



SEMESTER LESSON PLAN (RPS)

Doc. No. : FPTK-UPI-SAP-E0751-53

Revision : 01

CATERING SERVICE MANAGEMENT

Date: 27 Oct 2021

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Lecturer:

Dra. Hj. Tati Setiawati, M.Pd MM

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

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Chairwoman of Culinary Education Study Program

SEMESTER LESSON PLAN (RPS)**1. Course Identity**

Study Program Name : Culinary Arts Education
Name of Course : Catering Service Management
Code of Course : BG 436
Group of Course : **Optional Culinary Subject (MKKPPS)**
SKS weight : 2 SKS
Level : S-1
Semester : Odd
Prerequisite : -
Status : Optional - Catering Specialization Packages
Lecturer name and code : Dra. Hj. Tati Setiawati, M.Pd MM

2. Course Description

This is an optional course in the Catering Service specialization package in the S-1 program. Students who have completed this course are expected to have knowledge, experience, and pioneer a diet food business, make a business plan in the business field relevant to the student's potential needed by consumers, and make a written report on the results. This lecture discusses business elements, types of business activities, business management, a catering business business plan including: business identity, vision and mission, business profile, business organization, production system, service system, marketing system, SWOT analysis and management practices. food by accepting orders for heavy meals, side dishes, snacks and drinks.

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



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- 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 their area of expertise.
- KK Can apply Information and Communication Technology as well as Literacy in Planning, Implementation, and Evaluation of Culinary Learning Outcomes
- 2 Can conduct quantitative and qualitative research in the area of Culinary Education

KK
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4. Course Learning Outcomes (CLO)

- M1 Can understand concepts and scientific development in Catering Service Management as learning in Catering education
- M2 Can understand management principles in catering activities
- M3 Can apply management principles in catering activities
- M4 Can apply food management for institutions in food processing
- M5 Can conduct basic research studies in the science of culinary education and develop the creativity of research results into innovative works

5. Description of Learning Plan

Meeting day	Sub-CLO/Learning Indicators	Modules Study Modules/Teaching Modules	Approach/Method of Learning	Time	Evaluation	References
1-3	<p>Sub-CLO: Design ideas and design a catering service business management proposal for the middle market segment.</p> <p>Indicators: 1. Students explore ideas and make</p>	<p>Catering Management proposal:</p> <ul style="list-style-type: none"> ● Business Type Plan ● Menu Plan ● Layout Plan ● Production process plan 	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p> <p><i>Method:</i></p>	100'	Assignment of making a business plan	<p>USAID. (2020). Modul Jadi Pengusaha Mandiri #JAPRI. Jakarta : USAID JAPRI International Institute of Education (IIE)</p>



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	<p>proposals for catering business designs for the upper middle market share.</p> <p>2. Students determine the design of a catering business for the upper middle market share.</p> <p>3. Students can make a business plan.</p>	<ul style="list-style-type: none"> ● Service system plan ● Marketing plan ● Financial Management plan ● Plans of organizational structure and job description ● Company administration plan. ● Company development evaluation and monitoring plan 	<p>Q&A, and doing assignments</p>			
<p>4-12</p>	<p>Sub-CLO: Practice production and financial projections in managing the catering business for the middle and upper market share.</p>	<p>Sub-topics Students manage production and financial projections in managing a catering business including business</p>	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu Discussion forums (group discussion)</p>	<p>100'</p>	<p>Results of the catering service product video</p>	<p>Widyasstuti, N and Pramono, A. (2014) <i>Manajemen Jasa Boga</i>. Yogyakarta : Graha Ilmu</p> <p>Ari Fidiati WS, <i>Catering Management</i>, 1988, P&K Dikti Jakarta.</p>



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	<p>Indicators:</p> <ol style="list-style-type: none"> 1. Students can create a catering service business product for the family and individual market share. 2. Students can manage a catering business for the family and individual market share. 3. Students can practice catering business management marketing for the family and individual market share. 	<p>products: food, beverages, and family services</p>	<p><i>Method:</i> Practice Experiment</p>			
13-15	<p>Sub-CLO: Present reports on learning outcomes of independent catering business management.</p> <p>Indicators:</p>	<p>Present practicum group report on independent catering service business management.</p>	<p><i>Synchronous:</i> Meeting via zoom meeting</p> <p><i>Asynchronous:</i> Self study via spot.upi.edu</p>	100'	Present results and practical reports	Practical Report



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	<ol style="list-style-type: none"> 1. Students can make reports on learning outcomes of independent catering business management. 2. Students can present the learning outcomes of independent catering business management. 		<p>Discussion forums (group discussion) <i>Method:</i> Q&A, and doing assignments</p>			
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6. Main References:

1. Setiawan, Heri. (2020). *Manajemen Industri Kreatif*. Sidoarjo: PT Berkat Mukmin Mandiri;
2. Bessant, John and Joe. (2015). *Innovation and Entrepreneurship 3rd Edition*. Wiley.
3. Widiasstuti, N and Pramono, A. (2014) *Catering Management* Yogyakarta : Graha Ilmu
4. Scanlon, Nancy. (2012). *Catering Management*. Wiley.

References:

1. Rinawati, Wika, and Prihastuti. (2020). *Food and Beverage Service Management*. Yogyakarta: UNY Press
2. Indani and Laili. (2018). *Management of Catering Business Edition III*. Aceh: Syiah Kuala University Press
3. Hastuti, Puji, et al (2020). *Entrepreneurship and SMEs*. Yayasan Kita Menulis