	SEMESTER LESSON PLAN	Doc. No. : FPTK-UPI-SAP-E0751-35
	CATERING BUSINESS MANAGEMENT	Revision : 2nd
		Date: 27 October 2021
		Page:


SEMESTER LESSON PLAN (RPS)


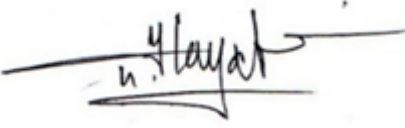

CATERING BUSINESS MANAGEMENT



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

CULINARY EDUCATION STUDY PROGRAM
FACULTY OF TECHNOLOGY AND VOCATIONAL EDUCATION
UNIVERSITAS PENDIDIKAN INDONESIA
2021

	SEMESTER LESSON PLAN	Doc. No. : FPTK-UPI-SAP-E0751-35
		Revision : 2nd
	CATERING BUSINESS MANAGEMENT	Date: 27 October 2021
		Page:

Prepared By:	Verified By:	Approved By:
		
Dra. Hj. Tati Setiawati, M.Pd MM NIP. 19630521 199101 2 001 Supporting Lecturer	Dr. Ai Nurhayati, M.Si NIP. 19671008 1999302 2 001 TPK Prodi for Culinary Education	Dr. Yulia Rahmawati, MSi NIP. 196707201993032009 Chairwoman of Culinary Education Study Program

SEMESTER LESSON PLAN	
<p>1. Course Identity</p> Study Program Name : Culinary Education Name of Course : Catering Business Management Code of Course : BG 413 Group of Course : Study Program Expertise Course SKS weight : 3 SKS (Semester Credit Unit) Level : S-1 Semester : Even Prerequisite : Nutrition Science, Food Science, Basic Culinary, Kitchen Management, Indonesian Staple Food, Indonesian Side Dishes, Asian Food. Status : Optional Lecturer name and code : Dra. Hj. Tati Setiawati, M.Pd MM	
<p>2. Course Description</p> This is a optional course in the S-1 program including the Study Program Expertise Course (MKKIPS) group. This course includes discussion of: basic concepts of management, types and nature of the catering service business, basic concepts of quality control and standardization, form of business entity, environmental impact and conducting video analysis of the catering industry.	
<p>3. Outcomes of Referenced Study Program Learning (RSPL)</p>	

	SEMESTER LESSON PLAN	Doc. No. : FPTK-UPI-SAP-E0751-35
	CATERING BUSINESS MANAGEMENT	Revision : 2nd Date: 27 October 2021 Page:

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 their area of expertise.
KK2	Can apply Information and Communication Technology as well as Literacy in Planning, Implementation, and Evaluation of Culinary Learning Outcomes
KK4	Can conduct quantitative and qualitative research in the area of Culinary Education
4. Course Learning Outcomes (CLO)	
M1	Can understand management principles in catering activities
M2	Can understand the theory, principles of food administration for institutions in food processing
M3	Can apply management principles in catering activities
M4	Can apply food management for institutions in food processing
M5	Can develop the creativity of research results into innovative works including production management, human resources and marketing management

5. Description of Learning Plan

Meeting Day	Sub-CLO/Learning Indicators	Modules Study Modules/Teaching Modules	Approach/Method of Learning	Time	Assignment and Evaluation	References
1	<p>Sub-CLO: Students understand the concept of catering service management</p> <p>Indicators: 1. Students can explain the definition of</p>	<p>Lecture plan, review of the scope of Catering Management:</p> <ol style="list-style-type: none"> 1. Definition of MJB 2. MJB's goal 3. MJB Characteristics 	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i></p>	150'	Assignment to find 10 definitions of management from 10 expert opinions	<p>Widyasstuti, N and Pramono, A. (2014) <i>Catering Management</i>. Yogyakarta : Graha Ilmu</p> <p>Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>



SEMESTER LESSON PLAN

Doc. No. : FPTK-UPI-SAP-E0751-35

Revision : 2nd

CATERING BUSINESS MANAGEMENT

Date: 27 October 2021

Page:

	<p>Catering Management</p> <p>2. Students can explain the purpose of MJB</p> <p>3. Students can express the characteristics of MJB</p> <p>4. Students can explain the history of the development of MJB</p>	<p>4. MJB development history</p>	<p>Lectures, Q&A, and doing assignments</p>			
<p>2</p>	<p>Sub-CLO: Students apply management aspects in a catering business</p> <p>Indicators:</p> <p>1. Students can explain the basic principles of food management</p> <p>2. Students can describe and apply management</p>	<p>Continuation of the concept of Catering Management</p> <p>1. Basic principles of food service</p> <p>2. Aspects of management in food service</p> <p>3. POAC in MJB</p>	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i> Lectures, Q&A, and doing assignments</p>	<p>150'</p>	<p>Giving the assignment of finding 5 recipes from various reference books</p>	<p>Widyasstuti, N and Pramono, A. (2014) <i>Catering Service Management</i>. Yogyakarta : Graha Ilmu</p> <p>Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>



SEMESTER LESSON PLAN

Doc. No. : FPTK-UPI-SAP-E0751-35

Revision : 2nd

CATERING BUSINESS MANAGEMENT

Date: 27 October 2021

Page:

	<p>aspects in food administration</p> <p>3. Students can express and apply POAC in MJB</p> <p>1. Students can apply management aspects in a catering business</p>					
3	<p>Sub-CLO: Create a simple organizational structure in the catering business</p> <p>Indicators:</p> <p>1. Students can explain the types of MJB organizations</p> <p>2. Students can describe the principles of leadership</p>	<p>Organizations in Catering Management:</p> <p>1. Simple organizational structure</p> <p>2. A complete organizational structure</p>	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i> Q&A, and doing assignments</p>	150'	<p>Giving the assignment of finding 2 forms of catering service organization structure</p>	<p>Eshbach Charles E, <i>Food Service Management</i>, Boston, Cahners Books. Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>



SEMESTER LESSON PLAN

Doc. No. : FPTK-UPI-SAP-E0751-35

Revision : 2nd

CATERING BUSINESS MANAGEMENT

Date: 27 October 2021

Page:

	<p>3. Students can express the relationship of the three aspects in MUB</p> <p>4. Students can apply a simple organizational structure</p> <p>1. Students can create a complete organizational structure</p> <p>2. Students can re-explain the organizational structure in the practicum made</p>	<p>3. Organizational structure in practicum</p>				
<p>4</p>	<p>Sub-CLO: Students can analyze the types of MJB implementation</p> <p>Indicators:</p> <p>1. Students can apply the characteristics of the MJB implementation</p>	<p>1. MJB implementation types</p> <p>2. the characteristics of the MJB implementation</p> <p>3. Types of products in MJB</p>	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i></p>	<p>150'</p>	<p>Standard recipe trial results</p>	<p>Widyasstuti, N and Pramono, A. (2014) <i>Catering Management</i>. Yogyakarta : Graha Ilmu</p> <p>Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>



SEMESTER LESSON PLAN

Doc. No. : FPTK-UPI-SAP-E0751-35

Revision : 2nd

CATERING BUSINESS MANAGEMENT

Date: 27 October 2021

Page:

	<p>2. Students can express the types of MJB products</p> <p>3. Students can determine the type of catering business that will be practiced</p>	<p>4. Types of MJB activities practiced</p>	<p>Q&A, and doing assignments</p>			
5	<p>Sub-CLO: Make a MJB practice plan according to group division</p> <p>Indicators:</p> <p>1. Students can explain the definition of a standard recipe</p> <p>2. Students can apply quality control and product standardization in the catering business</p> <p>3. Students can calculate the selling price</p>	<p>Management of Catering Services:</p> <p>1. Definition of a standard recipe</p> <p>2. Quality control management concept and product standardization</p> <p>3. Selling price calculation</p> <p>4. Worksheet creation</p> <p>5. The division of group assignments according to the type of management that will be practiced.</p>	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i> Q&A, and doing assignments</p>	150'	Standard recipe trial results	<p>Agnes Wara, et al, <i>Hand Out Pengelolaan Jasa Boga</i>, 1991.</p> <p>Widyasstuti, N and Pramono, A. (2014) <i>Catering Management</i>. Yogyakarta : Graha Ilmu</p> <p>Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>



SEMESTER LESSON PLAN

Doc. No. : FPTK-UPI-SAP-E0751-35

Revision : 2nd

CATERING BUSINESS MANAGEMENT

Date: 27 October 2021

Page:

	<p>4. Students can apply worksheet making</p> <p>5. Students can determine the type of catering business</p>					
<p>6</p>	<p>Sub-CLO: Students can display the management of dishes in catering service management</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can arrange menu planning 2. Students can describe the standard Menu <ul style="list-style-type: none"> ● Definition of standard menu ● The advantage of standard menu 3. Students can arrange standard menu 	<p>Management of dishes in Catering Management:</p> <ol style="list-style-type: none"> 1. Menu planning 2. Standard menu <ul style="list-style-type: none"> ● Definition of standard menu ● The advantage of standard menu 3. How to compose a standard menu 	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i> Q&A, and doing assignments</p>	<p>150'</p>	<p>Standard recipe trial results</p>	<p>Agnes Wara, et al, <i>Hand Out Pengelolaan Jasa Boga</i>, 1991.</p> <p>Widyasstuti, N and Pramono, A. (2014) <i>Catering Management</i>. Yogyakarta : Graha Ilmu</p> <p>Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>



SEMESTER LESSON PLAN

Doc. No. : FPTK-UPI-SAP-E0751-35

Revision : 2nd

CATERING BUSINESS MANAGEMENT

Date: 27 October 2021

Page:

7	<p>Sub-CLO: Analyze various forms of business entities in the catering service sector</p> <p>Indicators:</p> <ol style="list-style-type: none"> Students can explain the definition of the forms of business entities including CV, PT, and Firm Data students exemplify the forms of business entities including CV, PT, and Firm Analyze various forms of business entities in the catering service sector 	<p>Forms of Business Entity include:</p> <ol style="list-style-type: none"> CV PT Firma 	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i> Q&A, and doing assignments</p>	150'	Standard recipe trial results	<p>Widyasstuti, N and Pramono, A. (2014) <i>Catering Management</i>. Yogyakarta : Graha Ilmu</p> <p>Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>
8						
9	<p>Sub-CLO: Analyze the impact of a catering service</p>	<p>Environmental Impacts include:</p>	<p><i>Synchronous:</i> Meeting via zoom meeting</p>	150'	Standard recipe trial results	<p>Widyasstuti, N and Pramono, A. (2014) <i>Catering Service</i></p>



SEMESTER LESSON PLAN

Doc. No. : FPTK-UPI-SAP-E0751-35

Revision : 2nd

CATERING BUSINESS MANAGEMENT

Date: 27 October 2021

Page:

	<p>business on the environment</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can describe the principles of kitchen planning 2. Students can describe the appropriate room temperature lighting 3. Students can adjust the material for kitchen utensils and serving utensils to minimize the impact of running a catering business on the environment 4. Students can analyze the principle of workflow in the kitchen 	<p>_ Kitchen planning principles</p> <p>_room temperature lighting</p> <p>_Kitchen utensil materials and serving utensils</p> <p>-Kitchen workflow principles</p>	<p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i> Q&A, and doing assignments</p>			<p><i>Management.</i> Yogyakarta : Graha Ilmu</p> <p>Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>
10	<p>Sub-CLO: Students can plan production</p>	<p>Production Management includes: – Grocery purchase management</p>	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i></p>	150'	Standard recipe trial results	<p>Widyasstuti, N and Pramono, A. (2014) <i>Catering Management.</i> Yogyakarta : Graha Ilmu</p>



SEMESTER LESSON PLAN

Doc. No. : FPTK-UPI-SAP-E0751-35

Revision : 2nd

CATERING BUSINESS MANAGEMENT

Date: 27 October 2021

Page:

	<p>management in a catering business</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can explain the management of purchasing groceries 2. Students can apply the management of receiving and storing groceries 3. Students can analyze the principles of food and beverage processing 4. Students can choose processing equipment for catering services 	<ul style="list-style-type: none"> - Grocery receiving and storage management - Principles of food and beverage processing - Processing equipment for catering services - Distribution and service management 	<p>Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i> Q&A, and doing assignments</p>			<p>Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>
--	---	---	--	--	--	---



SEMESTER LESSON PLAN

Doc. No. : FPTK-UPI-SAP-E0751-35

Revision : 2nd

CATERING BUSINESS MANAGEMENT

Date: 27 October 2021

Page:

	5. Students can design distribution and service management					
11	<p>Sub-CLO: Organizing production management in the catering business</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can apply how to shop and choose materials 2. Students can determine the time to shop 	<p>Production Management includes:</p> <ul style="list-style-type: none"> – How to shop and choose ingredients – Decide when to shop 	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i> Q&A, and doing assignments</p>	150'	The results of the analysis (discussion) of videos from youtube	<p>Widyasstuti, N and Pramono, A. (2014) <i>Catering Management</i>. Yogyakarta : Graha Ilmu</p> <p>Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>
12	<p>Sub-CLO: Make food service plans and market them</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can make snack orders 2. Students can make heavy food 	<p>Marketing and service management:</p> <ol style="list-style-type: none"> 1. Order snacks 2. Heavy food 3. Order food in the form of coupons 4. Order food in the form of a canteen 	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p>	150'	Results (discussion) videos from youtube	<p>Widyasstuti, N and Pramono, A. (2014) <i>Catering Management</i>. Yogyakarta : Graha Ilmu</p> <p>Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>



SEMESTER LESSON PLAN

Doc. No. : FPTK-UPI-SAP-E0751-35

Revision : 2nd

CATERING BUSINESS MANAGEMENT

Date: 27 October 2021

Page:

	<p>3. Students can receive food orders in the form of coupons</p> <p>4. Students can receive food orders in the form of a canteen</p> <p>5. Students can Manage snacks</p> <p>6. Students can manage heavy meals</p> <p>7. Students can manage and open the Canteen</p>	<p>5. Manage snacks</p> <p>6. Manage heavy meals.</p> <p>7. Kantin</p>	<p><i>Method:</i> Q&A, and doing assignments</p>			
13	<p>Sub-CLO: Analyze Financial Management</p> <p>Indicators:</p> <p>1. Students can explain the definition of capital</p> <p>2. Students can explain how to</p>	<p>Financial management:</p> <p>1. Definition of capital</p> <p>2. How to calculate the selling price, and the planning the amount of profit.</p> <p>3. Pricing</p> <p>4. Employee wages</p> <p>5. Unexpected costs</p> <p>6. Cost control</p>	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i> Q&A, and doing assignments</p>	150'	Present the results of video analysis	<p>Widyasstuti, N and Pramono, A. (2014) <i>Catering Management</i>. Yogyakarta : Graha Ilmu</p> <p>1. Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>



SEMESTER LESSON PLAN

Doc. No. : FPTK-UPI-SAP-E0751-35

Revision : 2nd

CATERING BUSINESS MANAGEMENT

Date: 27 October 2021

Page:

	<p>calculate the selling price, and plan the amount of profit or profit.</p> <p>3. Students can calculate Pricing</p> <p>4. Students can calculate employee wages</p> <p>5. Students can analyze unexpected costs</p> <p>6. Students can analyze cost control</p>					
14	<p>Sub-CLO: Applying how to manage human resources and workforce</p> <p>Indicators:</p> <p>1. Students can distinguish HR management in the kitchen personnel section, the serving section</p>	<p>HR management includes:</p> <p>_ Kitchen personnel</p> <p>_ Personalization of the presentation section</p> <p>_ Personnel service department</p>	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i> Q&A, and doing assignments</p>	150'	Present the results of video analysis	<p>Widyasstuti, N and Pramono, A. (2014) <i>Catering Management</i>. Yogyakarta : Graha Ilmu</p> <p>1. Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>



SEMESTER LESSON PLAN

Doc. No. : FPTK-UPI-SAP-E0751-35


Revision : 2nd

CATERING BUSINESS MANAGEMENT

Date: 27 October 2021

Page:

	and the service section 2. Students can classify HR management in the kitchen personnel section, the serving section and the service section					
15	<p>Sub-CLO: Analyze the real condition of the catering service business</p> <p>Indikator:</p> <ol style="list-style-type: none"> Students can state the conditions of the catering business Students can analyze the condition of the catering business 	A Visit to the Catering Industry _Catering _Restaurant _Restaurant	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i> Q&A, and doing assignments</p>	150'	Present the results of video analysis	<p>Widyasstuti, N and Pramono, A. (2014) <i>Catering Management</i>. Yogyakarta : Graha Ilmu</p> <p>1.Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>
						Widyasstuti, N and Pramono, A. (2014) <i>Catering Management</i> . Yogyakarta : Graha Ilmu

	SEMESTER LESSON PLAN	Doc. No. : FPTK-UPI-SAP-E0751-35
	CATERING BUSINESS MANAGEMENT	Revision : 2nd Date: 27 October 2021 Page:


						4. Ari Fidiati WS, <i>Catering Management</i> , 1988, P&K Dikti Jakarta.
16						

6. Main References

1. Setiawan, Heri. (2020). *Creative Industrial Management* Sidoarjo: PT Berkat Mukmin Mandiri;
2. Widyasstuti, N and Pramono, A. (2014) *Catering Management* Yogyakarta: Graha Ilmu;
3. Fadiati, Ari. (2011). *Managing a Successful Catering Business*. Jakarta: P&K Dikti ;
4. Tati Setiawati, et al, (2020). *Hand Out Manajemen Bisnis Patiseri*.

References:

1. Rinawati, Wika, and Prihastuti. (2020). *Food and Beverage Service Management*. Yogyakarta: UNY Press
2. Indani and Laili. (2018). *Management of Catering Business Edition III*. Aceh: Syiah Kuala University Press
3. Hastuti, Puji, et al (2020). *Entrepreneurship and SMEs*. Yayasan Kita Menulis
4. Batjo, Nurdin and Mahadin. (2018). *Human Resource Management*. Makassar: Aksara Timur

			SEMESTER LESSON PLAN	Doc. No. : FPTK-UPI-SAP-E0751-35
				Revision : 2nd
			CATERING BUSINESS MANAGEMENT	Date: 27 October 2021
				Page: