



**Universitas Negeri Surabaya
Faculty of Engineering
, Undergraduate Culinary Education Study Program**

Document Code

SEMESTER LEARNING PLAN

Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date
Dishes	8321102143	Scientific and Skills Courses	T=2	P=0	ECTS=3.18	2	June 13, 2022
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator	
	Makanan Western		Dra. Lucia Tri Pangesthi, M.Pd.			Dr. Hj. Sri Handajani, S.Pd., M.Kes.	

Learning model	Project Based Learning
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Program Learning Outcomes (PLO)	PLO study program which is charged to the course
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PLO-8	Able to create works in the field of culinary arts based on local wisdom with an entrepreneurial outlook
PLO-11	Able to understand scientific concepts in the field of culinary arts

Program Objectives (PO)	
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PO - 1	Able to understand the concept of dining etiquette, the need to set the table, arranging the dining table, techniques and models of food service and room service, and banquets that are oriented towards standard operating procedures intelligently and independently by referring to learning objectives and utilizing learning resources
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PO - 2	Able to prepare menus, plan cutlery, set dining tables and serve food and drinks based on set menus for various occasions that refer to standard operational procedures for the catering industry intelligently, responsibly, independently or working in teams, honestly and caringly with reference to learning objectives and utilize learning resources.
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PO - 3	Have good morals, ethics and personality in studying the concept of cooking and its application in the production process of popular western menus in the food service industry, intelligently, honestly, communicatively, being responsible independently and working in a team for professional work/tasks in their field in accordance with procedures that are applied with confidence but still pay attention to other people's opinions and social sensitivities
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PLO-PO Matrix	
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	P.O	PLO-8	PLO-11
	PO-1		
	PO-2		
	PO-3		

PO Matrix at the end of each learning stage (Sub-PO)	
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	P.O	Week																
		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	
	PO-1																	
	PO-2																	
	PO-3																	

Short Course Description	In this course, students learn about the concept and application of setting a dining table according to the menu and service based on standard operating procedures for various banquet occasions in relation to the nation's culture that applies internationally. Material orientation includes: basic concepts of serving dishes, dining etiquette, serving requirements, setting the table, techniques and models of food and drink service, food and drink service in guest rooms (room service), and banquets. PBM is carried out using various forms of learning in the form of lectures, demonstrations, design, practice and using various learning methods in the form of group discussions, problem-based learning by applying a constructivist approach and group practice and ending with a competency test.
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References	Main :
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1. Goodman Jr, Raymond J.2002. F & B Service Management. Jakarta: Erlangga

References	Supporters:
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1. Faye, Kinder. Green, Nancy R.Harris, Natholin. 1984: Meals Management. New York: Mac Millan Publishing Co.
2. Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. Foundations of Food Preparation. New York:Macmillan Pub.Co.
3. Kazarian, Edward A. 1983. Foodservice Facilities Planning. New York: AVI Publishing, Inc.
4. Kleinsteuber, Asti. 1997. Table Manners. Jakarta: Primamedia Pustaka.
5. Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey & Sons
6. Lilicarp, Dennis R and Cousins, John A. 1990. Food and Beverage Service. London: Hodder and Stoughton
7. Pendit, I.N.R. 2004. Table Mannner Dinning Etiquette dan Etiket dalam Jamuan. Yogyakarta: Graha Ilmu
8. Strianese, Anthony J. 2002. Dining Room and Banquet Management. Singapore: ITP Co.
9. Suyono, R.P. 2004. Etiket Jamuan Makan dan Komunikasi. Jakarta: Grasindo.

Supporting lecturer Dra. Lucia Tri Pangesthi, M.Pd.

Week-	Final abilities of each learning stage (Sub-PO)	Evaluation		Help Learning, Learning methods, Student Assignments, [Estimated time]		Learning materials [References]	Assessment Weight (%)
		Indicator	Criteria & Form	Offline (offline)	Online (online)		
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
1	Able to describe the basic concepts of cooking	1.1.1. Describe the basic concepts of cooking 2.1.2. Explain the benefits of cooking 3.1.3. Identify aspects of cooking 4.1.4. Developing an organizational structure in the food service industry 5.1.5. Classifying the food service industry	Criteria: 1.Question no.1 has a weight of 10 if the answer is correct 2.Question no.2 has a weight of 50 if the answer is correct 3.Question no.3 has a weight of 40 if the answer is correct Form of Assessment : Participatory Activities, Tests	<ul style="list-style-type: none"> • Case study, Discussion in groups • Task 1: Analyze colors • Task-2: Identify the food service industry in Surabaya 3 X 50	Vinesa (Synchronous, Asynchronous) 3 x 50	Material: Basic concepts of cooking. Reference: Goodman Jr, Raymond J. 2002. F&B Service Management. Jakarta: Erlangga Material: organizational structure in the food service industry Reference: Faye, Kinder. Green, Nancy R. Harris, Natholin. 1984: Meals Management. New York: Mac Millan Publishing Co. Material: classification of the food service industry References: Lilicarp, Dennis R and Cousins, John A. 1990. Food and Beverage Service. London: Hodder and Stoughton	10%

2		<p>1.2.1 Explain the history of dining etiquette</p> <p>2.2.2 Define dining etiquette</p> <p>3.2.3 Develop eating procedures for formal and informal meals according to standard operating procedures</p> <p>4.2.4 Explain how to eat various dishes in the continental set menu</p>	<p>Criteria: Assessment rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	<ul style="list-style-type: none"> • Case study, Discussion in groups • Task-2: Analyze the 3 x 50 table manner video 	<p>Vinesa (Synchronous, Asynchronous) 3 x 50</p>	<p>Material: history of dining etiquette</p> <p>References: <i>Kleinsteuber, Asti. 1997. Table Manners. Jakarta: Primamedia Pustaka.</i></p> <hr/> <p>Material: eating procedures at formal and informal banquets according to standard operating procedures.</p> <p>Reference: <i>Kleinsteuber, Asti. 1997. Table Manners. Jakarta: Primamedia Pustaka.</i></p> <hr/> <p>Material: procedures for eating various dishes in a continental set menu</p> <p>Reference: <i>Suyono, RP 2004. Banquet and Communication Etiquette. Jakarta: Grasindo.</i></p>	5%
3	Able to apply dining etiquette at formal banquets	<p>1.3.1 Develop eating procedures for formal and informal meals according to standard operating procedures</p> <p>2.3.2 . Choose equipment for setting the dining table according to the breakfast menu and SOP provisions.</p> <p>3.3.3 . Arrange dishes on the right serving utensils.</p> <p>4.3.4 Set the table according to the set breakfast menu and SOP provisions.</p> <p>5.3.5 Apply dining etiquette according to SOP</p>	<p>Criteria: Performance assessment rubric</p> <p>Forms of Assessment : Participatory Activities, Project Results Assessment / Product Assessment, Practice / Performance, Tests</p>	<ul style="list-style-type: none"> • Laboratory Practice • Problem Based Learning, Discussion in groups • Task-3: Make a table manner portfolio report based on the 3 x 50 menu 	<p>Vinesa (Synchronous, Asynchronous) 3 x 50</p>	<p>Material: applying dining etiquette at formal banquets</p> <p>Reader: <i>Kleinsteuber, Asti. 1997. Table Manners. Jakarta: Primamedia Pustaka.</i></p> <hr/> <p>Material: applying dining etiquette at formal banquets</p> <p>Reference: <i>Pendit, INR 2004. Table Manner Dinning Etiquette and Etiquette at Banquets. Yogyakarta: Graha Ilmu</i></p> <hr/> <p>Material: applying dining etiquette at formal banquets</p> <p>Reference: <i>Suyono, RP 2004. Banquet Etiquette and Communication. Jakarta: Grasindo.</i></p>	10%

4	Able to identify culinary needs	<p>1.4.1 Identify culinary needs</p> <p>2.4.2 Explain the need for food preparation</p> <p>3.4.3 Explain the function of serving dishes</p>	<p>Criteria: Assessment rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	<ul style="list-style-type: none"> • Case study, Discussion in groups • Task-4: Identify tableware based on menu and Create 3 x 50 menu cards 	Vinesa (Synchronous, Asynchronous) 3 x 50	<p>Material: Identifying culinary needs</p> <p>References: <i>Goodman Jr, Raymond J. 2002. F&B Service Management. Jakarta: Erlangga</i></p> <hr/> <p>Material: Identifying food service needs</p> <p>Reference: <i>Kazarian, Edward A. 1983. Foodservice Facilities Planning. New York: AVI Publishing, Inc.</i></p> <hr/> <p>Material: Identifying culinary needs</p> <p>References: <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey & Sons</i></p> <hr/> <p>Material: Identifying food service needs</p> <p>References: <i>Lilicarp, Dennis R and Cousins, John A. 1990. Food and Beverage Service. London: Hodder and Stoughton</i></p> <hr/> <p>Material: Identifying dining needs</p> <p>Reference: <i>Strianese, Anthony J. 2002. Dining Room and Banquet Management. Singapore: ITP Co.</i></p>	5%
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5	Able to analyze the concept of setting a dining table according to the menu guided by standard operating procedures	<p>1.5.1 Define setting the dining table</p> <p>2.5. 2 Explain the guidelines for setting the dining table based on SOP</p> <p>3.5. 3 Draw a layout for the dining table according to the menu guided by the SOP</p> <p>4.5. 4 Explain the basic cover model for arranging a dining table</p> <p>5.5.5 Explain the procedures for setting the dining table based on SOP</p>	<p>Criteria: Assessment rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	<ul style="list-style-type: none"> • Case study • Discussion in groups • Task-5: Draw a layout for the dining table according to the set menu guided by SOP 3 x 50 	Vinesa (Synchronous, Asynchronous) 3 x 50	<p>Material: The concept of arranging the dining table according to the menu, guided by standard operating procedures. Reference: Goodman Jr, Raymond J. 2002. <i>F&B Service Management</i>. Jakarta: Erlangga</p> <p>Material: The concept of arranging the dining table according to the menu, guided by standard operational procedures. Reference: Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. <i>Foundations of Food Preparation</i>. New York: Macmillan Pub. Co.</p> <p>Material: The concept of setting the dining table according to the menu, guided by standard operating procedures. References: Kotschevar, H. Lendal, Withrow, Diane. 2007. <i>Management By Menu</i>. America: John Wilrey & Sons</p> <p>Material: The concept of arranging the dining table according to the menu, guided by standard operational procedures. Reference: Strianese, Anthony J. 2002. <i>Dining Room and Banquet Management</i>. Singapore: ITP Co.</p>	5%
6	Able to apply arranging the dining table according to the type of table set-up guided by standard operating procedures	<p>1.6.1 demonstrates arranging a table according to the type of table set-up</p> <p>2.6.2 Prepare the furniture</p> <p>3.6.3 Select equipment according to the type of table set-up</p> <p>4.6.4 Arrange</p>	<p>Criteria: Performance assessment rubric</p> <p>Forms of Assessment : Participatory Activities, Practice/Performance, Tests</p>	<ul style="list-style-type: none"> • Laboratory Practice • Problem Based Learning, Discussion in groups • Task-6: Make a portfolio report arranging tables according to the type of table set-up (2) 3 x 50 	Vinesa (Synchronous, Asynchronous) (2) 3 x 50	<p>Material: Applying arranging the dining table according to the type of table set-up guided by standard operating procedures. Reference: Goodman Jr, Raymond J. 2002. <i>F&B Service Management</i>. Jakarta:</p>	10%

the table according to the type of table set-up

Erlangga

Material: Applying arranging the dining table according to the type of table set-up guided by standard operating procedures.
Reference: Kazarian, Edward A. 1983. *Foodservice Facilities Planning*. New York: AVI Publishing, Inc.

Material: Applying arranging the dining table according to the type of table set-up guided by standard operating procedures.
References: Kleinsteuber, Asti. 1997. *Table Manners*. Jakarta: Primamedia Pustaka.

Material: Applying arranging the dining table according to the type of table set-up guided by standard operating procedures.
References: Kotschevar, H. Lendal, Withrow, Diane. 2007. *Management By Menu*. America: John Wilrey & Sons

Material: Applying arranging the dining table according to the type of table set-up guided by standard operating procedures.
References: Lilicarp, Dennis R and Cousins, John A. 1990. *Food and Beverage Service*. London: Hodder and Stoughton

Material: Applying arranging the dining table according to the type of table set-up guided by standard operating procedures.
Reference: Pendit, INR 2004. *Table Manner Dinning*

						<p><i>Etiquette and Etiquette at Banquets. Yogyakarta: Graha Ilmu</i></p> <p>Material: Applying arranging the dining table according to the type of table set-up guided by standard operating procedures. Reference: <i>Strianese, Anthony J. 2002. Dining Room and Banquet Management. Singapore: ITP Co.</i></p>	
7	Able to analyze food service models and techniques	<p>1.7.1 Explain the history of the service model</p> <p>2.7.2 Define food and beverage service models</p> <p>3.7.3 Classify food and beverage service models</p> <p>4.7.4 Identify the characteristics of food and beverage service models</p> <p>5.7.5 Develop food and beverage service procedures according to the menu and SOP provisions</p> <p>6.7.6 Analyze the advantages and disadvantages of food service models</p> <p>7.7.7 Define food and beverage service techniques</p> <p>8.7.8 Identify food service equipment</p> <p>9.7.9 Explain basic food and beverage service techniques</p> <p>10.7.10 Explain the requirements for food servers (waiters)</p>	<p>Criteria: Assessment rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	<ul style="list-style-type: none"> • Case study • Discussion in groups • Task-7: <p>1. Analyze food and beverage service model videos based on SOP</p> <p>2. Analyze food and beverage service videos based on waiter qualifications</p> <p>3 x 50</p>	Vinesa (Synchronous, Asynchronous) 3 x 50	<p>Material: Food service models and techniques References: <i>Goodman Jr, Raymond J. 2002. F&B Service Management. Jakarta: Erlangga</i></p> <p>Material: Food service models and techniques Bibliography: <i>Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. Foundations of Food Preparation. New York: Macmillan Pub. Co.</i></p> <p>Material: Food service models and techniques References: <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey & Sons</i></p> <p>Material: Food service models and techniques References: <i>Strianese, Anthony J. 2002. Dining Room and Banquet Management. Singapore: ITP Co.</i></p>	5%
8		Able to master meeting material 1 to 7	<p>Criteria: Midterm Exam Assessment Rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	Directly and independently 2 x 50	Vinesa (Synchronous, Asynchronous) 2 x 50	<p>Material: Meeting material 1 to 7 References: <i>Goodman Jr, Raymond J. 2002. F&B</i></p>	15%

Service
Management.
Jakarta:
Erlangga

Material:
Meeting
material 1 to 7
Reference:
*Faye, Kinder.
Green, Nancy
R. Harris,
Natholin. 1984:
Meals
Management.
New York: Mac
Millan
Publishing Co.*

Material:
Meeting
material 1 to 7
Bibliography:
*Jeanne Himich
Freeland,
Graves and
Peckham,
Gladys. 1987.
Foundations of
Food
Preparation.
New
York:Macmillan
Pub.Co.*

Material:
Meeting
material 1 to 7
References:
*Kazarian,
Edward A.
1983.
Foodservice
Facilities
Planning. New
York: AVI
Publishing, Inc.*

Material:
Meeting
material 1 to 7
References:
*Kleinstauber,
Asti. 1997.
Table Manners.
Jakarta:
Primamedia
Pustaka.*

Material:
Meeting
material 1 to 7
Bibliography:
*Kotschevar, H.
Lendal,
Withrow, Diane.
2007.
Management
By Menu.
America: John
Wilrey & Sons*

Material:
Meeting
material 1 to 7
References:
*Lilicarp, Dennis
R and Cousins,
John A. 1990.
Food and
Beverage
Service.
London: Hodder
and Stoughton*

Material:
Meeting
material 1 to 7
References:
*Pendit, INR
2004. Table
Manner
Dinning
Etiquette and
Etiquette at*

						<p>Banquets. Yogyakarta: Graha Ilmu</p> <hr/> <p>Material: Meeting material 1 to 7 References: <i>Pendit, INR 2004. Table Manner Dinning Etiquette and Etiquette at Banquets.</i> Yogyakarta: Graha Ilmu</p> <hr/> <p>Material: Meeting material 1 to 7 References: <i>Strianese, Anthony J. 2002. Dinning Room and Banquet Management.</i> Singapore: ITP Co.</p> <hr/> <p>Material: Meeting material 1 to 7 Reference: <i>Suyono, RP 2004. Banquet and Communication Etiquette.</i> Jakarta: Grasindo.</p>	
9	Able to analyze food and beverage service procedures (sequence of service) according to the menu, guided by standard operational procedures	<p>1.8.1. Define food and beverage service procedures (sequence of service)</p> <p>2.8.2. Identify food and beverage service procedures (sequence of service)</p> <p>3.8.3. Analyzing food and beverage service procedures (sequence of service)</p>	<p>Criteria: Assessment rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	<ul style="list-style-type: none"> • Case study • Discussion in groups • Task-8: Analyze video of food and beverage service procedures (sequence of service) Based on SOP 3 x 50 	Vinesa (Synchronous, Asynchronous) 3 x 50	<p>Material: Analyzing food and beverage service procedures (sequence of service) according to the menu, guided by standard operating procedures. Reference: <i>Goodman Jr, Raymond J. 2002. F&B Service Management.</i> Jakarta: Erlangga</p> <hr/> <p>Material: Analyze food and beverage service procedures (sequence of service) according to the menu, guided by standard operating procedures. Reference: <i>Faye, Kinder. Green, Nancy R. Harris, Natholin. 1984: Meals Management.</i> New York: Mac Millan Publishing Co.</p> <hr/> <p>Material: Analyzing food and beverage service procedures (sequence of service) according to the</p>	5%

						<p>menu, guided by standard operating procedures. References: <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey & Sons</i></p> <hr/> <p>Material: Analyzing food and beverage service procedures (sequence of service) according to the menu, guided by standard operating procedures. References: <i>Lilicarp, Dennis R and Cousins, John A. 1990. Food and Beverage Service. London: Hodder and Stoughton</i></p> <hr/> <p>Material: Analyzing food and beverage service procedures (sequence of service) according to the menu, guided by standard operating procedures. Reference: <i>Pendit, INR 2004. Table Manner Dinning Etiquette and Etiquette at Banquets. Yogyakarta: Graha Ilmu</i></p>	
10	Able to implement food and beverage service procedures (sequence of service) according to the menu, guided by standard operational procedures	<p>1.9.1 demonstrate food and beverage service procedures (sequence of service) according to the menu, guided by standard operating procedures</p> <p>2.9.2 Prepare the furniture</p> <p>3.9.3 Select food service equipment</p> <p>4.9.4 serve food and drinks (sequence of service) according to the menu guided by standard operating procedures</p>	<p>Criteria: Performance assessment rubric</p> <p>Forms of Assessment : Participatory Activities, Practice/Performance, Tests</p>	<ul style="list-style-type: none"> • Laboratory Practice • Problem Based Learning, Discussion in groups • Task-9: Create a portfolio report on food and beverage service procedures according to the set menu based on SOP (2) 3 x 50 	Vinesa (Synchronous, Asynchronous) (2) 3 x 50	<p>Material: Implementing food and beverage service procedures (sequence of service) according to the menu, guided by standard operating procedures. Reference: <i>Goodman Jr, Raymond J. 2002. F&B Service Management. Jakarta: Erlangga</i></p> <hr/> <p>Material: Implementing food and beverage service procedures (sequence of service) according to the menu, guided by standard operating procedures. Reference: <i>Kazarian,</i></p>	10%

Edward A.
1983.
*Foodservice
Facilities
Planning*. New
York: AVI
Publishing, Inc.

Material:
Implementing
food and
beverage
service
procedures
(sequence of
service)
according to the
menu, guided
by standard
operating
procedures.

Reader:
*Kleinsteuber,
Asti. 1997.
Table Manners.*
Jakarta:
Primamedia
Pustaka.

Material:
Implement food
and beverage
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References:
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Lendal,
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Management
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Reference:
*Lilicarp, Dennis
R and Cousins,
John A. 1990.
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Material:
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and beverage
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procedures.

Reference:
*Pendit, INR
2004. Table
Manner
Dinning
Etiquette and
Etiquette at
Banquets.
Yogyakarta:*

						<p><i>Graha Ilmu</i></p> <p>Material: Implementing food and beverage service procedures (sequence of service) according to the menu, guided by standard operating procedures.</p> <p>Reference: <i>Strianese, Anthony J. 2002. Dining Room and Banquet Management. Singapore: ITP</i></p>	
11	Able to apply arranging the dining table based on the breakfast menu, guided by standard operating procedures (SOP) for food and beverage service and eating etiquette that applies internationally	<p>1.10.1 Select equipment for setting the dining table according to the breakfast menu and SOP provisions</p> <p>2.10. 2 Arrange the dishes on the right serving utensils</p> <p>3.10. 3 Arrange the table according to the set breakfast menu and SOP provisions</p> <p>4.10. 4 Serve food and drinks according to the breakfast menu guided by the SOP</p>	<p>Criteria: Performance assessment rubric</p> <p>Forms of Assessment : Participatory Activities, Project Results Assessment / Product Assessment, Practice / Performance, Tests</p>	<ul style="list-style-type: none"> • Laboratory Practice • Problem Based Learning, Discussion in groups • Task-10: Make a practical portfolio report on setting the table for breakfast and serving food and drinks based on the breakfast menu (2) 3 x 50 	Vinesa (Synchronous, Asynchronous) (2) 3 x 50	<p>Co. Material: Applying arranging the dining table based on the breakfast menu, guided by standard operating procedures (SOP) for food and beverage service and eating etiquette that applies internationally.</p> <p>Reference: <i>Goodman Jr, Raymond J. 2002. F&B Service Management. Jakarta: Erlangga</i></p> <p>Material: Applying arranging the dining table based on the breakfast menu, guided by standard operating procedures (SOP) for food and beverage services and eating procedures that apply internationally.</p> <p>Reference: <i>Kazarian, Edward A. 1983. Foodservice Facilities Planning. New York: AVI Publishing, Inc.</i></p> <p>Material: Applying arranging the dining table based on the breakfast menu, guided by standard operating procedures (SOP) for food and beverage services and eating etiquette that applies internationally.</p> <p>Reference: <i>Kleinsteuber, Asti. 1997. Table Manners.</i></p>	10%

Jakarta:
Primamedia
Pustaka.

Material:
Applying
arranging the
dining table
based on the
breakfast menu,
guided by
standard
operating
procedures
(SOP) for food
and beverage
service and
eating etiquette
that applies
internationally.

References:
Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey & Sons

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Reference:
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internationally.

Reference:
Pendit, INR 2004. Table Manner Dinning Etiquette and Etiquette at Banquets. Yogyakarta: Graha Ilmu

Material:
Applying
arranging the
dining table
based on the
breakfast menu,
guided by
standard
operating
procedures
(SOP) for food
and beverage

						service and eating etiquette that applies internationally. Reference: <i>Strianese, Anthony J. 2002. Dining Room and Banquet Management. Singapore: ITP Co.</i>	
12	Able to arrange the dining table based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage services and eating etiquette that applies internationally	<p>1.11.1 Select equipment for setting the dining table according to the lunch menu and SOP provisions</p> <p>2.11.2 Arrange dishes on appropriate serving utensils</p> <p>3.11.3 Arrange the table according to the set lunch menu and SOP provisions</p> <p>4.11.4 Serve food and drinks according to the lunch menu guided by the SOP</p>	<p>Criteria: Performance assessment rubric</p> <p>Forms of Assessment : Participatory Activities, Practice/Performance, Tests</p>	<ul style="list-style-type: none"> • Laboratory Practice • Problem Based Learning, Discussion in groups • Task-11: Make a practical portfolio report on setting tables for lunch and serving food and drinks based on the lunch menu (2) 3 x 50 	Vinesa (Synchronous, Asynchronous) (2) 3 x 50	<p>Material: Applying arranging the dining table based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage services and eating etiquette that applies internationally. Reference: <i>Goodman Jr, Raymond J. 2002. F&B Service Management. Jakarta: Erlangga</i></p> <p>Material: apply arranging the dining table based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage services and eating etiquette that applies internationally. Reference: <i>Kazarian, Edward A. 1983. Foodservice Facilities Planning. New York: AVI Publishing, Inc.</i></p> <p>Material: apply arranging the dining table based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage services and internationally accepted dining etiquette. Reference: <i>Kleinsteuber, Asti. 1997. Table Manners. Jakarta: Primamedia Pustaka.</i></p> <p>Material: apply arranging the dining table based on the lunch menu in accordance with standard operating procedures</p>	10%

						<p>(SOP) for food and beverage service and internationally accepted dining etiquette. References: <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey & Sons</i></p> <p>Material: apply arranging the dining table based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage service and eating etiquette that applies internationally. Reference: <i>Lilicarp, Dennis R and Cousins, John A. 1990. Food and Beverage Service. London: Hodder and Stoughton</i></p> <p>Material: apply arranging the dining table based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage services and eating etiquette that applies internationally. Reference: <i>Pendit, INR 2004. Table Manner Dinning Etiquette and Etiquette at Banquets. Yogyakarta: Graha Ilmu</i></p> <p>Material: apply arranging the dining table based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage services and eating etiquette that applies internationally. Reference: <i>Strianese, Anthony J. 2002. Dining Room and Banquet Management. Singapore: ITP Co.</i></p>	
13	Able to set the dining table based on the dinner menu in accordance with	1.12. 1 Select equipment for setting the dining table	Criteria: Performance assessment rubric	<ul style="list-style-type: none"> • Laboratory Practice • Problem Based 	Vinesa (Synchronous, Asynchronous) (2) 3 x 50	Material: Applying arranging the dining table	10%

	<p>standard operating procedures (SOP) for food and beverage services and eating etiquette that applies internationally</p>	<p>according to the dinner menu and SOP provisions</p> <p>2.12. 2 Arrange the dishes on the right serving utensils</p> <p>3.12. 3 Arrange the table according to the set dinner menu and SOP provisions</p> <p>4.12.4 Serve food and drinks according to the lunch menu guided by the SOP</p>	<p>Forms of Assessment :</p> <p>Participatory Activities, Practice/Performance, Tests</p>	<p>Learning, Discussion in groups</p> <p>• Task-12: Make a practical portfolio report on setting tables for dinner and serving food and drinks based on the dinner menu (2) 3 x 50</p>		<p>based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage services and eating etiquette that applies internationally.</p> <p>Reference: <i>Goodman Jr, Raymond J. 2002. F&B Service Management. Jakarta: Erlangga</i></p> <hr/> <p>Material: apply arranging the dining table based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage services and eating etiquette that applies internationally.</p> <p>Reference: <i>Kazarian, Edward A. 1983. Foodservice Facilities Planning. New York: AVI Publishing, Inc.</i></p> <hr/> <p>Material: apply arranging the dining table based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage services and internationally accepted dining etiquette.</p> <p>Reference: <i>Kleinstauber, Asti. 1997. Table Manners. Jakarta: Primamedia Pustaka.</i></p> <hr/> <p>Material: apply arranging the dining table based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage service and internationally accepted dining etiquette.</p> <p>References: <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey & Sons</i></p> <hr/> <p>Material: apply</p>	
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						<p>arranging the dining table based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage service and eating etiquette that applies internationally. Reference: <i>Lilicarp, Dennis R and Cousins, John A. 1990. Food and Beverage Service. London: Hodder and Stoughton</i></p> <hr/> <p>Material: apply arranging the dining table based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage services and eating etiquette that applies internationally. Reference: <i>Pendit, INR 2004. Table Manner Dinning Etiquette and Etiquette at Banquets. Yogyakarta: Graha Ilmu</i></p> <hr/> <p>Material: apply arranging the dining table based on the lunch menu in accordance with standard operating procedures (SOP) for food and beverage services and eating etiquette that applies internationally. Reference: <i>Strianese, Anthony J. 2002. Dining Room and Banquet Management. Singapore: ITP Co.</i></p>
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14	Able to understand the concept of banquets for various occasions	<p>1.13. 1 Explain the meaning of a banquet</p> <p>2.13.2 Classify meals by nature</p> <p>3.13.3 Distinguish the characteristics of a meal</p> <p>4.13.4 Identify banquet equipment</p> <p>5.13.5 Explain the procedures for holding a banquet</p>	<p>Criteria: Assessment rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	<ul style="list-style-type: none"> • Case study, Discussion in groups • Task-13: Draft a banquet proposal with a specific theme that is formal or informal 3 x 50 	Vinesa (Synchronous, Asynchronous) 3 x 50	<p>Material: Banquet concepts for various occasions</p> <p>Reference: <i>Goodman Jr, Raymond J. 2002. F&B Service Management. Jakarta: Erlangga</i></p> <hr/> <p>Material: Banquet concepts for various occasions</p> <p>References: <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey & Sons</i></p> <hr/> <p>Material: Banquet concepts for various occasions</p> <p>Reference: <i>Lilicarp, Dennis R and Cousins, John A. 1990. Food and Beverage Service. London: Hodder and Stoughton</i></p> <hr/> <p>Material: Banquet concepts for various occasions</p> <p>Reference: <i>Strianese, Anthony J. 2002. Dining Room and Banquet Management. Singapore: ITP Co.</i></p>	10%
15	Able to analyze food and beverage service in guest rooms (room service)	<p>1.14.1 Explain the meaning of room service</p> <p>2.14.2 Describe the organizational structure of room service</p> <p>3.14.3 Identify room service equipment</p> <p>4.14.4 Develop room service work procedures based on SOP</p>	<p>Criteria: Performance assessment rubric</p> <p>Forms of Assessment : Participatory Activities, Practice/Performance, Tests</p>	<ul style="list-style-type: none"> • Case study • Discussion in groups • Assignment-14: Analyze video of service procedures in room service (2) 3 x 50 	Vinesa (Synchronous, Asynchronous) (2) 3 x 50	<p>Material: Food and beverage service in guest rooms (room service)</p> <p>Reference: <i>Goodman Jr, Raymond J. 2002. F&B Service Management. Jakarta: Erlangga</i></p> <hr/> <p>Material: Food and drink service in guest rooms (room service)</p> <p>References: <i>Faye, Kinder. Green, Nancy R. Harris, Natholin. 1984: Meals Management. New York: Mac Millan Publishing Co.</i></p> <hr/> <p>Material: Food and drink service in guest rooms (room service)</p>	10%

						<p>Reference: <i>Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. Foundations of Food Preparation. New York:Macmillan Pub.Co.</i></p> <p>Material: Food and beverage service in guest rooms (room service)</p> <p>Reference: <i>Kazarian, Edward A. 1983. Foodservice Facilities Planning. New York: AVI Publishing, Inc.</i></p> <p>Material: Food and beverage service in guest rooms (room service)</p> <p>References: <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey & Sons</i></p> <p>Material: Food and beverage service in guest rooms (room service)</p> <p>Reference: <i>Lilicarp, Dennis R and Cousins, John A. 1990. Food and Beverage Service. London: Hodder and Stoughton</i></p> <p>Material: Food and drink service in guest rooms (room service)</p> <p>Reference: <i>Strianese, Anthony J. 2002. Dining Room and Banquet Management. Singapore: ITP Co.</i></p>	
16	Able to understand all the material that has been studied from meetings 1 to 15	Able to master meeting material 1 to 15	<p>Criteria: Final Semester Exam Assessment Rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	Directly and independently 2 x 50	Vinesa (Synchronous, Asynchronous) 2 x 50	<p>Material: Meeting material 1 to 15</p> <p>References: <i>Goodman Jr, Raymond J. 2002. F&B Service Management. Jakarta: Erlangga</i></p> <p>Material: Meeting material 1 to 15</p> <p>Reference: <i>Faye, Kinder. Green, Nancy R. Harris, Natholin. 1984: Meals Management. New York: Mac</i></p>	25%

Millan
Publishing Co.

Material:
Meeting
material 1 to 15
Bibliography:
*Jeanne Himich
Freeland,
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Foundations of
Food
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New
York:Macmillan
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References:
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material 1 to 15
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Table Manners.
Jakarta:
Primamedia
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References:
*Pendit, INR
2004. Table
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Yogyakarta:
Graha Ilmu*

Material:
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References:
*Strianese,
Anthony J.
2002. Dining
Room and
Banquet
Management.
Singapore: ITP
Co.*

						Material: Meeting material 1 to 15 References: <i>Suyono, RP</i> 2004. <i>Banquet and Communication Etiquette.</i> <i>Jakarta: Grasindo.</i>
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Evaluation Percentage Recap: Project Based Learning

No	Evaluation	Percentage
1.	Participatory Activities	64.15%
2.	Project Results Assessment / Product Assessment	5%
3.	Practice / Performance	21.65%
4.	Test	64.15%
		100%

Notes

- Learning Outcomes of Study Program Graduates (PLO - Study Program)** are the abilities possessed by each Study Program graduate which are the internalization of attitudes, mastery of knowledge and skills according to the level of their study program obtained through the learning process.
- The PLO imposed on courses** are several learning outcomes of study program graduates (CPL-Study Program) which are used for the formation/development of a course consisting of aspects of attitude, general skills, special skills and knowledge.
- Program Objectives (PO)** are abilities that are specifically described from the PLO assigned to a course, and are specific to the study material or learning materials for that course.
- Subject Sub-PO (Sub-PO)** is a capability that is specifically described from the PO that can be measured or observed and is the final ability that is planned at each learning stage, and is specific to the learning material of the course.
- Indicators for assessing** ability in the process and student learning outcomes are specific and measurable statements that identify the ability or performance of student learning outcomes accompanied by evidence.
- Assessment Criteria** are benchmarks used as a measure or measure of learning achievement in assessments based on predetermined indicators. Assessment criteria are guidelines for assessors so that assessments are consistent and unbiased. Criteria can be quantitative or qualitative.
- Forms of assessment:** test and non-test.
- Forms of learning:** Lecture, Response, Tutorial, Seminar or equivalent, Practicum, Studio Practice, Workshop Practice, Field Practice, Research, Community Service and/or other equivalent forms of learning.
- Learning Methods:** Small Group Discussion, Role-Play & Simulation, Discovery Learning, Self-Directed Learning, Cooperative Learning, Collaborative Learning, Contextual Learning, Project Based Learning, and other equivalent methods.
- Learning materials** are details or descriptions of study materials which can be presented in the form of several main points and sub-topics.
- The assessment weight** is the percentage of assessment of each sub-PO achievement whose size is proportional to the level of difficulty of achieving that sub-PO, and the total is 100%.
- TM=Face to face, PT=Structured assignments, BM=Independent study.