Blueprint of Interview Guide

No.	Aspects	Item Number	Purpose	References
1.	Syllabus and RPS	1 &2	To find out the syllabus used in the Apollonia Hotel School	Indonesian Qualification Framework gotten from Susilo, S. (2015).
2.	Portion of theory and practice teaching and learning	3&4	To find out how to divide the theory period and practice period	Indonesian Qualification Framework gotten from Susilo, S. (2015). And National Work Competency Standard (SKKNI)
3.	Teaching media	6&7	To find out the media that usually use by the teacher and the students	Levie & Lentz (1982)
4.	Electronic teaching media	8&9	To find out the electronic media that is used in the teaching and process.	Reiser, R. A., & Gagne, R. M. (1982).
5.	Food Production Material	9&10	To find out the food production material	Students' textbook and National Work Competency Standard (SKKNI)

Blue Print Questionnaires

			Indicator
A.	Types of Media	1.	Electronic
		2.	Conventional
B.	Function of Media	1.	Attention Function
		2.	Affective Function
		3.	Cognitive Function
		4.	Compensatory Function
C.	Food Production Material	1.	Kitchen Definition & Kitchen Structure Organization Chart
		2.	Tools and Equipment in the Kitchen
		3.	The Major Cooking Method
		4.	Vegetable Cutting Style
		5.	Stock and sauce
		6.	Kitchen Staples
		7.	Dairy Products
		8.	Menu Skeleton and Recipes
		9.	Breakfast

Blueprint of Expert judgment form

No	Dimension	Theory (Tomlinson, 1998)	Description	Number of Item	Item Number
1	Criteria of good media	The topics are good computer based materials supported by many multimedia features combined with some materials variations. Attractive screen design with good color combination	Materials should achieve impact	2	1 & 2
		There are some interesting activities presented in the materials that are supported with some illustrations. It promote very enjoyable and relax learning atmosphere	Materials should help learners to feel at ease.	1	3
		There are some pictures that present some basic expressions related to Kitchen Knowledge that can help students to be more confident in speaking English	Materials should help students to develop confidence.	1	4
		All topics are presented in the materials based on students' needs. The materials are specially design for Kitchen Knowledge with collect sequence of services in restaurant	Materials should be perceived by students as relevant and useful.	1	5
		All topics that are presented in the materials are supported with role play tasks that can guide students in practicing their English with some workplace settings.	Materials should provide students with opportunities to use the target 1language to achieve communicative purposes.	1	6
2.	Mechanical	The E-Learning Material	Technical	1	

	aspects	run perfectly with no technical problems. For example, there are no error message, all sound, picture, or other files are found.	operation		7
		All button and navigational tools work normally.	Navigation	1	8
		All multimedia elements such as pictures, texts, animation, and sound relate with the content. Good screen design.	Screen design	1	9
		All animation, pictures, texts, or other multimedia features are used effectively to enrich the learning materials. All elements contribute significantly to convey the intended meaning.	Multimedia Features	1	10
		Project is completely finished.	Completion of the Program	1	11
3.	Content aspects	The materials do not have any spelling and grammar error.	Spelling and grammar	1	12
		Material are developed based on the curriculum and focus on English for Culinary	Curriculum	1	13
		The topics are appropriate to students and contextual; they are quite significant for student's life	Topic	1	14
		The project compels the audience's attention.	Appearance	1	15