

## List Kegiatan Pengajaran SEMESTER GANJIL 2023/2024

Kelas : B  
 Prodi : Hotel Services

MATA KULIAH : Pastry & Bakery  
 Dosen : SUSWANTO, S.St., MM.Par

No	TANGGAL PERTEMUAN	POKOK BAHASAN	SUB POKOK BAHASAN	TT & NAMA TERANG	CATATAN	PARAF PETUGAS
1	9/4/2023	<b>Bab</b> : PENGENALAN PASTRY N BAKERY <b>Uraian</b> : KITCHEN DEPARTMENT PASTRY SECTION				
2	9/11/2023	<b>Bab</b> : product knowlegde pastry n bakery <b>Uraian</b> : PASTRY PRODUCT; CAKE,DESSERT,ICE CREAM,COOKIES, ETC. BAKERY PRODUCT ; ANY KIND OF BREAD	PERANAN PASTRY N BAKERY			
3	9/18/2023	<b>Bab</b> : RAW MATERIAL <b>Uraian</b> : BAHAN MENTAH BAHAN SEENGAH JADI BAHAN JADI	FLOUR MAISENA			
4	9/25/2023	<b>Bab</b> : RAW MATERIAL <b>Uraian</b> : FLOUR,EGG,MAIZENA				
5	10/2/2023	<b>Bab</b> : RAW MATERIAL <b>Uraian</b> : FAT,CREAM,CHEESE,COCOA	FUNNGSI DAN KEGUNAAN			
6	10/9/2023	<b>Bab</b> : EQUIPMENT AND UTENSIL <b>Uraian</b> : DIFINISI EGUIPMENT AND UTENSIL	FUNGSI DAN KEGUNAAN			
7	10/16/2023	<b>Bab</b> : EQUIPMENT <b>Uraian</b> : OVEN,MIXER,CHILLER,FREESER,PROOFER.				
8	10/23/2023	<b>Bab</b> : BASIC PREPARATION <b>Uraian</b> : BREAD,SPONGE MIXTURE,PUFF PASTRY, CHOUX PASTE				
9	10/30/2023	<b>Bab</b> : BASIC PREPARITION <b>Uraian</b> : MERENGUE,JAPONIASE,BATTER,SHORT PASTRY	PROSES N METODE			
10	11/6/2023	<b>Bab</b> : UTS <b>Uraian</b> : BAB 1 SAMAPAI BAB 4				
11	11/13/2023	<b>Bab</b> : BAKERY TEHNOLOGI <b>Uraian</b> : TEHNOLOGY OF AERATION STEP BY STEP MAKING BREAD				
12	11/20/2023	<b>Bab</b> : CAKE DECORATION <b>Uraian</b> : CREAM,BUTTER CREAM,CHOCOLATE,MERENGUE,ROYAL ICING	UTENSIL AND RAW MATERIAL CAKE DECORATION.			
13	11/27/2023	<b>Bab</b> : SNACK <b>Uraian</b> : SWEET N SALTY SNACK TRADITIONAL , SWEET N SALY SNACK INTERNASIONAL	ROTASI MENU COFFEE BREAK			
14	12/4/2023	<b>Bab</b> : PRESENTASI TUGAS KELOMPOK <b>Uraian</b> : RAW MATERIAL. BAIC CAKE. BASIC BREAD. EQUIPMENT N UTENSIL				
15	12/9/2023	<b>Bab</b> : KISI UAS <b>Uraian</b> : BAB 1 SMP1 BAB 5				