



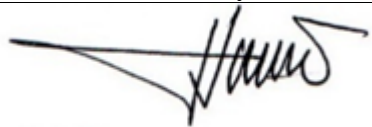

**SEMESTER LESSON PLAN (RPS)  
INDONESIAN CAKES AND BEVERAGES  
BG 204**



**Lecturer:**  
**Dra. Atat Siti Nurani, M.Si.**  
**DR. Ai Mahmudahtusaadah. MSi**

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

	<b>SEMESTER LEARNING PLAN</b>	Docume nt No. : FPTK-UPI-SIL-E0751.14
--	-------------------------------	--

	<b>(INDONESIAN CAKES AND BEVERAGES)</b>		Revision : 2nd
			Date : 27 October 2021
			Page : Page 1 of 29
Prepared by:		Verified by:	Approved by:
			
Dr. Ai Mahmudatussaadah, M.Si		Dra. Tati Setiawati, M.Pd., M.M	Dr. Yulia Rahmawati, M.Si
NIP 197807162006042004		NIP 19630521 199301 2 001	NIP 19670720 199303 2 009
<b>Lecturer</b>		<b>KBK for Culinary Education</b>	<b>Chairwoman of Culinary Education Study Program</b>

### SEMESTER LESSON PLAN (RPS)

#### 1. Course Identity

Name of Study Program : Culinary Education  
 Name of Course : Indonesian Cakes and Beverages  
 Code of Course : BG 204  
 Group of Course : Study Program Expertise Course (MKKIPS)  
 SKS weight : 3  
 Level : S1  
 Semester : Even  
 Prerequisite : -  
 Status (mandatory/optional) : Mandatory  
 Lecturer name and code : Dra. Atat Siti Nurani, M.Si. / 0979  
 Dr. Ai Mahmudatussaadah.MSi (2412)

#### 2. Course Description

This course is the Study Program Expertise Course (MKKIPS) to learn about: the concept of Indonesian cakes and drinks, cakes made from glutinous rice and glutinous rice flour, cakes made from rice and rice flour, cakes made from tubers, cakes made from wheat flour, cakes from

sago starch, tapioca, *hunkue* (green bean extract) and jelly, cakes made from nuts, Indonesian cake wrappers, Indonesian drinks, porridge, and Indonesian compote. The learning process uses a scientific and inquiry approach in the form of problem-based learning and project-based learning models, with lecture, discussion, question and answer and practicum methods related to the problems discussed in accordance with the progress in the field. The student mastery stage is evaluated through attendance, assignments, practicums, Practicum Exams, Mid-Semester Exams (MSE), and Final Exam.

**3. Study Program Learning Outcomes (PLO)**

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 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 to their area of expertise;

**4. KK4 Can create innovation and creativity of culinary products**

**2. Course Learning Outcomes (CLO)**

M1 Students understand the concept of Indonesian cakes

M2 Students analyze Indonesian cakes made from rice, glutinous rice, glutinous rice flour, rice flour

M3 Students analyze the archipelago cake made from tubers, nuts

M4 Students analyze Indonesian cakes made from wheat flour, starch flour, jelly

M5 Students understand Indonesian cake packages

M6 Students understand Indonesian drinks, porridge, compote

M7 Students make Indonesian cakes made from glutinous rice, glutinous rice flour, and drinks

M8 Students prepare Indonesian cakes made from rice, rice flour and drinks

M9. Students prepare Indonesian archipelago cakes made from wheat flour, tubers, nuts and starch

M10 students make Indonesian drinks, compote, Indonesian porridge

**5. Description of Learning Plan**

Meeting	Indicators of Course Learning Outcomes	Study Modules	Learning Format	Duration	Assignment and Evaluation	References
---------	--	---------------	-----------------	----------	---------------------------	------------

				(Minutes)		
1	<ul style="list-style-type: none"> <li>● Indicators               <ol style="list-style-type: none"> <li>1. Students can explain the meaning of Indonesian cakes and drinks.</li> <li>2. Students can describe the scope of Indonesian cakes and drinks.</li> <li>3. Students can find out the ingredients, tools for making Indonesian cakes and drinks.</li> <li>4. Students can describe the function of Indonesian cakes and drinks.</li> </ol> </li> </ul>	<ol style="list-style-type: none"> <li>1. Definition of Indonesian cakes and drinks</li> <li>2. The goal of learning Indonesian cakes and drinks</li> <li>3. Classification of Indonesian cakes and drinks</li> <li>4. Indonesian cake and drink function</li> <li>5. Indonesian cake and drink additives and ingredients</li> </ol>	Online via SPOT or zoom meeting or Google Classroom with <i>problem-based learning</i> model, question and answer method	150'	The exercise assignment is to classify the types of Indonesian cakes and drinks.	<ul style="list-style-type: none"> <li>● Nurani, A.S., Subekti, S., Mahmudatussadah, A. Muktiarni. 2017. West Java Archipelago Cake. UPI PRESS.</li> <li>● Lilly T Erwin. (2004) <i>New Indonesian Cake Creation from Tubers</i>. Jakarta :</li> </ul>

						<p>PT Gramedia Pustaka Utama.</p> <ul style="list-style-type: none"><li>• Instant Delicious. (2003). <i>Traditional Cakes.</i> Jakarta: PT Media Boga Utama,</li></ul> <p>1. Hayatin ufus A.L. Tobing (2004) <i>Indonesian Cuisine For Dinner.</i> Jakarta : PT Gramedia</p>
--	--	--	--	--	--	--

						a Pustaka Utama
2	<p>● Indicators:</p> <ol style="list-style-type: none"> <li>1. Describe Indonesian cakes from sticky rice and glutinous rice flour</li> <li>2. Determine the tools used to make Indonesian cakes from sticky rice and glutinous rice flour</li> <li>3. Counting the ingredients used for making Indonesian cakes from sticky rice and glutinous rice flour</li> <li>4. Determine the procedure for making Indonesian cakes from sticky rice and glutinous rice flour</li> <li>5. Determine the criteria for Indonesian cakes from glutinous rice and glutinous rice flour</li> <li>6. Analyze problems in making Indonesian cakes from sticky rice</li> </ol>	<p>Indonesian cake made from glutinous rice and glutinous rice flour</p> <ol style="list-style-type: none"> <li>1. Indonesian cake made from glutinous rice and glutinous rice flour <ol style="list-style-type: none"> <li>a. Glutinous rice: (<i>lemper, gogos, sarikaya, wajit, seasoned sticky rice</i>)</li> <li>b. Glutinous flour (<i>Kelepon, Bugis, Putri Mandi, Thimpan, Lappet Medan</i>)</li> </ol> </li> <li>2. Tools used for making cakes from glutinous rice and glutinous rice flour</li> <li>3. Count the ingredients for the archipelago cake from glutinous rice and glutinous flour</li> <li>4. Determine the procedure for making Indonesian cakes from glutinous rice and glutinous rice flour</li> <li>5. Problems arising in the manufacture of Indonesian</li> </ol>	Online via SPOT or Google Classroom with problem-based learning model, question and answer method	150'	The assignment of analyzing and evaluating a video of preparing Indonesian cakes made from glutinous rice flour and glutinous rice	<ul style="list-style-type: none"> <li>● Nurani, A.S., Subekti, S., Mahmu datussadah, A. Muktiarni. 2017. West Java Archipelago Cake. UPI PRESS</li> <li>● Lilly T Erwin. (2004) <i>New Indonesian Cake Creations from Tubers.</i></li> </ul>

	and glutinous rice flour	cakes made from glutinous rice and glutinous rice flour				<p>Jakarta : PT Gramedia Pustaka Utama.</p> <ul style="list-style-type: none"> <li>• Instant Delicious. (2003). <i>Traditional Cakes.</i> Jakarta: PT Media Boga Utama,</li> <li>• Hayatin ufus A.L. Tobing (2004) <i>Indonesian Cuisine For Dinner.</i></li> </ul>
--	--------------------------	---	--	--	--	---

						Jakarta : PT Gramedi a Pustaka Utama
3	<p>● Indicators:</p> <ol style="list-style-type: none"> <li>1. Describe Indonesian cakes from rice and rice flour</li> <li>2. Determine the tools used to make Indonesian cakes from rice and rice flour</li> <li>3. Counting the the ingredients used for making Indonesian cakes from rice and rice flour</li> <li>4. Determine the procedure for making Indonesian cakes from rice and rice flour</li> <li>5. Determine the criteria for Indonesian cakes from rice and rice flour Analyzing problems in making Indonesian cakes from rice and rice flour</li> </ol>	<p>Indonesian cakes made from rice and rice flour</p> <ol style="list-style-type: none"> <li>1. Indonesian cakes made from glutinous rice and rice flour <ol style="list-style-type: none"> <li>a. Rice (<i>lontong</i>)</li> <li>b. Rice flour (<i>nagasari, surabi, cuhcur, aliagrem</i>)</li> </ol> </li> <li>2. Tools used for making cakes from rice and rice flour</li> <li>3. Count the ingredients for the archipelago cakes from rice and rice flour</li> <li>4. Determine the procedure for making Indonesian cakes from rice and rice flour</li> <li>5. Problems arising in preparing Indonesian cakes made from rice and rice flour</li> </ol>	<p>Online via SPOT or zoom meeting or Google Classroom with problem-based learning model, question and answer method</p>	150'	<p>Practice assignment Analysis of cakes from ingredients, techniques [processing, tools used, criteria for dish results, problems arising when making Indonesian cakes</p>	<ul style="list-style-type: none"> <li>● Lilly T Erwin. (2004) <i>New Indonesian Cake Creations from Tubers</i>. Jakarta : PT Gramedi a Pustaka Utama.</li> <li>● Instant Delicious. (2003). <i>Traditional</i></li> </ul>



						<p><i>Cakes.</i>  Jakarta:  PT  Media  Boga  Utama,  • Hayatin  ufus  A.L.  Tobing  (2004)  <i>Indonesi  an  Cuisine  For  Dinner.</i>  Jakarta :  PT  Gramedi  a  Pustaka  Utama</p>
4.	<p>• Indicators:  1. Describe Indonesian cakes from tubers  2. Determine the tools used to make Indonesian cakes from tubers</p>	<p>Indonesian cakes made from tubers  1. Indonesian cakes made from tubers  a. <i>Senteling, princess noong, combro, and misro,</i></p>	<p>Online via SPOT or Google Classroom with <i>Problem-</i></p>	150'	<p>The exercise assignment is to classify the main ingredients used in the manufacture of Indonesian cakes and drinks</p>	<p>• Nurani, A.S., Subekti, S., Mahmu datussaa</p>

	<p>3. Counting the ingredients used for making Indonesian cakes from tubers</p> <p>4. Determine the procedure for making Indonesian cakes from tubers</p> <p>5. Determine the criteria for Indonesian cakes from tubers</p> <p>6. Analyze problems in making Indonesian cakes from tubers</p>	<p>2. Tools used for making cakes from tubers</p> <p>3. Counting the ingredients for the archipelago cakes from tubers</p> <p>4. Determine the procedure for making Indonesian cakes from tubers</p> <p>5. Problems arising in making Indonesian cakes made from tubers</p>	<p><i>Based Learning</i> model, question and answer method</p>			<p>dah, A. Muktiar ni. 2017. West Java Archipelago Cake. UPI PRESS</p> <ul style="list-style-type: none"> <li>● Lilly T Erwin. (2004) <i>New Indonesian Cake Creations from Tubers</i>. Jakarta : PT Gramedia Pustaka Utama.</li> <li>● Instant Deliciou</li> </ul>
--	---	---	--	--	--	---

						<p>S. (2003). <i>Traditio nal Cakes</i>. Jakarta: PT Media Boga Utama,</p> <ul style="list-style-type: none"><li>• Hayatin ufus A.L. Tobing (2004) <i>Indonesi an Cuisine For Dinner</i>. Jakarta : PT Gramedi a Pustaka Utama</li></ul>
--	--	--	--	--	--	--

5	<ul style="list-style-type: none"> <li>● Indicators:</li> <li>1. Describe Indonesian cakes from wheat flour</li> <li>2. Determine the tools used to make Indonesian cakes from wheat flour</li> <li>3. Counting the ingredients used for making Indonesian cakes from wheat flour</li> <li>4. Determine the procedure for making Indonesian cakes from wheat flour</li> <li>5. Determine the criteria for Indonesian cakes from wheat flour</li> <li>6. Analyze problems in making Indonesian cakes from wheat flour</li> </ul>	<p>Indonesian cakes made from wheat flour</p> <ol style="list-style-type: none"> <li>1. Indonesian caked made from wheat flour (rolled omelet, <i>malang</i> cake, and caramel sponge)</li> <li>2. Tools used to make cakes from wheat flour</li> <li>3. Counting the ingredients for the archipelago cakes from wheat flour</li> <li>4. Determine the procedure for making Indonesian cakes from wheat flour</li> <li>5. Problems arising in making Indonesian cakes made from wheat flour</li> </ol>	<p>Online via SPOT or zoom meeting or Google Classroom with model d <i>problem-based learning</i>, question and answer method</p>	150'	<p>Identify and explore Indonesian cakes from the surrounding wheat flour</p>	<ul style="list-style-type: none"> <li>● Nurani, A.S., Subekti, S., Mahmu datussaa dah, A. Muktiar ni. 2017. West Java Archipel ago Cake. UPI PRESS</li> <li>● Lilly T Erwin. (2004) <i>New Indonesian Cake Creation s from Tubers</i>. Jakarta : PT</li> </ul>
---	---	--	---	------	---	---

						<p>Gramedia Pustaka Utama.</p> <ul style="list-style-type: none"><li>• Instant Delicious. (2003). <i>Traditional Cakes.</i> Jakarta: PT Media Boga Utama,</li></ul> <p>1. Hayatin ufus A.L. Tobing (2004) <i>Indonesian Cuisine For Dinner.</i> Jakarta : PT Gramedia a</p>
--	--	--	--	--	--	---

						Pustaka Utama
6	<ul style="list-style-type: none"> <li>● Indicators:</li> <li>1. Describe Indonesian cakes from sago, <i>hunkue</i>, tapioca, and jelly ingredients</li> <li>2. Determine the tools used to make Indonesian cakes from sago, <i>hunkue</i>, tapioca, and jelly</li> <li>3. Counting the ingredients used for making Indonesian cakes from sago, <i>hunkue</i>, tapioca, and jelly</li> <li>4. Determine the procedure for making Indonesian cakes from sago, <i>hunkue</i>, tapioca, and jelly</li> <li>5. Determine the criteria for Indonesian cakes from sago, <i>hunkue</i>, tapioca, and jelly</li> <li>6. Analyzing problems in making Indonesian cakes from sago, <i>hunkue</i>, tapioca, and jelly</li> </ul>	<p>Indonesian cake made from sago flour, <i>hunkue</i>, tapioca, and jelly</p> <ol style="list-style-type: none"> <li>1. Indonesian cake made from sago flour, <i>hunkue</i>, jelly and starch</li> <li>2. Tools used for making cakes from sago flour, <i>hunkue</i>, jelly, and starch</li> <li>3. Counting the ingredients for the archipelago cake from sago flour, <i>hunkue</i>, jelly and starch</li> <li>4. Determine the procedure for making Indonesian cakes from the ingredients of sago flour, <i>hunkue</i>, jelly and starch</li> <li>5. Problems arising in the manufacture of Indonesian cakes made from sago flour, <i>hunkue</i>, jelly and starch</li> </ol>	<p>Online via SPOT or Google Classroom with <i>problem-based learning</i> model, question and answer method</p>	150'	<p>Identify and explore Indonesian cakes from sago, <i>hunkue</i>, tapioca, so that they are around students</p>	<ul style="list-style-type: none"> <li>● Nurani, A.S., Subekti, S., Mahmudatussadah, A. Muktiarni. 2017. West Java Archipelago Cake. UPI PRESS</li> <li>● Lilly T Erwin. (2004) <i>New Indonesian Cake Creations from Tubers</i>. Jakarta :</li> </ul>

						<p>PT Gramedia Pustaka Utama.</p> <ul style="list-style-type: none"><li>• Instant Delicious. (2003). <i>Traditional Cakes.</i> Jakarta: PT Media Boga Utama,</li></ul> <p>7. Hayatin ufus A.L. Tobing (2004) <i>Indonesian Cuisine For Dinner.</i> Jakarta : PT Gramedia</p>
--	--	--	--	--	--	--

						a Pustaka Utama
7	<ul style="list-style-type: none"> <li>● Indicators:</li> <li>1. Describe Indonesian cakes from nuts</li> <li>2. Determine the tools used to make Indonesian cakes from nuts</li> <li>3. Counting the ingredients used for making Indonesian cakes from nuts</li> <li>4. Determine the procedure for making Indonesian cakes from nuts</li> <li>5. Determining the criteria for Indonesian cakes made from nuts</li> <li>6. Analyze problems in making Indonesian cakes from nuts</li> </ul>	<p>Indonesian cakes made from nuts</p> <ol style="list-style-type: none"> <li>1. Indonesian cakes made from nuts</li> <li>2. Tools used for making cookies from nuts</li> <li>3. Counting the ingredients for the archipelago cakes from nuts</li> <li>4. Determine the procedure for making Indonesian cakes from nuts</li> <li>5. Problems arising in preparing Indonesian cakes made from nuts</li> </ol>	<p>Online via SPOT or zoom meeting or Google Classroom with <i>problem-based learning</i> model, question and answer method</p>	150'	<p>Identify and explore Indonesian cakes from nuts around students</p>	<ul style="list-style-type: none"> <li>● Lilly T Erwin. (2004) <i>New Indonesian Cake Creations from Tubers</i>. Jakarta : PT Gramedia Pustaka Utama.</li> <li>● Instant Delicous. (2003). <i>Traditional Cakes</i>. Jakarta: PT</li> </ul>



						Media Boga Utama, 7. Hayatin ufus A.L. Tobing (2004) <i>Indonesian Cuisine For Dinner.</i> Jakarta : PT Gramedia Pustaka Utama
8	Uts		Online via SPOT	150'		

9	<ul style="list-style-type: none"> <li>● Indicators:</li> <li>1. Analyze the types of Indonesian cake packages</li> <li>2. Analyze Indonesian cake packaging materials</li> <li>3. Analyze the technique of wrapping Indonesian cakes</li> </ul>	<p>Indonesian cake packaging and techniques</p> <ul style="list-style-type: none"> <li>a. Wrapping material <ul style="list-style-type: none"> <li>1. Wrapping Material</li> <li>2. Banana leaves</li> <li>3. Corn leaves</li> <li>4. Coconut leaves</li> <li>5. Bamboo leaves</li> <li>6. <i>Anghasa</i> leaves</li> <li>7. <i>Barangbang</i> leaves</li> <li>8. <i>Kararas</i> leaves</li> <li>9. Banana midribs</li> <li>10. Guava leaves</li> <li>11. <i>Hanjuang</i> leaves</li> <li>12. <i>Bangban</i></li> </ul> </li> <li>b. wrapping types <ul style="list-style-type: none"> <li>1. Wrapping <i>Lemper</i></li> <li>2. Wrapping <i>bugis</i></li> <li>3. Wrapping <i>naga sari</i></li> <li>4. Wrapping <i>katimus</i> cake</li> </ul> </li> <li>c. Indonesian cake container <ul style="list-style-type: none"> <li>1. <i>sudi</i></li> <li>2. <i>takir</i></li> <li>3. <i>pincuk</i></li> </ul> </li> </ul>	<p>Online via SPOT or Google Classroom with <i>problem-based learning</i> model, question and answer method</p>	150'	<p>Identify and explore packaging and wrapping techniques around it</p>	<ul style="list-style-type: none"> <li>● Nurani, A.S., Subekti, S., Mahmudatussadah, A. Muktiarni. 2017. West Java Archipelago Cake. UPI PRESS</li> <li>● Lilly T Erwin. (2004) <i>New Indonesian Cake Creations from Tubers</i>. Jakarta : PT</li> </ul>
---	--	---	---	------	---	---

						<p>Gramedia Pustaka Utama.</p> <ul style="list-style-type: none"><li>• Instant Delicious. (2003). <i>Traditional Cakes.</i> Jakarta: PT Media Boga Utama,<p>1. Hay atinufus A.L. Tobing (2004) <i>Indonesia n Cuisine For Dinner.</i> Jakarta : PT Gramedia Pustaka Utama</p></li></ul>
--	--	--	--	--	--	---

10	<ul style="list-style-type: none"> <li>● Indicators:</li> <li>1. Describe Indonesian drinks</li> <li>2. Determine the tools used to make Indonesian drinks</li> <li>3. Counting the ingredients used to make Indonesian drinks</li> <li>4. Determine the procedure for making Indonesian drinks</li> <li>5. Determine the criteria for Indonesian drinks</li> <li>6. Analyze problems in Indonesian drinks manufacture</li> </ul>	<p>Indonesian Drinks</p> <ol style="list-style-type: none"> <li>1. Definition</li> <li>2. Classification</li> <li>3. Ingredients for drinks</li> <li>4. Tools used for making drinks</li> <li>5. Drinks making procedure</li> <li>6. Problems in making drinks</li> </ol>	<p>Online via SPOT or zoom meeting or Google Classroom with <i>problem-based learning</i> model, question and answer method</p>	150'	<p>Identify and explore Indonesian drinks in the vicinity</p>	<ul style="list-style-type: none"> <li>● Lilly T Erwin. (2004) <i>New Indonesian Cake Creation from Tubers</i>. Jakarta : PT Gramedia Pustaka Utama.</li> <li>● Instant Delicous. (2003). <i>Traditional Cakes</i>. Jakarta: PT Media Boga Utama,</li> </ul>
----	---	---	---	------	---	--

						Hayatin ufus A.L. Tobi ng (200 4) <i>Indo nesi an Cuis ine For Din ner.</i> Jaka rta : PT Gra med ia Pust aka Uta ma
--	--	--	--	--	--	---

11	<p>● Indicators:</p> <p>7. Describe Indonesian porridge and compote</p> <p>8. Determine the tools used to make Indonesian porridge and compote</p> <p>9. Counting the ingredients used for making Indonesian porridge and compote</p> <p>10. Determine the procedure for making Indonesian porridge and compote</p> <p>11. Determine the criteria for the results of Indonesian porridge and compote Analyze problems in the making of Indonesian porridge and compote</p>	<p>Indonesian porridge and compote</p> <ol style="list-style-type: none"> <li>1. Definition of Indonesian compote and porridge</li> <li>2. Ingredients for making compote and porridge</li> <li>3. Tools used to make porridge and compote</li> <li>4. Types of porridge and compote dishes</li> <li>5. Procedure for making Indonesian compote and porridge</li> </ol>	<p>Online via SPOT or Google Classroom with <i>problem-based learning</i> model, question and answer method</p>	150'	<p>Identify and explore Indonesian porridge and compote around student residences</p>	<ul style="list-style-type: none"> <li>● Nurani, A.S., Subekti, S., Mahmudatussadah, A. Muktiarni. 2017. West Java Archipelago Cake. UPI PRESS</li> <li>● Lilly T Erwin. (2004) <i>New Indonesian Cake Creations from Tubers</i>. Jakarta : PT Gramedi</li> </ul>
----	--	---	---	------	---	---

						<p>a Pustaka Utama.</p> <ul style="list-style-type: none"><li>• Instant Deliciou s. (2003). <i>Traditio nal Cakes.</i> Jakarta: PT Media Boga Utama,</li><li>• Hayatin ufus A.L. Tobing (2004) <i>Indonesi an Cuisine For Dinner.</i> Jakarta : PT Gramedi</li></ul>
--	--	--	--	--	--	--

						a Pustaka Utama
12	<ul style="list-style-type: none"> <li>● Indicators:</li> <li>1. Skilled in making <i>wajik</i>, <i>srikaya</i>, <i>lemper</i>, <i>lalampa</i>, and <i>gogoso</i></li> <li>2. Skilled in making <i>kelepon</i>, <i>putri mandi</i>, <i>mendut</i>, and <i>bugis</i></li> <li>3. Skilled in making non-filled hot drinks: <i>saraba</i>, <i>bandrek</i>, <i>bajigur</i>, <i>wedang jahe</i>, and <i>bir peletok</i>.</li> </ul>	<p>Practice cakes from glutinous rice and glutinous rice flour and hot drinks</p> <ol style="list-style-type: none"> <li>1. Glutinous cakes (<i>wajik</i>, <i>srikaya</i>, <i>lemper</i>, <i>lalampa</i>, <i>gogoso</i>)</li> <li>2. Glutinous rice flour (<i>Kelepon</i>, <i>Putri Mandi</i>, <i>Mendut</i>, <i>Bugis</i>)</li> <li>3. Non-filled hot drinks (<i>saraba</i>, <i>bandrek</i>, <i>bajigur</i>, <i>wedang jahe</i>, <i>bir peletok</i>)</li> </ol>	<p>Online via SPOT or zoom meeting or Google Classroom with <i>problem-based learning</i> model, question and answer method</p>	150'	<p>Identify and explore Indonesian cakes from glutinous rice, glutinous rice flour, and hot drinks</p>	<ul style="list-style-type: none"> <li>● Nurani, A.S., Subekti, S., Mahmu datussaa dah, A. Muktiar ni. 2017. West Java Archipel ago Cake.</li> </ul>



UPI  
PRESS

- Lilly T Erwin. (2004) *New Indonesian Cake Creations from Tubers.* Jakarta : PT Gramedia Pustaka Utama.
- Instant Delicious. (2003). *Traditional Cakes.* Jakarta: PT Media

						<p>Boga Utama,</p> <ul style="list-style-type: none"> <li>• Hayatin ufus A.L. Tobing (2004) <i>Indonesian Cuisine For Dinner</i>. Jakarta : PT Gramedia Pustaka Utama</li> </ul>
13	<ul style="list-style-type: none"> <li>• Indicators:</li> <li>1. Skilled at making <i>lontong</i></li> <li>2. Skilled in making <i>nagasari</i></li> <li>3. Skilled in making cold drinks: <i>cendol, cindu, goyobod, es doger, es campur</i></li> </ul>	<p>Practice cakes from rice and rice flour and cold drinks</p> <ol style="list-style-type: none"> <li>1. <i>Lontong</i> (rice cake)</li> <li>2. Nagasari (rice flour cake).</li> <li>3. Cold drinks (<i>cendol, cindu, goyobod, es doger, es campur</i>)</li> </ol>	<p>Online via SPOT or Google Classroom with <i>problem-based learning</i> model, question</p>	150'	<p>Identify and explore Indonesian cakes from rice, rice flour, and cold drinks</p>	<ul style="list-style-type: none"> <li>• Nurani, A.S., Subekti, S., Mahmudatussadah, A. Muktiarni. 2017. West</li> </ul>

			and answer method			<p>Java Archipel ago Cake. UPI PRESS</p> <ul style="list-style-type: none"> <li>• Lilly T Erwin. (2004) <i>New Indonesi an Cake Creation s from Tubers.</i> Jakarta : PT Gramedi a Pustaka Utama.</li> <li>• Instant Deliciou s. (2003). <i>Traditio nal</i></li> </ul>
--	--	--	-------------------------	--	--	---

						<p><i>Cakes.</i> Jakarta: PT Media Boga Utama, • Hayatin ufus A.L. Tobing (2004) <i>Indonesi an Cuisine For Dinner.</i> Jakarta : PT Gramedi a Pustaka Utama</p>
--	--	--	--	--	--	--

<p><b>14</b></p>	<ul style="list-style-type: none"> <li>● Indicators:</li> <li>1. Skilled in making cakes from tubers (<i>senteling, combro, misro</i>)</li> <li>2. Skilled in making cakes from wheat flour (rolled omelet, caramel sponge, coconut milk cake)</li> <li>3. Skilled in making cakes from tapioca (<i>cenil</i>)</li> <li>4. Skilled in making cakes from <i>hunkue</i> flour (<i>kue satu</i>)</li> </ul>	<p>Practice from tubers, wheat flour, tapioca, sago starch, and <i>hunkue</i></p> <ol style="list-style-type: none"> <li>1. Cakes from tuber ingredients (<i>senteling, combro, misro</i>)</li> <li>2. Wheat flour (roll omelet, caramel sponge, and coconut milk sponge)</li> <li>3. Cake made from tapioca (<i>cenil</i>)</li> <li>4. Cake from <i>hunkue</i> flour (<i>kue satu</i>)</li> </ol>	<p>Online via SPOT or zoom meeting or Google Classroom with model d <i>problem-based learning</i>, question and answer method</p>	<p>150'</p>	<p>Identify and explore Indonesian cakes from tubers, wheat flour, tapioca, sago starch, and <i>hunkue</i></p>	<ul style="list-style-type: none"> <li>● Nurani, A.S., Subekti, S., Mahmud atussaada h, A. Muktiarn i. 2017. West Java Archipel ago Cake. UPI PRESS</li> <li>● Lilly T Erwin. (2004) <i>New Indonesia n Cake Creations from Tubers</i>. Jakarta : PT Gramedia Pustaka Utama.</li> <li>● Instant Delicious . (2003). <i>Tradition al Cakes</i>.</li> </ul>
------------------	--	--	---	-------------	--	---

						<p>Jakarta: PT Media Boga Utama, 1. Hayatinu fus A.L. Tobing (2004) <i>Indonesian Cuisine For Dinner</i>. Jakarta : PT Gramedia Pustaka Utama</p>
15	<ul style="list-style-type: none"> <li>● Indicators:</li> <li>1. Skilled in making Indonesian compote dishes (sweet potato compote, banana compote, <i>salak</i> seeds, <i>candil</i>)</li> <li>2. Skilled in making Indonesian porridge dishes (<i>kanji rumba</i> porridge, marrow porridge, <i>lemu</i> porridge, <i>es palu butung</i>)</li> <li>3. Skilled in making cold-filled drinks (cendol, goyobod, <i>laksamana mengamuk</i>) in making</li> </ul>	<p>Practice porridge and compote, drinks</p> <ol style="list-style-type: none"> <li>1. Indonesian compote dishes (sweet potato compote, banana compote, <i>salak</i> seeds, <i>candil</i>)</li> <li>2. Indonesian porridge dishes (<i>kanji rumba</i> porridge, marrow porridge, <i>lemu</i> porridge, <i>es palu butung</i>)</li> <li>3. Cold-filled drinks (<i>cendol</i>, <i>goyobod</i>, <i>laksamana mengamuk</i>)</li> </ol>	<p>Online via SPOT or Google Classroom with <i>problem-based learning</i> model, question and answer method</p>	150'	<p>Identify and explore porridge and compote</p>	<ul style="list-style-type: none"> <li>● Nurani, A.S., Subekti, S., Mahmudatussadah, A. Muktiarni. 2017. West Java Archipelago</li> </ul>

	Indonesian cakes from tubers					<p>Cake. UPI PRESS</p> <ul style="list-style-type: none"><li>• Lilly T Erwin. (2004) <i>New Indonesian Cake Creations from Tubers.</i> Jakarta : PT Gramedia Pustaka Utama.</li><li>• Instant Delicous. (2003). <i>Traditional Cakes.</i> Jakarta: PT</li></ul>
--	------------------------------	--	--	--	--	---

						Media Boga Utama, Hayatinufus A.L. Tobing (2004) <i>Indonesi an Cuisine For Dinner.</i> Jakarta : PT Gamed ia Pustaka Utama
16	Semester Final Exam			150		

## Reference

1. Nurani, A.S., Subekti, S., Mahmudatussaadah, A. Muktiarni. 2017. Kue Nusantara Jawa Barat. UPI PRESS
2. Lilly T. Erwin. 2021. Cake Tradisional dan Modern. Jakarta: PT Gramedia Pustaka Utama



3. Siti Fatimah. 2013. Kue Tradisional Anti Gagal. PT Gramedia Pustaka Utama, Jakarta
4. Sufi Sy. 2013. Jamuan Istimewa untuk Pesta di Rumah. Gramedia Pustaka Utama, Jakarta