

CHAPTER II

ENGLISH LEARNING MATERIAL THROUGH VIDEO

A. Learning English

A language is a main tool for communicating in human life, both for individual and social interests, Fachurrozi and Erta Mahyuddi (2016: 6) found that there are several meanings of language, which are as follows:

- a. Language is a collection of sounds that have a specific purpose and are regulated grammatically.
- b. Language is an expression of everyday conversation that many people do when speaking at a normal speed.
- c. Language is a system for expressing meaning.
- d. Language is a set of grammatical rules and language consists of the past.

Siahaan (2008:7) explains that language is a human heritage that plays an important role in human life itself, such as in thinking, conveying ideas, and communicating with others. “Language is a unique human inheritance that plays a very important role in human life, such as in thinking, communicating ideas, and negotiating with others”. In general, language is used as a tool to communicate. English is one of the subjects taught at all levels of formal education, from elementary school to senior high school level Handayani (1018:37) explains that one of the main skills in English proficiency is vocabulary mastery.

Vocabulary is a very important aspect of English. In the Food and Beverage position, of course, using different vocabulary to master food and beverage material, each student is required to master vocabulary in each Food and Beverage lesson because the material uses a lot of English sentences, especially the names of the tools used, such as furniture in restaurants. linen available in restaurants and many other materials in English, Wallace (1987:1).

Vocabulary is a key component of reading skills, meaning that to understand a sentence, you must first understand the meaning of the words in each sentence. Vocabulary is needed in language a person's ID does not

understand every word that is read. In general, the language component consists of, namely: Grammar, Vocabulary, and pronunciation (memorization). Vocabulary is a measure of a person's understanding of the vocabulary of a language and his ability to use that vocabulary both orally and in writing, vocabulary mastery is part of language mastery because if someone masters a language it means that person masters vocabulary, Yunisah (2007: 11).

1) The Aspect Of Vocabulary

Vocabulary is a component in English or other foreign languages, mastering vocabulary well, can link four skills, namely: Speaking, Listening, Reading, and Writing, vocabulary is also an important part that can facilitate the use of a second language, because without a vocabulary that language cannot function properly structurally and is difficult to understand. Vocabulary is the most important aspect of language because it appears in every language skill, including listening, reading, speaking, and writing skills. Vocabulary can be concluded from the statement above that vocabulary is a major factor in a language, because it is needed when you want to speak, read, and write, Wardani (2015).

Language is a systematic communication tool for expressing ideas, feelings, opinions, and ideas by using gestures, sounds, motions, or signs that are commonly understood (Webster's Third New International Dictionary of the English Language in Brown, 1994). :4) Language is also a system of sound symbols that introduces everyone in their culture, or other people who have studied that cultural system to communicate or interact (Finocchiro, 1964:8 in Brown, 1994:4).

English proficiency includes four language skills namely listening, reading, writing, and speaking. Listening and reading are receptive skills and writing and speaking are productive skills (Harmer, 1983:16). The four skills are used together as a communication tool (Anderson, 1969:2). Therefore, the four language skills are taught through communicative interactions which include the use of more than one language skill (Cunningsworth, 1984:20).

The four language skills which include listening, reading, writing, and speaking must be supported by language forms. The form of language includes four aspects, namely: Phonology, Vocabulary, Grammar, and Discourse.

- a. Phonology, related to pronunciation.
 - b. Vocabulary, related to the meaning and arrangement of words,
 - c. Grammar, related to changes in words (morphology) and sentences (syntax)
 - d. Discourse, related to long sentences that are seen as contextually or socially characteristic aspects (Cunningsworth, 1984:17)
- a. Community Language Learning (CLL)

Community language learning appeared in 1961, and was first designed by Charles A who was a professor in psychology and counselor. CLL began to be used around 1967. The language community now uses counseling learning theory to teach English. The term counseling itself refers to the relationship between counselor and client. In this method the teacher is a counselor and the students as clients. This CCL is of the view that the language of learning is the totality of a person whose psychology includes emotions and feelings. The teacher functions according to the circumstances and situations in which language learners study English, this method was developed by Charles A. Current. Meanwhile, according to Richards and Rodgers (Brown, 2001:25), the term humanistic is a mixture of all other emotions and feelings of students in the teaching and learning process. Learning is done based on the difficulties of students. The goal of self-study is to establish communication relationships and eliminate fear in the student when he or she learns a second language. Therefore, the CLL learning method aims to enable students to learn how to use the target language (the language being studied) communicatively.

1. The Benefits of Learning English

In this day and age, English really needs to be mastered properly, English can be said to be the language most used by the world's population

because it is considered the mother tongue of 400 million people in the world. Crystal (2000: 1) states that English is a global language. This statement represents the meaning that English is used by various nations to interact or communicate. Learning and understanding English is a necessity that cannot be avoided, by learning English someone will open their horizons and knowledge internationally.

Here are the reasons why learning English is very important.

1. Open up opportunities to get a good job

Fluency in English is one of the requirements offered by a company when recruiting employees. The use of fluent English is considered to be very important in order to be able to interact with other people easily especially colleagues who are foreigners.

2. Improve career

Being fluent in English can easily improve your career, because having more skills in communicating using English can make your career brighter.

3. Understand new technologies more easily

With technology continuing to develop, apparently it must also be followed by the development of good English. Therefore, countries that are the mecca of world technology, such as America and parts of Europe, use English as their mother tongue.

4. Make more friends or connections

Fluent English will certainly make us confident when talking to foreigners. This can certainly increase opportunities to make friends with other people from various countries and even work. Good English skills can also expand world connections.

5. Have a broader insight

It cannot be denied that people who have good English skills have broader insight. Because they tend to devour various information that exists throughout the world, whether in the form of books, journals or articles circulating on the internet from official sites.

6. Make life easier when you are on vacation abroad.

Speaking English fluently can make it to go on holiday abroad or to tourist attracting we want to visit around the world

B. English Media Learning and Media Video

1. The Importance of English Learning Media

Learning media is English, which is a medium used by teacher to make it easier for students to understand English subjects, with the existence of learning media, the teaching and learning process is expected to be effective and more meaningful. Miarso (2004) argues that learning media is something that is used to convey messages and can stimulate thoughts, feelings, attention, and a willingness to learn so that it can encourage the learning process, thus it can be concluded that media is a physical tool that can provide learning or material for stimulate students to be more enthusiastic about learning such as films, books, and tapes. The arrangement of learning media must be in such a way as to support the teaching and learning atmosphere.

2. Video as English Learning Media

English learning video media is video media that can be used to achieve listening skills and practice how to speak, write, and even knowledge of the text to be studied.

By using learning video media students can see and hear explanations about learning material with one-way communication techniques or one-way communication

Video is an electronic media that is capable of combining audio and visual technologies together to produce dynamic and interesting shows, therefore video is used as a learning medium because it has attractive features and is able to attract students' attention to learning. (Arsyad 2003) video media has a function as a learning media, namely:

1) Attention Function

The function of attention is video media that can attract attention and can focus the audience's concentration on the video material

2) Affective Function

The effective function is video media that is able to evoke the emotions and attitudes of the audience.

3) Cognitive Function

Cognitive functions can easily accelerate learning achievement goals to understand and remember messages and information contained in an image or symbol.

4) Compensatory Function

The compensatory function usually provides context to audiences whose abilities are weak in remembering the information that has been obtained.

According to Dewey (1964), the teacher's role is to provide facilities for students to be able to study. With the participation of teachers and students actively during learning process takes place, it will create a learning experience that is meaning. In the end this is useful for cultivating active learning abilities in students, students and explore the potential of students and teachers to develop together and share knowledge, skills and experiences. Students are expected to better able to recognize and develop their learning capacity and potential.

Besides, students can fully and consciously use the potential of the source learning that is around him, more trained to express his opinion or initiative, think systematically, critically, and responsively so that it can be resolved everyday problems.

3. Development of English Learning Video Media

In learning English, the use of media as a learning resource can increase students' understanding of learning. The development of learning media, and learning videos is an effort to assist teachers in teaching and assist students in understanding the messages in the learning materials

presented can help students increase their interest in learning English learning materials, especially in the simple continuous tense and simple past tense. Along with the rapid development of information and communication media, good hardware and software, resulted in a shift in the role of the teacher. Teachers are no longer the only source of information in the learning process. Therefore the role of the teacher in the context of learning demands change. Media as a teaching aid is developing so rapidly in line with technological advances, the variety and types of media are quite a lot so that it is easier to use according to the conditions of time, finances, and the material to be delivered. In fact, the media as a tool in the learning process that should be used by the teacher is often the best, the media is not used in the learning process. Therefore, it is necessary to have learning media that are interesting and can improve student achievement because the media helps clarify and facilitate the learning process conveyed by the teacher to students so that it can motivate learning and the process becomes more efficient (Rusman, 2013: 65).

4. The Benefits of Video Media in The Process of Learning English

Learning video media is anything that is used to channel learning messages conveyed through moving images with the addition of sound, moving images have a path through which to display messages from images so that learning objectives are achieved. Learning videos are media that are systematically designed and developed to apply learning principles more easily and interestingly. Miraso (2004) states that learning media is anything that is used to transmit and can stimulate thoughts and feelings of messages, attract attention and willingness to learn, and encourage the learning process. Thus it can be concluded that the media are all physical devices that can present messages and stimulate students to learn. The following are benefits of using videos in learning English as follows:

1. Increase students' learning motivation

Delivery of material using learning video media can increase student learning motivation, because learning video media has interesting features so that students do not get bored when the video is show

2. Make students enjoy learning

Learning video media is a very good medium to use when you want to material, because using learning video media teachers can easily convey teaching material. With a display and explanation that can be understood, it can prevent students from getting understand the content of the material.

3. Improving student learning outcomes

Via video will make it easier for teachers to convey learning material, and also make it easier for students to understand the context of the subject.

5. Video Media

Along with the times, now the learning process must have interesting innovations. The learning process is no longer focused on one teacher who only uses the lecture method which can result in students getting bored in class. Therefore, the author wants to invite teachers to use or utilize video as a learning medium.

According to Hadi, 2017. Video learning is one of the media that has audio and visual elements of motion as a learning medium. The video acts as an introduction to information from the teacher to students. The ease of repeating videos and how to present information in a structured manner makes video a medium that can improve students' ability to understand a learning concept.

According to Batubara and Ariani, 2016. The procedures, especially in the application of instructional video media, are as follows: Prepare video media to be displayed to students, provided that the content of the video to be displayed must be related to the theme and topic of learning. the pictures on the video do not contain elements of pornography, immoral

acts, acts that insult the race, and acts of violence. Each duration of the video should not be too long, it is recommended that it is only 3-5 minutes.

From this study it can be concluded that the videos to be used in the learning process must be ready or mature and not contain offensive elements and the video should not be too long, only 3-5 minutes per material. to display.

C. Food and Beverage

1. Definition of Food and Beverage Service

Food and beverage is one of the business sectors that is experiencing rapid growth, especially in the current era, at this time the lifestyle trend of people who prefer to enjoy ready-to-eat food has caused many companies engaged in the food and beverage sector to emerge.

Food and Beverage, which can be abbreviated as F&B, is a department in hospitality that focuses on food and beverage services to achieve customer or guest satisfaction while staying and visiting hotels. Not only in hotels, this department is also usually found in restaurants, hospitals, cruise ships, aviation and railways.

Food and beverage has a shorter meaning, namely a field that specializes in manana and drinks. (Sugiarto and Sulartiningrum, 2003: 103) a line of business in the field of alcoholic and non-alcoholic food and beverages, commercially offering to guests or visitors, products that have service in an informal atmosphere without being followed by a service rule that applies.

Food and beverage product is one of the divisions in charge and responsible for providing food and beverage products to customers. The definition of products produced by food and beverage organizations is a totality of food and beverages and other attributes, including taste, color, aroma of food, and price, (Soekresno, 2001: 8). Food and beverage products in a hotel or commonly known as a kitchen have several sections, (Bartono, 2000:55) the following are the names of the sections:

- a. Main Kitchen, is the center of food production and supply
- b. The pastry is a bread processing center
- c. Butcher is a center for the procurement and distribution of meat
- d. Saucier is the center of the sauce
- e. Potagier is a soup and stock production center
- f. Entremetier is a center for vegetable production
- g. Grademanger is a center for food products
- h. Poissoner is a center for the production of fish food
- i. Fritures is the center of fried foods
- j. Pantry is a center for non-alcoholic drinks and snacks
- k. Satelies is a small kitchen which is a branch of the main kitchen
- l. The store is a warehouse that has a kitchen, cold store, and dry store

Food and Beverage service is a duty and responsibility responsible for food service and drinks for the guests. The term service itself can be described as follows (Pendit and Sudarta, 2001:47-48). Smiles For Everyone (S), Excellence in everything we do (E), Reaching out to every guest with hospitality (R), Viewing every guest as special (V), Inviting guests to return (I), Creating a warm atmosphere (C), Eye contact that shows we care (E). Barton (2000:5) in his book Introduction to food processing mentions that food and beverage service inside a hotel has several sections including:

- a. Main Dining Room, for formal dinner with French service
- b. Coffee Shop, for informal breakfast, lunch, dinner
- c. Soda Fountain, poolside snack bar
- d. Banquet, special service party section
- e. Main Bar, center for selling drinks
- f. Lounge, supper club for special night club events
- g. Oriental, Chinese specialty restaurant
- h. Teppan Yaki, Japanese Restaurant
- i. Grill Room, Special for food dishes
- j. Seafood Restaurant, specifically serving seafood

k. Sandwich Corner, Special Sandwiches and Salads buffet

2. Food and beverage consist of 3 materials namely, Restaurant service, Linen, and Wares

1. Restaurant Service

Restaurant or restaurant is a business of providing food and beverage services equipped with equipment and equipment for the process of making, storing and serving in a fixed place that does not move with the aim of making a profit or profit.

The purpose of the restaurant is to seek profit and satisfy its customers. Based on the basic aspects, the existence of restaurants has four objectives, which are as follows: 1. Trade. Restaurants function as sales and service to customers of their product types. 2. Finance. Restaurants maintain the smooth running of activities is a turnover of investment costs. 3. Standing. The main operation of the restaurant is to serve various types of food and containers

The product produced by a restaurant is the totality of food, beverages, and a set of other attributes including taste, color, food aroma, price, food name, and beverage. The reputation of restaurants and services with hospitality received to satisfy customer desires (Soekresno, 2000: 8). There are three product components marketed in restaurants, namely:

1. Food and drink
2. Service (service) including the way of service, employee hospitality, valet parking, special attention such as birthdays, and photo complementation for customers
3. Ambience including theme, lighting, uniforms, furniture, cleanliness, equipment, decoration, and table styling.

Restaurant products are determined by five factors (Cousin et al. 2002:48-35). That is:

1. Food and drink factors. Consisting of variables of type/menu cuisine, variety of menu choices, taste, texture and percentage.

2. Service factor. Consisting of the variables of choice of type of service, reservation or seating reservation facilities, availability of payment by credit card, availability of portion size options, access to health information, and availability of chairs for toddlers (high chairs).
3. Cleanliness and hygiene factors. Consisting of staff grooming factors, cleanliness of employee uniforms, a clean and neat menu list, food and drink serving temperature, and overall cleanliness of the area.
4. Price factor. Consists of the match between the satisfaction obtained and the amount of money spent by the customer.
5. Atmospheric/atmosphere factors. Consisting of design, lighting, air temperature settings, furnishings, noise level, behavior of guests in the restaurant, and employee behavior. The atmosphere in food and beverage operations can be divided into the atmosphere seen, heard, touched, felt and smelled.

Types of restaurants Based on the activities and food or drinks they serve, restaurants are classified into several types, namely as follows (Atmodjo, 2005):

1. A la carte restaurant. The menu is complete and is a restaurant with no binding or free rules.
2. Table d'hotel. A restaurant with a complete menu and serving each menu sequentially from the opening menu to the closing menu. Usually closely related to hotels.
3. Coffee shop. It is a place to eat and drink that offers a relaxed atmosphere without binding rules and usually serves coffee blends as a special menu apart from snacks or ready-to-eat meals.
4. Cafeteria. It is a limited eating and drinking place serving bread or sandwiches and non-alcoholic soft drinks, usually closely related to the office.

5. Canteen. This is a place to eat and drink that serves various instant foods at affordable prices.
6. Continental restaurant. A restaurant that gives its visitors the freedom to choose and even slice the food they order themselves.
7. Carvery. This is a restaurant that is usually found in small motels and serves simple food and drinks.
8. Discotheque. It is a place to eat and drink that offers a noisy atmosphere with music as its main attraction. Usually serves fast food and drinks.
9. Fish and chip shop. Restaurants that serve fish and chips or snacks as the main menu.
10. Grill room. Restaurants with grilled or barbecue dishes as their mainstay menu.
11. Intavern. Small restaurant on the outskirts of town that usually serves fast food and coffee drinks.
12. Pizzeria. Restaurant with pizza and pasta as the main menu.
13. Creeperie. Restaurant that serves a variety of crepes and sweets.
14. Pubs. Restaurants selling alcoholic beverages.
15. Café. A place to eat and drink with fast food and offers a relaxed or informal atmosphere.
16. Specialty restaurant. It is a place to eat and drink that has a special theme or specific menu of dishes that will be served and usually has a different taste from other restaurants.
17. Terrace restaurant. It is a place to eat and drink which is generally located outdoors and is usually closely connected to hotel facilities. In western countries, terrace restaurants are usually only open during the summer.
18. Gourmet restaurant. It is a place to eat and drink which is usually intended for people who really understand taste, so they

provide lots of delicious food with great service and high prices.

19. Family restaurant. This is a simple restaurant for families or groups to eat and drink at inexpensive prices and offers a comfortable and relaxed atmosphere.
20. Main dining room. This is a large dining room or restaurant that is generally found in hotels, the food is served formally, the service provided can be French or Russian styled, while the people who come generally also wear formal formal clothing.

Restaurant service systems are generally divided into several types, namely:

- a. Table service. is a restaurant service system where guests sit in chairs facing the dining table, and then food and drinks are delivered and served to the guests. In this case, the person serving food and drinks can be a waiter or waitress. Restaurant service systems using table service that are well known include: American Service (American Style Service System), English Service (English Style Service), Ritz Style Service, French Service (French Style Service), Russian Service.
- b. Counter service. It is a restaurant service system where guests who come continue to sit at the counter. When the food and drinks ordered are ready, they will be served to the guest on the counter. The officer who serves food and drinks can be a waiter, waitress, or directly by the cook. This model of service is more practical, saves energy and time.
- c. Self-service. Also called buffet service, it is a restaurant service system where all the complete food (from appetizers, soup, main course, dessert, and so on) has been arranged and arranged neatly on the serving table or buffet table. Guests are free to choose their own dishes according to their tastes and

preferences. Meanwhile, hot drinks, such as tea or coffee, are generally served to guests by staff.

- d. Buffet service. Guests take food from the buffet table. Buffets and table settings can vary from very simple, such as soup and salad, to varied buffets, as is often seen in luxury restaurants. Many commercial restaurants have built their reputation on the variety and variety of buffet tables they offer.
- e. Carry out service. Sometimes also called take out service, which is a restaurant service system where guests come to buy food that is ready or prepared in advance, wrapped in a box to be taken away. So food is not enjoyed at that place; Maybe take it home to enjoy with your family, take it on a picnic, to the office, to the factory, to campus, and so on.



Image of serving techniques in a restaurant

2. Linen

Linen is items made from cloth for operational purposes. The size of the linen is adjusted to the size of the table and its use. Commonly used are; molton, table cloth, slip cloth, napkin, skirting, dust towel, glass towel, arm towel, tray cloth.

Moulton / Silence Cloth: Cloth made from a material that easily absorbs liquids, such as flannel or something else, slightly smaller in

size than the table cloth used to cover the table before the table cloth is installed. The function of the moulton is:

- a. Restrains sound from equipment placed on the table so it doesn't make noise.
- b. Withstands heat from hot items placed on the table so that the table surface does not get damaged quickly
- c. Hold the table cloth so it doesn't slip or shift easily.
- d. To absorb spilled liquid so it doesn't hit guests
- e. To increase the neatness of the dining table surface.
- f. to hold the tablecloth so it doesn't slip easily.

Moulton / Silence Cloth



Image table cloths

Materials are made from cotton which easily absorbs liquids such as cotton, satin, batik and so on. The color of tablecloths varies, depending on taste, paint color, room carpet or the leader's taste. However, for state banquets, official state banquets, white tablecloths must be used, which can be plain white or white with flowers (the color of the flowers must also be white). The shape and size of the tablecloth must be adjusted to the

shape and size of the dining table. The appropriate size between the tablecloth and the dining table is that if the tablecloth is spread over the table, there will still be 15-40 cm left from the surface of the dining table or just touching the surface of the seat. Try not to let this tablecloth hang too wide because this will interfere with your feet. guests while they are eating. The dining tablecloth must be symmetrical, flat and neat, with no folds or waves.

Slip cloth is a decorative tablecloth. Often a slip cloth is placed over the tablecloth according to the room decoration. The slip cloth should be colored, for example batik cloth. If food falls or is spilled on the table, the slip cloth will be dirty, while the tablecloth remains clean so the only thing that needs to be replaced is the slip cloth. Apart from that, the use of a slip cloth is to cover a tablecloth that is only slightly dirty. The size of the slip cloth is 1 x 1 m.

napkin or napkin is a tool made of cotton/damask cloth which is usually used when eating. Dinner napkins should use the same material and color as the tablecloth. The shape of the napkin is square (equilateral quadrilateral). The direction of the fabric fibers is one direction and not crooked. Currently, napkins are not only made from cloth, but in the form of oxford cloth, drills, sheets, paper and others which can be found in shops or supermarkets. The napkin size commonly used in international hotels/restaurants is 50 x 50 cm, larger than the standard size so it is easier to create in various shapes. The standard size is 40 x 40 cm. The function of napkins is:

- a. Decorate the dining table
- b. Closing laps while eating
- c. Wipe your mouth

3. Wares

Goods are all forms of objects/equipment used as eating/drinking utensils. Ware is divided into three parts, namely chinaware, silverware and glassware.

1. Glassware. Chinaware is glassware made from ceramic, porcelain or pottery for operational purposes.
2. Silverware. Silverware/tableware, namely tableware made from metal coated with silver or stainless steel.
3. Glassware. Is equipment used to serve drinks in restaurants, bars and cafes. Where the shape of the glass is adjusted to the type of drink served



Image of the glassware

D. Relevant Study

In this study, the authors refer to previous research that relevant to the current research. The following are some relevant research results which are used as material for review research.

The first research that became the reference for this researcher was research conducted by Putu Drama Wisada, (2019) in a study entitled Development of Character Education Oriented Learning Video Media for Class X Students of SMKN 1 Singaraja, this research developed a video. This design was made in video script format and This video design is in the form of a duration of about 6 minutes. The development of the video into a product is

carried out through the ADDIE model development stage, this video is effective in improving the ability of class XB students majoring in financial institution accounting at SMK Negeri 1 Singaraja, the results obtained are that the product developed gets a positive response and is listed as a very valid and practical medium for use.

The second research used as a reference for this research is research conducted by Adelina Anum (2020) in her research entitled Development of Learning Video Media in English Courses at Sang Bumi Ruwadi University, Odd Semester Students. This research develops video learning media with Simple Present Tense material for English subjects for Odd Semester Students at Sang Bumi Ruwa Jurai University using the Research and Development method, the results obtained are that the products developed get a positive response and are styled as very valid and practical media to use.

The third research used as a reference is research conducted by N. L. Fatmawati, (2021) in a study entitled Development of Powtoon-Based Animation Videos as Media for Learning English for Elementary School Ages during the Pandemic Period. This research produces a product in the form of audiovisual learning media in the form of animated videos that have been tested for feasibility by media experts, and material experts, and have been tried out in small and large groups in the field. This study uses the Research and Development research method. The test results show the feasibility of the product with a very feasible category. This means that the product in the form of an animated video of English learning media for elementary schools is very feasible to use.

The fourth study that became the reference for this research was research conducted by I Gusti Lanang Agung Kartika Putra (2014) in a study entitled Development of Learning Video Media Using the ADDIE Model in Learning English at SD 1 Selat. This research develops a product, namely a learning video media that is suitable for use in English class V subjects at SD Negeri 1 Selat using the Research and Development method. The results obtained are that the product developed has received a positive response and is

categorized as a medium that is very valid and practical to use. From the several studies above, it can be concluded that through video media students can improve the quality of students' critical thinking skills, especially in Food and Beverage learning.