# **SEMESTER LESSON PLAN (RPS)**

# CAKE, GATEAUX, AND TORTE (BG 424)



## Lecturer: Dra. Sudewi Yogha, M.Si Dr. Hj. Sri Subekti, M.Pd Asep Maosul, M.Pd

CULINARY EDUCATION STUDY PROGRAM
DEPARTMENT OF FAMILY WELFARE EDUCATION
FACULTY OF TECHNOLOGY AND VOCATIONAL EDUCATION
UNIVERSITAS PENDIDIKAN INDONESIA
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		Program							
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### SEMESTER LESSON PLAN (RPS)

1. Course Identity

Name of Study Program : Culinary Education

Name of Course : Cake, Gateaux, and Torten

Code of Course : BG 424

Group of Course : Optional Culinary Subject (MKKPPS)

SKS weight : 3 SKS (Semester Credit Unit)

Level : S1
Semester : Odd
Prerequisite : -

Status (mandatory/optional) : Mandatory

Lecturer name and code : Dra. Sudewi Yogha, M.Si ( 0972 )

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2. Course Description

This course is an Optional Culinary Subject (MKKPPS) for undergraduate students of the Culinary Education Study Program specializing in patisserie, after attending this course students are expected to understand the concepts of Cake, Gateaux, Torten (Definition, Purpose Terms, Functions), ingredients, functions of ingredients, and equipment which is used in the manufacture of Cake, Gateaux, and Torten. The method of making Cake, Gateaux, Torten is based on the classification of Cake, Gateaux, Torten dough. Techniques for forming Cake, Gateaux, Torten, Finishing Touch and packaging techniques for Cake, Gateaux, Torten. Lecture activities use an expository and inquiry approach in the form of lectures, discussions, daily assignments, and practicums related to the problems discussed in accordance with the progress in the field. The student mastery stage is evaluated through attendance, assignments, practicums, Practicum Exams, Mid-Semester Exams (UTS), and Final Exam (UAS).

#### 3. Outcomes of 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
- P4 Proficient in the theoretical concepts of Culinary in the area of Culinary expertise
- 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 their area of expertise.
- KK4 Can apply various food processing in accordance with food processing principles

#### 2. Course Learning Outcomes (CLO)

	M1	Understand Lecture Overview.
	M2	Understand the basic concepts of cake, gateaux, and torten (definition, terms, and history of cake, gateaux, and torten).
	M3	Understand the classification of cake, gateaux, and torten products and the types of cake, gateaux, and torten products.
	M4	Apply the method of making cake products, gateaux, torten and the function of ingredients, tools in the manufacture of
		cake, gateaux, and torten products.
	M5	Analyze the failure and success factors of cake, gateaux, and torten products and the calculation of cake, gateaux, torten
		products.
	M6	Evaluate various cake, gateaux, and torten products
	M7	Forming techniques, finishing touch, and packaging techniques of cake, gateaux, and torten.
	M8	Students can imitate the practice of cake, gateaux, and torten.
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# 3. Description of Learning Plan

Meetin g	Sub-CLO (Course Learning Outcomes Indicators)	Study Modules	Learning Format	Time	Assignment and Evaluation	References
1	Sub-CLO:	a. Lecture Syllabus	Learning	150	Oral quiz at the end	• Gisslen, 2013.
	Understand Bakery Course Overview. (S9, P1, P6)  • Indicators  1. Students can explain the	<ul> <li>b. Purpose and scope of study</li> <li>c. Lecture reference books</li> <li>d. Lecture rules and procedures</li> <li>e. Lecture assignments</li> </ul>	format: Synchronous: Virtual meeting via zoom Asynchronous: Self-study via spot.upi.edu	minutes	of class	Professional  Baking. John  Wiley & Sons,  Inc., Hoboken,  New Jersey.

	course syllabus.	f. Course Exam	Method:			•	Larousse. (2020).
	(C1)		Listening to				Larousse
	2. Students can		lectures from				
	understand the		lecturers, asking				Patisserie and
	purpose and scope of		questions, doing				Baking. Octopus
	scope of lectures. (C2)		assignments, and discussing				Http://ppg.spada.r
	3. Students can		discussing				
	explain the						istekdikti.go.id
	reference books					•	Rock, Gordon.
	used.						,
	(C3)						(2020). The
	4. Students can						Professional
	apply the rules						Pastry Chef
	and procedures						
	of lectures.					•	TriatmajaRaharja,
	5. Students can						2016. Dasar
	carry out coursework.						
	(C3)						Pastry. NSC Press
	6. Students can						Politeknik. NSC
	Solve course						Surabaya
	exams. (C4)						Suruouyu
2	Sub-CLO:	1. Definition of cake,	Learning	150	Seeking some	•	Gisslen, 2013.
	Students can understand	gateaux, and	format:	minutes	modules about basic		Professional
	the basic concepts of	torten.	Synchronous:		cake, gateaux, and		riolessionai
	cake, gateaux, and	2. The history of	Virtual meeting		torten and make		Baking. John
	torten. (definitions,	cake, gateaux, and	via zoom		power point about		Wiley & Sons,
	terms, and history of	torten.			cake, gateaux, and		
					torten		

cake, gateaux, and	3.	The terminologies	Asynchronous:			Inc., Hoboken,
torten.).		of cake, gateaux,	Self-study via	Evaluation of the		Novy Jorgan
(S9, P4, P6, KU2)		and torten.	spot.upi.edu	oral quiz at the end		New Jersey.
	4.	Functions of cake,		of the lecture	•	Larousse. (2020).
• Indicators		gateaux, and torten	Method:			Larousse
1. Students can	5.	1 '	Listening to			
explain the		gateaux, and torten	lectures from			Patisserie and
description of			lecturers, asking			Baking. Octopus
cake, gateaux, and			questions, doing		_	-
torten. (C1) 2. Students can			assignments, and discussing for		•	Http://ppg.spada.r
explain the			completing			istekdikti.go.id
history of cake,			assignments		•	Rock, Gordon.
gateaux, and						,
torten. (C1)						(2020). The
3. Students can						Professional
Identify the						Pastry Chef
terminologies of						
cake, gateaux, and					•	TriatmajaRaharja,
torten. (C1)						2016. Dasar
4. Students can explain the						Doctory NCC Duese
function of cake,						Pastry. NSC Press
gateaux, and						Politeknik. NSC
torten products.						Surabaya
(C2)						Sarabaya
5. Students can						
apply the						
principles of cake,						
gateaux, and						

	torten products. (C3)					
3	Sub-CLO: Students can understand the classification of cake, gateaux, and torten products. Including the types of cake, gateaux, and torten products. (S9, P4, P6, KK1)  • Indicators  1. Students can describe the classification of cake, gateaux, and torten products. (C2)  2. Students can describe the types of cake, gateaux, and torten products. (C2)  3. Students can explain the characteristics of cake, gateaux, and torten products. (C2)	1. Classification of cake, gateaux, and torten products:  - Pound Method - All in method - Sugar batter method (creamy method) 2. Types of cake, gateaux, and torten products - Butter Type Cake - Sponge Cake - Foam Type Cake - Rich Cake  - Rich Cake  3. Characteristics of cake, gateaux, and torten - Criteria for a good cake - Criteria of a good gateaux - Criteria of a good torrent	Learning format: Synchronous: Virtual meeting via zoom Asynchronous: Self-study via spot.upi.edu  Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing	150 minutes	Perform product analysis of cake, gateaux, and torten products in various bakery and pastry places in Bandung, then make reports for presentation	Gisslen, 2013.  Professional  Baking. John  Wiley & Sons,  Inc., Hoboken,  New Jersey.  Larousse. (2020).  Larousse  Patisserie and  Baking. Octopus  Http://ppg.spada.r  istekdikti.go.id  Rock, Gordon. (2020). The  Professional  Pastry Chef  TriatmajaRaharja, 2016. Dasar  Pastry. NSC Press

								Politeknik. NSC
								Surabaya
4	Sub-CLO: Students can apply the method of making cake, gateaux, and torten products and the function of ingredients, tools in the manufacture of cake, gateaux, and torten products. (P4,P6,KU2, KU3,KK1).  Indicators  1. Students can describe the ingredients of cake, gateaux, and torten products. (C2)  2. Students can explain the tools used in cake, gateaux, and torten products. 3. Students can classify the function of cake,	<ol> <li>Equipment and ingredients for cake, gateaux, and torten product preparation</li> <li>Cake, gateaux and torten product processing equipment and ingredients</li> <li>Equipment and ingredients for serving cake, gateaux, and torten products</li> <li>The function of tools and ingredients in the manufacture of cake, gateaux, and torten products is in accordance with the classification</li> </ol>	Learning format: Synchronous: Virtual meeting via zoom Asynchronous: Self-study via spot.upi.edu  Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing	150 minutes	•	Analyze the method of making cake, gateaux, and torten products Make a list of tools and ingredients based on the grouping of preparation, processing, and presentation tools in cake, gateaux, and torten products, complete with images from various papers. Make a paper report for presentation	•	Gisslen, 2013. Professional Baking. John Wiley & Sons, Inc., Hoboken, New Jersey. Larousse. (2020). Larousse Patisserie and Baking. Octopus Http://ppg.spada.r istekdikti.go.id Rock, Gordon. (2020). The Professional Pastry Chef TriatmajaRaharja, 2016. Dasar

gateaux, and torten		Pastry. NSC Press
product ingredients. (C3)  4. Students can determine the function of tools in cake, gateaux, and torten products. (C3)  5. Students can describe the method of making cake, gateaux, and torten products.	5. Method of making cake, gateaux, and torten products  Method 1  - Creaming method  - Two-stage method  - Sponge or foam type method	Politeknik. NSC Surabaya
6. (C2)	Method 2 - Conventional method of mixing - Muffins method of mixing - Easy mix on one bowl method of mixing	

		- Dough butter method of mixing				
5	Sub-CLO: Students can analyze the failure and success factors of making cake, gateaux, and torten products, as well as calculating cake, gateaux, and torten products.  (P1, P4,P6, KU2, KK8)  Indicators  Students can analyze failure factors in the manufacture of cake, gateaux, and torten products.  (C4)  Students can find success factors in cake, gateaux,	<ol> <li>The failure factor of cake, gateaux, and torten products</li> <li>Success factors for cake, gateaux, and torten products</li> <li>Packaging for cake, gateaux, and torten products</li> <li>Calculation of the selling price of each cake, gateaux, and torten product.         <ul> <li>Selling price</li> <li>Cost of goods sold</li> <li>Profit price</li> </ul> </li> </ol>	Learning format: Synchronous: Virtual meeting via zoom Asynchronous: Self-study via spot.upi.edu  Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing	150 minutes	Analyze the failure factors in making cake, gateaux, and torten, then make a report for presentation	Gisslen, 2013.  Professional  Baking. John  Wiley & Sons, Inc., Hoboken, New Jersey.  Larousse. (2020).  Larousse  Patisserie and  Baking. Octopus  Http://ppg.spada.r  istekdikti.go.id  Rock, Gordon. (2020). The  Professional  Pastry Chef  TriatmajaRaharja, 2016. Dasar

each gateaux, torten pro	can the price of cake, and oduct.				Pastry. NSC Press Politeknik. NSC Surabaya
7 Sub-CLO: Students can various cake, and torten prod ( KU2, KK1, K • Indicators  1. Students compare gateaux, an products. 2. Students c reports o gateaux, an products	gateaux, gateaux and torter gate	format:	150 minutes	-	<ul> <li>Gisslen, 2013.         Professional         Baking. John         Wiley &amp; Sons,         Inc., Hoboken,         New Jersey.     </li> <li>Larousse. (2020).         Larousse         Patisserie and         Baking. Octopus     </li> <li>Http://ppg.spada.r</li> <li>istekdikti.go.id</li> <li>Rock, Gordon.</li> <li>(2020). The</li> </ul>

						Professional Pastry Chef TriatmajaRaharja, 2016. Dasar Pastry. NSC Press Politeknik. NSC Surabaya
8	Sub CLO:	Practice verious types	MID-TERM EX	<b>AM</b> 150	Maka a practica	Gisslan 2012
9	Sub-CLO: Students can imitate the practice of butter type cake. (P4,P6,KU2, KU3,KK1, KK8).  • Indicators:  1. Students can design job sheet plans in the practice of butter-type cake (P2)  2. Students can identify recipes for butter-type cake practice (P2)	Practice various types of butter-type cake products including: - Banana cake - Crumbel cake - English fruit cake - Peanut Marble Cake - Upside down cake	Learning format: Synchronous: Virtual meeting via zoom  Asynchronous: Independent practicum at home  - Method: Listening to lectures from lecturers, asking questions, doing	minutes	<ul> <li>Make a practice plan.</li> <li>Product practice</li> <li>Make a report</li> <li>Presentation of practice results</li> <li>Make product photos and in frames</li> </ul>	<ul> <li>Gisslen, 2013.</li> <li>Professional</li> <li>Baking. John</li> <li>Wiley &amp; Sons,</li> <li>Inc., Hoboken,</li> <li>New Jersey.</li> <li>Larousse. (2020).</li> <li>Larousse</li> <li>Patisserie and</li> <li>Baking. Octopus</li> <li>Http://ppg.spada.r</li> <li>istekdikti.go.id</li> </ul>

	3. Students can		assignments,			-	Rock, C	Gordon.
	practice various		and discussing				,	TEI.
	types of butter-		C				(2020).	The
	type cake						Profession	al
	products (P2)						D	
	4. Students can						Pastry Che	j
	demonstrate					-	TriatmajaR	Raharja,
	butter-type cake						2016.	Dasar
	products.(P2)							
	5. Students can						Pastry. NS	C Press
	explain the						Politeknik.	NSC
	presentation of							1,50
	each butter-type						Surabaya	
	cake product							
	practiced. (P4)							
	6. Students can							
	listen to							
	evaluations							
	about various							
	butter-type cake products							
	products practiced. (P4)							
10	Sub-CLO:	Practice various types	Learning	150	- Make a practice	_	Gisslen,	2013.
	Students can imitate the	of Sponge cake	format:	minutes	plan.		,	
	practice of Sponge cake.	products including:	Synchronous:		- Product practice		Professiona	al
	(P4,P6,KU2,	- Sponge roll	Virtual meeting		- Make a report		Baking.	John
	KU3,KK1, KK8).	(Switzerland roll)	via zoom		- Presentation of		· ·	
	, , ,	- Brownies			practice results		Wiley &	Sons,
	<b>Indicators:</b>	- Cupcakes	Asynchronous:		•			
			Independent					

1. Students can	practicum at	- Make product	Inc., Hoboken,
design job sheet	home	photos and in	New Jersey.
planning in		frames	new Jersey.
Sponge cake	- Method:		- Larousse. (2020).
practice. (P2)	Listening to		Larousse
2. Students can	lectures from		
identify recipes	lecturers,		Patisserie and
for Sponge cake	asking		Baking. Octopus
practice. (P2)	questions,		
3. Students can	doing		- <u>Http://ppg.spada.r</u>
practice various	assignments,		istekdikti.go.id
types of sponge	and discussing		
cake products. (P2)			- Rock, Gordon.
4. Students can			(2020). The
demonstrate			Professional
Sponge cake			
products.(P2)			Pastry Chef
5. Students can			- TriatmajaRaharja,
explain the			
presentation of			2016. Dasar
each Sponge			Pastry. NSC Press
cake product			Politeknik. NSC
practiced. (P4)			FUILLERIIK. INSC
6. Students can			Surabaya
listen to			
evaluations			
about various			
Sponge cake			

	products practiced. (P4)				
11 - 12	Sub-CLO: Students can imitate the practice of foam type cake. (P4,P6,KU2, KU3,KK1, KK8).  Indicators:  1. Students can design job sheet plans in the practice of foam-type cake (P2)  2. Students can identify recipes for foam- type cake practice (P2)  3. Students can practice various types of foam-type cake products (P2)  4. Students can demonstrate	Practice various types of foam-type cake products including - Chiffon Cake - Angel Food Cake	Learning format: Synchronous: Virtual meeting via zoom  Asynchronous: Independent practicum at home  - Method: Listening to lectures from lecturers, asking questions, doing assignments, and discussing	<ul> <li>Make a practice plan.</li> <li>Product practice</li> <li>Make a report</li> <li>Presentation of practice results</li> <li>Make product photos and in frames</li> </ul>	<ul> <li>Gisslen, 2013.</li> <li>Professional</li> <li>Baking. John</li> <li>Wiley &amp; Sons,</li> <li>Inc., Hoboken,</li> <li>New Jersey.</li> <li>Larousse. (2020).</li> <li>Larousse</li> <li>Patisserie and</li> <li>Baking. Octopus</li> <li>Http://ppg.spada.r</li> <li>istekdikti.go.id</li> <li>Rock, Gordon.</li> <li>(2020). The</li> <li>Professional</li> <li>Pastry Chef</li> <li>TriatmajaRaharja,</li> <li>2016. Dasar</li> </ul>

foam-type cake					Pastry. NSC Press
products. (P2)					
5. Students can					Politeknik. NSC
explain the					Surabaya
presentation of					
each foam-type					
cake product					
practiced. (P4)					
6. Students can					
listen to					
evaluations					
about various					
foam-type cake					
products					
practiced. (P4)					
13 - 14   <b>Sub-CLO</b> :	Practice various types	Learning	150	- Make a practice	- Gisslen, 2013.
Students can imitate the	of rich cake products	format:	minutes	plan.	Professional
practice of rich cake.	including:	Synchronous:		- Product practice	D 11 T 1
(P4,P6,KU2,	- Lapis Legit	Virtual meeting		- Make a report	Baking. John
KU3,KK1, KK8).	- Lapis Surabaya	via zoom		- Presentation of	Wiley & Sons,
T. P. A	- Moskovis	A		practice results	Tue Helesleen
Indicators:  1. Students can	14105100 415	Asynchronous: Independent		- Make product photos and in	Inc., Hoboken,
		-		frames	New Jersey.
design job sheet planning in rich		practicum at home		names	- Larousse. (2020).
cake practice		HOME			- Larousse. (2020).
(P2)		- Method:			Larousse
2. Students can		Listening to			Patisserie and
identify recipes		lectures from			
		lecturers,			Baking. Octopus

for rich cake		asking			- Http	o://ppg.sp	pada.r
practice (P2) 3. Students can		questions, doing			iste	kdikti.go	.id
practice various		assignments,			- Roc	k. Go	ordon.
types of rich		and discussing				,	
cake products					(202	20).	The
(P2)					Pro	fessional	!
4. Students can					Pas	try Chef	
demonstrate rich							
cake products.					- Tria	ıtmajaRa	harja,
(P2) 5. Students can					201	6.	Dasar
5. Students can explain the					Paci	try. NSC	Press
presentation of							
each rich cake					Poli	teknik.	NSC
product					Sur	abaya	
practiced. (P4)						•	
6. Students can							
listen to							
evaluations							
about various							
rich cake products							
products practiced. (P4)							
1	Practice various types	Learning	150	- Make a practice	- Giss	slen,	2013.
Students can imitate the	of gateaux and torrent	format:	minutes	plan.		ŕ	
practice of gateaux and	products according to	Synchronous:		- Product practice	Pro	fessional	
torrent. (P4,P6,KU2,	the specified theme	Virtual meeting		- Make a report	Bak	ing.	John
KU3,KK1, KK8).	the specified theme	via zoom		- Presentation of practice results	Wil	ey &	Sons,

Indicators:	Asynchronous:	- Make product	Inc., Hoboken,
1. Students can	Independent	photos and in	New Jersey.
design job sheet	practicum at	frames	New Jersey.
planning in	home		- Larousse. (2020).
gateaux and			Larousse
torten practice	- Method:		
(P2)	Listening to		Patisserie and
2. Students can	lectures from		Baking. Octopus
identify recipes	lecturers, asking		Uttn://nna snada r
for gateaux and torten practice	questions,		- <u>Http://ppg.spada.r</u>
(P2)	doing		<u>istekdikti.go.id</u>
3. Students can	assignments,		- Rock, Gordon.
practice various	and discussing		·
types of gateaux			(2020). The
and torrent			Professional
products (P2)			Pastry Chef
4. Students can			
demonstrate			- TriatmajaRaharja,
gateaux and			2016. Basic of
torten products.			Doctory NSC Droce
(P2) 5. Students can			Pastry. NSC Press
explain the			Polytechnic. NSC
presentation of			Surabaya
each gateaux			Saraouja
and torten			
products			
practiced. (P4)			

	6. Students can					
	listen to					
	evaluations					
	about various					
	gateaux and					
	torten products					
	practiced. (P4)					
16						
	SEMESTER FINAL EXAM					

#### 4. References

- Gisslen, 2013. Professional Baking. John Wiley & Sons, Inc., Hoboken, New Jersey.
- Larousse. (2020). Larousse Patisserie and Baking. Octopus
- Rock, Gordon. (2020). The Professional Pastry Chef.
- TriatmajaRaharja, 2016. Basic of Pastry. NSC Press Polytechnic. NSC Surabaya.
- 5. Appendix-1 Teaching Modules and Practical Modules
- 6. Appendix-2 Evaluation Instrument