analyze food ingredients for processing and</p>	<p>Food ingredients for processing and serving Indonesian soto and soup side dishes from various regions in Indonesia</p>	<p>Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Listening to lectures from lecturers, asking</p>	150'	<p>Pre-test: Oral</p> <p>Post-test: Oral</p>	<p>Margo Oliver. (1993) Good Food Cook Book.</p>

	<p>serving Indonesian soto and soup side dishes from various regions in Indonesia</p>		<p>questions, doing assignments, and discussing</p>			
7	<p>Sub-CLO: Analyze food ingredients for processing and serving side dishes from various regions in Indonesia from grilled dishes Indicators: a. Students can identify food ingredients for processing and serving side dishes from various regions in Indonesia from grilled dishes b. Students can analyze food ingredients for processing and serving side dishes from various regions in Indonesia from grilled dishes</p>	<p>Grilled dishes</p>	<p>Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	150'	<p>Pre-test: Oral Performance test during the learning process Post-test: Oral</p>	<p>Garjito M, et al. (2017) Indonesian Culinary (Profiles of Structures, condiment, and Ingredients): Yogyakarta. Gajahmada University Press</p> <p>Rahman, Fadly. 2016. Archipelago Taste Traces: History of Indonesian Food</p>
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9	<p>Sub-CLO: Analyze accompanying meal in processing and serving side dishes from various regions in Indonesia Indicators: a. Students can identify accompanying meal in processing and serving side</p>	<p>Accompanying meal</p>	<p>Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p>	150'	<p>Pre-test: Oral Performance test during the learning process Post-test: Oral</p>	<p>Murdijati, and Lilly. (2013). <i>Various Tumpeng Rice in Javanese People's Life</i>. Jakarta : PT</p>

	<p>dishes from various regions in Indonesia</p> <p>b. Students can analyze accompanying meal in processing and serving side dishes from various regions in Indonesia</p>		<p>Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>			<p>Gramedia Pustaka Utama;</p> <p>Tri Palupi, et al. (2015). <i>Art Food Carving</i>. Jakarta : PT Gramedia Pustaka Utama;</p>
10	<p>Sub-CLO: Analyze chili sauce in processing and serving side dishes from various regions in Indonesia</p> <p>Indicators:</p> <p>a. Students can identify chili sauce in processing and serving side dishes from various regions in Indonesia</p> <p>b. Students can analyze chili sauce in processing and serving side dishes from various regions in Indonesia</p>	<p>Chili sauce in processing and serving side dishes from various regions in Indonesia</p>	<p>Learning format: <i>Asynchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	150'	<p>Pre-test: Oral Performance test during the learning process</p> <p>Post-est: Oral</p>	<p>Chef Hendry Ramaly Hutama. (2013). <i>10 Side Dish Variations</i>. Jakarta: Kriya Pustaka;</p> <p>Garjito M, et al. (2017) <i>Indonesian Culinary (Profiles of Structures, condiment, and Ingredients)</i>: Yogyakarta. Gajahmada University Press</p>

11	<p>Sub-CLO: Students can apply and prepare various kinds of side dishes made from meat and chicken from various regions in Indonesia</p> <p>Indicators: a. Describe the main ingredients for preparing side dishes from meat and chicken b. Apply how to make side dishes from meat and chicken</p>	<p>Various kinds of side dishes processing and serving from meat and chicken from various regions in Indonesia</p>	<p>Learning format: <i>Asynchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	510'	<p>Chicken Dish Practice (Assessment Rubric)</p>	<p>Chef Hendry Ramaly Hutama. (2013). 10 Side Dish Variations Jakarta: Kriya Pustaka;</p> <p>Garjito M, et al. (2017) Indonesian Culinary (Profiles of Structures, condiment, and Ingredients): Yogyakarta. Gajahmada University Press</p>
12	<p>Sub-CLO: Students can apply and prepare various kinds of side dishes made from freshwater fish and marine fish and eggs from various regions in Indonesia from various regions in Indonesia.</p> <p>Indicators: a. Describe the main ingredients for preparing side dishes made from freshwater fish and marine</p>	<p>Various kinds of processing and serving side dishes made from freshwater fish and marine fish and eggs from various regions in Indonesia</p>	<p>Learning format: <i>Asynchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Listening to lectures from lecturers, asking</p>	510'	<p>Practice side dishes made from freshwater fish and marine fish and eggs (Assessment Rubric)</p>	<p>Garjito M, et al. 2017 Indonesian Culinary (Profiles of Structures, condiment, and Ingredients): Yogyakarta. Gajahmada University Press</p> <p>Chef Hendry Ramaly</p>

	<p>fish and eggs from various regions in Indonesia</p> <p>b. Apply how to prepare side dishes made from freshwater fish and marine fish and eggs from various regions in Indonesia</p>		<p>questions, doing assignments, and discussing</p>			<p>Hutama. 2013. 10 Side Dish Variations Jakarta: Kriya Pustaka;</p>
13	<p>Sub-CLO: Students can apply and make various kinds of legume side dishes from various regions in Indonesia</p> <p>Indicators:</p> <p>a. Describe the main ingredients of preparing side dishes made from legumes</p> <p>b. Apply how to prepare side dishes made from legumes</p>	<p>Various kinds of processing and serving side dishes made from legumes from various regions in Indonesia</p>	<p>Learning format: <i>Asynchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	510'	<p>Practice side dishes made from vegetables (Assessment Rubric)</p>	<p>Garjito M, et al. 2017 Indonesian Culinary (Profiles of Structures, condiment, and Ingredients): Yogyakarta. Gajahmada University Press</p> <p>Ariani, Risa. (2021). <i>Know Balinese Culinary</i>. Rajawali Pers;</p> <p>Chef Hendry Ramaly Hutama. 2013. 10 Side Dish Variations Jakarta: Kriya Pustaka;</p>

14	<p>Sub-CLO: Students can apply and make various kinds of Indonesian soto and soup dishes from various regions in Indonesia</p> <p>Indicators:</p> <ol style="list-style-type: none"> a. Describe the main ingredients for making Indonesian soto and soup side dishes b. Apply how to make Indonesian soto and soup dishes 	<p>Various kinds of processing and serving Indonesian soto and soup side dishes from various regions in Indonesia</p>	<p>Learning format: <i>Asynchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	510'	<p>Practice Indonesian soto and soup side dishes (Assessment Rubric)</p>	<p>Garjito M, et al. 2017 Indonesian Culinary (Profiles of Structures, condiment, and Ingredients): Yogyakarta. Gajahmada University Press</p> <p>Marsiti, C. I.R. 2005. Balinese Dishes. Singaraja</p> <p>Chef Hendry Ramaly Hutama. 2013. 10 Side Dish Variations Jakarta: Kriya Pustaka;</p>
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15	<p>Sub-CLO: Students can apply and make various kinds of grilled dishes from various regions in Indonesia</p> <p>Indicators:</p> <ol style="list-style-type: none"> a. Describe the main ingredients for making grilled dishes from various regions in Indonesia b. Apply how to make grilled dishes from various regions in Indonesia 	<p>Various kinds of processing and serving grilled dishes from various regions in Indonesia</p>	<p>Learning format: <i>Asynchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self study via spot.upi.edu</p> <p>Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	510'	<p>Practice grilled dishes from various regions in Indonesia (Assessment Rubric)</p>	<p>Budi Sutomo et al. (2014). <i>Chili Sauce Recipe Collection</i>. Jakarta : PT Kawan Pustaka;</p> <p>Garjito M, et al. 2017 Indonesian Culinary (Profiles of Structures, condiment, and Ingredients): Yogyakarta. Gajahmada University Press</p> <p>Marsiti, C. I.R. 2005. Balinese Dishes. Singaraja</p> <p>Chef Hendry Ramaly Hutama. 2013. 10 Side Dish Variations</p>
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						Jakarta: Kriya Pustaka;
16	Final Semester Exam					

4. References

a. Main Reference Books::

Umar Santoso, et al. (2019) *Indonesian Traditional Food*. Yogyakarta: Gadjah Mada University Press;
 Budi Sutomo et al. (2014). *Chili Sauce Recipe Collection*. Jakarta : PT Kawan Pustaka;
 Murdijati, and Lilly. (2013). *Various Tumpeng Rice in Javanese People's Life*. Jakarta : PT Gramedia Pustaka Utama;

b. References :

Tri Palupi, et al. (2015). *Art Food Carving*. Jakarta : PT Gramedia Pustaka Utama;
 Ganie, Suryatini. (2013). *Culinary Masterpiece (Food & Beverage in Indonesia)*. Jakarta : PT Gramedia Pustaka Utama;
 Ariani, Risa. (2021). *Know Bali Culinary*. Rajawali Pers;
 TEMPO Book Team. (2015) *Archipelago Culinary Anthropology*. Jakarta: Popular Literature, Gramedia;
 Chef Hendry Ramaly Hutama. (2013). *10 Side Dish Variations* Jakarta: Kriya Pustaka;
 Garjito M, et al. (2017) *Indonesian Culinary (Profiles of Structures, condiment, and Ingredients)*: Yogyakarta. Gajahmada University Press
 Rahman, Fadly. 2016. *Archipelago Taste Traces: History of Indonesian Food*

5. Teaching Modules (Appendix 1)

6. Assessment Instruments (Appendix 2)