



UNIVERSITY OF BRAWIJAYA
FACULTY OF ADMINISTRATIVE SCIENCES
DEPARTMENT OF BUSINESS ADMINISTRATION / BACHELOR OF TOURISM STUDY PROGRAM

SEMESTER LEARNING PLAN							
SUBJECT		CODE	COURSE CLUBS		WEIGHT (credits)	SEMESTER	Date of Compilation
FOOD, BEVERAGES AND CATERING MANAGEMENT		PAR60026	Tourist		3 credits		OBE Based Compilation: July 27, 2023
							REVISION I : June 13, 2024
AUTHORIZATION		RPS Developer Lecturer		RMK Coordinator		Head of Study Program	
		Reika Happy Sugiastuti, S.AB., M.AB.				Dr. Drs. Edy Yulianto, MP	
		Signature				Signature	
Learning Outcomes		CPL PROGRAM					
		CPL1	Students are able to integrate nationalistic attitudes, behavioral values and ethics both in the community and work environment.				
		CPL2	Students are able to produce critical and innovative thinking to support business decision making in the tourism sector.				

	CPL3	Students are able to produce scientific studies to answer current issues in the tourism sector.				
	CPL4	Students are able to practice communication skills, both oral and written, effectively.				
	CPL5	Students are able to manage businesses in the tourism sector by prioritizing entrepreneurial values.				
	CPL6	Students are able to implement science and technology in solving tourism problems				
	CP – MK					
	After taking this course, students are able to					
	CPMK1	1. Able to define, determine, understand and explain about Beverage Management, Food and Catering Services, Restaurant Sector, Contract with Travel Agents, Catering Services and Public Sector and its Concept Development. (CPL1, CPL2, CPL3, CPL4, CPL5, CPL6)				
	CPMK2	2. Able to define, determine, understand, explain and analyze about Menus on food, beverages, Catering services. As well as about the operation of food, beverages and catering services. (CPL1, CPL2, CPL3, CPL4, CPL5, CPL6)				
	CPMK3	3. Able to define, determine, understand, explain and analyze about food, beverage and catering service control and staff issues as well as about food, beverage and catering service marketing. (CPL2, CPL3, CPL4, CPL5, CPL6)				
	CPMK4	4. Able to explain, determine, understand, analyze and establish about quality management in food, beverage and catering services as well as about current trends and developments. (CPL2, CPL3, CPL4, CPL5, CPL6)				
CPMK-CPL Weight Mapping						
	CPL1	CPL2	CPL3	CPL4	CPL5	CPL6
CPMK1	0.1	0.2	0.1	0.2	0.2	0.2
CPMK2	0.1	0.2	0.1	0.2	0.2	0.2
CPMK3	0	0.2	0.2	0.2	0.2	0.2
CPMK4	0	0.2	0.2	0.2	0.2	0.2
A						
MK Brief Description	Food, Beverages, and Catering Management Course Learns how to manage beverages, food and catering services and their menus, also learns about the restaurant sector, continued by studying contracts with travel agents and the public sector and efforts to develop their concepts. In this course, you also learn about its operations and controls and also discuss issues related to staff (HR) and marketing. With the aim that in the future, students as tourism actors will also understand how to handle food, drinks and catering services related to tourism.					

Learning Materials / Topics	<ol style="list-style-type: none"> 1. Introduction to Food, Beverage and Catering Services Management 2. Restaurant Sector 3. Contracts with travel agencies, catering services and the public sector 4. Concept development 5. Menus in Food, Beverages and Catering Services 6. Food, Beverage and Catering Operations: Purchasing 7. Food, Beverage and Catering Operations: Storage 8. Food, Beverage and Catering Operations: Production and service 9. Food, Beverage and Catering Services Control 10. Staff issues 11. Food, Beverage and Catering Services Marketing 12. Quality management in Food, Beverage and Catering Services operations 13. Latest trends and developments 	
Library	Main	
	<ol style="list-style-type: none"> 1. Food and Beverage Management, Davis, Bernard. Lockwood, Andrew. Pantelidis, Ioannis. Alcott, Peter. Elsevier Butterworth_Heinemann Publication, 2008 	
	Supporters	
	<ol style="list-style-type: none"> 1. Practical Food & Beverage Cost Control Second Edition. Ojugo, Clement. Delmar, 2010. 2. The Theory of Hospitality & Catering for Levels 3 and 4. Foskett, David. Paskins, Patricia. <i>Hodder Education Publication</i>. 2011. 3. John Cousins, Dennis Lillicrap ; Editor, Suzanne Weekes ; Edition, 8 ; Publisher, Hodder Education, 2012. 4. Catering Management. Third Edition. Scanlon, Nancy Loman. John Wiley & Sons, Inc. 2007. 	
Instructional Media	Software:	Hardware:
	Gmeet, Zoom, GCR, VLM	TV, PC and White Board
Team Teaching	Reika Happy Sugiastuti, S.AB., M.AB.	
Course Requirements	-	

Week 2-	Sub-CP-MK (as the expected final capability)	Indicator	Assessment Criteria & Forms	Learning methods (Lectures / Assignments / other forms of learning)	Time (Duration)	Learning Materials / Study Materials [Library]	Assessment Weight (%)
1	Students are able to mention and explain: Introduction to Food, Beverage and Catering Services Management	Accuracy and ability in stating and explaining: 1.Introduction to Food, Beverage and Catering Services Management 2. Size and Scope of Food and Beverage Operations 3. consumer dining experience management	Criteria: <ul style="list-style-type: none"> Accuracy and Understanding of Introduction to Food, Beverage and Catering Service Management Assessment Form: <ul style="list-style-type: none"> Non Test : Classroom Activity 	<ul style="list-style-type: none"> Lecture and Q&A 	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Introduction to Food, Beverage and Catering Services Management	4%
2	Students are able to mention and explain the Restaurant Sector	Accuracy and ability in stating and explaining: 1.Full service restaurant and licensed retail 2. Restaurants, Hotels and Private Clubs 3. Fast food	Criteria: <ul style="list-style-type: none"> Accuracy and Understanding of the Restaurant Sector Assessment Form: <ul style="list-style-type: none"> Non Test : Classroom Activity Task 	Lecture and Q&A	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Restaurant Sector	8.5%

Week 2-	Sub-CP-MK (as the expected final capability)	Indicator	Assessment Criteria & Forms	Learning methods (Lectures / Assignments / other forms of learning)	Time (Duration)	Learning Materials / Study Materials [Library]	Assessment Weight (%)
3	Students are able to mention and explain contracts with travel agents, catering services and the public sector.	Accuracy and ability in stating and explaining: 1. Contracts with travel agencies and Catering Services and the Public Sector	Criteria: <ul style="list-style-type: none"> Accuracy and Understanding of Contracts with travel agencies, catering services and the public sector Assessment Form: <ul style="list-style-type: none"> Non Test : Classroom Activity Task 	Lecture and Q&A	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Contracts with travel agencies, catering services and the public sector	7.5%
4	Students are able to explain, mention and present: Concept development	Accuracy and ability in stating and explaining: 1. Concept 2. Feasibility study 3. Business plan 4. Operational financing 5. Facility design and layout	Criteria: <ul style="list-style-type: none"> Accuracy and Understanding of Concept Development Assessment Form: <ul style="list-style-type: none"> Non Test : Classroom Activity Task 	Lecture and Q&A	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Concept development	7.5%

Week 2-	Sub-CP-MK (as the expected final capability)	Indicator	Assessment Criteria & Forms	Learning methods (Lectures / Assignments / other forms of learning)	Time (Duration)	Learning Materials / Study Materials [Library]	Assessment Weight (%)
5	Students are able to understand, explain and mention menus for food, drinks and catering services.	Accuracy and ability to understand, mention and explain: 1. Various menus 2. Offer menu 3. Pricing menu 4. Knowledge menu 5. Drink menu list 6. Catering service menu 7. Sales menu	Criteria: <ul style="list-style-type: none"> Accuracy and Understanding of Menus in Food, Beverage and Catering Services Assessment Form: <ul style="list-style-type: none"> Non Test : Classroom Activity Task 	Lecture and Q&A	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Foreign Currency Market Menus in Food, Beverages and Catering Services	7.5%
6	Students are able to understand, explain and mention about Food, Beverage and Catering Service Operations: Purchasing	Accuracy and ability to understand, mention and explain: 1. Purchase 2. Purchase procedure 3. Price and quality 4. Purchase of food 5. Purchase of food 6. Purchase of catering services	Criteria: <ul style="list-style-type: none"> Accuracy and Understanding of Food, Beverage and Catering Operations: Purchasing Assessment Form: <ul style="list-style-type: none"> Non Test : Classroom Activity Task 	Lecture and Q&A	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Food, Beverage and Catering Operations: Purchasing	7.5%

Week 2-	Sub-CP-MK (as the expected final capability)	Indicator	Assessment Criteria & Forms	Learning methods (Lectures / Assignments / other forms of learning)	Time (Duration)	Learning Materials / Study Materials [Library]	Assessment Weight (%)
7	Students are able to understand, explain and mention about Food, Beverage and Catering Service Operations: Storage	Accuracy and ability to understand, mention and explain: 1. Food Reception 2. Food Storage and Distribution 3. Food Inventory 4. Drink Reception 5. Storage and Distribution of Beverages 6. Beverage Inventory 7. Catering Service Acceptance 8. Storage and Distribution of Catering Services 9. Catering Services Inventory	Criteria: • Accuracy and Understanding of Food, Beverage and Catering Operations: Storage Assessment Form: • Non Test : Classroom Activity Task	Lecture and Q&A	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Food, Beverage and Catering Operations: Storage	7.5%
8	UTS						
9	Students are able to understand, explain and mention about Food, Beverage and Catering Service Operations: Production and service.	Accuracy and ability to understand, mention and explain: 1. Food Production Methods	Criteria: • Accuracy and Understanding of Food, Beverage and Catering	Lecture and Q&A	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Food, Beverage and Catering Operations: Production and service	4%

Week 2-	Sub-CP-MK (as the expected final capability)	Indicator	Assessment Criteria & Forms	Learning methods (Lectures / Assignments / other forms of learning)	Time (Duration)	Learning Materials / Study Materials [Library]	Assessment Weight (%)
		2. Beverage Production Methods 3. Catering Service Production Method 4. Food, Beverage and Catering Service Methods	Operations: Production and Service Assessment Form: • Non Test : Classroom Activity Task				
10	Students are able to understand, explain and mention about Food, Beverage and Catering Service Control.	Accuracy and ability to understand, mention and explain and analyze: 1. Objectives of Food, Beverage and Catering Control 2. Special Issues in Food, Beverage and Catering Control 3. Basics of Control 4. Control 5. Setting Budget and Break Even Analysis	Criteria: • Accuracy and Understanding of Food, Beverage and Catering Service Control Assessment Form: • Non Test : Classroom Activity Task	Lecture and Q&A	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Food, Beverage and Catering Services Control	8.5%
11	Students are able to understand, explain and mention about Food, Beverage and Catering Service Control.	Accuracy and ability to understand, mention and explain: 1. Basic Concepts	Criteria: • Accuracy and Understanding of Food, Beverage and Catering Service Control Assessment Form: • Non Test : Classroom Activity Task	Lecture and Q&A	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Food, Beverage and Catering Services Control	7.5%

Week 2-	Sub-CP-MK (as the expected final capability)	Indicator	Assessment Criteria & Forms	Learning methods (Lectures / Assignments / other forms of learning)	Time (Duration)	Learning Materials / Study Materials [Library]	Assessment Weight (%)
	Beverage and Catering Service Control.	2. Food Control Methods 3. Drink Control Method 4. Catering Service Control Methods 5. EPOS (Electronic Point of Sale) Reporting 6. Food, Beverage and Catering Control Checklist 7. Revenue Control 8. Profit Sensitivity Analysis and Menu Engineering	and Catering Service Control Assessment Form: • Non Test : Classroom Activity Task				
12	Students are able to understand, explain and mention staff problems.	Accuracy and ability to understand, mention and explain: 1. Workforce Structure 2. Recruitment 3. Staff Turnover 4. Staff Training 5. Legal Framework 6. Staff Scheduling 7. Supervision and Communication	Criteria: • Accuracy and Understanding of Staff Issues Assessment Form: • Non Test : Classroom Activity Task	Lecture and Q&A	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Staff issues	7.5%
13	Students are able to understand, explain and mention about Food,	Accuracy and ability to understand, mention and explain: 1. Marketing	Criteria: • Accuracy and Understanding of Food, Beverage	Lecture and Q&A	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Food, Beverage and Catering Services Marketing	7.5%

Week 2-	Sub-CP-MK (as the expected final capability)	Indicator	Assessment Criteria & Forms	Learning methods (Lectures / Assignments / other forms of learning)	Time (Duration)	Learning Materials / Study Materials [Library]	Assessment Weight (%)
	Beverage and Catering Services Marketing.	2. Advertising 3. Public relations 4. Marketing of Merchandise 5. Sales Promotion 6. Personal Selling and Upselling	and Catering Services Marketing Assessment Form: • Non Test : Classroom Activity Task				
14	Students are able to understand, explain and mention Quality Management in Food, Beverage and Catering Service operations.	Accuracy and ability to understand, mention and explain: 1. What is quality? 2. Why is quality important? 3. Managing quality in food, beverage and catering operations 4. A systematic approach to quality management 5. Developing an approach to quality management	Criteria: • Accuracy and Understanding of Quality Management in Food, Beverage and Catering Service Operations Assessment Form: • Non Test : Classroom Activity Task	Lecture and Q&A	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Quality management in Food, Beverage and Catering Services operations	7.5%

Week 2-	Sub-CP-MK (as the expected final capability)	Indicator	Assessment Criteria & Forms	Learning methods (Lectures / Assignments / other forms of learning)	Time (Duration)	Learning Materials / Study Materials [Library]	Assessment Weight (%)
		6. Examples of quality management in practice					
15	Students are able to understand, explain and mention current trends and developments.	Accuracy and ability to understand, mention and explain: 1. Consumer Trends 2. Environmental Issues 3. Operational Financing 4. Ethical Issues 5. High Tech Food	Criteria: • Accuracy and Understanding of current Trends and developments Assessment Form: • Non Test : Classroom Activity Task	Lecture and Q&A	[TM:3x50'] [BM+TT: {1+1}x{4x60'}]	Latest trends and developments	7.5%
16	UAS						

CPL PS S1 Tourism

The learning outcomes of graduates (CPL) of the UB Tourism Undergraduate Study Program are as follows.

CPL1. Students are able to integrate nationalistic attitudes, behavioral values and ethics both in the community and work environment.

CPL2. Students are able to produce critical and innovative thinking to support business decision making in the tourism sector.

CPL3. Students are able to produce scientific studies to answer current issues in the field of tourism.

- CPL4. Students are able to practice communication skills, both oral and written, effectively.
- CPL5. Students are able to manage a business in the tourism sector by prioritizing entrepreneurial values.
- CPL6. Students are able to implement science and technology in solving tourism problems.

ASSIGNMENT DESIGN

The assignments carried out in this lecture are in the form of Structured Assignments and Group Assignments.

- Structured lecture assignments are independent assignments for students in the form of homework according to the topics presented in lectures, which are done individually and will be presented/discussed in class during face-to-face meetings.
- Independent/group assignments in the form of creating individual/group creativity and innovation projects in the form of making prototypes and presented in class in 3 stages, namely proposal presentation, implementation, and results.

Percentage of Assessment

Types of Assessment	Weight
Task	10%
Quiz1	5%
UTS	15%
Case Base	50%
UAS	20%

CPL assessment and evaluation table at MK

Week to:	CPL	CPMK	Questions (Weight%)	Assessment Weight (test/non-test)	Weight (%)
1	1,2,3,4,5,6	1	Classroom Activity	4	4%
2	1,2,3,4,5,6	1	Classroom Activity Task Mid-term exam questions (Question no. 1)	1 2.5 5	8.5%
3	1,2,3,4,5,6	1	Classroom Activity Task Mid-term exam questions (Question no. 2)	1 2.5 4	7.5%
4	1,2,3,4,5,6	1	Classroom Activity Task Mid-term exam questions (Question no. 3)	1 2.5 4	7.5%
5	1,2,3,4,5,6	2	Classroom Activity Task Mid-term exam questions (Question no. 4)	1 2.5 4	7.5%
6	1,2,3,4,5,6	2	Classroom Activity Task Mid-term exam questions (Question no. 5)	1 2.5 4	7.5%
7	1,2,3,4,5,6	2	Classroom Activity Task Mid-term exam questions (Question no. 6)	1 2.5 4	7.5%

Week to:	CPL	CPMK	Questions (Weight%)	Assessment Weight (test/non-test)	Weight (%)
8	Mid Semester Exam (UTS)				
9	1,2,3,4,5,6	2	Classroom Activity	4	4%
10	2,3,4,5,6	3	Classroom Activity Task Final Exam Questions (Question no. 1)	1 2.5 5	8.5%
11	2,3,4,5,6	3	Classroom Activity Task Final Exam Questions (Question no. 2)	1 2.5 4	7.5%
12	2,3,4,5,6	3	Classroom Activity Task Final Exam Questions (Question no. 3)	1 2.5 4	7.5%
13	2,3,4,5,6	3	Classroom Activity Task Final Exam Questions (Question no. 4)	2 2.5 4	7.5%
14	2,3,4,5,6	4	Classroom Activity Task Final Exam Questions (Question no. 5)	1 2.5 4	7.5%
15	2,3,4,5,6	4	Activeness in class Task Final Exam Questions (Question no. 1)	1 2.5 4	7.5%
16	Final Semester Exam (UAS)				
Total weight (%)				100	100

DETERMINATION OF FINAL VALUE

Final Value Range (NA)	Quality Letters	Quality Score
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> 80	A	4
75<NA ≤ 80	B+	3.5
69 <NA ≤75	B	3
60 <NA ≤ 69	C+	2.5
55 <NA ≤ 60	C	2
50 <NA ≤ 55	D+	1.5
44 <NA ≤ 50	D	1
0< NA ≤ 44	E	0

Assessment Weight Mapping - CPMK

Assessment	CPMK1	CPMK2	CPMK3	CPMK4
Classroom Activity	0.25	0.25	0.25	0.25
Project Based	0.25	0.25	0.25	0.25
UTS	0.5	0.5	0	0
UAS	0	0	0.5	0.5