
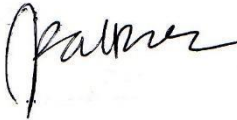

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	CULINARY ARTS (BG 405)	
Prepared by:	Verified by:	Approved by:
 (Dra. Sudewi Yogha, M.Si)	 Dr. Rita Patriasih, M.Si	 Dr. Yulia Rahmawati, M.Si
NIP 19590421 198603 2 001	NIP 19700811 199802 2 002	NIP 19670720 199303 2 009
Lecturer	TPK for Culinary Education	Chairwoman of Culinary Education Study Program

2. Description of Course

The Culinary Arts Subject (BG 405) is an Study Program Expertise Course (MKKIPS) in the Culinary Education Study Program to be followed by undergraduate students of Culinary Education Study Program. Through expository learning experiences, discussions, practices, and inquiry assignments, students are proficient in the concept of culinary arts that can **understand, apply, analyze, and perform and design the art of decorating dishes**. Descriptions of this course include: The concept of culinary art, the art of decorating food and beverage cakes with various decorative materials, the art of folding leaves, carving fruits and vegetables, components of other are of culinary arts; *Fondant icing*; *Jelly art pudding*. Learning emphasizes the latest student activities. The discussion of the problem is carried out jointly by lecturers and students, ending with the elaboration of the lecture modules by the lecturer in charge of the course. Assessment of learning outcomes is carried out through Mid-Therm Examination, Final Examination, assignments, and Skills tests.

3. Program Learning Outcomes (PLO)

The Learning Outcomes of Culinary Arts are:

- S Demonstrate scientific, educative, and religious attitudes and behaviors contributing to improving the quality of life in society, and state, based on academic norms and ethics
- P3 Proficient in theoretical concepts of Culinary education

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KU Can apply logical, critical, systematic, and innovative 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

KK4 Can create innovation and creativity of catering products

4. Course Learning Outcomes (CLO)

M1. Understand the basic concepts of culinary arts (S, P3, KU)

M2. Apply the art of folding leaves, carving fruits and vegetables (S, P3, KU, KK3, KK4)

M3. Analyze Sugar Paste/Fondant Icing products (S, P3, KU, KK4)

M4. Analyze Jelly Pudding Art (S, P3, KU, KK4)

M5. Analyze the art of decorating food and beverage cakes with various food plating materials (S, P3, KU, KK1, KK4)

M6. Perform the art of decorating food and beverage cakes with various decoration materials (food plating) (S, P3, KU, KK1, KK4)

5. Description of Learning Plan

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


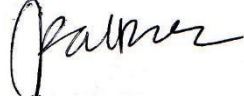

Meeting	Sub-CLO and Course Learning Outcome Indicators	Study Modules	Learning Format	Time	Assignment and Evaluation	References
1	<ul style="list-style-type: none"> Sub-CLO: 	1. Lecture syllabus discussion	Learning format:	150'	The exercise assignment	<ul style="list-style-type: none"> Lavin, Leeann. (2019). <i>The Art of</i>





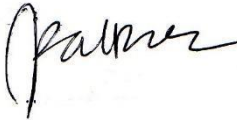

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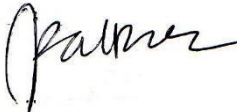

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<p>Understand the concept of lecture</p> <ul style="list-style-type: none"> ● Indicators: <ol style="list-style-type: none"> 1. Students can understand the overview of the course as a whole 2. Students can understand the content of the lecture as a whole 3. Students know the reference books used. 4. Students know the rules and procedures of lectures. 5. Students know course assignments. 6. Students can take course exams. 	<ol style="list-style-type: none"> 2. Purpose of the scope of study 3. Reference books used 4. Lecture rules and procedures 5. Explanation of assignment to be done by students 6. Exams that students must take. 7. Exams to take. 	<p>Synchronous: Virtual meeting via zoom</p> <p>Asynchronous: Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the material to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>	<p>is to make a <i>book report</i> on the art of Culinary arts.</p> <p>Evaluation of the oral quiz at the end of the lecture.</p>	<p><i>Garnish.. Cider Mill Press</i></p> <ul style="list-style-type: none"> ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving</i>. Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving</i>. Jakarta: PT Gramedia Pustaka Utama
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2	<ul style="list-style-type: none"> ● Sub-CLO: Understand the basic concepts of Culinary Arts. ● Indicators <ol style="list-style-type: none"> 1. Students can explain the meaning of culinary arts in the culinary field. 2. Students can explain the function of culinary arts in the culinary field. 3. Students can explain the purpose of culinary arts in the culinary field. 	<ol style="list-style-type: none"> 1. Definition of culinary arts in the culinary field. 2. The function of culinary arts in the culinary field. 3. The goal of culinary arts in the culinary field. 	<p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the material to real world situations.</p> <p>Method: lecture, question and answer, and discussion. Assignment</p>	150'	<p>The assignment of analyzing the decorations on various side dishes according to the concept of elements and principles of art in culinary arts</p>	<p>Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press</p> <p>Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama</p> <ul style="list-style-type: none"> ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving.</i> Jakarta: PT Gramedia Pustaka Utama
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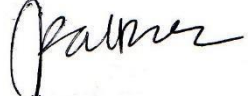

3	<ul style="list-style-type: none"> ● Sub-CLO: Apply and demonstrate the art of leaf folding, carving vegetables and fruit on side dishes. ● Indicators: <ol style="list-style-type: none"> 1. Apply the art of folding leaves, carving fruits and vegetables on side dishes 2. Demonstrate the art of folding leaves, carving fruits, and vegetables on side dishes 	<ol style="list-style-type: none"> 1. Concept art of folding leaves, carving fruit, and vegetables on side dishes 2. Materials and tools for the art of folding leaves, carving fruits, and vegetables on side dishes 3. The art methods and techniques of folding leaves, carving fruits, and vegetables on side dishes 	<p>Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the material to real world situations.</p> <p>Method: lecture, question and answer, discussion, assignment, practice</p>	150'	<p>The assignment of performing and showing various types of leaf folding art</p>	<ul style="list-style-type: none"> ● Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving.</i>
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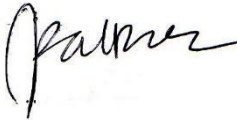

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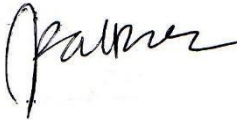

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						Jakarta: PT Gramedia Pustaka Utama
4	<ul style="list-style-type: none"> ● Sub-CLO: Apply and demonstrate the art of leaf folding, carving vegetables and fruit on side dishes. ● Indicators: <ol style="list-style-type: none"> 1. Apply the art of folding leaves, carving fruits and vegetables on side dishes 2. Demonstrate the art of folding leaves, carving fruits, and vegetables on side dishes 	<ol style="list-style-type: none"> 1. Concept art of folding leaves, carving fruit, and vegetables on side dishes 2. Materials and tools for the art of folding leaves, carving fruits, and vegetables on side dishes 3. The art methods and techniques of folding leaves, carving fruits, 	<p>Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the material to real world situations.</p> <p>Method: lecture, question and answer, discussion.</p>	150'	<p>Perform a written quiz at the end of the lecture</p> <p>The assignment of performing and demonstrating the art of carving fruit</p>	<ul style="list-style-type: none"> ● Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art</i>

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		and vegetables on side dishes	assignment, practice			<i>Food Carving.</i> Jakarta: PT Gramedia Pustaka Utama
5	<ul style="list-style-type: none"> Sub-CLO: Apply and demonstrate the art of folding leaves, carving vegetables, and fruit on side dishes. <p>Indicators:</p> <ol style="list-style-type: none"> Apply the art of folding leaves, carving fruits and vegetables on side dishes Demonstrate the art of folding leaves, carving fruits, and vegetables on side dishes 	<ol style="list-style-type: none"> Concept art of folding leaves, carving fruit, and vegetables on side dishes Materials and tools for the art of folding leaves, carving fruits, and vegetables on side dishes The art methods and techniques of folding leaves, carving fruits, 	<p>Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the material to real world situations.</p> <p>Method: lecture, question and answer, and</p>	150'	The assignment of doing and showing the art of carving vegetables Evaluation of the oral quiz at the end of the lecture.	<ul style="list-style-type: none"> Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama Palupi, Tri and Esti. (2015) <i>Basic</i>

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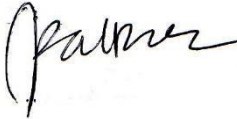

		and vegetables on side dishes	discussion. Doing assignments, practices			<i>Techniques of Art Food Carving.</i> Jakarta: PT Gramedia Pustaka Utama
6	<ul style="list-style-type: none"> ● Sub-CLO Review Sugar Pasta/Fondant Icing products. ● Indicators <ol style="list-style-type: none"> 1. Explain the definition of Sugar Paste/Fondant Icing 2. Example of fondant icing 3. Classification of fondant icing products for culinary arts 4. Review fondant icing 	Review Sugar Pasta/Fondant Icing products	Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu Approach: Contextual approach by relating the material to real world situations. Method: lecture, question and answer, and	150'	Evaluation of the oral quiz at the end of the lecture.	Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama <ul style="list-style-type: none"> ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving.</i>



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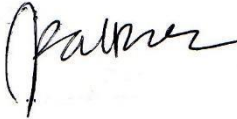

			discussion. Carry out a task		Jakarta: PT Gramedia Pustaka Utama
7	Demonstrate <i>Fondant Icing</i>	Application of <i>fondant icing</i> , failure factors for making <i>fondant icing</i> , how to make forms of flora and fauna from <i>Fondant Icing</i>	Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu Approach: Contextual approach by relating the material to real world situations.	150'	The assignment of compiling a <i>book report</i> on culinary arts. Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving.</i> Jakarta: PT Gramedia Pustaka Utama



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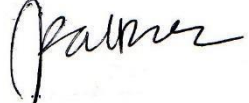

			Method: lecture, question and answer, and discussion. Carry out a task		
8	<ul style="list-style-type: none"> • Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press • Kojiro, Eny. (2021) <i>Garnish & Fruits Carving</i>. Jakarta: PT Gramedia Pustaka Utama • Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving</i>. Jakarta: PT Gramedia Pustaka Utama 				
9	Analyze <i>jelly art pudding</i>	Steps to make <i>jelly art pudding</i>	Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu Approach:	150'	The assignment of compiling a <i>book report</i> on culinary arts. Evaluation of the oral
					<ul style="list-style-type: none"> • Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press • Kojiro, Eny. (2021) <i>Garnish & Fruits</i>



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			Contextual approach by relating the material to real world situations. Method: lecture, question and answer, and discussion.		quiz at the end of the lecture.	<i>Carving.</i> Jakarta: PT Gramedia Pustaka Utama <ul style="list-style-type: none"> ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving.</i> Jakarta: PT Gramedia Pustaka Utama
10	Indicators 1. Imitating <i>jelly art pudding</i> 2. Making <i>jelly art puddjng</i> 3. Demonstrating the making of <i>jelly art pudding</i>	1. Steps to make <i>jelly art pudding</i> 2. Analysis of the failure of making <i>jelly art pudding</i>	Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu Approach:	150'	The assignment of doing the Art Jelly Pudding practice	<ul style="list-style-type: none"> ● Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press

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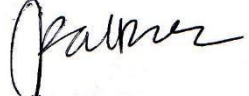

			Contextual approach by relating the material to real world situations. Method: lecture, question and answer, discussion. Practice		Evaluation of the oral quiz at the end of the lecture.	<ul style="list-style-type: none"> • Kojiro, Eny. (2021) <i>Garnish & Fruits Carving</i>. Jakarta: PT Gramedia Pustaka Utama • Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving</i>. Jakarta: PT Gramedia Pustaka Utama
¹¹	Indicators: 1. Explain the definition, purpose, and function of the art of decorating cakes, food,	1. Concept art of decorating food and beverage cakes with	Learning format: <i>Synchronous:</i> Virtual meeting via zoom	150'	The assignment of compiling a book report	<ul style="list-style-type: none"> • Lavin, Leeann. (2019). <i>The Art of Garnish..</i>





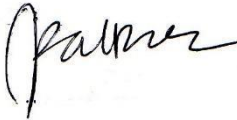

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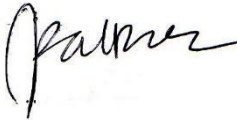

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	and drinks with various decorations (<i>food plating</i>) 2. Exemplify the art of decorating food and beverage cakes with various decorations (<i>food plating</i>)	various decorations 2. Examples of the art of decorating food and beverage cakes with various decorations	<i>Asynchronous:</i> Self-study via spot.upi.edu Approach: Contextual approach by relating the material to real world situations. Method: lecture, question and answer, and discussion.	on culinary arts. Evaluation of the oral quiz at the end of the lecture.	Cider Mill Press <ul style="list-style-type: none"> ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving</i>. Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving</i>. Jakarta: PT Gramedia Pustaka Utama
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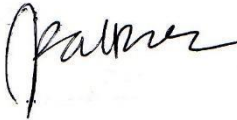

12	Indicators: 1. Apply the art steps of decorating food and beverage cakes with various decorations (<i>food plating</i>) 2. Analyze the failure factors of the art of decorating cakes for food and drinks with various decoration materials (<i>food plating</i>)	Analysis of failure factors in the art of decorating cakes for food and drinks with various decoration materials (<i>food plating</i>)	Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu Approach: Contextual approach by relating the material to real world situations. Method: lecture, question and answer, and discussion.	150'	The assignment of compiling a <i>book report</i> on culinary arts. Evaluation of the oral quiz at the end of the lecture.	<ul style="list-style-type: none"> ● Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving.</i> Jakarta: PT
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	SEMESTER LESSON PLAN (RPS)	No of Document : FPTK-UPI-RPS-E0751.29
	CULINARY ARTS (BG 405)	Revision : 2nd Date : 27 Oct 2021 Page : 1. of 15 Pages
Prepared by:	Verified by:	Approved by:
 (Dra. Sudewi Yogha, M.Si)	 Dr. Rita Patriasih, M.Si	 Dr. Yulia Rahmawati, M.Si
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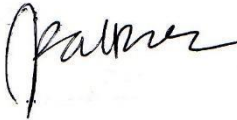

						Gramedia Pustaka Utama
13	<p>Sub-CLO: Show the art of decorating cakes with various decoration materials</p> <p>Indicators:</p> <ol style="list-style-type: none"> 1. Explain the concept of cake decorating art with various decoration materials 2. Identify the steps of the art of decorating cakes with various decoration materials 3. Shows how to display the art of decorating cakes with various decoration materials 	<p>Concepts, steps and ways to show the art of decorating cakes with various decoration materials</p>	<p>Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the material to real world situations.</p>	150'	<p>The assignment of compiling a <i>book report</i> on culinary arts.</p> <p>Evaluation of the oral quiz at the end of the lecture.</p>	<ul style="list-style-type: none"> ● Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama ● Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art</i>

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			Method: lecture, question and answer, and discussion.			<i>Food Carving.</i> Jakarta: PT Gramedia Pustaka Utama
14	Sub-CLO: Demonstrate the art of decorating side dishes with various garnishing ingredients Indicators: <ol style="list-style-type: none"> 1. Explaining the concept of art of decorating side dishes with various decoration materials 2. Identify the steps of the art of decorating side dishes with various garnishing materials 	Concepts, steps, and how to show the art of decorating side dishes with various decorations	Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu Approach: Contextual approach by relating the	150'	The assignment of compiling a <i>book report</i> on culinary arts. Evaluation of the oral quiz at the end of the lecture.	<ul style="list-style-type: none"> ● Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press ● Kojiro, Eny. (2021) <i>Garnish & Fruits Carving.</i> Jakarta: PT Gramedia Pustaka Utama

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	3. Shows how to display the art of decorating side dishes with various garnishing ingredients		material to real world situations. Method: lecture, question and answer, and discussion.			<ul style="list-style-type: none"> Palupi, Tri and Esti. (2015) <i>Basic Techniques of Art Food Carving</i>. Jakarta: PT Gramedia Pustaka Utama
15	Sub-CLO: Shows the art of decorating drinks with various decorations Indicators: 1. Explain the concept of the art of decorating drinks with various decorative materials	Concepts, steps, and how to display the art of decorating drinks with various decorations	Learning format: <i>Synchronous:</i> Virtual meeting via zoom <i>Asynchronous:</i> Self-study via spot.upi.edu Approach: Contextual approach by	150'	The exercise assignment is to make a <i>book report</i> on the art of Culinary arts. Evaluation of the oral	<ul style="list-style-type: none"> Lavin, Leeann. (2019). <i>The Art of Garnish..</i> Cider Mill Press Kojiro, Eny. (2021) <i>Garnish & Fruits Carving</i>. Jakarta: PT Gramedia Pustaka Utama Palupi, Tri and Esti. (2015) <i>Basic</i>

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	2. Identify the art steps of decorating drinks with various decoration materials 3. Show how to display the art of decorating drinks with various decoration materials		relating the material to real world situations. Method: lecture, question and answer, and discussion.		quiz at the end of the lecture.	<i>Techniques of Art Food Carving.</i> Jakarta: PT Gramedia Pustaka Utama
16	SEMESTER FINAL EXAMS					
6. References						
7. Teaching Materials (Appendix 1)						
8. Evaluation Instrument (Appendix 2)						

References:

- Lavin, Leeann. (2019). *The Art of Garnish..* Cider Mill Press
- Kojiro, Eny. (2021) *Garnish & Fruits Carving.* Jakarta: PT Gramedia Pustaka Utama
- Palupi, Tri and Esti. (2015) *Basic Techniques of Art Food Carving.* Jakarta: PT Gramedia Pustaka Utama