


SEMESTER LEARNING PLAN (RPS)
COMPREHENSIVE STUDY OF THE CULINARY



Lecturer:
Dr. Ai Nurhayati, M. Si

CULINARY ARTS EDUCATION STUDY PROGRAM
FACULTY OF TECHNOLOGY AND VOCATIONAL EDUCATION
INDONESIAN UNIVERSITY OF EDUCATION
2021

	SEMESTER LEARNING PLAN	Doc. No. : FPTK-UPI-RPS-E0751.55
	CULINARY SEMINAR	Revision : 02
		Date: 27 October 2021
		Page:
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SEMESTER LEARNING PLAN		
1. Course Identity		
Name of Study Program	: Culinary Arts Education	
Name of Course	: Comprehensive Study of the Culinary	
Code of Course	: BG 506	
Group of Course	: MKPP Culinary Arts Education	
SKS weight	: 3 SKS (Semester Credit Unit)	
Level	: S-1	
Semester	: 6	
Prerequisite	: -	
Status (mandatory/ optional)	: Mandatory	
Lecturer name and code	: Dr. Ai Nurhayati, M. Si / 1774	

2. Course Description

This is a mandatory course demanding independence and thorough analysis related to formal, non-formal and informal culinary education, as well as those related to the culinary field, presenting it in the form of seminars and reports.

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 in the Culinary Arts education

P4 Proficient in theoretical concept research method of Culinary Arts 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

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

KK4 Can create innovation and creativity of culinary arts products.

4. Course Learning Outcomes (CLO)

M1 Can analyze problems in the field of Catering

M2 Can understand how to prepare a culinary research design

M3 Can design problem solving through scientific studies

5. Description of Learning Plan

Meeting	Indicator of Course Learning Outcomes	Study Modules	Learning Format	Time	Assignment and Evaluation	References
1	Students understand the one-semester lecture program, and map out the	Sub-topics: One Semester Lecture Program	Students listen to explanations and directions about the Lecture Program, map	150'	Brainstorming Participatory discussion	UPI 2018

Meeting	Indicator of Course Learning Outcomes	Study Modules	Learning Format	Time	Assignment and Evaluation	References
	management of study time to achieve the target of completing assignments in one semester		the time management of completing lecture assignments for one semester. Students form committees in seminar events for one semester (10 presentation meetings)			
2	Students can analyze the problem of a culinary research	<ul style="list-style-type: none"> ▪ Scope of research ▪ How to find problems in the culinary 	Listening to lectures from lecturers, asking questions, doing assignments, and discussing	150'	Determine the research problem	UPI 2018
3-4	Students can prepare research proposals	<ul style="list-style-type: none"> ▪ Proposal Component ▪ Qualitative research ▪ Quantitative Research ▪ Product Development 	Listening to lectures from lecturers, asking questions, doing assignments, and discussing	150'	Making Proposals	UPI 2018
5-7	Students can develop research designs in	Study modules based on problem studies	Learn to be independent	150'	Prepare research designs and	UPI 2018

Meeting	Indicator of Course Learning Outcomes	Study Modules	Learning Format	Time	Assignment and Evaluation	References
	the culinary field	conducted by students			consultation notes with supervisors (Log book)	
8	<i>MID-TERM EXAM</i>					
9 to 15	Students can display research designs in the form of presentations	Presentation papers and presentation media	Students collaborate on individual assignments in small groups and class groups presenting paper	150'	Paper presentation modules and presentation media	UPI 2018
16	<i>SEMESTER5 FINAL EXAM</i>					

6. References

Main Reference Books: UPI. (2018), Guidelines for Writing Scientific Papers. Bandung : UPI Press.