

SEMESTER LESSON PLAN (RPS)

FOOD AND BEVERAGE SERVICES







Lecturer:

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Dra. Atat Siti Nurani, M. Si

**CULINARY EDUCATION STUDY PROGRAM
DEPARTMENT OF FAMILY WELFARE EDUCATION
FACULTY OF TECHNOLOGY AND VOCATIONALEUCATION
UNIVERSITAS PENDIDIKAN INDONESIA
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SEMESTER LESSON PLAN (RPS)		
1. Course Identity		
Name of Study Program	: Culinary Education	
Name of Course	: Food and Beverage Services	
Code of Course	: BG 201	
Group of Course	: Study Program Expertise Course (MKKIPS)	
SKS weight	: 3 SKS	
Level	: S-1	
Semester	: Odd	
Prerequisite	: -	
Status (mandatory/optional)	: Mandatory	
Lecturer name and code	: Dr. Cica Yulia, S.Pd., M.Si. Dra. Atat Siti Nurani, M. Si	

2. Course Description

This lecture discusses the basic concepts of Food and Beverage Services including the definition, goals, benefits of serving arts; *mise en science*; *mise en place*; cooking equipment, serving arts equipment for Indonesian Napkin folding; waitress ; definitions, duties, requirements of a waitress, waitress clothes; Menu knowledge (definitions, menu types, structure, menu planning influence factors, menu planning techniques, menu writing); Table set-up rules/covering the dining table; Table set up/table setting; National and international dining table setting, Indonesian food service, American, English, French, Russian; Table manners (ethics at the dinner table, etiquette for eating appetizers, etiquette for eating staple foods, etiquette for eating desserts, etiquette for drinking coffee or tea, etiquette for leaving the table).

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 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.
- KK3 Can apply various food processing in accordance with food processing principles

4. Course Learning Outcomes CLO)

- M1 Proficient in the concept of the Food and Beverage includes the meaning, goals, and benefits of serving arts;
- M2 Proficient and can explain *mise en sciene*; *mise en place*;
- M3 Show the equipment for serving arts;
- M4 Demonstrate Napkin folding;
- M5 Explain the waiter; definition, duties, requirements of a waitress, and waitress clothes;
- M6 Describe menu knowledge (definition, menu types, structure, menu planning influence factors, menu compiling techniques, menu writing);

M7 Explain the rules of table set-up/covering the dining table; Table set up/table setting; Dining table setting; Indonesian, American, English, French, Russian dining service);
M8 Rehearse table manners (ethics at the dinner table, etiquette for eating appetizers, etiquette for eating staple foods, etiquette for eating desserts, etiquette for drinking coffee or tea, etiquette for leaving the table).

5. Description of Learning Plan

Meeting 1	Indicator of Course Learning Outcomes	Study Modules	Learning Format	Time	Assignment and Evaluation	References
1	Students can explain the definition of Food and Beverage Services, the purpose and benefits of serving arts,	<ul style="list-style-type: none"> • Definition of Food and Beverage Services • The purpose of Food and Beverage Services • Benefits of Food and Beverage Services 	<p>Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	150'	Oral quiz at the end of class	<ul style="list-style-type: none"> • Cica Yulia (2020) Serving Arts Bandung : UPI Press; • Rian Andriani. 2017. Food and Beverage Serving Arts Jakarta: Explore • Wika Rinawati, Prihastuti E. 2020. Food and Beverage Service Management. Yogyakarta: UNY Press
2	Students can explain the history and types of restaurants	<ul style="list-style-type: none"> • Restaurant history • Types of restaurants 	<p>Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu</p>	150'	Oral quiz at the end of class	<ul style="list-style-type: none"> • Cica Yulia (2020) Serving Arts Bandung : UPI Press; • Rian Andriani. 2017. Food and

			Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing			Beverage Serving Arts Jakarta: Explore <ul style="list-style-type: none"> Wika Rinawati, Prihastuti E. 2020. Food and Beverage Service Management. Yogyakarta: UNY Press
3	Students can explain furniture, utensils, linen and in the dining table setting	Serving arts equipment <ul style="list-style-type: none"> Furniture (tables, chairs, side boards, table supplies, cabinets) Tableware includes china wares, glass wares, table wares/silver wares Linen (tablecloth, napkin, slip cloth, molton) 	Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing	150'	Seek other ethnic setting in the Indonesian region Oral quiz at the end of class	<ul style="list-style-type: none"> Cica Yulia (2020) Serving Arts Bandung : UPI Press; Rian Andriani. 2017. Food and Beverage Serving Arts Jakarta: Explore Wika Rinawati, Prihastuti E. 2020. Food and Beverage Service Management. Yogyakarta: UNY Press
4	Students can explain and make napkin folding	Napkin Folding Various kinds of napkin folding used for eating at mealtimes (fan-shaped folds, stacked fans)	Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu	150'	Oral quiz at the end of class	<ul style="list-style-type: none"> Cica Yulia (2020) Serving Arts Bandung : UPI Press; Rian Andriani. 2017. Food and

		with ears, roses, boats, candles, bird's heads, cardinal crown hats, rabbit hats)	Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing			Beverage Serving Arts Jakarta: Explore <ul style="list-style-type: none"> Wika Rinawati, Prihastuti E. 2020. Food and Beverage Service Management. Yogyakarta: UNY Press
5	Students can explain and conduct polishing	Polishing on equipment	Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu Method: Observe lecture modules from lecturers, ask questions, do assignments, and practice polishing	510'	Polishing practices (Assessment Rubric)	<ul style="list-style-type: none"> Cica Yulia (2020) Serving Arts Bandung : UPI Press; Rian Andriani. 2017. Food and Beverage Serving Arts Jakarta: Explore Wika Rinawati, Prihastuti E. 2020. Food and Beverage Service Management. Yogyakarta: UNY Press
6	Students can explain the definition of a waiter, a waiter's duties, the requirements of a	Waitress <ul style="list-style-type: none"> Definition of Waitress Waiter duties Waiter requirements 	Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu	150'	Quiz at the end of class	<ul style="list-style-type: none"> Cica Yulia (2020) Serving Arts Bandung : UPI Press; Rian Andriani. 2017. Food and

	waiter, a waiter's clothes	○ Waitress clothes	Method: Careful learning lecture modules from lecturers, ask and answer, do assignments, and discussing through discussion forums on SPOT and Whatsapp			Beverage Serving Arts Jakarta: Explore ● Wika Rinawati, Prihastuti E. 2020. Food and Beverage Service Management. Yogyakarta: UNY Press
7	Students can explain menu knowledge (definition, menu types, menu structure, menu planning influence factors, menu compiling techniques, menu writing	Menu Knowledge ● Definition of menu ● Menu type ● Menu structure ● Menu planning influence factors ● Menu compiling technique ● Menu writing	Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu Method: Careful learning lecture modules from lecturers, ask and answer, do assignments, and discussing through discussion forums on SPOT and Whatsapp	150'	Create a menu card according to the type of menu	● Cica Yulia (2020) Serving Arts Bandung : UPI Press; ● Rian Andriani. 2017. Food and Beverage Serving Arts Jakarta: Explore ● Wika Rinawati, Prihastuti E. 2020. Food and Beverage Service Management. Yogyakarta: UNY Press
8	Students can complete the mid-study evaluation	Mid-Term Exam Implementation	Exam via SPOT	150'		

9	Students can explain the rules of table set up/covering the dining table	<p>Table set up the dining table</p> <ul style="list-style-type: none"> ● furniture preparation ● table cloth installation ● utensil preparation ● tableware storage 	<p>Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Careful learning lecture modules from lecturers, ask and answer, do assignments, and discussing through discussion forums on SPOT and Whatsapp</p>	150'	Oral quiz at the end of class	<ul style="list-style-type: none"> ● Cica Yulia (2020) Serving Arts Bandung : UPI Press; ● Rian Andriani. 2017. Food and Beverage Serving Arts Jakarta: Explore ● Wika Rinawati, Prihastuti E. 2020. Food and Beverage Service Management. Yogyakarta: UNY Press
10 & 11	Students can explain the table set up/table setting/cover (cover the dining table)	<p>Table set up/table setting</p> <ul style="list-style-type: none"> ● Definition of table set-up ● steps to cover the dining table ● various kinds of covering the dining table (covering the basic table set up, covering the standard table, covering the buffet table, covering the oriental dining 	<p>Learning format: <i>Synchronous:</i> Virtual meeting via zoom</p> <p><i>Asynchronous:</i> Independent practicum at home</p> <p>Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing</p>	150' 510'		<ul style="list-style-type: none"> ● Cica Yulia (2020) Serving Arts Bandung : UPI Press; ● Rian Andriani. 2017. Food and Beverage Serving Arts Jakarta: Explore ● Wika Rinawati, Prihastuti E. 2020. Food and Beverage Service Management. Yogyakarta: UNY Press

		table and covering the elaborate dining table				
12	Students can explain the arrangement of the dining table in the restaurant	<p>Dining table setting</p> <ul style="list-style-type: none"> • Indonesian Table Setting (Javanese, Sumatran, Kalimantan, Sulawesi, Papuan) • a'la carte dining table setting • table d'hote dining table setting • French dining table setting • American way of setting the table • Russian table setting • English-style dining table 	<p>Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Careful learning lecture modules from lecturers, ask and answer, do assignments, and discussing through discussion forums on SPOT and Whatsapp</p> <p>Independent Practicum for setting the table</p>	510'	Quiz at the end of class	<ul style="list-style-type: none"> • Cica Yulia (2020) <i>Serving Arts Bandung</i> : UPI Press; • Rian Andriani. 2017. <i>Food and Beverage Serving Arts Jakarta: Explore</i> • Wika Rinawati, Prihastuti E. 2020. <i>Food and Beverage Service Management</i>. Yogyakarta: UNY Press
13 & 14	Students can explain about American and English food service, French and Russian food service	<p>Meal Service</p> <ul style="list-style-type: none"> • Indonesian ethnic dining service • American food service • Food Service in English • French dining service 	<p>Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Listening to lectures from lecturers, asking questions, doing</p>	150' 510'	Oral quiz at the end of class	<ul style="list-style-type: none"> • Cica Yulia (2020) <i>Serving Arts Bandung</i> : UPI Press; • Ichan maulan. (2000). <i>Serving Arts and Drinks</i>. Jakarta: Depdikbud;

		<ul style="list-style-type: none"> • Russian food service 	<p>assignments, and discussing Independent Practicum at Home</p>			<ul style="list-style-type: none"> • Soekresno. (1998). <i>Food & Beverage Service Waiter Practice Instructions</i>. Jakarta : Gramedia Pustaka Utama.
15	Students can explain the table manners for appetizer, soup, main dish, dessert, and coffee	<p>Table manners</p> <ul style="list-style-type: none"> • Sitting etiquette • Dining table etiquette • Appetizer eating etiquette • Etiquette for eating soup • Etiquette of eating staple food (main dish) • Etiquette of eating dessert dishes (dessert) • Coffee or tea etiquette • Etiquette of leaving the dining table 	<p>Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Method: Careful learning lecture modules from lecturers, ask and answer, do assignments, and discussing through discussion forums on SPOT and Whatsapp</p>	150'	Quiz at the end of class	<ul style="list-style-type: none"> • Cica Yulia (2020) <i>Serving Arts Bandung</i> : UPI Press; • Rian Andriani. 2017. <i>Food and Beverage Serving Arts Jakarta: Explore</i> • Wika Rinawati, Prihastuti E. 2020. <i>Food and Beverage Service Management</i>. Yogyakarta: UNY Press

16	Students can complete the Final evaluation of the study	Implementation of the Final Semester Exam	Exam via SPOT	150'		
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6. References

a. Main Reference Books :

Cica Yulia (2020) *Serving Arts Bandung* : UPI Press;

Rian Andriani. 2017. *Food and Beverage Serving Arts Jakarta*: Explore

Sudhir Andrews. 2013. *Food and Beverage Service: A Training Manual*. New Delhi: McGraw Hill Education (India) Private Limited

b. References :

Cousins, J Llicrap & Weekes 2017. *Food and beverage service*. London. Hodder Education

Wika Rinawati, Prihastuti E. 2020. *Food and Beverage Service Management*. Yogyakarta: UNY Press

Rebecca Black. 2014. *Dining Etiquette: Essential Guide for Table Manners, Business Meals, Sushi, Wine and Tea Etiquette*. Etiquette Now!

Fadly Rahman. 2016. *Rijsttafel: Culinary Culture in Indonesia*. PT Gramedia Pustaka Utama