





**SEMESTER LESSON PLAN (RPS)**

**(COOKIES AND CANDY)**



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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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	<b>SEMESTER LESSON PLAN (RPS)</b>	Doc. No. : FPTK-UPI-RPS-E0751.05 Revision : 01
	<b>(COOKIES AND CANDY)</b>	Date: 27 October 2021 Page:
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<b>SEMESTER LESSON PLAN (RPS)</b>		
<b>1. Course Identity</b>		
Name of Study Program : Culinary Education Name of Course : Cookies and Candy Code of Course : BG 423 Group of Course : Optional Culinary Subject (MKKPPS) SKS weight : 3 SKS (Semester Credit Unit) Level : S1 Semester : Even Prerequisite : Pastry, Bakery, Bread, and Patisserie Decoration. Status (mandatory/optional) : Mandatory Lecturer name and code : Dr. Yulia Rahmawati, M. Si / 1775		

**2. Course Description**

The Cookies and Candy (BG 423) course is a course in the Culinary Education study program with the choice of patisserie packages. After completing this course students are expected to have knowledge and skills in understanding, applying and analyzing Cookies and Candy including the basic concepts of Cookies and Candy (Definition, Types and functions of cookies and candy), Classification of Cookies and Candy, Ingredients used cookies and candy, cookies and candy tools, principles of crystalline candy and non-crystalline candy, Methods and Techniques for making cookies (bar cookies, molded cookies, ice box cookies, spread cookies) and Candy (crystalline candy and non-crystalline candy) skilled in making various kinds of cookies and candy products, syrup (candy) cooking methods, chocolate melting techniques (tempering), candy manufacturing techniques, crystalline candy and non-crystalline candy methods and techniques, bar cookies and molded cookies methods and techniques, and technique of ice box cookies and spread cookies, methods and techniques of packaging cookies and candy. The implementation of online lectures uses a classical, group, and individual approach, complemented by the use of audio-visual media. The stage of student mastery in addition to evaluation through UTS and UAS is also evaluation of assignments, discussions, practice processes, and practicums.

**3. Outcomes of the Referenced Study Program Learning (RSPL)**

<b>S</b>	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.”
<b>P3</b>	Proficient in theoretical concepts in the area of Gastronomy education
<b>KU</b>	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
<b>KK3</b>	Can apply various food processing in accordance with food processing principles
<b>KK4</b>	Can create innovation and creativity of catering products

**4. Course Learning Outcomes (CLO)**

M1. Students can explain the basic concepts of Cookies and Candy (Definition, Purpose, types and functions, cookies and candy).

- M2. Students can classify Cookies and Candy
- M3. Students can describe the ingredients for making cookies and candy, and equipment for cookies and candy
- M4. Students can apply the principles of crystalline candy and non-crystalline candy
- M5. Students can apply the Methods and Techniques for making cookies (bar cookies, molded cookies, icebox cookies, spread cookies) and Candy (crystalline candy and non-crystalline candy).
- M6. Students can analyze the failure of cookies and candy
- M6. Students can make various cookies and candy products,
- M7. Students can perform syrup (candy) cooking methods, chocolate melting (tempering) techniques, candy making techniques, crystalline and non-crystalline candy methods and techniques,
- M8. Students can apply the methods and techniques of bar cookies and molded cookies, methods and techniques of ice box cookies and spread cookies, methods and techniques of packaging cookies and candy

### 5. Description of Learning Plan

Meeting	Indicators of Course Learning Outcomes	Study Modules	Learning Format	Time	Assignment and Evaluation	References
1	<ol style="list-style-type: none"> <li>1. Students can explain the general description of the subject as a whole</li> <li>2. Students can explain the content of the lecture as a whole</li> </ol>	<p>Overview of the course as a whole and the content of the course as a whole</p> <ol style="list-style-type: none"> <li>1. Lecture syllabus</li> <li>2. Lecture goals and scope</li> <li>3. Reference books used</li> <li>3. Lecture rules and procedures</li> </ol>	<p><i>Synchronous:</i> Conduct online lectures via <i>zoom meeting</i></p> <p><i>Asynchronous:</i> Self-study via <a href="http://spot.upi.edu">spot.upi.edu</a></p> <p><i>Method:</i> Questions and answers and doing assignments</p>	150'	Study contract	<ol style="list-style-type: none"> <li>1. America's Test Kitchen. (2017). <i>The Perfect Cookie</i>. America: America's Test Kitchen</li> <li>2. Better Homes and Garden. (2014). <i>The Ultimate Cookie Book</i>. New</li> </ol>

		4. Assignment of course				York: Houghton Mifflin Harcourt 3. Cendawati. (2019). <i>Cookies Hits ala Ny</i> . Liem. Jakarta: Gramedia Pustaka Utama.
2	2.1 Students can explain the definition of Cookies and Candy 2.2 Students can explain the purpose and benefits of Cookies and Candy 2.3 Students can explain the function of Cookies and Candy 2.4 Students can distinguish the types of elements of Cookies and Candy	1. Definition of Cookies and Candy 2. Purpose and benefits of Cookies and Candy 3. Cookies and Candy function 4. Types of Cookies and Candy Elements	<i>Synchronous:</i> Conduct online lectures via <i>zoom meeting</i>  <i>Asynchronous:</i> Self-study via spot.upi.edu  <i>Method:</i> Questions and answers and doing assignments	150'	The individual assignment is to find some discussion about Cookies and Candy from various sources and their scope	1. America's Test Kitchen. (2017). <i>The Perfect Cookie</i> . America: America's Test Kitchen 2. Better Homes and Garden. (2014). <i>The Ultimate Cookie Book</i> . New York: Houghton Mifflin Harcourt 3. Cendawati. (2019). <i>Cookies Hits ala Ny</i> . Liem. Jakarta: Gramedia Pustaka Utama.

<b>3</b>	<p>3.1 Students can explain the principles of Cookies and Candy</p> <p>3.2 Students can understand the concepts and principles of non-crystalline candy</p>	<p>1.1. <i>Classification of crystalline candy and non-crystalline candy</i></p> <p>1.2. <i>Crystalline candy</i></p> <p>a. <i>fondant</i>  b. <i>fudge</i>  c. <i>penocha</i>  d. <i>pralines</i>  e. <i>divinity</i></p> <p>1.3. <i>Non-crystalline candy</i></p> <p>a. <i>toffee</i>  b. <i>peanut brittle</i>  c. <i>lollypop</i></p>	<p><i>Asynchronous:</i>  Self-study via spot.upi.edu</p> <p><i>Method:</i>  Questions and answers and doing assignments</p>	150'	<p>The exercise assignments for making reports (book reports), papers, and presentation</p> <p>Evaluation of writing quiz at the end of class</p>	<p>1. America's Test Kitchen. (2017). <i>The Perfect Cookie</i>. America: America's Test Kitchen</p> <p>2. Better Homes and Garden. (2014). <i>The Ultimate Cookie Book</i>. New York: Houghton Mifflin Harcourt</p> <p>3. Cendawati. (2019). <i>Cookies Hits ala Ny</i>. Liem. Jakarta: Gramedia Pustaka Utama.</p>

		d. <i>caramels dan marshmallow</i>				
4	Students can explain the classification of materials and show the ingredients based on their classification to make cookies and candy	<ul style="list-style-type: none"> <li>a. Classification of Candy ingredients</li> <li>b. Classification of Cookies ingredients</li> </ul>	<p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p><i>Method:</i> Questions and answers and doing assignments</p>	150'	<p>Individual assignments in groups of Classifying ingredients for cookies and candy</p> <p>Writing quiz at the end of class</p>	<ul style="list-style-type: none"> <li>1. America's Test Kitchen. (2017). <i>The Perfect Cookie</i>. America: America's Test Kitchen</li> <li>2. Better Homes and Garden. (2014). <i>The Ultimate Cookie Book</i>. New York: Houghton Mifflin Harcourt</li> <li>3. Cendawati. (2019). <i>Cookies Hits ala Ny. Liem</i>. Jakarta: Gramedia Pustaka Utama.</li> </ul>

5	Students can distinguish and show the tools used for cookies and candy	Tools used for cookies and candy  a. Tools for making candy b. Tools for making cookies	<i>Asynchronous:</i> Self-study via spot.upi.edu  <i>Method:</i> Questions and answers and doing assignments	150'	Individual assignments in groups Differentiate and show tools for making cookies and candy through pictures  Writing quiz at the end of class	<ol style="list-style-type: none"> <li>1. America's Test Kitchen. (2017). <i>The Perfect Cookie</i>. America: America's Test Kitchen</li> <li>2. Better Homes and Garden. (2014). <i>The Ultimate Cookie Book</i>. New York: Houghton Mifflin Harcourt</li> <li>3. Cendawati. (2019). <i>Cookies Hits ala Ny. Liem</i>. Jakarta: Gramedia Pustaka Utama.</li> </ol>
6	<ol style="list-style-type: none"> <li>1. Students can distinguish different kinds of cookies</li> <li>2. Students can distinguish</li> </ol>	<ol style="list-style-type: none"> <li>1.1. Kinds of cookies</li> <li>1.2. All kinds of candy</li> </ol>	<i>Synchronous:</i> Conduct online lectures via zoom meeting  <i>Asynchronous:</i> Self-study via spot.upi.edu	150'	Individual assignments in groups to distinguish and show various kinds of cookies and candy	<ol style="list-style-type: none"> <li>1. America's Test Kitchen. (2017). <i>The Perfect Cookie</i>. America: America's Test Kitchen</li> </ol>



	various kinds of candy		<i>Method:</i> Questions and answers and doing assignments		products through clipping pictures  Evaluation of writing quiz at the end of class	<ol style="list-style-type: none"> <li>2. Better Homes and Garden. (2014). <i>The Ultimate Cookie Book</i>. New York: Houghton Mifflin Harcourt</li> <li>3. Cendawati. (2019). <i>Cookies Hits ala Ny</i>. Liem. Jakarta: Gramedia Pustaka Utama.</li> </ol>
7	Students can analyze the method of cooking syrup (Candy)	<p>Method of injecting syrup (Candy):</p> <ol style="list-style-type: none"> <li>a. Preparation and cooking of syrup(Candy)</li> <li>b. Stages of cooking syrup (Candy)</li> </ol>	<p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p><i>Method:</i> Questions and answers and doing assignments</p>	150'	<p>Individual assignment in group failure analysis of syrup cooking method (Candy)</p> <p>Writing quiz at the end of class</p>	<ol style="list-style-type: none"> <li>1. Gehring, Abigail. (2013). <i>Classic Candy</i>. New York: Skyhorse Publishing</li> <li>2. Hartel, Richard and Annakate. (2014). <i>Candy Bites The Science of Sweets</i>. New York: Springer</li> </ol>
8	<b>MID-TERM EXAM</b>					

9	Students can apply the technique of melting chocolate (Tempering)	The technique of melting chocolate (Tempering) in making cookies	<p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p><i>Method:</i> Questions and answers and doing assignments</p>	150'	<p>Individual assignments in groups applying the technique of melting chocolate for the manufacture of chocolate candy products</p> <p>Writing quiz at the end of class</p>	<ol style="list-style-type: none"> <li>1. Saulsbury, Camilla V. (2011). <i>The Ultimate Cake Mix Cookie Book: More 375 Delectable Cookie Recipes That Begin with a Box of Cake Mix</i></li> <li>2. Szewczyk, Jesse. (2021). <i>Cookies The New Classics</i>. New York: Clarkson Potter</li> </ol>
10	Students can analyze the failure of candy making techniques (crystalline and non-crystalline)	Failure factor of Candy making technique	<p><i>Asynchronous:</i> Self-study via spot.upi.edu</p> <p><i>Method:</i> Questions and answers and doing assignments</p>	150'	<p>Individual assignment in groups to analyze the failure factors of candy-making methods or techniques (crystalline and non-crystalline)</p> <p>Writing quiz at the end of class</p>	<ol style="list-style-type: none"> <li>1. Saulsbury, Camilla V. (2011). <i>The Ultimate Cake Mix Cookie Book: More 375 Delectable Cookie Recipes That Begin with a Box of Cake Mix</i></li> <li>2. Szewczyk, Jesse. (2021). <i>Cookies The New</i></li> </ol>

						<i>Classics</i> . New York: Clarkson Potter
<b>11</b>	Students can explain crystalline candy methods and techniques  Students can explain the methods and techniques of non-crystalline candy	Crystal candy making technique <i>a. fondant</i> <i>b. fudge</i> <i>c. penocha</i> <i>d. pralines</i> <i>e. divinity</i>  Non-crystalline candy making technique <i>a. toffee</i> <i>b. peanut brittle</i> <i>c. lolypop</i> <i>d. caramels dan marshmallow</i>	<i>Synchronous:</i> Conduct online lectures via <i>zoom meeting</i>  <i>Asynchronous:</i> Self-study via spot.upi.edu  <i>Method:</i> Questions and answers and doing assignments	150'	Classifying cookies according to the manufacturing technique  Oral quiz at the end of class	1. Saulsbury, Camilla V. (2011). <i>The Ultimate Cake Mix Cookie Book: More 375 Delectable Cookie Recipes That Begin with a Box of Cake Mix</i> 2. Szewczyk, Jesse. (2021). <i>Cookies The New Classics</i> . New York: Clarkson Potter
<b>12</b>	Students can analyze the technique of making cookies	Cookies making technique <i>a. Bar cookies</i>  <i>b. Molded cookies</i>	<i>Synchronous:</i> Conduct online lectures via zoom meeting  <i>Asynchronous:</i> Self-study via spot.upi.edu  <i>Method:</i>	150'	Individual assignments in groups to analyze cookies according to the manufacturing technique	1. Saulsbury, Camilla V. (2011). <i>The Ultimate Cake Mix Cookie Book: More 375 Delectable Cookie Recipes That Begin with</i>

			Questions and answers and doing assignments		Writing quiz at the end of class	<i>a Box of Cake Mix</i> 2. Szewczyk, Jesse. (2021). <i>Cookies The New Classics</i> . New York: Clarkson Potter
<b>13</b>	Students can analyze the technique of making cookies	Cookies making technique <i>a. ice cookies</i> <i>b. Spread cookies</i>	<i>Synchronous:</i> Conduct online lectures via zoom meeting  <i>Asynchronous:</i> Self-study via spot.upi.edu  <i>Method:</i> Questions and answers and doing assignments	150'	Individual assignments in groups to analyze cookies according to the manufacturing technique  Writing quiz at the end of class	Szewczyk, Jesse. (2021). <i>Cookies The New Classics</i> . New York: Clarkson Potter
<b>14</b>	Students can analyze Cookies and candy packaging	1. Packing cookies a. Jars b. Parcel  2. Label members a. <i>Printing</i> b. Sticker	<i>Synchronous:</i> Conduct online lectures via zoom meeting  <i>Asynchronous:</i> Self-study via spot.upi.edu  <i>Method:</i>	150'	Cookies clippings depicting the packaging and labeling of cookies  Writing quiz at the end of class	Szewczyk, Jesse. (2021). <i>Cookies The New Classics</i> . New York: Clarkson Potter

			Questions and answers and doing assignments			
<b>15</b>	Students can Reflect and review the course Cookies and Candy	Reflection of Cookies and Candy lecture material	<i>Synchronous:</i> Conduct online lectures via zoom meeting  Method: Discussion	150'	Lecture module review	-
<b>16</b>	<b><i>SEMESTER FINAL EXAM</i></b>					

## 6. References

3. America's Test Kitchen. (2017). *The Perfect Cookie*. America: America's Test Kitchen
4. Better Homes and Garden. (2014). *The Ultimate Cookie Book*. New York: Houghton Mifflin Harcourt
5. Cendawati. (2019). *Cookies Hits ala Ny. Liem*. Jakarta: Gramedia Pustaka Utama.
6. Gehring, Abigail. (2013). *Classic Candy*. New York: Skyhorse Publishing
7. Hartel, Richard and Annakate. (2014). *Candy Bites The Science of Sweets*. New York: Springer
8. Nimpuno, Diah. (2013). *Easy Cookies*. Gramedia Pustaka Utama. Jakarta
9. Saulsbury, Camilla V. (2011). *The Ultimate Cake Mix Cookie Book: More 375 Delectable Cookie Recipes That Begin with a Box of Cake Mix*.
10. Szewczyk, Jesse. (2021). *Cookies The New Classics*. New York: Clarkson Potter