

SEMESTER LESSON PLAN (RPS)

**MAINCOURSE
BG 400**







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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	SEMESTER LESSON PLAN (RPS)	Document No. : FPTK-UPI-SIL-E0751.14
	(MAIN COURSE)	Revision : 2nd Date : 27 Oct 2021 Page : 1 of .. Page
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SEMESTER LEARNING PLAN

1. Course Identity

Study Program Name : Culinary Education
 Name of Course : Maincourse
 Code of Course : BG 400
 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
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2. Course Description

This course is the Study Program Expertise Course (MKKIPS) studying: The basic concept of main course, sauce, dishes from chicken, beef, lamb, mutton, fish, processing of vegetable, potato processing, and dessert. 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-Semester Exams (MSE), and Final Exams.

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

The learning achievements of the Maincourse Course are:

S Demonstrate scientific, educative, and religious attitudes and behaviors, which contribute 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 psychology of Education

P3 Proficient in theoretical concepts of Culinary education

KU Can apply logical, critical, systematic, and innovative thinking in the context of developing or implementing science and technology that pays attention to and applies humanities values in accordance with their field of expertise

KKI Can plan, implement, assess learning outcomes and evaluate the implementation of technology and vocational education in the field of Culinary on a professional manner in formal education

KK2 Can apply Information and Communication Technology and Literacy in Planning, Implementation, and Evaluation of Governance Learning Outcomes of Culinary

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

2. Course Learning Outcomes (CLO)

The CLO number must follow the referenced SPLO number

M1 Students understand the basic concepts of main course, sauce, and dessert (S, P1, P3, KU)

M2 Students describe sauce and its derivatives in the main course (S, P1, P3, KU)

M3 Students analyze main course and dessert dishes (S, P1, P3, KU)

M4 Students make sauce (S, P1, P3, KU, KK1, KK2, KK3)

Students show main course dishes in continental food (S, P1, P3, KU, KK1, KK2, KK3)

M6. Students demonstrate dessert S, P1, P3, KU, KK1, KK2, KK3)

3. Description of Learning Plan

Minimum number of meeting is 16 (including Mid Term Exam and Final Exam)

Meeting	Sub-CLO and Course Learning Outcome Indicators	Study Modules	Learning Format	Time	Assignment and Evaluation	References
1	<p>Sub-CLO: Understand the concept of the continental main course</p> <p>Indicators: 1. Students can explain the definition of the main course (C2) 2. Students can describe the components in compiling dish for main course (C3) 3. Students can understand main course dishes (C3)</p>	<p>Continental main course concept</p> <ul style="list-style-type: none"> ● Definition ● Components in compiling the continental main course menu ● Main course dishes 	<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>Listening to lectures from lecturers, Method Lectures with asking questions, do assignments, discuss</p>	150'	<ol style="list-style-type: none"> 1. assignment: compose the main course dish 2. Quiz 	<ul style="list-style-type: none"> ● Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey: John Wiley & Sons. Inc. ● Peterson, James. (2017). Sauces: Classical and Contemporary Sauce Making. New York: HMH Books
2	<p>Sub-CLO: Analyze Sauce and its derivatives in continental food</p> <p>Indicators:</p>	<p>Sauces and their derivatives in continental food</p> <ol style="list-style-type: none"> 1. the definition of sauce 2. sauce ingredients 3. sauce classification 4. analyze mother sauce 	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu,</p>	150'	<ol style="list-style-type: none"> 1. assignment: identify derivative sauces from mother sauce 2. Quiz test 	<ul style="list-style-type: none"> ● Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey:

	<ol style="list-style-type: none"> 1. Students can explain the definition of sauce 2. Students can describe the ingredients to make sauce 3. Students can describe the classification of sauce 4. Students can analyze mother sauce (C4) 5. Students can analyze problems in making mother sauce (C4) 6. Students can serve sauce for the main course (C3) 	<ol style="list-style-type: none"> 5. problems in making mother sauce 6. serve sauce 	<p>Discussion forums (group discussion)</p> <p>Approach: Expository</p> <p>Method: Lecture Discussion Question and answer</p>			<p>John Wiley & Sons. Inc.</p> <ul style="list-style-type: none"> ● Peterson, James. (2017). Sauces: Classical and Contemporary Sauce Making. New York: HMH Books,
3	<p>Sub-CLO: Analyze the processing of vegetables and potatoes for the main course in continental food</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can describe the types of vegetables and 	<p>Processing of vegetables and potatoes in continental food:</p> <ol style="list-style-type: none"> 1. Types of vegetables and potatoes 2. Vegetable processing technique 3. Serving vegetables and potatoes 4. Vegetable and potato dish 	<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'	<ol style="list-style-type: none"> 1. assignment: make a paper about various vegetable and potato processing 2. Quiz test 	<ul style="list-style-type: none"> ● Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey: John Wiley & Sons. Inc. Peterson, James. (2017). Sauces:

	<p>potatoes in continental food (C2)</p> <p>2. Students can describe vegetable and potato processing techniques (C3)</p> <p>3. Students can analyze the serving of vegetables and potatoes in continental food (C4)</p> <p>4. Students can analyze vegetable and potato dishes (C4)</p>		<p>Approach: Expository</p> <p>Method: Lectures, Questions and answers Discussion Assignment</p>			<p>Classical and Contemporary Sauce Making. New York: HMH Books,</p>
4	<p>Sub-CLO: Students can practice of making sauce and its derivatives for continental food</p> <p>Indicators:</p> <p>1. Students can make various sauces and their derivatives in</p>	<p>Practice of making sauce and its derivatives</p> <p>1. Students can make various sauces and their derivatives in continental food</p> <p>2. Students can show the processing of sauce and its derivatives for continental food</p>	Practice	150'	<p>1. make practical plans</p> <p>2. assessment with performance rubric</p>	<p>• Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey: John Wiley & Sons. Inc.</p>

	<p>continental food (P2)</p> <p>2. Students can display the processing of sauce and its derivatives for continental food (P3)</p> <p>3. Students can demonstrate the processing of sauce and its derivatives for continental food (P3)</p>	<p>3. demonstrate the processing of sauces and their derivatives for continental food</p>				<ul style="list-style-type: none"> ● Peterson, James. (2017). Sauces: Classical and Contemporary Sauce Making. New York: HMH Books
5	<p>Sub-CLO: Students can make vegetable and potato dishes for continental food</p> <p>Indicators:</p> <p>1. Students can make vegetable and potato dishes in continental food (P2)</p> <p>2. Students can display vegetable and potato dishes for</p>	<p>Practice of making vegetable and potato dishes</p> <p>1. make vegetable and potato dishes in continental food</p> <p>2. show vegetable and potato dishes for continental food</p> <p>3. show vegetable and potato dishes for continental food</p>	Practice	180	<p>1. make practical plans</p> <p>2. assessment with performance rubric</p>	<ul style="list-style-type: none"> ● Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey: John Wiley & Sons. Inc. ● Peterson, James. (2017). Sauces: Classical and Contemporary Sauce Making.

	continental food (P3) 3. Students can show vegetable and potato dishes for continental food (P3)					New York: HMH Books
6	Sub-CLO: Students can analyze main course dishes from poultry Indicators: 1. Students can describe the type of poultry (C4) 2. Students can apply poultry cuts for the main course 3. Students can describe poultry processing techniques (C3) 4. Students can analyze poultry dishes in continental food (C4)	Main course dish made from poultry 1. Type of poultry 2. Cutting technique for poultry 3. Processing technique for poultry 4. Dishes from poultry in continental food	<i>Synchronous:</i> Meeting via zoom meeting <i>Asynchronous:</i> Self study via spot.upi.edu, Discussion forums (group discussion) Approach: Expository Method: Lecture Assignment Discussion Question and answer	150'	1. Assignment : identify dishes for the main course from chicken 2. Assessment : quiz test	<ul style="list-style-type: none"> ● Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey: John Wiley & Sons. Inc. ● Peterson, James. (2017). Sauces: Classical and Contemporary Sauce Making. New York: HMH Books

7	<p>Sub-CLO: Students can make dishes from poultry for continental food</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can make dishes from poultry (chicken) in continental food (P2) 2. Students can display the processing of poultry (chicken) dishes for continental food (P3) 3. Students can show the dish of poultry (chicken) (P4) 	<p>Practice of making poultry dishes</p> <ol style="list-style-type: none"> 1. make various kinds of poultry (chicken) dishes in continental food 2. show poultry (chicken) dish processing for continental food 3. Students can show poultry (chicken) dishes 	<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>Approach: Experiment</p> <p>Method: Practice</p>	150'	<ol style="list-style-type: none"> 1. make a practical plan 2. Assessment with performance rubric 	<ul style="list-style-type: none"> ● Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey: John Wiley & Sons. Inc. ● Peterson, James. (2017). Sauces: Classical and Contemporary Sauce Making. New York: HMH Books
8	MID-TERM EXAM					

9	<p>Sub-CLO: Students can analyze the main course dishes made from meat</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can describe the classification of meat (C2) 2. Students can describe cuts of meat (C3) 3. Students can describe processing techniques for meat (C4) 4. Students can analyze the main course of meat ingredients (C4) 	<p>Processing of meat-based main course</p> <ol style="list-style-type: none"> 1. Classification of meat 2. Cuts of meat 3. Processing techniques for meat 4. Main course dish from meat 	<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>Approach: expository</p> <p>Method: Lecture Discussion of Assignment Question and answer</p>	150'	<ol style="list-style-type: none"> 1. assignment : make meat dish paper for main course 2. assessment: quiz 	<ul style="list-style-type: none"> ● Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey: John Wiley & Sons. Inc. ● Peterson, James. (2017). Sauces: Classical and Contemporary Sauce Making. New York: HMH Books
10	<p>Sub-CLO: Students can practice of making dishes from meat (beef) for continental food</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can make various 	<p>Practice of making meat (beef) dishes for continental food</p> <ol style="list-style-type: none"> 1. Various kinds of main course dishes from beef 2. Show beef processing 3. Show beef dishes in the main course 	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu, Discussion</p>	150'	<ol style="list-style-type: none"> 1. Make a practical plan 2. assessment with performance rubric 	<ul style="list-style-type: none"> ● Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey: John Wiley & Sons. Inc.

	<p>kinds of beef dishes in continental food (P2)</p> <p>2. Students can show the processing of meat dishes for continental food (P3)</p> <p>3. Students can show meat (beef) dishes (P3)</p>		<p>forums (group discussion)</p> <p>Approach: Experiment</p> <p>practice</p>			<ul style="list-style-type: none"> ● Peterson, James. (2017). Sauces: Classical and Contemporary Sauce Making. New York: HMH Books
11	<p>Sub-CLO: Students can understand fish dishes in continental food</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can describe the types of fish (C2) 2. Students can describe cuts of fish (C2) 3. Students can analyze processing techniques for fish in 	<p>Processing of fish dishes for main course in continental food</p> <ol style="list-style-type: none"> 1. Type of fish 2. Cuts for fish in continental food 3. Fish processing techniques in continental food 4. Fish dishes for main course in continental food 	<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>Approach: Expository</p> <p>Method:</p>	150'	<ol style="list-style-type: none"> 1. assignment: make fish dish paper for main course 2. assessment : quiz 	<ul style="list-style-type: none"> ● Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey: John Wiley & Sons. Inc. ● Peterson, James. (2017). Sauces: Classical and Contemporary Sauce Making.

	continental foods (C4) 4. Students can describe fish dishes in continental food (C4)		Discussion of Assignment Question and answer			New York: HMH Books
12	Sub-CLO: Students can practice of making fish dishes for continental food Indicators: <ol style="list-style-type: none"> 1. Students can make various kinds of fish dishes in continental food (P2) 2. Students can apply the processing of continental food fish dishes (P3) 3. Students can show fish dishes (P3) 	Practice fish dishes for the main course <ol style="list-style-type: none"> 1. Making continental fish dishes 2. implementing fish dishes in continental food 3. Show fish dishes 	<i>Synchronous:</i> Meeting via zoom meeting <i>Asynchronous:</i> Self study via spot.upi.edu, Discussion forums (group discussion) Approach: Experiment Method: practice	150'	<ol style="list-style-type: none"> 1. Make a practical plan 2. assessment with performance rubric 	<ul style="list-style-type: none"> ● Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey: John Wiley & Sons. Inc. ● Peterson, James. (2017). Sauces: Classical and Contemporary Sauce Making. New York: HMH Books

13	<p>Sub-CLO: Students can understand pasta dishes in continental food</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can describe types of pasta (C3) 2. Students can analyze processing techniques for pasta in continental foods (C4) 3. Students can tell about pasta dishes in continental food (C4) 	<p>Processing of pasta dishes for main course in continental food</p> <ol style="list-style-type: none"> 1. Type of pasta 2. Pasta processing techniques in continental food 3. Pasta dishes for main course in continental meals 	<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>Approach: Expository</p> <p>Method: Lecture Discussion of Assignment Question and answer</p>	150'	<ol style="list-style-type: none"> 1. assignment: Make a paper for pasta dish 2. assessment : quiz 	<ul style="list-style-type: none"> ● Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey: John Wiley & Sons. Inc. ● Peterson, James. (2017). Sauces: Classical and Contemporary Sauce Making. New York: HMH Books
14	<p>Sub-CLO: Students can understand continental food dessert dishes</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can explain the definition of dessert (C2) 	<p>Dessert</p> <ol style="list-style-type: none"> 1. Definition of dessert 2. Types of desserts 3. Dessert processing technique 4. Dessert dishes 	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu, Discussion</p>	150'	<ol style="list-style-type: none"> 1. assignment: identify dessert dishes 2. assessment : quiz 	<ul style="list-style-type: none"> ● Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey: John Wiley & Sons. Inc.

	<ol style="list-style-type: none"> 2. Students can describe the type or classification of dessert (C3) 3. Students describe dessert processing techniques (C3) 4. Students can analyze dessert dishes (C4) 		<p>forums (group discussion)</p> <p>Approach: Expository</p> <p>Method: Lecture Discussion of Assignment Question and answer</p>			<ul style="list-style-type: none"> ● Peterson, James. (2017). Sauces: Classical and Contemporary Sauce Making. New York: HMH Books
15	<p>Sub-CLO: Students can practice of processing pasta and continental desserts</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can make pasta and dessert dishes in continental food (P2) 2. Students can apply the techniques of processing pasta and continental food desserts (P3) 	<p>Processing of pasta and desserts for continental food</p> <ol style="list-style-type: none"> 1. Make pasta and dessert in continental food 2. Apply techniques for processing pasta and continental desserts 3. Show pasta and dessert 	<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>Approach: Experiment</p> <p>Method: practice</p>	150'	<ol style="list-style-type: none"> 1. Make a planning practicum 2. Assessment with rubric work method 	<ul style="list-style-type: none"> ● Gisslen, Wayne. (2015). Essentials of Professional Cooking. New Jersey: John Wiley & Sons. Inc. ● Peterson, James. (2017). Sauces: Classical and Contemporary Sauce Making.

	3. Students can show pasta and dessert dishes (P3)					New York: HMH Books
16	SEMESTER FINAL EXAM					

1. References

The Culinary Institute of America. (2011). *The Professional Chef*. New Jersey: John Wiley & Sons. Inc
 Gisslen, Wayne. (2015). *Essentials of Professional Cooking*. New Jersey: John Wiley & Sons. Inc
 Seonardi, Tuti. (2013). *Teori Dasar Kuliner*. Jakarta: PT Gramedia Pustaka Utama
 Peterson, James. (2017). *Sauces: Classical and Contemporary Sauce Making*. New York: HMH Books
 Nurhidayati, Laili. (2021). *Teknik Pengolahan Hidangan Kontinental*. Jember: Cerdas Ulet Kreatif
 Cosmo, Serena. (2017). *The Ultimate Pasta and Noodle Cookbook*. Cider Mill Press Book Publisher

2. Teaching Modules (Appendix 1)

3. Evaluation Instrument (Appendix 2)

