





SEMESTER LESSON PLAN (RPS)

(PÂTISSERIE DECORATION)



Lecturer:
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CULINARY EDUCATION STUDY PROGRAM
DEPARTMENT OF FAMILY WELFARE EDUCATION
FACULTY OF TECHNOLOGY AND VOCATIONAL EDUCATION
UNIVERSITAS PENDIDIKAN INDONESIA
2021

	SEMESTER LESSON PLAN (RPS)		Doc. No. : FPTK-UPI-SAP-E0751-41
	(PATISSERIE DECORATION)		Revision : 01
			Date: 27 October 2021
			Page:
Approved by:  Dr. Yulia Rahmawati, M.Si NIP 19670720 199303 2 009	Verified By:  (Dra. Sudewi Yogha, M.Si) NIP 19590421 198603 2 001	Approved by:  Dr. Yulia Rahmawati, M.Si NIP 19670720 199303 2 009	
Lecturer	TPK Prodi	Chairwoman of Culinary Education Study Program	
SEMESTER LESSON PLAN (RPS)			
1. Course Identity Name of Study Program : Culinary Education Study Program Name of Course : Patisserie Decoration Code of Course : BG 421 Group of Course : Optional Culinary Subject (MKKPPS) Weight : 3 sks (semester credit unit) Level : S1 Semester : Odd Prerequisite : Bakery, Pastry, Food Science, and Kitchen Management Status (mandatory/optional) : Optional Lecturer name and code : Dr. Yulia Rahmawati, M. Si / 1775 Nia Lestari, M.Pd/3210			
2. Course Description			

Patisserie Decoration course (BG 421) is a course in the Culinary Education study program; after completing this course students are expected to be able to understand the concept of patisserie decoration (definition, goals, and function) decoration, decoration tools, decoration materials, decorating techniques, and skilled at making ingredients for decorating patisserie products for various occasions. Modules discussed in this course include: definition of the functions and elements of patisserie decoration, patisserie decoration materials & equipment, methods and techniques for making decoration materials, cake covering methods and techniques, modeling pasta methods and techniques, butter cream, fondant, plastic icing, royal icing, chocolate modeling, marzipan cake decorating methods, and techniques for various occasions, The lectures are conducted using a classical, group, and individual approach, complemented by the use of audio-visual media such as LCDs and practicums for making and presenting various kinds of patisserie decorations. The stage of student mastery in addition to evaluation through exam is also evaluation of assignments, discussions, practice processes, and practicums.

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 to 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 Students can explain the definition, elements, and functions of patisserie decorations
- M2 Students can classify the types and functions of materials and equipment used for patisserie decoration
- M3 Students can apply technical steps and methods of decorating patisserie (icing, modeling pasta, covering)
- M4 Students can demonstrate techniques and methods of decorating patisserie (icing, modeling pasta, covering)
- M6 Students can display patisserie decorations for various occasions

5. Description of Learning Plan

Meeting	Sub CLO	Study Modules/Teaching Modules	Approach/Learning Method	Time	Assignment and Evaluation	References
1	<ol style="list-style-type: none"> 1. Students can explain the description of the course as a whole 2. Students can describe the content of the lecture as a whole 	<p>Overview of the course as a whole and the content of the course as a whole</p> <ol style="list-style-type: none"> 1. Lecture syllabus 2. Lecture goals and scope 3. Reference books used 4. Lecture rules and procedures 5. Assignment of course 	<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 modules to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>	150'	<p>The exercise assignment is to make a book report, papers, and presentation.</p> <p>Evaluation of the oral quiz at the end of the lecture</p>	<ol style="list-style-type: none"> a. Trezise, E. M. (2016). <i>Cake Decorating Step by Step For Beginners and Intermediates-UPDATE</i>. Indonesia: Gramedia Pustaka Utama. b. Gunawan, Y. 2013. <i>1001 Chocolate Decorating Techniques</i>. Jakarta: Gramedia Pustaka Utama. c. Trezise, E. M. 2013. <i>Cake Decorating: For Beginner and Intermediate</i>. Jakarta: Elex Media Computindo d. Trezise, E. M. 2020. <i>Cake Decorating Step</i>

						by Step for Beginners and Intermediates-Updated. Jakarta: Gramedia Pustaka Utama e. Smith, L. (2016). Simply Modern Wedding Cake. Buckinghamshire: David & Charles.
2	<p>1. Students can explain the definition and decoration of patisserie</p> <p>2. Students can detail the function of patisserie decoration</p> <p>3. Students can identify the elements of patisserie decoration</p>	<p>1. Definition of patisserie decoration</p> <p>2. patisserie decoration function</p> <p>3. Patisserie decoration elements</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 modules to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>	150'	The exercise assignment is to make a book report, papers, and presentation. Evaluation of the oral quiz at the end of the lecture.	<p>a. Trezise, E. M. (2016). Cake Decorating Step by Step For Beginners and Intermediates-UPDATE. Indonesia: Gramedia Pustaka Utama.</p> <p>b. Gunawan, Y. 2013. 1001 Chocolate Decorating Techniques. Jakarta:</p>

						<p>Gramedia Pustaka Utama.</p> <p>c. Trezise, E. M. 2013. Cake Decorating: For Beginner and Intermediate. Jakarta: Elex Media Computindo</p> <p>d. Trezise, E. M. 2020. Cake Decorating Step by Step for Beginners and Intermediates- Updated. Jakarta: Gramedia Pustaka Utama</p> <p>e. Yudowinoto, Purbo. 2013. Techniques for Decorating 22 Birthday Cake Creations. Jakarta; Gramedia Pustaka Utama</p> <p>f. Nursaadah. (2013). Ombre</p>
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						<p>Cake Step By Step. Jakarta: PT. Gramedia Pustaka Utama.</p> <p>g. Decoration. New York: A Fireside Book.</p> <p>h. Smith, L. (2016). Simply Modern Wedding Cake. Buckinghamshire: David & Charles.</p>
3	<p>1. Students can report the types of materials used for patisserie decoration</p> <p>2. Students can classify the function of the materials used for patisserie decoration</p>	<p>1. Type of material used for patisserie decoration</p> <p>2. The function of the materials used for decorating the patisserie</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 modules to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>	150'	<p>The exercise assignment is to make a book report, papers, and presentation,</p> <p>Evaluation of the oral quiz at the end of the lecture</p>	<p>a. Trezise, E. M. (2016). Cake Decorating Step by Step For Beginners and Intermediates-UPDATE. Indonesia: Gramedia Pustaka Utama.</p> <p>b. Gunawan, Y. 2013. 1001 Chocolate Decorating</p>

						<p>Techniques. Jakarta: Gramedia Pustaka Utama.</p> <p>c. Trezise, E. M. 2013. Cake Decorating: For Beginner and Intermediate. Jakarta: Elex Media Computindo</p> <p>d. Trezise, E. M. 2020. Cake Decorating Step by Step for Beginners and Intermediates- Updated. Jakarta: Gramedia Pustaka Utama</p> <p>e. Yudowinoto, Purbo. 2013. Techniques for Decorating 22 Birthday</p>
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						<p>Cake Creations. Jakarta; Gramedia Pustaka Utama</p> <p>f. Nursaadah. (2013). Ombre Cake Step By Step. Jakarta: PT. Gramedia Pustaka Utama.</p> <p>g.</p>
4	<p>1. Students can show the equipment used in making patisserie decoration materials</p> <p>2. Students can distinguish the preparation, processing, and serving equipment used in making patisserie</p>	<p>Equipment used in the manufacture of patisserie decoration materials:</p> <p>a. Preparation, b. Processing, c. Presentation</p> <p>Functions of the equipment used in making patisserie decorations</p>	<p>Learning format: <i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the modules to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>	150'	<p>The exercise assignment is to make a book report, papers, and presentation.</p> <p>Evaluation of the oral quiz at the end of the lecture</p>	<p>a. Trezise, E. M. (2016). Cake Decorating Step by Step For Beginners and Intermediate s-UPDATE. Indonesia: Gramedia Pustaka Utama.</p>

	<p>decoration materials</p> <p>3. Students can classify the functions of the equipment used in making patisserie decoration materials</p>					<p>b. Gunawan, Y. 2013. 1001 Chocolate Decorating Techniques. Jakarta: Gramedia Pustaka Utama.</p> <p>c. Trezise, E. M. 2013. Cake Decorating: For Beginner and Intermediate . Jakarta: Elex Media Computindo</p> <p>d. Trezise, E. M. 2020. Cake Decorating Step by Step for Beginners and Intermediate s-Updated.</p>
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						<p>Jakarta: Gramedia Pustaka Utama</p> <p>e. Yudowinoto, Purbo. 2013. Techniques for Decorating 22 Birthday Cake Creations. Jakarta; Gramedia Pustaka Utama</p> <p>f. Garret, T. (2012). Professional Cake Decorating second edition. New Jersey: John Willey & Sons.</p> <p>g. Penman, S. H. (2011). Fondant Modelling for Cake</p>
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						<p>Decoration. New York: A Fireside Book.</p> <p>h. Smith, L. (2016). <i>Simply Modern Wedding Cake</i>. Buckingham shir: David & Charles.</p>
5	<p>1. Students can explain the techniques and methods of decorating patisserie:</p> <p>a. <i>Fondant</i> b. <i>Marzipan</i> c. <i>Butter cream</i> d. <i>Royal icing</i> e. <i>Plastic icing</i></p> <p>2. Students can exemplify the techniques and methods of decorating patisserie:</p> <p>a. <i>Fondant</i></p>	<p>Methods and techniques for making patisserie decoration materials:</p> <p>a. <i>Fondant</i> b. <i>Marzipan</i> c. <i>Butter cream</i> d. <i>Royal icing</i> e. <i>Plastic icing</i></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 modules to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>	150'	<p>The exercise assignment is to make a book report, papers, and presentation. Evaluation of the oral quiz at the end of the lecture</p>	<p>a. Trezise, E. M. (2016). <i>Cake Decorating Step by Step For Beginners and Intermediates- UPDATE</i>. Indonesia: Gramedia Pustaka Utama.</p>

	<p> <i>b. Marzipan</i> <i>c. Butter cream</i> <i>d. Royal icing</i> <i>e. Plastic icing</i> </p> <p>3. Students can apply the techniques and methods of patisserie decoration:</p> <p> <i>a. Fondant</i> <i>b. Marzipan</i> <i>c. Butter cream</i> <i>d. Royal icing</i> <i>e. Plastic icing</i> </p>					<p> b. Gunawan, Y. 2013. 1001 Chocolate Decorating Techniques . Jakarta: Gramedia Pustaka Utama. c. Trezise, E. M. 2013. Cake Decorating : For Beginner and Intermediat e. Jakarta: Elex Media Computind o d. Trezise, E. M. 2020. Cake Decorating Step by Step for Beginners and Intermediat </p>
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						<p>es- Updated. Jakarta: Gramedia Pustaka Utama</p> <p>e. Yudowinot o, Purbo. 2013. Techniques for Decorating 22 Birthday Cake Creations. Jakarta; Gramedia Pustaka Utama</p> <p>f. Nursaadah. (2013). Ombre Cake Step By Step. Jakarta: PT. Gramedia Pustaka Utama.</p>
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						<p>g. —. (2011). <i>Modification of Delivery Cakes & Gifts</i>. Jakarta: PT. Gramedia Pustaka Utama</p> <p>h. Garret, T. (2010). <i>Wedding Cake Art and Design A Professional Approach</i>. New Jersey: John Willey & Sons.</p> <p>i. Garret, T. (2012). <i>Professional Cake Decoating</i></p>
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						<p>second edition. New Jersey: John Willey & Sons.</p> <p>j. Penman, S. H. (2011). <i>Fondant Modelling for Cake Decoration</i>. New York: A Fireside Book.</p> <p>k. Smith, L. (2016). <i>Simply Modern Wedding Cake</i>. Buckinghamshir: David & Charles.</p> <p>l.</p>
6	1. Students can explain the techniques and	Methods and techniques for making patisserie decoration materials:	Learning format: <i>Synchronous</i> : Virtual meeting via zoom	150'	The exercise assignment is to make a	<p>a. Trezise, E. M. (2016).</p>

	<p>methods of decorating patisserie:</p> <p><i>f. Fondant</i> <i>g. Marzipan</i> <i>h. Butter cream</i> <i>i. Royal icing</i> <i>j. Plastic icing</i></p> <p>2. Students can exemplify the techniques and methods of decorating patisserie:</p> <p><i>f. Fondant</i> <i>g. Marzipan</i> <i>h. Butter cream</i> <i>i. Royal icing</i> <i>j. Plastic icing</i></p> <p>3. Students can apply the techniques and methods of patisserie decoration:</p> <p><i>f. Fondant</i> <i>g. Marzipan</i> <i>h. Butter cream</i> <i>i. Royal icing</i> <i>j. Plastic icing</i></p>	<p><i>a. Fondant</i> <i>b. Marzipan</i> <i>c. Butter cream</i> <i>d. Royal icing</i> <i>e. Plastic icing</i></p>	<p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach: Contextual approach by relating the modules to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>		<p>book report, papers, and presentation.</p> <p>Evaluation of the oral quiz at the end of the lecture</p>	<p>Cake Decorating Step by Step For Beginners and Intermediates- UPDATE. Indonesia: Gramedia Pustaka Utama.</p> <p>b. Gunawan, Y. 2013. 1001 Chocolate Decorating Techniques . Jakarta: Gramedia Pustaka Utama.</p> <p>c. Trezise, E. M. 2013. Cake Decorating : For Beginner and Intermediat</p>
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						<p>e. Jakarta: Elex Media Computind o</p> <p>d. Trezise, E. M. 2020. Cake Decorating Step by Step for Beginners and Intermediat es- Updated. Jakarta: Gramedia Pustaka Utama</p> <p>e. Yudowinot o, Purbo. 2013. Techniques for Decorating 22 Birthday Cake Creations. Jakarta; Gramedia</p>
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						<p>Pustaka Utama</p> <p>f. Nursaadah. (2013). Ombre Cake Step By Step. Jakarta: PT. Gramedia Pustaka Utama.</p> <p>g. —. (2011). Modificati on of Delivery Cakes & Gifts. Jakarta: PT. Gramedia Pustaka Utama</p> <p>h. Garret, T. (2010). Wedding Cake Art and Design A Professiona</p>
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						<p>1 Approach. New Jersey: John Willey & Sons.</p> <p>i. Garret, T. (2012). Professiona l Cake Decoating second edition. New Jersey: John Willey & Sons.</p> <p>j. Penman, S. H. (2011). Fondant Modelling for Cake Decoration . New York: A Fireside Book.</p> <p>k. Smith, L. (2016).</p>
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						Simply Modern Wedding Cake. Buckingha mshir: David & Charles.
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7	<p>1. Students can explain covering techniques:</p> <ul style="list-style-type: none"> a. <i>Butter cream</i> b. <i>Royal icing</i> c. <i>Plastic icing</i> <p>2. Students can give examples of covering techniques:</p> <ul style="list-style-type: none"> a. <i>Butter cream</i> b. <i>Royal icing</i> c. <i>Plastic icing</i> <p>3. Students can apply covering techniques:</p> <ul style="list-style-type: none"> a. <i>Butter cream</i> b. <i>Royal icing</i> c. <i>Plastic icing</i> 	<p>1.1. <i>Butter cream</i> covering technique</p> <p>1.2. <i>Royal icing</i> covering technique</p> <p>1.3. <i>plastic icing</i> covering technique</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 modules to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>	150'	<p>The exercise assignment is to make a book report, papers, and presentation.</p> <p>Evaluation of the oral quiz at the end of the lecture</p>	<p>a. Trezise, E. M. (2016). <i>Cake Decorating Step by Step For Beginners and Intermediates-UPDATE</i>. Indonesia: Gramedia Pustaka Utama.</p> <p>b. Gunawan, Y. 2013. <i>1001 Chocolate Decorating Techniques</i></p>

						<p>. Jakarta: Gramedia Pustaka Utama.</p> <p>c. Trezise, E. M. 2013. Cake Decorating : For Beginner and Intermediat e. Jakarta: Elex Media Computind o</p> <p>d. Trezise, E. M. 2020. Cake Decorating Step by Step for Beginners and Intermediat es- Updated. Jakarta: Gramedia Pustaka Utama</p>
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						<ul style="list-style-type: none"> j. Penman, S. H. (2011). <i>Fondant Modelling for Cake Decoration</i>. New York: A Fireside Book. k. Smith, L. (2016). <i>Simply Modern Wedding Cake</i>. Buckinghamshir: David & Charles. l.
8	<ol style="list-style-type: none"> 1. Students can explain covering techniques: <ul style="list-style-type: none"> a. <i>Butter cream</i> b. <i>Royal icing</i> c. <i>Plastic icing</i> 2. Students can give examples of covering techniques: 	<ol style="list-style-type: none"> 1.1. <i>Butter cream</i> covering technique 1.2. <i>Royal icing</i> covering technique 1.3. <i>plastic icing</i> covering technique 	<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</p>	150'	<p>The exercise assignment is to make a book report, papers, and presentation.</p> <p>Evaluation of the oral quiz at the end of the lecture</p>	<ol style="list-style-type: none"> a. Trezise, E. M. (2016). <i>Cake Decorating Step by Step For Beginners and Intermediat</i>

	<ul style="list-style-type: none"> a. <i>Butter cream</i> b. <i>Royal icing</i> c. <i>Plastic icing</i> <p>3. Students can apply covering techniques:</p> <ul style="list-style-type: none"> a. <i>Butter cream</i> b. <i>Royal icing</i> c. <i>Plastic icing</i> 		<p>modules to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>			<ul style="list-style-type: none"> es-UPDATE. Indonesia: Gramedia Pustaka Utama. b. Gunawan, Y. 2013. 1001 Chocolate Decorating Techniques . Jakarta: Gramedia Pustaka Utama. c. Trezise, E. M. 2013. Cake Decorating : For Beginner and Intermediat e. Jakarta: Elex Media Computind o d. Trezise, E. M. 2020. Cake
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						<p>Decorating Step by Step for Beginners and Intermediat es- Updated. Jakarta: Gramedia Pustaka Utama</p> <p>e. Yudowinot o, Purbo. 2013. Techniques for Decorating 22 Birthday Cake Creations. Jakarta; Gramedia Pustaka Utama</p> <p>f. Nursaadah. (2013). Ombre Cake Step By Step.</p>
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						<p>Jakarta: PT. Gramedia Pustaka Utama.</p> <p>g. ———. (2011). Modificati on of Delivery Cakes & Gifts. Jakarta: PT. Gramedia Pustaka Utama</p> <p>h. Garret, T. (2010). Wedding Cake Art and Design A Professiona l Approach. New Jersey: John Willey & Sons.</p>
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						David & Charles.
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10	<ol style="list-style-type: none"> 1. Students can explain pasta modeling methods and techniques 2. Students can give examples of pasta modeling (fondant) methods and techniques 3. Students can apply the method and technique of modeling pasta (fondant) 	<p>Methods and techniques of modeling pasta (fondant).</p> <ol style="list-style-type: none"> a. Flora b. Fauna 	<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 modules to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>	150'	<p>The assignment of presenting a paper</p> <p>Evaluation of the oral test results of the modules discussed</p>	<ol style="list-style-type: none"> a. Trezise, E. M. (2016). <i>Cake Decorating Step by Step For Beginners and Intermediates-UPDATE.</i> Indonesia: Gramedia Pustaka Utama. b. Gunawan, Y. 2013. <i>1001 Chocolate Decorating Techniques</i>. Jakarta: Gramedia Pustaka Utama.

						<p>c. Trezise, E. M. 2013. Cake Decorating : For Beginner and Intermediat e. Jakarta: Elex Media Computind o</p> <p>d. Trezise, E. M. 2020. Cake Decorating Step by Step for Beginners and Intermediat es- Updated. Jakarta: Gramedia Pustaka Utama</p> <p>e. Yudowinot o, Purbo. 2013. Techniques</p>
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						<p>for Decorating 22 Birthday Cake Creations. Jakarta; Gramedia Pustaka Utama</p> <p>f. Nursaadah. (2013). Ombre Cake Step By Step. Jakarta: PT. Gramedia Pustaka Utama.</p> <p>g. —. (2011). Modificati on of Delivery Cakes & Gifts. Jakarta: PT. Gramedia</p>
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						<p>Pustaka Utama</p> <p>h. Garret, T. (2010). Wedding Cake Art and Design A Professional Approach. New Jersey: John Willey & Sons.</p> <p>i. Garret, T. (2012). Professional Cake Decoating second edition. New Jersey: John Willey & Sons.</p> <p>j. Penman, S. H. (2011). Fondant</p>
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						<p>Modelling for Cake Decoration . New York: A Fireside Book.</p> <p>k. Smith, L. (2016). Simply Modern Wedding Cake. Buckingha mshir: David & Charles.</p>
11	<p>1. Students can imitate covering cake</p> <p>2. Students can do covering cake</p>	<p>Covering cake using:</p> <p>a. <i>Butter cream</i></p> <p>b. <i>Plastic icing</i></p>	<p>Learning format:</p> <p><i>Synchronous:</i> Virtual meeting via zoom</p> <p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach:</p> <p>Contextual approach by relating the modules to real world situations.</p>	150'	<p>Assignment to present paper</p> <p>Evaluation of the oral test results of the modules discussed</p>	<p>a. Trezise, E. M. (2016). Cake Decorating Step by Step For Beginners and Intermediates- UPDATE. Indonesia: Gramedia</p>

			<p>Method: lecture, question and answer, and discussion.</p>			<p>Pustaka Utama.</p> <p>b. Gunawan, Y. 2013. 1001 Chocolate Decorating Techniques . Jakarta: Gramedia Pustaka Utama.</p> <p>c. Trezise, E. M. 2013. Cake Decorating : For Beginner and Intermediate. Jakarta: Elex Media Computindo</p> <p>d. Trezise, E. M. 2020. Cake Decorating Step by Step for Beginners</p>
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						<p>and Intermediat es- Updated. Jakarta: Gramedia Pustaka Utama</p> <p>e. Yudowinot o, Purbo. 2013. Techniques for Decorating 22 Birthday Cake Creations. Jakarta; Gramedia Pustaka Utama</p> <p>f. Nursaadah. (2013). Ombre Cake Step By Step. Jakarta: PT. Gramedia</p>
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						<p>l Cake Decoating second edition. New Jersey: John Willey & Sons.</p> <p>j. Penman, S. H. (2011). Fondant Modelling for Cake Decoration . New York: A Fireside Book.</p> <p>k. Smith, L. (2016). Simply Modern Wedding Cake. Buckingha mshir: David & Charles.</p> <p>l.</p>
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12	<p>Students can explain the concept of Chocolate modeling (chocolate modeling)</p> <p>Students can dig up information on Chocolate modeling (chocolate modeling)</p>	Chocolate modeling concept (modeling chocolate)	<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 modules to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>	150'	<p>Assignment to present paper</p> <p>Evaluation of the oral test results of the modules discussed</p>	<p>a. Trezise, E. M. (2016). <i>Cake Decorating Step by Step For Beginners and Intermediates-UPDATE</i>. Indonesia: Gramedia Pustaka Utama.</p> <p>b. Gunawan, Y. 2013. <i>1001 Chocolate Decorating Techniques</i>. Jakarta: Gramedia Pustaka Utama.</p> <p>c. Trezise, E. M. 2013. <i>Cake Decorating : For Beginner</i></p>
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						<p>and Intermediat e. Jakarta: Elex Media Computind o</p> <p>d. Trezise, E. M. 2020. Cake Decorating Step by Step for Beginners and Intermediat es- Updated. Jakarta: Gramedia Pustaka Utama</p> <p>e. Yudowinot o, Purbo. 2013. Techniques for Decorating 22 Birthday Cake Creations.</p>
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						k. Smith, L. (2016). Simply Modern Wedding Cake. Buckingha mshir: David & Charles.
13	<p>Students perform methods and techniques for decorating cakes for various occasions</p> <p>Sub-CLO:</p> <ol style="list-style-type: none"> Students can explain their knowledge of methods and techniques for decorating cakes for various occasions Students can give examples of methods and techniques for decorating cakes 	<p>Knowledge of cake decorating methods and techniques for various occasions:</p> <ol style="list-style-type: none"> Birthday Wedding party 	<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 modules to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>	150'	<p>Assignment to present papers</p> <p>Evaluation of the oral test results of the modules discussed</p>	<ol style="list-style-type: none"> Trezise, E. M. (2016). Cake Decorating Step by Step For Beginners and Intermediates- UPDATE. Indonesia: Gramedia Pustaka Utama. Gunawan, Y. 2013. 1001 Chocolate Decorating

	<p>for various occasions</p> <p>3. Students can apply cake decorating methods and techniques for various occasions</p>					<p>Techniques . Jakarta: Gramedia Pustaka Utama.</p> <p>c. Trezise, E. M. 2013. Cake Decorating : For Beginner and Intermediate. Jakarta: Elex Media Computind o</p> <p>d. Trezise, E. M. 2020. Cake Decorating Step by Step for Beginners and Intermediate- Updated. Jakarta: Gramedia</p>
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						<p>Cakes & Gifts. Jakarta: PT. Gramedia Pustaka Utama</p> <p>h. Garret, T. (2010). Wedding Cake Art and Design A Professiona l Approach. New Jersey: John Willey & Sons.</p> <p>i. Garret, T. (2012). Professiona l Cake Decoating second edition. New Jersey: John</p>
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14	<p>Students perform methods and techniques for decorating cakes for various occasions</p> <p>Sub-CLO:</p> <p>1. Students can explain their knowledge of</p>	<p>Methods and techniques for decorating tarts for various occasions:</p> <p>a. Birthday</p> <p>b. Wedding party</p>	<p>Learning format:</p> <p><i>Synchronous:</i> Virtual meeting via zoom</p> <p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p>Approach:</p> <p>Contextual approach by relating the</p>	150'	<p>Assignment of making a practical plan</p> <p>Practical assesment evaluation</p>	<p>a. Trezise, E. M. (2016). Cake Decorating Step by Step For Beginners and</p>

	<p>methods and techniques for decorating cakes for various occasions</p> <p>2. Students can give examples of methods and techniques for decorating cakes for various occasions</p> <p>3. Students can apply cake decorating methods and techniques for various occasions</p>		<p>modules to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>			<p>Intermediate-UPDATE. Indonesia: Gramedia Pustaka Utama.</p> <p>b. Gunawan, Y. 2013. 1001 Chocolate Decorating Techniques . Jakarta: Gramedia Pustaka Utama.</p> <p>c. Trezise, E. M. 2013. Cake Decorating : For Beginner and Intermediate. Jakarta: Elex Media Computindo</p> <p>d. Trezise, E. M. 2020.</p>
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						mshir: David & Charles.
						l.
15	<p>Students perform methods and techniques for decorating cakes for various occasions</p> <p>Sub-CLO:</p> <ol style="list-style-type: none"> 1. Students can explain their knowledge of methods and techniques for decorating cakes for various occasions 2. Students can give examples of methods and techniques for decorating cakes for various occasions 3. Students can apply cake decorating methods and 	<p>Methods and techniques for decorating tarts for various occasions:</p> <ol style="list-style-type: none"> c. Birthday d. Wedding party 	<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 modules to real world situations.</p> <p>Method: lecture, question and answer, and discussion.</p>	150'	<p>Assignment of making a practical plan</p> <p>Practical assessment evaluation</p>	<ol style="list-style-type: none"> a. Trezise, E. M. (2016). <i>Cake Decorating Step by Step For Beginners and Intermediates- UPDATE.</i> Indonesia: Gramedia Pustaka Utama. b. Gunawan, Y. 2013. <i>1001 Chocolate Decorating Techniques</i>. Jakarta: Gramedia Pustaka Utama.

	techniques for various occasions					<p>c. Trezise, E. M. 2013. Cake Decorating : For Beginner and Intermediat e. Jakarta: Elex Media Computind o</p> <p>d. Trezise, E. M. 2020. Cake Decorating Step by Step for Beginners and Intermediat es- Updated. Jakarta: Gramedia Pustaka Utama</p> <p>e. Yudowinot o, Purbo. 2013. Techniques</p>
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