



**CENTRAL TEACHING INNOVATION FUND**

**FINAL REPORT**

**Basic Culinary Method**

**For Subject: Kitchen Operational Management 1**

N200-6HTLA/ 2024-2-1820

[RANO ABRYANTO, 21121925]

**Academic Development Center**

**2024/2025**

**Swiss German University**  
The Prominence Tower Alam Sutera  
Jalan Jalur Sutera Barat no.15  
Tangerang, Banten 15143



**Tel.** +62 21 2977 9596/9597  
**Fax.** +62 21 2977 9598  
[marketing@squ.ac.id](mailto:marketing@squ.ac.id)  
[www.squ.ac.id](http://www.squ.ac.id)

### A. Title Page

Title of Proposal : Basic Culinary Method  
Name of Course Representative : Rano Abryanto, S.Tr.Par.,M.Par.,CHE.  
Email : rano.abryanto@sgu.ac.id  
Mobile phone : 081318474282  
Duration of CTIF Program : 4 months

The Prominence Office Tower, Tangerang

Date:

<b>Course Representative</b>	<b>Head of Program Study</b>	<b>Dean of Faculty</b>
<b>Signature</b> 	<b>Signature</b> 	<b>Signature</b>
<b>Rano Abryanto, S.Tr.Par.,M.Par.,CHE.</b>	<b>Robert La Are, S.ST.Par.,M.Par.</b>	<b>Dr. Nila K. Hidayat,SE.,MM</b>
<b>NIK 21121925</b>	<b>NIK</b>	<b>NIK</b>



## 1. PROJECT SUMMARY

Students may discover and understand basic cooking techniques, as well as how to select raw or ingredient materials utilizing any cooking method. Analysing the application of each component and calculating the cost for producing for each meal that is organized. Critical thinking and decision-making for product execution, as well as maximizing understanding of how to become an expert entrepreneur in the culinary business.

## 2. TEACHING INNOVATION IMPLEMENTATION

### 2.1 Project Activities

- A. This project activities by producing the video lessons and material regarding the subject. The videos are mentioning step by step how to make those and with clear explanation of the recipe. Activities are including:
- **Scripting & Storyboarding:** Develop detailed scripts and visual storyboards for each video to outline narration, visuals, and interaction.
  - **Resource Planning:** Determine the tools, equipment, software, and personnel required.
  - **Video Recording:** Record lessons using cameras or screen recording tools. This can include teacher-led lectures, animations, demonstrations, or interviews.
  - **Editing & Post-Production:** Use video editing software to trim, enhance, and add visual effects, music, captions, or subtitles.
  - **Graphics & Animation:** Create educational graphics, infographics, or animations to illustrate complex concepts.

### B. Timeline

This project runs 3 months in total started February – May 2025. In the beginning planning until video editing.

### 2.2 Challenges & Solutions

- The challenge of this project is to addressed a designated time to produce the video since the time schedule are quite challenge.
  - As solutions, I did schedule to produced videos based on time availability/empty class/ no teaching hours.
- Editing videos are another difficult challenge. The idea, concept for every video has to be different.
  - Using the supporting application to produce the videos.
- Noise of the fan & exhaust.
  - Since I didn't use proper microphone, I used hands-free tws.

### 3. OUTCOMES

- The objective of teaching innovation in Basic Culinary Skills is to make cooking education more dynamic, accessible, and relevant to today's learners. By embracing technology, hands-on learning, sustainability, and a focus on health, the modern approach to teaching culinary skills prepares students not just to cook but to think critically, explore new cuisines, and make informed, sustainable choices.
- Innovation in teaching culinary skills ensures that students gain the confidence, creativity, and problem-solving abilities needed to succeed both in their personal kitchens and in professional culinary environments.
- Students may discover and understand basic cooking techniques, as well as how to select raw or ingredient materials utilizing any cooking method. Analysing the application of each component and calculating the cost for producing for each meal that is organized.
- Critical thinking and decision-making for product execution, as well as maximizing understanding of how to become an expert entrepreneur in the culinary business.

### 4. BUDGET REALIZATION

No	Item	Description	Unit	Unit Price	Total Price (Unit x Unit Price)
1	Ingredients for video production	Raw materials food ingredients	1	1,000,000	1,000,000
			Subtotal		<b>1,000,000</b>
			Budget		<b>1,000,000</b>
			Refund		<b>0</b>

Video link:

[https://drive.google.com/drive/folders/1UZOkpLXdn\\_88KoIj-TzNEbjoKu7HZVWd?usp=drive\\_link](https://drive.google.com/drive/folders/1UZOkpLXdn_88KoIj-TzNEbjoKu7HZVWd?usp=drive_link)

### 5. SEMESTER LEARNING PLAN