

APPENDICES

Appendix 1. Research Permit Letter



KEMENTERIAN PENDIDIKAN TINGGI, SAINS,
DAN TEKNOLOGI
UNIVERSITAS PENDIDIKAN GANESHA
FAKULTAS BAHASA DAN SENI
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Nomor : 1174 /UN48.7.1/ TA.00.03/2026
Hal : Permohonan Izin Penelitian

15 April 2026

Yth.
Kepala SMK Negeri 1 Singaraja
di Singaraja

Dalam rangka penyelesaian Skripsi Tugas Akhir Mahasiswa, dengan hormat kami mohon agar Bapak/Ibu mengizinkan mahasiswa di bawah ini untuk mengumpulkan data yang diperlukan pada institusi yang Bapak/Ibu pimpin :

Nama	: Firstia Pratidina Intan
NIM	: 2212021030
Jurusan	: Bahasa Asing
Program Studi	: Pendidikan Bahasa Inggris
Jenjang	: S1
Tahun Akademik	: 2025/2026
Judul	: The Implementation Of Role-Play Activities In Speaking Skills For Food And Beverage Service Major In Hospitality Department At Smk Negeri 1 Singaraja.

Demikian kami sampaikan permohonan ini, atas perhatian dan bantuan Bapak/Ibu kami ucapkan terima kasih.

a.n. Dekan,
Wakil Dekan I,



Ni Luh Putu Eka Sulistia Dewi
NIP. 198104192006042002

Tembusan :

1. Dekan FBS Undiksha Singaraja
2. Koordinator Pendidikan Bahasa Inggris
3. Sub Bagian Akademik FBS



Catatan :

- UU ITE No. 11 Tahun 2008 Pasal 5 ayat 1 "Informasi Elektronik dan/atau Dokumen Elektronik dan/atau hasil cetaknya merupakan alat bukti hukum yang sah"
- Dokumen ini tertanda ditandatangani secara elektronik menggunakan sertifikat elektronik yang diterbitkan BsrE. Surat ini dapat dibuktikan keasliannya dengan menggunakan qr code yang telah tersedia

Appendix 2. Students Previous English Score

1) Experimental Group (XI PH B)

No.	Name	Gender	Previous Speaking Score
1.	GEDE ARIS ANDIKA PRATAMA	L	70
2.	GEDE REZA JAYA KUSUMA	L	75
3.	GEDE SUMAHENDRA PUTRA	L	72
4.	I KADEK DWIK AGUS WIDYATAMA PUTRA	L	70
5.	I NYOMAN PANDU ADYNUGRAHA	L	75
6.	IBAM SAPUTRA	L	74
7.	IDA AYU KADE LINA WIDIANATA	P	70
8.	KADEK ADNYANA	L	80
9.	KADEK ANGGUN LESTARI	P	75
10.	KADEK APRILIA	P	70
11.	KADEK BUDI ASTAWA	L	80
12.	KADEK CAHAYA GUNAWAN	L	75
13.	KADEK FEBRIYANTI	P	70
14.	KADEK INTAN SITI NADIRA RAHMA	P	78
15.	KADEK MARSHELIA TISNAYUDA SAPUTRA	P	82

16.	KADEK NGURAH SUADNYANA	L	74
17.	KADEK RESTU WAHYU MAHENDRA YASA	L	70
18.	KADEK SUPRIADI	L	75
19.	KADEK VINA LUNA CAHYANI	P	75
20.	KETUT BUNGA REGITA	P	78
21.	KOMANG ADI ARYA WIGUNA	L	80
22.	KOMANG AGUS MULIAWAN	L	75
23.	KOMANG DESI ARIANI	P	70
24.	KOMANG KOSAWA	L	80
25.	KOMANG REGISYA AGUSTIANTINI	P	75
26.	KOMANG SETIAWAN	L	70
27.	KOMANG YUDA ARTA DANA	L	80
28.	LUH DIAN CAHAYA UTAMI	P	70
29.	LUH PUTU JUNI ANTINI	P	78
30.	LUH RATNA ARYA DEWI	P	85
31.	LUH WIDIANTI	P	74
32.	LUH YUNITA RESTYANA PUTRI	P	70
33.	NI PUTU NATALIA RISNA DEWI	P	75

2) Control Group (XI PH A)

No.	Name	Gender	Previous Speaking Score
1.	DEWA AYU NINDYA BAWHANI NIDA	P	70
2.	DEWA GEDE NOVAN PRASTYA	L	75
3.	DEWA MADE SUDA SUARNAYA	L	72
4.	GUSTI AYU DINDA DAMAYANTI	P	70
5.	GUSTI AYU RIRIN ANJELINA	P	75
6.	GUSTI KOMANG AYU DEVIA	P	75
7.	KADEK AYU METHA CAHYANI	P	78
8.	KADEK AYU WIDIANI	P	80
9.	KADEK CANDRIWATI	P	75
10.	KADEK CIKA PRANSISKA	P	70
11.	KADEK DIAH PRADNYA WATI	P	80
12.	KADEK DINA SEPTIANI	P	75
13.	KADEK MELISA OKTA PIONA	P	70
14.	KADEK NIA OKTAPIANI	P	78
15.	KADEK OCA NISA ANDINI	P	80
16.	KADEK RIKSANI DEWI	P	75
17.	KADEK VERY SASTRAWAN	L	70
18.	KADEK YOGA ASTAWA	L	75

19.	KETUT MANGKU PRADNYANA	L	76
20.	KOMANG ADI MERTAYASA	L	80
21.	KOMANG ANDRE PRANATA	L	70
22.	KOMANG MEI SINTA CAHYANI	P	75
23.	KOMANG PUTRAWAN	L	70
24.	KOMANG REDIANTARA	L	74
25.	KOMANG REDIAWAN	L	75
26.	KOMANG REICO ADITYA PUTRA	L	70
27.	M. REVAN SYAH	L	76
28.	MADE PRASETYA WIGUNA	L	70
29.	NYOMAN YUDHANA PUTRA	L	75
30.	PUTU ABDI SASTRA WIGUNA	L	85
31.	PUTU ADELIA SARI	P	74
32.	PUTU GULI ARDANA	L	70
33.	RISCHI SAPUTRA	L	75

Appendix 3. Research Instrument

1) Blueprint of Role Play Rubric Speaking Skills

Criteria	Scores	Weight	Indicators	Items
Pronunciation	1	25%	Pronunciation errors occur frequently, but the speech is still clear enough for native speakers accustomed to communicating with non-native speakers.	Clarity of pronunciation when delivering service expressions and menu items.
	2		The accent can be understood, although it is often inaccurate.	
	3		The errors do not affect overall understanding and rarely cause difficulties for native speakers. The utterances focus on practical vocabulary, and the speaker9s	

			accent is clearly not a native one.	
	4		There are only a few mispronunciations.	
	5		At a level equal to that of educated native speakers and considered completely correct.	
Fluency	1	25%	Detailed fluency criteria are not provided. The expected level of fluency should be interpreted based on the other four aspects of language.	Fluency in speaking while interacting with guests (greetings, taking orders, and responding to requests).
	2		The speaker can participate in most social interactions, such as introductions and informal conversations on	

			general topics, but they do not do so completely fluently.	
	3		Showing the ability to speak fluently about a specific field of expert knowledge, with only occasional pauses to find the right words.	
	4		Shows fluent language skills in a variety of tasks relevant to the professional context and can participate confidently and fluently in conversations in their field of competence.	
	5		Showing perfect fluency in the	

			language, so that the speech is easily accepted and understood by native speakers.	
Grammar	1	25%	Grammatical errors often occur, but the speech is still understandable to native speaker who are used to communicating with non-native speakers.	Accuracy and appropriateness of grammatical structure when delivering service expressions (welcoming guests, taking orders, offering assistance, confirming orders).
	2		Basic grammatical structures are generally used correctly, but speakers do not show complete or confident command of grammar.	
	3		Grammatical control is generally good.	

			The speakers can use the language with sufficient structural accuracy to participate effectively in most formal and informal conversations on practical, social, and professional topics.	
	4		The speakers can use accurate grammar for professional purposes, and grammatical errors are very common.	
	5		Equivalent to the language proficiency of an educated native speaker.	
Vocabulary	1	25%	The speakers have a limited vocabulary and can only	The ability to use the correct terms in food and beverage

			communicate to fulfill very simple needs.	service, such as menu-related vocabulary, polite phrases, and customer service expressions during role play simulations.
	2		Has a basic vocabulary to convey meaning, although sometimes has to explain by using different words.	
	3		The speakers have sufficient vocabulary to participate effectively in most formal and informal conversations on practical, social, and professional topics. Their range of vocabulary is broad enough that they frequently have no	

			difficulty finding the right word.	
	4		The speakers are able to understand and contribute to conversations on topics within their field of knowledge, using consistent and accurate grammar and vocabulary.	
	5		The speech is fully understood and accepted by educated native speakers, with appropriate use of vocabulary, expressions, slang, and cultural references.	

Adapted from Brown (2004)

Appendix 4. Validity and Reliability Result

Validity Testing

1) Experimental Group Lesson Plan Validation

a. Cross Tabulation

		Judge I	
		Irrelevant	Relevant
Judge II	Irrelevant	A = 0	B = 0
	Relevant	C = 0	D = 15

b. Formula Calculation

$$\text{Content Validity} = \frac{15}{0 + 0 + 0 + 15} = \frac{15}{15} = 1$$

2) Control Group Lesson Plan Validation

a. Cross Tabulation

		Judge I	
		Irrelevant	Relevant
Judge II	Irrelevant	A = 0	B = 0
	Relevant	C = 0	D = 15

b. Formula Calculation

$$\text{Content Validity} = \frac{15}{0 + 0 + 0 + 15} = \frac{15}{15} = 1$$

3) Scoring Rubric Validation

a. Cross Tabulation

		Judge I	
		Irrelevant	Relevant
Judge II	Irrelevant	A = 0	B = 0
	Relevant	C = 0	D = 4

b. Formula Calculation

$$\text{Content Validity} = \frac{4}{0 + 0 + 0 + 4} = \frac{4}{4} = 1$$

Reliability Testing

1) Reliability Testing of Experimental Group

Intraclass Correlation Coefficient

Intraclass		95% Confidence		F test with True Value 0			
Correlation ^b		Interval					
		Lower	Upper	Value	df1	df2	Sig
		Bound	Bound				
Single	.681 ^a	.444	.828	5.263	32	32	.000
Measures							

Average	.810 ^c	.615	.906	5.263	32	32	.000
Measures							

2) Reliability Testing of Control Group

Intraclass Correlation Coefficient

	Intraclass Correlation ^b	95% Confidence Interval		F test with True Value 0			
		Lower Bound	Upper Bound	Value	df1	df2	Sig
Single Measures	.755 ^a	.559	.871	7.149	32	32	.000
Average Measures	.860 ^c	.717	.931	7.149	32	32	.000

Appendix 5. Lesson Plan

1) Experimental Group

LESSON PLAN - Meeting 1

Experimental Group - Food and Beverage Service Major

Class : XI PH B

Material : Greeting and Welcoming Guests

Time : 200 minutes

Learning Objective :

1. The students are able to use appropriate expressions to greet the guests in a restaurant
2. The students are able to confirm the guest reservation politely
3. The students are able to escort the guests to their table using appropriate service expressions.

Procedure	Activity	Time Allotment
Pre-Activity	" The teacher greets the students and checks the attendance. " The teacher asks the students about their experiences when visiting a restaurant. " The teacher introduces the topic about <i><Greeting and Welcoming Guests></i>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains common expressions used to greet the guests in a restaurant. " The teacher shows a video about how to greet the guests in a restaurant	170 minutes

	https://youtu.be/jVef6YBgPhc?si=Of5UaLF8x6X_v sTV " The teacher demonstrates a short conversation between a waiter and a guest. " The teacher divides the students into small groups (3 students in each group). " The students practice role-play simulating about greeting guests, confirming reservations, and escorting them to the table. " Several groups perform their role-play in front of the class. " The teacher provides some feedback on students pronunciation, grammar, fluency, and vocabulary.	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes

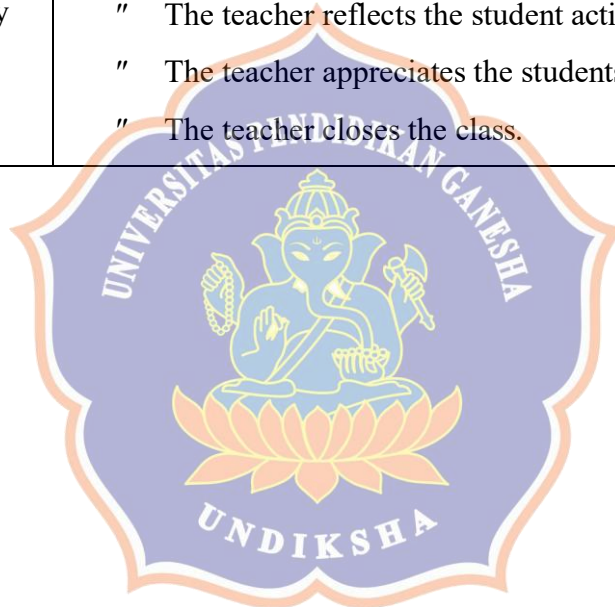
LESSON PLAN 3 Meeting 2
Experimental Group - Food and Beverage Service Major

Class : XI PH B
 Material : Introducing Self and Offering Service
 Time : 200 minutes
 Learning Objective :

1. The students are able to introduce themselves as waiters in a restaurant.
2. The students are able to use appropriate expressions when offering service to the guests.
3. The students are able to introduce themselves and offer service to the guests using appropriate service expressions.

Procedure	Activity	Time Allotment
Pre-Activity	The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <Introducing Self and Offering Service>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains common expressions used by waiter when introducing oneself and offering service to the guests. " The teacher shows a video about how to introducing oneself and offering service to the guests. https://youtu.be/8htdoBYF6ck?si=fTyktUjhCTXAuWaD " The teacher demonstrates a brief introduction of service.	170 minutes

	" The teacher asks the students to stay in their assigned groups before. " The teacher asks the students to practice role-play simulating how the waiter/waitress introduce themselves and offer service to the guests. " Several group perform their role-play in front of the class. " The teacher provides feedback on the students pronunciation, fluency, grammar, and vocabulary.	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes



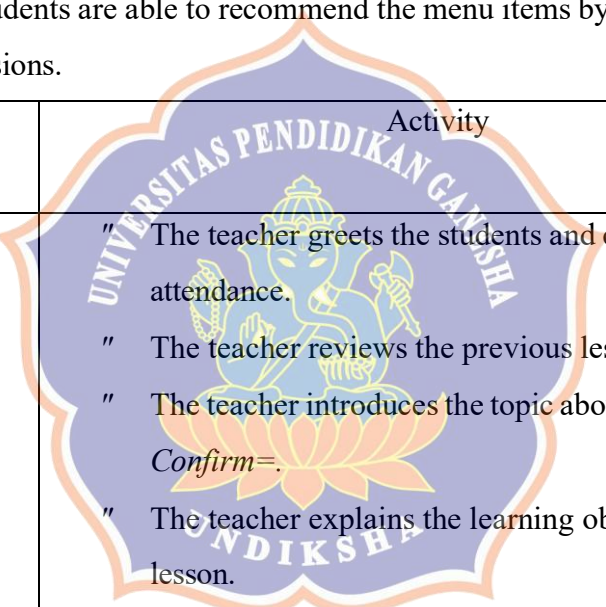
LESSON PLAN 3 Meeting 3

Experimental Group - Food and Beverage Service Major

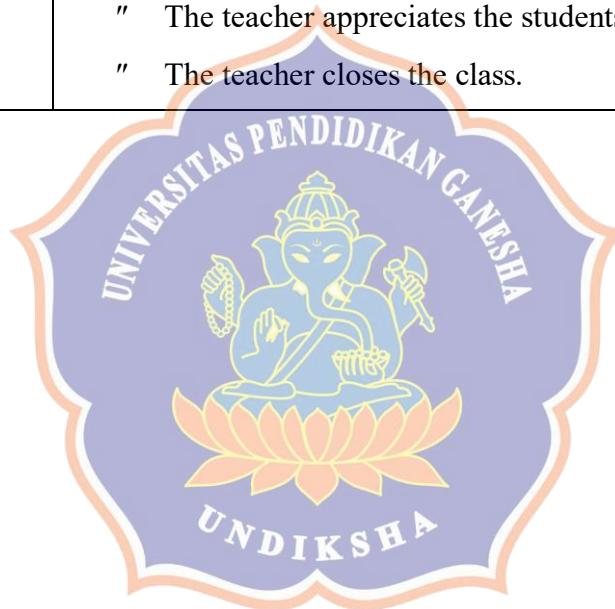
Class : XI PH B
 Material : Presenting the Menu
 Time : 200 minutes

Learning Objective :

1. The students are able to present the menu to the guests appropriately.
2. The students are able to explain food and beverage items clearly.
3. The students are able to recommend the menu items by using appropriate expressions.

Procedure	Activity	Time Allotment
Pre-Activity	 " The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <i><Taking and Confirm=></i>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains common expressions used when presenting the menu to the guests. " The teacher shows a short video about how to present a menu in a restaurant. https://youtu.be/tMt_3UQ0Lw?si=UByo319wppBOt0hC " The teacher demonstrates a short conversation between a waiter and a guest. " The teacher asks the students to stay in their assigned groups before.	170 minutes

	" The teacher asks the students to practice role-play simulating how to present the menu (e.g., recommending food, explaining menu items, and offering drinks). " Several groups perform their role-play in front of the class. " The teacher provides feedback on the students pronunciation, fluency, grammar, and vocabulary.	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes



LESSON PLAN 3 Meeting 4
Experimental Group - Food and Beverage Service Major

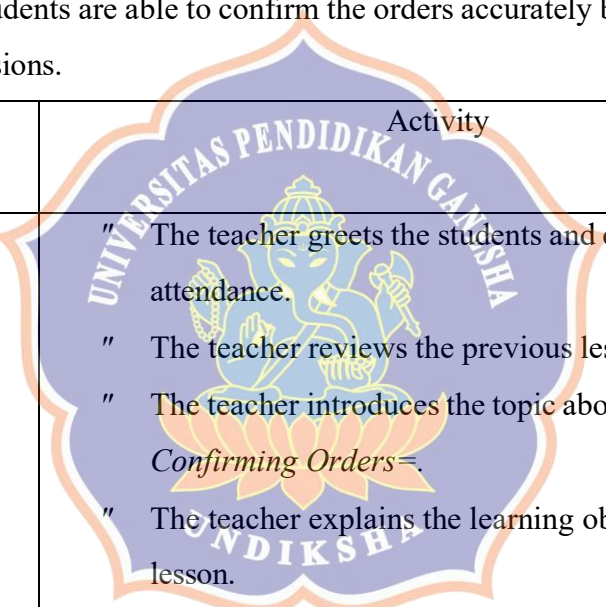
Class : XI PH B

Material : Taking and Confirming Orders

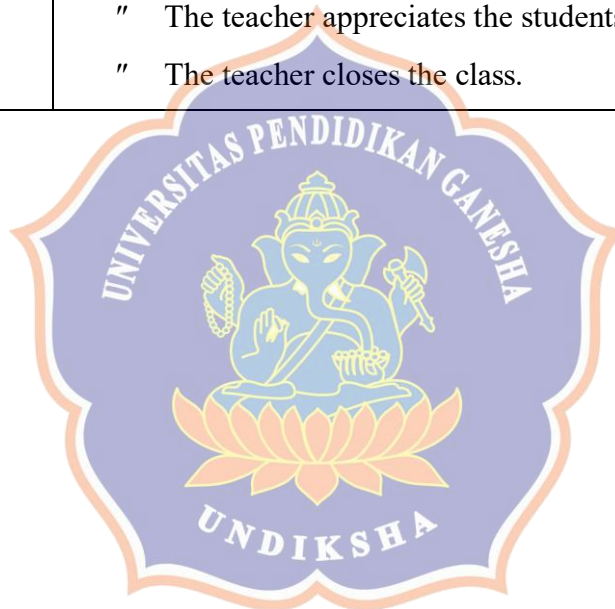
Time : 200 minutes

Learning Objective :

1. The students are able to take the guests orders appropriately.
2. The students are able to ask for guests order clarification.
3. The students are able to confirm the orders accurately by using appropriate expressions.

Procedure	Activity	Time Allotment
Pre-Activity	 " The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <i>Taking and Confirming Orders</i>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains common expressions used when taking and confirming orders. " The teacher shows a short video about how to taking and confirming orders in a restaurant. https://youtu.be/mGcPOTkK_zM?si=zfXakFXdpA4WqWBY " The teacher demonstrates a short conversation between a waiter and a guest. " The teacher asks the students to stay in their assigned groups before.	170 minutes

	" The teacher asks the students to practice role-play simulating how to take and confirm orders (e.g., taking orders, asking for clarification, and confirming orders). " Several groups perform their role-play in front of the class. " The teacher provides feedback on the students pronunciation, fluency, grammar, and vocabulary.	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes



LESSON PLAN 3 Meeting 5
Experimental Group - Food and Beverage Service Major

Class : XI PH B

Material : Service Food and Beverage

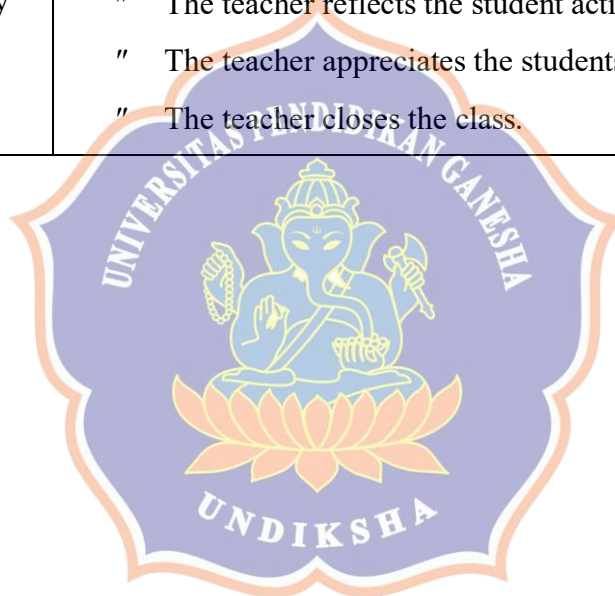
Time : 200 minutes

Learning Objective :

1. The students are able to serve food and beverages using appropriate expressions.
2. The students are able to communicate politely while serving the guests.
3. The students are able to serve food and beverages to the guests using appropriate service expressions.

Procedure	Activity	Time Allotment
Pre-Activity	The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <Service Food and Beverage>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains common expressions used when serving food and beverages. " The teacher shows a short video about how to serve food and beverages in a restaurant. https://youtube.com/shorts/P-vACrBjKyo?si=W4U0X0XHsyYwXbOX " The teacher demonstrates a short conversation between a waiter and a guest.	170 minutes

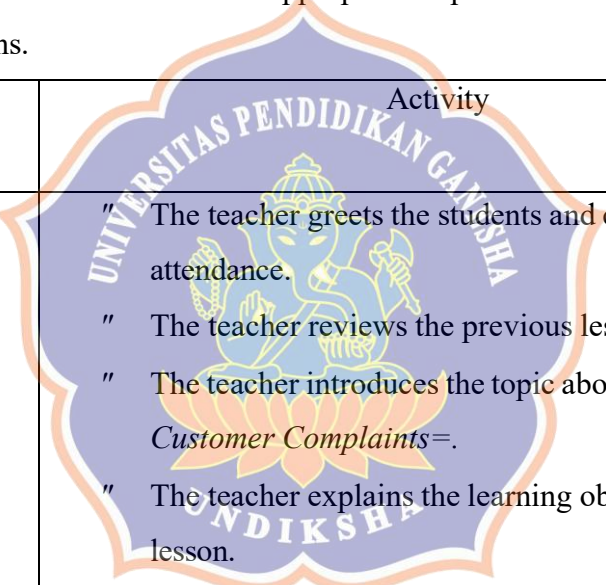
	" The teacher asks the students to stay in their assigned groups before. " The teacher asks the students to practice role-play simulating how to serve food and beverage to the guests. " Several groups perform their role-play in front of the class. " The teacher provides feedback on the students pronunciation, fluency, grammar, and vocabulary.	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes



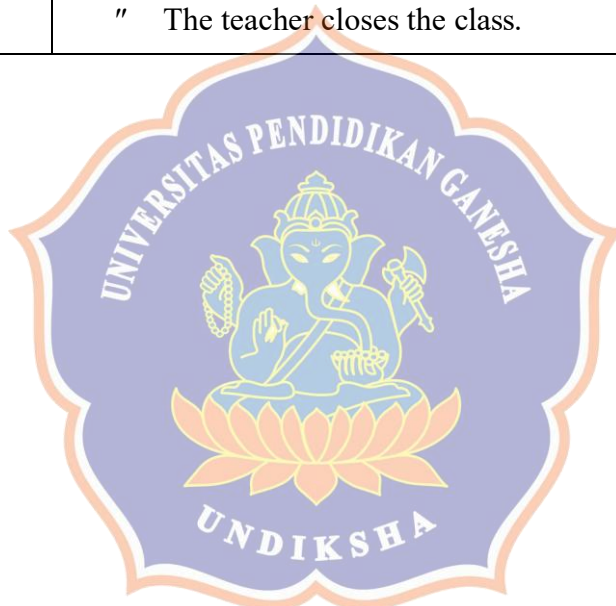
LESSON PLAN 3 Meeting 6
Experimental Group - Food and Beverage Service Major

Class : XI PH B
 Material : Handling Customer Complaints
 Time : 200 minutes
 Learning Objective :

1. The students are able to respond to the customer complaints politely and professionally.
2. The students are able to use appropriate expressions to apologize and offer solutions.

Procedure	Activity	Time Allotment
Pre-Activity	 " The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <i><Handling Customer Complaints></i>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains common expressions used in handling customer complaints. " The teacher shows a short video about how to handling complaints in a restaurant. https://youtu.be/Et9z6xmC0b8?si=XdHp84vKlflqGT9G " The teacher demonstrates a short conversation between a waiter and a guest. " The teacher asks the students to stay in their assigned groups before.	170 minutes

	" The teacher asks the students to practice role-play simulating how to respond to the customer complaints politely and professionally. " Several groups perform their role-play in front of the class. " The teacher provides feedback on the students pronunciation, fluency, grammar, and vocabulary.	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes



LESSON PLAN 3 Meeting 7
Experimental Group - Food and Beverage Service Major

Class : XI PH B

Material : Handling and Responding to the Special Requests

Time : 200 minutes

Learning Objective :

1. The students are able to respond to the guests special request appropriately.
2. The students are able to use polite expressions when handling the special requests.

Procedure	Activity	Time Allotment
Pre-Activity	The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <i><Handling and Responding to the Special Requests></i>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains common expressions used to respond to special requests. " The teacher demonstrates a short conversation between a waiter and a guest. " The teacher asks the students to stay in their assigned groups before. " The teacher asks the students to practice role-play simulating how to respond to the customer complaints politely and professionally.	170 minutes

	" Several groups perform their role-play in front of the class. " The teacher provides feedback on the students pronunciation, fluency, grammar, and vocabulary.	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes



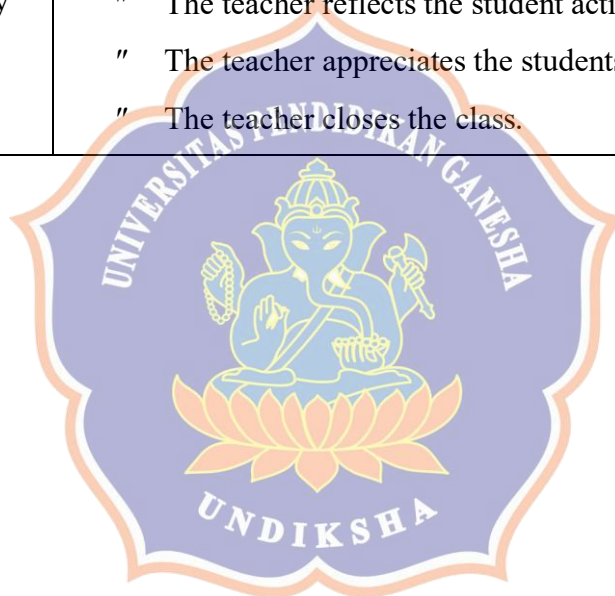
LESSON PLAN 3 Meeting 8
Experimental Group - Food and Beverage Service Major

Class : XI PH B
 Material : Closing the Service and Farewell
 Time : 200 minutes
 Learning Objective :

1. The students are able to close the service appropriately in a restaurant setting.
2. The students are able to use polite expressions when giving the bill and saying farewell.

Procedure	Activity	Time Allotment
Pre-Activity	The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <Closing the Service and Farewell=. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains common expressions used when closing the service and saying farewell. " The teacher shows a short video about how to close the service and saying farewell to the guests. https://youtu.be/VgrymcKDI9M?si=dJ0NS2AcrenWUJn0 " The teacher demonstrates a short conversation between a waiter and a guest.	170 minutes

	" The teacher asks the students to stay in their assigned groups before. " The teacher asks the students to practice role-play simulating how to respond to the customer complaints politely and professionally. " Several groups perform their role-play in front of the class. " The teacher provides feedback on the students pronunciation, fluency, grammar, and vocabulary.	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes



2) Control Group

LESSON PLAN - Meeting 1

Control Group - Food and Beverage Service Major

Class : XI PH A

Material : Greeting and Welcoming Guests

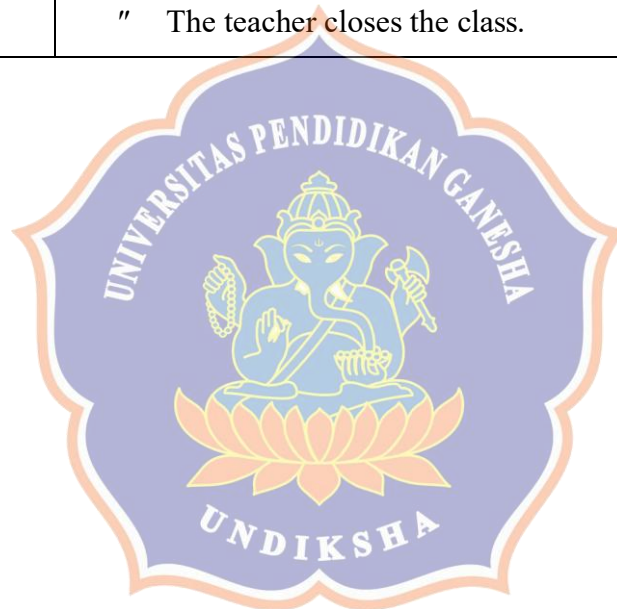
Time : 200 minutes

Learning Objective :

1. The students are able to identify the expressions that used to greet the guests in restaurant service.
2. The students are able to practice speaking through dialogue reading activities.

Procedure	Activity	Time Allotment
Pre-Activity	" The teacher greets the students and checks the attendance. " The teacher asks the students about their experiences when visiting a restaurant. " The teacher introduces the topic about <i>Greeting and Welcoming Guests</i>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains common expressions used to greet the guests in a restaurant. " The teacher shows a video about how to greet the guests in a restaurant https://youtu.be/jVef6YBgPhc?si=Of5UaLF8x6X_v sTV " The teacher provides a dialogue text based on the textbook.	170 minutes

	" The students practice reading the dialogue in small groups (3 students in each groups) " The teacher conducts guided speaking practice " Several groups present the dialogue in front of the class. " The teacher provides some feedback on students pronunciation, grammar, fluency, and vocabulary.	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes



LESSON PLAN - Meeting 2

Control Group - Food and Beverage Service Major

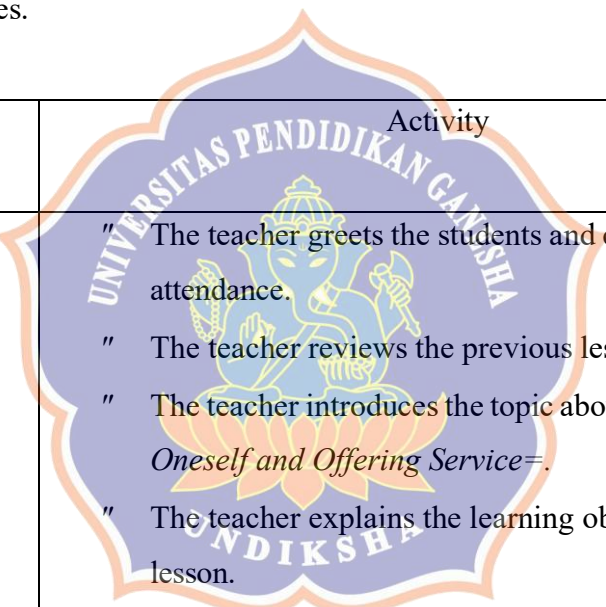
Class : XI PH A

Material : Introducing Oneself and Offering Service

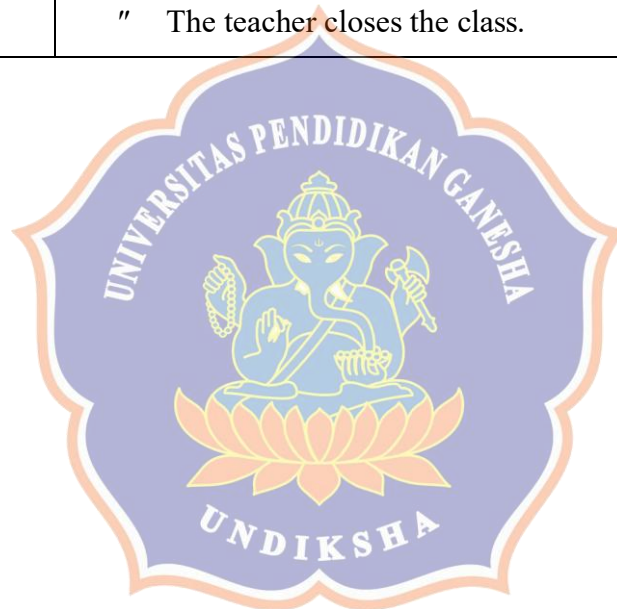
Time : 200 minutes

Learning Objective :

1. The students are able to identify expressions used to greet guests in restaurant service.
2. The students are able to practice speaking through dialogue reading activities.

Procedure	Activity	Time Allotment
Pre-Activity	 " The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <i><Introducing Oneself and Offering Service></i>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains common expressions used by waiter when introducing oneself and offering service to the guests. " The teacher shows a video about how to introducing oneself and offering service to the guests. https://youtu.be/8htdoBYF6ck?si=fTyktUjhCTXAUWaD " The teacher provides a dialogue text based on the textbook.	170 minutes

	" The students practice reading the dialogue in their previously assigned groups. " The teacher conducts guided speaking practice " Several groups present the dialogue in front of the class. " The teacher provides some feedback on students pronunciation, grammar, fluency, and vocabulary.	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes



LESSON PLAN - Meeting 3

Control Group - Food and Beverage Service Major

Class : XI PH A
 Material : Presenting the Menu
 Time : 200 minutes

Learning Objective :

1. The students are able to identify expressions used in presenting the menu.
2. The students are able to practice speaking through dialogue reading.

Procedure	Activity	Time Allotment
Pre-Activity	" The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <i><Presenting the Menu></i>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains the expressions used in presenting the menu to the guests. " The teacher shows a video about how to introducing oneself and offering service to the guests. https://youtu.be/tMt_3UQ0Lw?si=UByo319wppBOt0hC " The teacher provides a dialogue text based on the textbook. " The students practice reading the dialogue in their previously assigned groups. " The teacher conducts guided speaking practice	170 minutes

	" Several groups present the dialogue in front of the class. " The teacher provides some feedback on students pronunciation, grammar, fluency, and vocabulary.	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes



LESSON PLAN - Meeting 4

Control Group - Food and Beverage Service Major

Class : XI PH A

Material : Taking and Confirming Orders

Time : 200 minutes

Learning Objective :

1. The students are able to identify expressions used in taking and confirming orders.
2. The students are able to practice speaking through dialogue reading.

Procedure	Activity	Time Allotment
Pre-Activity	" The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <i><Taking and Confirming Orders></i>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains the expressions used in taking and confirming orders. " The teacher shows a short video about how to taking and confirming orders. (https://youtu.be/mGcPOTkK_zM?si=zfXakFXdpA4WqWBYs) " The teacher provides a dialogue text based on the textbook. " The students practice reading the dialogue in their previously assigned groups. " The teacher conducts guided speaking practice	170 minutes

	" Several groups present the dialogue in front of the class. " The teacher provides some feedback on students pronunciation, grammar, fluency, and vocabulary	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes



LESSON PLAN - Meeting 5

Control Group - Food and Beverage Service Major

Class : XI PH A

Material : Service Food and Beverage

Time : 200 minutes

Learning Objective :

1. The students are able to identify the expressions used in serving food and beverages.
2. The students are able to practice speaking through dialogue reading.

Procedure	Activity	Time Allotment
Pre-Activity	" The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <i><Serving Food and Beverage></i>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains the expressions used in serving food and beverages. " The teacher shows a short video about how to serve the food and beverage. (https://youtube.com/shorts/P-vACrBjKyo?si=W4U0X0XHsyYwXbOX) " The teacher provides a dialogue text based on the textbook. " The students practice reading the dialogue in their previously assigned groups. " The teacher conducts guided speaking practice	170 minutes

	" Several groups present the dialogue in front of the class. " The teacher provides some feedback on students pronunciation, grammar, fluency, and vocabulary	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes



LESSON PLAN - Meeting 6

Control Group - Food and Beverage Service Major

Class : XI PH A

Material : Handling Customer Complaints

Time : 200 minutes

Learning Objective :

1. The students are able to identify the expression that used in handling customer complaints.
2. The students are able to practice speaking through dialogue reading

Procedure	Activity	Time Allotment
Pre-Activity	" The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <i><Handling Customer Complaints></i>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains the expressions used in handling customer complaints " The teacher provides a short video about handling guests complaints. (https://youtu.be/Et9z6xmC0b8?si=XdHp84vKlflqGT9G) " The teacher provides a dialogue text based on the textbook. " The students practice reading the dialogue in their previously assigned groups. " The teacher conducts guided speaking practice	170 minutes

	" Several groups present the dialogue in front of the class. " The teacher provides some feedback on students pronunciation, grammar, fluency, and vocabulary	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes



LESSON PLAN - Meeting 7

Control Group - Food and Beverage Service Major

Class : XI PH A

Material : Handling and Responding to the Special Requests

Time : 200 minutes

Learning Objective :

1. The students are able to identify the expressions that used in responding to special requests.
2. The students are able to practice through dialogue reading.

Procedure	Activity	Time Allotment
Pre-Activity	" The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <i><Handling and Responding to Special Requests></i>. " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains the expressions used in handling customer complaints " The teacher provides a dialogue text based on the textbook. " The students practice reading the dialogue in their previously assigned groups. " The teacher conducts guided speaking practice " Several groups present the dialogue in front of the class. " The teacher provides some feedback on students pronunciation, grammar, fluency, and vocabulary	170 minutes
Post-Activity	" The teacher reflects the student activity.	10 minutes

	" The teacher appreciates the students participation. " The teacher closes the class.	
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LESSON PLAN - Meeting 8

Control Group - Food and Beverage Service Major

Class : XI PH A

Material : Closing the Service and Farewell

Time : 200 minutes

Learning Objective :

1. The students are able to identify the expressions that used in closing the service and saying farewell.
2. The students are able to speaking through the dialogue reading.

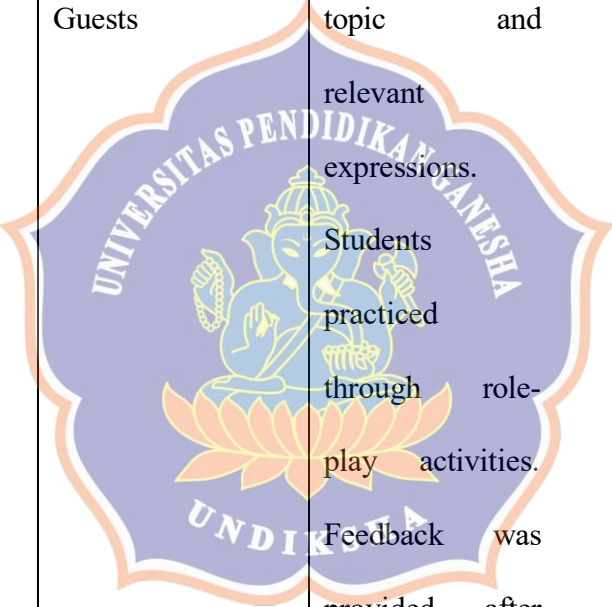
Procedure	Activity	Time Allotment
Pre-Activity	" The teacher greets the students and checks the attendance. " The teacher reviews the previous lesson briefly. " The teacher introduces the topic about <Closing the Service and Farewell.> = " The teacher explains the learning objectives of the lesson.	20 minutes
Main-Activity	" The teacher explains the expressions used in closing the service and saying farewell. " The teacher shows a short video about how to close the service and saying farewell to the guests. (https://youtu.be/VgrymcKDI9M?si=dJ0NS2AcenWUJn0) " The teacher provides a dialogue text based on the textbook. " The students practice reading the dialogue in their previously assigned groups. " The teacher conducts guided speaking practice	170 minutes

	" Several groups present the dialogue in front of the class. " The teacher provides some feedback on students pronunciation, grammar, fluency, and vocabulary	
Post-Activity	" The teacher reflects the student activity. " The teacher appreciates the students participation. " The teacher closes the class.	10 minutes

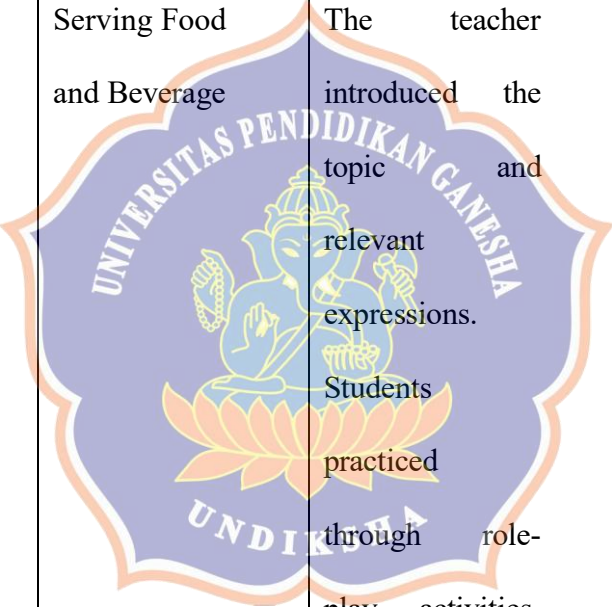


Appendix 6. Treatment Implementation

1) Experimental Group Teaching Log

Meeting	Date	Topic	Implementation Record	Planned Time	Actual Time
1	10/02/2026	Greeting and Welcoming Guests	 The teacher introduced the topic and relevant expressions. Students practiced through role-play activities. Feedback was provided after the activity.	90 minutes	90 minutes
2	18/02/2026	Introducing Self and Offering Service	The teacher introduced the topic and relevant expressions. Students	90 minutes	90 minutes

			practiced through role-play activities. Feedback was provided after the activity.		
3	24/02/2026	Presenting the Menu	The teacher introduced the topic and relevant expressions. Students practiced through role-play activities. Feedback was provided after the activity.	90 minutes	90 minutes
4	03/03/2026	Taking and Confirming Orders	The teacher introduced the topic and relevant expressions.	90 minutes	90 minutes

			Students practiced through role-play activities. Feedback was provided after the activity.		
5	10/03/2026	Serving Food and Beverage	 The teacher introduced the topic and relevant expressions. Students practiced through role-play activities. Feedback was provided after the activity.	90 minutes	90 minutes
6	25/03/2026	Handling Complaints	The teacher introduced the topic and relevant	90 minutes	90 minutes

			expressions. Students practiced through role-play activities. Feedback was provided after the activity.		
7	01/04/2026	Handling and Responding to Special Requests	The teacher introduced the topic and relevant expressions. Students practiced through role-play activities. Feedback was provided after the activity.	90 minutes	90 minutes
8	07/04/2026	Closing the Service and Farewell	The teacher introduced the topic and	90 minutes	90 minutes

			relevant expressions. Students practiced through role-play activities. Feedback was provided after the activity.		
9	14/04/2026	Final Role-Play Performance 	Students completed their final role-play performance assessment based on integrated food and beverage service scenarios.	90 minutes	90 minutes

2) Control Group Teaching Log

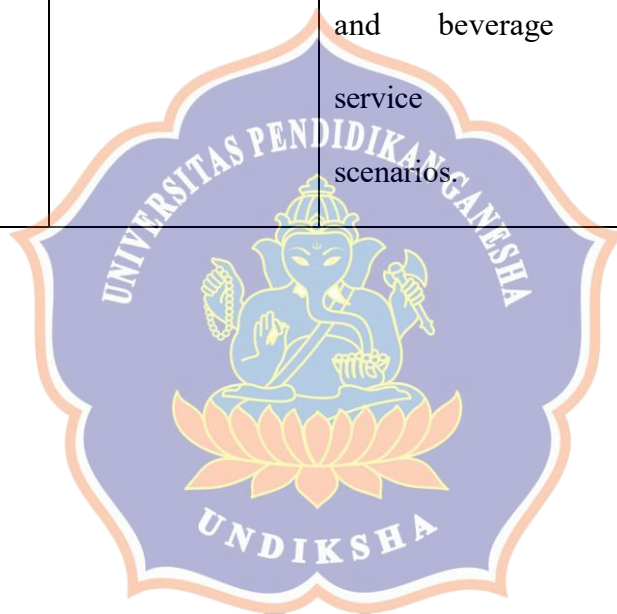
Meeting	Date	Topic	Implementation Record	Planned Time	Actual Time
1	11/02/2026	Greeting and Welcoming Guests	The teacher explained greeting expressions and guided students to practice through speaking exercises and classroom discussion.	90 minutes	90 minutes
2	19/02/2026	Introducing Self and Offering Service	The teacher introduced service expressions and guided students to practice self-introduction and offering service through	90 minutes	90 minutes

			speaking exercises.		
3	25/02/2026	Presenting the Menu	The teacher explained menu-related expressions and guided students to practice presenting menu items through speaking exercises.	90 minutes	90 minutes
4	04/03/2026	Taking and Confirming Orders	The teacher explained order-taking procedures and guided students to practice taking and confirming orders through speaking exercises.	90 minutes	90 minutes

5	11/03/2026	Serving Food and Beverage	The teacher explained service procedures and guided students to practice food and beverage service expressions through speaking exercises.	90 minutes	90 minutes
6	26/03/2026	Handling Complaints	The teacher explained complaint-handling expressions and guided students to practice responding to guest complaints through	90 minutes	90 minutes

			speaking exercises.		
7	02/04/2026	Handling and Responding to Special Requests	The teacher explained expressions for responding to special requests and guided students to practice through speaking exercises.	90 minutes	90 minutes
8	08/04/2026	Closing the Service and Farewell	The teacher explained farewell expressions and guided students to practice closing service interactions through speaking exercises.	90 minutes	90 minutes

9	15/04/2026	Final Role- Play Performance	Students completed their final role-play performance assessment based on integrated food and beverage service scenarios.	90 minutes	90 minutes
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3) Observation Checklist Summary

Observer : Ita Nurullita, S.Pd., M.Pd.

Meeting : 1-8

Group : Experimental & Control

A. Experimental Group (Role-Play Method)			
No.	Indicator	Yes	No
1.	The teacher clearly introduced the topic and learning objectives	✓	
2.	Relevant vocabulary and functional expressions were provided	✓	
3.	The teacher modeled or demonstrated the service interaction	✓	
4.	Students were organized into small groups	✓	
5.	The roles were assigned appropriately	✓	
6.	The students prepared dialogues based on the given topic and scenario	✓	
7.	The students performed the role-play activity	✓	
8.	The teacher provided structured feedback on speaking performance	✓	
9.	The lesson followed the planned time allocation	✓	
10.	The instructional procedures were implemented consistently	✓	
B. Control Group (Conventional Method)			
No.	Indicator	Yes	No
1.	The teacher introduced the topic and learning objectives	✓	
2.	Relevant vocabulary and functional expressions were provided	✓	
3.	Dialogue texts or materials were provided	✓	
4.	The students practiced speaking through guided exercises	✓	

5.	No structured role-play activity was conducted	✓	
6.	The instruction was primarily teacher-led	✓	
7.	The teacher provided structured feedback on speaking practice	✓	
8.	The lesson followed the planned time allocation	✓	
9.	The students practiced speaking based on the provided dialogue text or textbook prompts.	✓	
10.	The instructional procedures were implemented consistently	✓	



Note :

The checklist was used to monitor the implementation of treatment and conventional method procedures throughout meetings 1-8 both in experimental and control group.

Appendix 7. Students Speaking Scores

Experimental Group

a) Rater I Post-Test Score

Teacher's Name : Ita Nurullita, S.Pd., M.Pd.

Class : XI PH B

Date : 14th April 2026

No.	Name	Pronunciation	Fluency	Grammar	Vocabulary	Total Score	Final Score
1.	GEDE ARIS ANDIKA PRATAMA	4	4	4	5	17	85
2.	GEDE REZA JAYA KUSUMA	4	4	4	4	16	80
3.	GEDE SUMAHENDRA PUTRA	4	5	4	5	18	90
4.	I KADEK DWIK AGUS WIDYATAMA PUTRA	4	5	4	5	19	95
5.	I NYOMAN PANDU ADYNUGRAHA	4	5	4	4	17	85
6.	IBAM SAPUTRA	4	4	4	4	16	80
7.	IDA AYU KADE LINA WIDIANATA	4	5	4	5	18	90

8.	KADEK ADNYANA	4	5	4	4	17	85
9.	KADEK ANGGUN LESTARI	5	5	4	5	19	95
10.	KADEK APRILIA	4	4	4	4	16	80
11.	KADEK BUDI ASTAWA	4	5	4	5	18	90
12.	KADEK CAHAYA GUNAWAN	4	4	4	5	17	85
13.	KADEK FEBRIYANTI	4	4	4	5	17	85
14.	KADEK INTAN SITI NADIRA RAHMA	4	5	4	5	18	90
15.	KADEK MARSHELIA TISNAYUDA SAPUTRA	4	5	4	4	17	85
16.	KADEK NGURAH SUADNYANA	5	5	4	5	19	95
17.	KADEK RESTU WAHYU MAHENDRA YASA	4	5	4	4	17	85
18.	KADEK SUPRIADI	4	5	4	5	18	90

19.	KADEK VINA LUNA CAHYANI	4	4	4	5	17	85
20.	KETUT BUNGA REGITA	4	5	4	5	18	90
21.	KOMANG ADI ARYA WIGUNA	5	5	4	5	19	95
22.	KOMANG AGUS MULIAWAN	4	5	4	4	17	85
23.	KOMANG DESI ARIANI	4	5	4	5	18	90
24.	KOMANG KOSAWA	4	4	4	5	17	85
25.	KOMANG REGISYA AGUSTIANTINI	4	5	4	5	18	90
26.	KOMANG SETIAWAN	4	5	4	4	17	85
27.	KOMANG YUDA ARTA DANA	4	5	4	5	18	90
28.	LUH DIAN CAHAYA UTAMI	5	5	4	5	19	95
29.	LUH PUTU JUNI ANTINI	4	5	4	4	17	85
30.	LUH RATNA ARYA DEWI	4	5	4	5	18	90
31.	LUH WIDIANTI	4	5	4	4	17	85

32.	LUH YUNITA RESTYANA PUTRI	4	5	4	5	18	90
33.	NI PUTU NATALIA RISNA DEWI	4	4	4	4	16	80

Scoring Instructions :

1. Asses each students based on four speaking aspects : Pronunciation, Fluency, Grammar, and Vocabulary.
2. Give a score from 1-5 for each aspect.
3. Add all aspect to obtain the Total Score.
4. Calculate the Final Score using the following formula :

$$\text{Final Score} = \text{Total Score} / 20 \times 100$$

Notes :

- a. Maximum score for each aspect : 5
- b. Maximum Total Score : 20
- c. The final score is presented on a scale of 100.

Rater I,



Ita Nurullita, S.Pd., M.Pd.

a) Rater II Post Test Score

Teacher's Name : Ni Luh Ariani, S.Pd.

Class : XI PH B

Date : 14th April 2026

No.	Name	Pronunciation	Fluency	Grammar	Vocabulary	Total Score	Final Score
1.	GEDE ARIS ANDIKA PRATAMA	4	5	4	4	17	85
2.	GEDE REZA JAYA KUSUMA	4	5	4	4	17	85
3.	GEDE SUMAHENDRA PUTRA	5	4	4	5	18	90
4.	I KADEK DWIK AGUS WIDYATAMA PUTRA	5	5	4	5	19	95
5.	I NYOMAN PANDU ADYNUGRAHA	5	4	4	5	18	90
6.	IBAM SAPUTRA	4	4	4	4	16	80
7.	IDA AYU KADE LINA WIDIANATA	4	5	4	4	17	85
8.	KADEK ADNYANA	4	5	4	4	17	85
9.	KADEK ANGGUN LESTARI	5	5	4	5	19	95
10.	KADEK APRILIA	4	5	4	4	17	85
11.	KADEK BUDI ASTAWA	5	4	4	5	18	90
12.	KADEK CAHAYA GUNAWAN	5	4	4	5	18	90
13.	KADEK FEBRIYANTI	4	5	4	4	17	85

14.	KADEK INTAN SITI NADIRA RAHMA	5	5	4	5	19	95
15.	KADEK MARSHELIA TISNAYUDA SAPUTRA	4	5	4	4	17	85
16.	KADEK NGURAH SUADNYANA	5	4	4	5	18	90
17.	KADEK RESTU WAHYU MAHENDRA YASA	5	4	4	5	18	90
18.	KADEK SUPRIADI	5	4	4	5	18	90
19.	KADEK VINA LUNA CAHYANI	4	4	4	4	16	80
20.	KETUT BUNGA REGITA	5	4	4	5	18	90
21.	KOMANG ADI ARYA WIGUNA	5	4	4	5	18	90
22.	KOMANG AGUS MULIAWAN	4	5	4	4	17	85
23.	KOMANG DESI ARIANI	4	5	4	4	17	85
24.	KOMANG KOSAWA	5	4	4	5	18	90
25.	KOMANG REGISYA AGUSTIANTINI	5	4	4	5	18	90
26.	KOMANG SETIAWAN	4	5	4	4	17	85
27.	KOMANG YUDA ARTA DANA	5	4	4	5	18	90
28.	LUH DIAN CAHAYA UTAMI	5	5	4	5	19	95

29.	LUH PUTU JUNI ANTINI	4	5	4	4	17	85
30.	LUH RATNA ARYA DEWI	4	5	4	4	17	85
31.	LUH WIDIANTI	5	4	4	5	18	90
32.	LUH YUNITA RESTYANA PUTRI	5	4	4	5	18	90
33.	NI PUTU NATALIA RISNA DEWI	4	5	4	4	17	85

Scoring Instructions :

1. Asses each students based on four speaking aspects : Pronunciation, Fluency, Grammar, and Vocabulary.
2. Give a score from 1-5 for each aspect.
3. Add all aspect to obtain the Total Score.
4. Calculate the Final Score using the following formula :

$$\text{Final Score} = \text{Total Score} / 20 \times 100$$

Notes :

- a. Maximum score for each aspect : 5
- b. Maximum Total Score : 20
- c. The final score is presented on a scale of 100.

Rater II,



Ni Luh Ariani, S.Pd.

Final Speaking Scores for ICC Analysis

Research Group : Experimental Group

Class : XI PH B

No.	Name	Teacher 1	Teacher 2	Final Score
1.	GEDE ARIS ANDIKA PRATAMA	85	85	85.00
2.	GEDE REZA JAYA KUSUMA	80	85	82.50
3.	GEDE SUMAHENDRA PUTRA	90	90	90.00
4.	I KADEK DWIK AGUS WIDYATAMA PUTRA	95	95	95.00
5.	I NYOMAN PANDU ADYNUGRAHA	85	90	87.50
6.	IBAM SAPUTRA	80	80	80.00
7.	IDA AYU KADE LINA WIDIANATA	90	85	87.50
8.	KADEK ADNYANA	85	85	85.00
9.	KADEK ANGGUN LESTARI	95	95	95.00
10.	KADEK APRILIA	80	85	82.50
11.	KADEK BUDI ASTAWA	90	90	90.00
12.	KADEK CAHAYA GUNAWAN	85	90	87.50
13.	KADEK FEBRIYANTI	85	85	85.00
14.	KADEK INTAN SITI NADIRA RAHMA	90	95	92.50

15.	KADEK MARSHELIA TISNAYUDA SAPUTRA	85	85	85.00
16.	KADEK NGURAH SUADNYANA	95	90	92.50
17.	KADEK RESTU WAHYU MAHENDRA YASA	85	90	87.50
18.	KADEK SUPRIADI	90	90	90.00
19.	KADEK VINA LUNA CAHYANI	85	80	82.50
20.	KETUT BUNGA REGITA	90	90	90.00
21.	KOMANG ADI ARYA WIGUNA	95	90	92.50
22.	KOMANG AGUS MULIAWAN	85	85	85.00
23.	KOMANG DESI ARIANI	90	85	87.50
24.	KOMANG KOSAWA	85	90	87.50
25.	KOMANG REGISYA AGUSTIANTINI	90	90	90.00
26.	KOMANG SETIAWAN	85	85	85.00
27.	KOMANG YUDA ARTA DANA	90	90	90.00
28.	LUH DIAN CAHAYA UTAMI	95	95	95.00
29.	LUH PUTU JUNI ANTINI	85	85	85.00
30.	LUH RATNA ARYA DEWI	90	85	87.50
31.	LUH WIDIANTI	85	90	87.50
32.	LUH YUNITA RESTYANA PUTRI	90	90	90.00
33.	NI PUTU NATALIA RISNA DEWI	80	85	82.50

Scoring Calculation

The final score was obtained by calculating the average score from the two teachers' assessments.

$$\text{Final Score} = \frac{\text{Teacher 1 Score} + \text{Teacher 2 Score}}{2}$$



Control Group**a) Rater I Post-Test Score****Teacher's Name** : Ita Nurullita, S.Pd., M.Pd.**Class** : XI PH A**Date** : 15th April 2026

No.	Name	Pronunciation	Fluency	Grammar	Vocabulary	Total Score	Final Score
1.	DEWA AYU NINDYA BAWHANI NIDA	4	4	3	4	15	75
2.	DEWA GEDE NOVAN PRASTYA	4	4	4	4	16	80
3.	DEWA MADE SUDA SUARNAYA	4	4	3	4	15	75
4.	GUSTI AYU DINDA DAMAYANTI	3	4	3	4	14	70
5.	GUSTI AYU RIRIN ANJELINA	4	4	4	4	16	80
6.	GUSTI KOMANG AYU DEVIA	4	4	3	4	15	75
7.	KADEK AYU METHA CAHYANI	4	4	4	4	16	80
8.	KADEK AYU WIDIANI	4	4	4	5	17	85
9.	KADEK CANDRIWATI	4	4	3	4	15	75
10.	KADEK CIKA PRANSISKA	3	4	3	4	14	70
11.	KADEK DIAH PRADNYA WATI	4	4	4	4	16	80
12.	KADEK DINA SEPTIANI	4	4	3	4	15	75

13.	KADEK MELISA OKTA PIONA	3	4	3	4	14	70
14.	KADEK NIA OKTAPIANI	4	4	4	4	16	80
15.	KADEK OCA NISA ANDINI	4	4	4	5	17	85
16.	KADEK RIKSANI DEWI	4	4	3	4	15	75
17.	KADEK VERY SASTRAWAN	3	4	3	4	14	70
18.	KADEK YOGA ASTAWA	4	4	4	4	16	80
19.	KETUT MANGKU PRADNYANA	4	4	3	4	15	75
20.	KOMANG ADI MERTAYASA	4	4	4	4	16	80
21.	KOMANG ANDRE PRANATA	4	4	4	5	17	85
22.	KOMANG MEI SINTA CAHYANI	4	4	3	4	15	75
23.	KOMANG PUTRAWAN	3	5	3	5	14	70
24.	KOMANG REDIANTARA	4	4	4	4	16	80
25.	KOMANG REDIAWAN	4	4	3	4	15	75
26.	KOMANG REICO ADITYA PUTRA	3	4	3	4	14	70
27.	M. REVAN SYAH	4	4	4	4	16	80
28.	MADE PRASETYA WIGUNA	4	4	3	4	15	75

29.	NYOMAN YUDHANA PUTRA	4	4	4	4	16	80
30.	PUTU ABDI SASTRA WIGUNA	4	4	4	5	17	85
31.	PUTU ADELIA SARI	4	4	3	4	15	75
32.	PUTU GULI ARDANA	3	4	3	4	14	70
33.	RISCHI SAPUTRA	4	4	4	4	16	80

Scoring Instructions :

1. Asses each students based on four speaking aspects : Pronunciation, Fluency, Grammar, and Vocabulary.
2. Give a score from 1-5 for each aspect.
3. Add all aspect to obtain the Total Score.
4. Calculate the Final Score using the following formula :

$$\text{Final Score} = \text{Total Score} / 20 \times 100$$

Notes :

- a. Maximum score for each aspect : 5
- b. Maximum Total Score : 20
- c. The final score is presented on a scale of 100.

Rater I,



Ita Nurullita, S.Pd., M.Pd.

b) Rater II Post-test Score

Teacher's Name : Ni Luh Ariani, S.Pd.

Class : XI PH A

Date : 15th April 2026

No.	Name	Pronunciation	Fluency	Grammar	Vocabulary	Total Score	Final Score
1.	DEWA AYU NINDYA BAWHANI NIDA	4	4	3	4	15	75
2.	DEWA GEDE NOVAN PRASTYA	4	4	4	4	16	80
3.	DEWA MADE SUDA SUARNAYA	4	4	4	4	16	80
4.	GUSTI AYU DINDA DAMAYANTI	4	4	3	4	15	75
5.	GUSTI AYU RIRIN ANJELINA	5	5	3	5	15	75
6.	GUSTI KOMANG AYU DEVIA	4	4	3	4	15	75
7.	KADEK AYU METHA CAHYANI	4	4	4	4	16	80
8.	KADEK AYU WIDIANI	4	4	4	4	16	80
9.	KADEK CANDRIWATI	4	4	3	4	15	75
10.	KADEK CIKA PRANSISKA	3	4	3	4	14	70
11.	KADEK DIAH PRADNYA WATI	4	4	4	4	16	80
12.	KADEK DINA SEPTIANI	4	4	4	4	16	80

13.	KADEK MELISA OKTA PIONA	4	4	3	4	15	75
14.	KADEK NIA OKTAPIANI	4	4	4	4	16	80
15.	KADEK OCA NISA ANDINI	4	4	4	5	17	85
16.	KADEK RIKSANI DEWI	4	4	3	4	15	75
17.	KADEK VERY SASTRAWAN	3	4	3	4	14	70
18.	KADEK YOGA ASTAWA	4	4	3	4	15	75
19.	KETUT MANGKU PRADNYANA	4	4	4	4	16	80
20.	KOMANG ADI MERTAYASA	4	4	4	4	16	80
21.	KOMANG ANDRE PRANATA	4	4	4	4	16	80
22.	KOMANG MEI SINTA CAHYANI	4	4	3	4	15	75
23.	KOMANG PUTRAWAN	4	4	3	4	15	75
24.	KOMANG REDIANTARA	4	4	4	4	16	80
25.	KOMANG REDIAWAN	4	4	4	4	16	80
26.	KOMANG REICO ADITYA PUTRA	3	4	3	4	14	70
27.	M. REVAN SYAH	4	4	4	5	17	85
28.	MADE PRASETYA WIGUNA	4	4	3	4	15	75

29.	NYOMAN YUDHANA PUTRA	4	4	4	4	16	80
30.	PUTU ABDI SASTRA WIGUNA	4	4	4	5	17	85
31.	PUTU ADELIA SARI	4	4	3	4	15	75
32.	PUTU GULI ARDANA	4	4	3	4	15	75
33.	RISCHI SAPUTRA	4	4	4	4	16	80

Scoring Instructions :

1. Asses each students based on four speaking aspects : Pronunciation, Fluency, Grammar, and Vocabulary.
2. Give a score from 1-5 for each aspect.
3. Add all aspect to obtain the Total Score.
4. Calculate the Final Score using the following formula :

$$\text{Final Score} = \text{Total Score} / 20 \times 100$$

Notes :

- a. Maximum score for each aspect : 5
- b. Maximum Total Score : 20
- c. The final score is presented on a scale of 100.

Rater II,



Ni Luh Ariani, S.Pd.

Final Speaking Scores for ICC Analysis

Research Group : Control Group

Class : XI PH A

No.	Name	Teacher 1	Teacher 2	Final Score
1.	DEWA AYU NINDYA BAWHANI NIDA	75	75	75.00
2.	DEWA GEDE NOVAN PRASTYA	80	80	80.00
3.	DEWA MADE SUDA SUARNAYA	75	80	77.50
4.	GUSTI AYU DINDA DAMAYANTI	70	75	72.50
5.	GUSTI AYU RIRIN ANJELINA	80	75	77.50
6.	GUSTI KOMANG AYU DEVIA	75	75	75.00
7.	KADEK AYU METHA CAHYANI	80	80	80.00
8.	KADEK AYU WIDIANI	85	80	82.50
9.	KADEK CANDRIWATI	75	75	75.00
10.	KADEK CIKA PRANSISKA	70	70	70.00
11.	KADEK DIAH PRADNYA WATI	80	80	80.00
12.	KADEK DINA SEPTIANI	75	80	77.50
13.	KADEK MELISA OKTA PIONA	70	75	72.50
14.	KADEK NIA OKTAPIANI	80	80	80.00
15.	KADEK OCA NISA ANDINI	85	85	85.00

16.	KADEK RIKSANI DEWI	75	75	75.00
17.	KADEK VERY SASTRAWAN	70	70	70.00
18.	KADEK YOGA ASTAWA	80	75	77.50
19.	KETUT MANGKU PRADNYANA	75	80	77.50
20.	KOMANG ADI MERTAYASA	80	80	80.00
21.	KOMANG ANDRE PRANATA	85	80	82.50
22.	KOMANG MEI SINTA CAHYANI	75	75	75.00
23.	KOMANG PUTRAWAN	70	75	72.50
24.	KOMANG REDIANTARA	80	80	80.00
25.	KOMANG REDIAWAN	75	80	77.50
26.	KOMANG REICO ADITYA PUTRA	70	70	70.00
27.	M. REVAN SYAH	80	85	82.50
28.	MADE PRASETYA WIGUNA	75	75	75.00
29.	NYOMAN YUDHANA PUTRA	80	80	80.00
30.	PUTU ABDI SASTRA WIGUNA	85	85	85.00
31.	PUTU ADELIA SARI	75	75	75.00
32.	PUTU GULI ARDANA	70	75	72.50
33.	RISCHI SAPUTRA	80	80	80.00

Scoring Calculation

The final score was obtained by calculating the average score from the two teachers' assessments.

$$\text{Final Score} = \frac{\text{Teacher 1 Score} + \text{Teacher 2 Score}}{2}$$



Appendix 8. SPSS Output

Speaking Skills SPSS Output

1) The result of the ICC Analysis for Experimental Group

Intraclass Correlation Coefficient

	Intraclass Correlation ^b	95% Confidence Interval		F test with True Value 0			
		Lower Bound	Upper Bound	Value	df1	df2	Sig
Single Measures	.681 ^a	.444	.828	5.263	32	32	.000
Average Measures	.810 ^c	.615	.906	5.263	32	32	.000

2) The result of the ICC Analysis for Control Group

Intraclass Correlation Coefficient

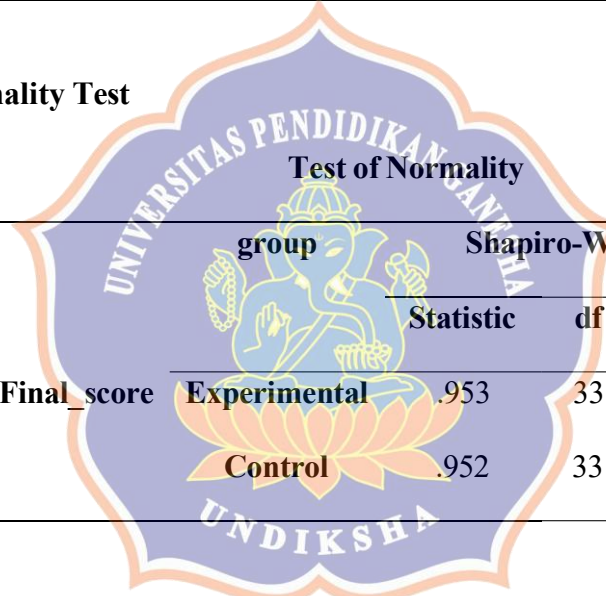
	Intraclass Correlation ^b	95% Confidence Interval		F test with True Value 0			
		Lower Bound	Upper Bound	Value	df1	df2	Sig
Single Measures	.755 ^a	.559	.871	7.149	32	32	.000
Average Measures	.860 ^c	.717	.931	7.149	32	32	.000

3) Descriptive Statistical Analysis

Descriptive Statistics

Group	N	Mean	Median	Range	Variances	Std. Deviation
Experimental	33	87.80	87.50	15.00	15.14	3.89
Control	33	77.19	77.50	15.00	17.09	4.13

4) Normality Test



Test of Normality			
group	Shapiro-Wilk		
	Statistic	df	Sig.
Final_score Experimental	.953	33	.159
Control	.952	33	.156

5) Homogeneity Test of Previous Speaking Scores

Levene Statistic	df1	df2	Sig.
1.956	1	64	0.167