

INDONESIAN CULINARY ARTS

Course Description

In Indonesian Culinary Arts (ICA) Program, you will learn about the culture of Indonesia thru its culinary tradition, to know how broad the variety of Indonesian Ingredients are being used to cook, especially its herbs and spices. Besides understanding Indonesian ingredients, participant of this program will also learn Indonesian cooking technique which is little bit different from the western cooking technique. Since the participant of this program are both International and PCU students, you will interact and collaborate in many parts of the program, including cooking, learning each country's culture, practicing Indonesian language, and leisure time while interacting with Indonesian people. At the end of the program, you will be able to use Indonesian herbs and spices in your own fusion food recipe and know the culture of Indonesia, especially the culinary tradition of people in Surabaya.

Objectives

- Students are able to communicate with Indonesian people in daily basis.
- Students are able to make their own fusion food recipe.
- Students are able to present their recipe in Bahasa Indonesia.
- Students are able to understand the use of Indonesian herbs and spices in their recipe.

Grading Policy

Midterm exam	30%
Final exam	40%
Class participation	30%

Basic Course Outline

Day	Time	Topic	Activities
8/7		Welcoming Students	
13/7	09.00-16.00	Indonesian Cuisine 101 (Introduction to Indonesian Herbs and Spices)	This class is the introduction of the whole culinary program of the ICA. Students will be divide into 2 groups, the first group will join the cooking class and the second class will joint the pastry class. Students will be introduce to varieties of traditional Indonesian Cuisine, dessert, sweets and drinks. This introduction will involve the students to make some basic herbs and spices mix (<i>bumbu</i>) and common ingredients in the Indonesian desserts and sweets. In 2020, we emphasize on Peranakan Indonesia Cuisine.
14/7		Opening Ceremony	
15/7	09.00-16.00	Cooking peranakan dish with <i>bumbu putih</i> (Culinary)	For the next 3 days, in this more advance class, students will be given



**PETRA
SUMMER
PROGRAM**

		Cooking peranakan pastries and sweets with coconut milk (Pastry)	the chance to make some Indonesian Cuisine and desserts. Dishes such as Beef <i>Rendang</i> , <i>Gado-gado</i> , <i>Soto Ayam</i> , <i>Nasi Goreng Jawa</i> , <i>Sate Ayam</i> , <i>Urap Sayur</i> , <i>Pecel</i> , etc. On the pastry class, students will make Dawet, Jongkong, Klepon, Klapertaart, Pisang Goreng, Ronde, etc.
16/7	08.00-16.00	Cooking peranakan dish with <i>bumbu kuning</i> (Culinary)	
		Cooking peranakan pastries and sweets with fruits (Pastry)	
17/7	09.00-16.00	Cooking peranakan dish with <i>bumbu merah</i> (Culinary)	
		Cooking peranakan pastries and sweets with legumes (Pastry)	
18/7	Free Time		
19/7	Free Time		
20/7	08.00-16.00	Mid-term Test	The test will be about making individual fusion food. The result will be publish as ICA Recipe Book 2020.
21/7	08.00-16.00	Outdoor Class: <ul style="list-style-type: none"> Coffee Class Food Gathering & Camp fire cooking 	Students will learn about brewing locally sourced coffee from artisan coffee roaster. Cooking over camp fire for dinner will benefit students with great outdoor skill.
22/7	08.00-16.00	Outdoor Class: <ul style="list-style-type: none"> Modern Indonesia Cuisine-Master Chef Class 	Learn from the best, making elevated Indonesian Dish with famous Chef in outdoor environment.
23/7	08.00-16.00	Ultimate Food Battle (final test)	Cooking competition between participant of ICA.
24/7	Closing Ceremony		
25/7	Free time		
26/7	Bali Trip		
27/7	Bali Trip		
28/7	Bali Trip		
29/7	Bali Trip		