



**Universitas Negeri Surabaya**  
**Faculty of Mathematics and Natural Sciences**  
**Biology Education Undergraduate Study Program**

Document Code

## SEMESTER LEARNING PLAN

Courses	CODE	Course Family	Credit Weight	SEMESTER	Compilation Date
Nutrition and Marine Biological Food	8420502285		T=2 P=0 ECTS=3.18	6	July 18, 2024

AUTHORIZATION	SP Developer	Course Cluster Coordinator	Study Program Coordinator
	.....	.....	Dr. Rinie Pratiwi Puspitawati, M.Si.

Learning model	Case Studies
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Program Learning Outcomes (PLO)	PLO study program that is charged to the course																																	
	Program Objectives (PO)																																	
	PLO-PO Matrix																																	
		P.O																																
	PO Matrix at the end of each learning stage (Sub-PO)																																	
	<table border="1" style="border-collapse: collapse; margin: auto;"> <tr> <td rowspan="2" style="width: 10%;">P.O</td> <td colspan="16" style="text-align: center;">Week</td> </tr> <tr> <td style="width: 5%;">1</td> <td style="width: 5%;">2</td> <td style="width: 5%;">3</td> <td style="width: 5%;">4</td> <td style="width: 5%;">5</td> <td style="width: 5%;">6</td> <td style="width: 5%;">7</td> <td style="width: 5%;">8</td> <td style="width: 5%;">9</td> <td style="width: 5%;">10</td> <td style="width: 5%;">11</td> <td style="width: 5%;">12</td> <td style="width: 5%;">13</td> <td style="width: 5%;">14</td> <td style="width: 5%;">15</td> <td style="width: 5%;">16</td> </tr> </table>	P.O	Week																1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
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	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16																		

Short Course Description	This course teaches about the relationship between nutrition and marine biological food sources by studying. Marine resources and their potential; and Nutritional Quality of Marine Biological Food; Utilization of marine resources and its implications for fishing communities and their surroundings; Exploitation and Conservation of Marine and Coastal Biological Resources in Indonesia; Nutritional Quality of Fish and Mollusks; Nutritional Quality of Crustaceans and Sea Cucumbers; Nutritional Quality of Seaweed and Seagrass; Nutritional Quality of Mangroves; Application of Mangroves, seagrass beds, and marine sponge bioactives on Health. This course is presented in the form of lectures, discussions and group assignments
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References	<b>Main :</b>  1. Atmadja, W.S., A. Kadi, Sulistijo Dan R. Satari 1996. Pengenalan Jenisjenis Rumput Laut Indonesia. Puslitbang Oseanologi - Lipi, Jakarta. Dahuri, R.; J. Rais; S. P. Ginting Dan M.J. Sitepu 1996. Pengelolaan Sumber Daya Wilayah Pesisir Dan Lautan Secara Terpadu. Pradnya Paramita, Jakarta. Salma, Wa Ode. 2020. <i>Pangan Hayati Laut</i> . Deepublish. Yogyakarta
	<b>Supporters:</b>

Supporting lecturer	Dr. Rinie Pratiwi Puspitawati, M.Si.
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Week-	Final abilities of each learning stage (Sub-PO)	Evaluation		Help Learning, Learning methods, Student Assignments, [ Estimated time ]		Learning materials [ References ]	Assessment Weight (%)
		Indicator	Criteria & Form	Offline ( offline )	Online ( online )		
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)

1	Students are able to explain and understand marine resources and their potential	Explain marine resources and their potential	<b>Criteria:</b> Attached	Presentation, discussion 2 X 50		0%
2	Students are able to understand the nutritional quality of marine food	Explains the Introduction to the Nutritional Quality of Marine Biological Food	<b>Criteria:</b> Attached	Presentation, discussion, 2 X 50		0%
3	Students are able to explain and understand the use of marine resources and its implications for fishing communities and their surroundings	Explains the use of marine resources and its implications for fishing communities and their surroundings	<b>Criteria:</b> Attached	Discussion, presentation 2 X 50		0%
4	Students are able to explain and understand the use of marine resources and its implications for fishing communities and their surroundings	Explains the use of marine resources and its implications for fishing communities and their surroundings	<b>Criteria:</b> Attached	Discussion, presentation 2 X 50		0%
5	Students are able to explain the Exploitation and Conservation of Marine and Coastal Biological Resources in Indonesia	Explaining the Exploitation and Conservation of Marine and Coastal Biological Resources in Indonesia	<b>Criteria:</b> Attached	Discussion, presentation 2 X 50		0%
6	Students are able to explain the nutritional qualities of fish and molluscs	Explaining the nutritional qualities of fish. Explaining the nutritional qualities of molluscs	<b>Criteria:</b> Attached	Presentation, discussion 2 X 50		0%
7	Students are able to explain the nutritional qualities of fish and molluscs	Explaining the nutritional qualities of fish. Explaining the nutritional qualities of molluscs	<b>Criteria:</b> Attached	Presentation, discussion 2 X 50		0%
8	UTS	UTS	<b>Criteria:</b> UTS	UTS 2 X 50		0%
9	Students are able to explain the nutritional qualities of crustaceans and sea cucumbers	Explaining the Nutritional Quality of Crustaceans Explaining the Nutritional Quality of Sea Cucumbers	<b>Criteria:</b> Attached	Presentations, discussions, assignments 2 X 50		0%
10	Students are able to explain the nutritional qualities of crustaceans and sea cucumbers	Explaining the Nutritional Quality of Crustaceans Explaining the Nutritional Quality of Sea Cucumbers	<b>Criteria:</b> Attached	Presentations, discussions, assignments 2 X 50		0%

11	Students are able to explain the nutritional qualities of seaweed and seagrass	Explaining the Nutritional Quality of Seaweed and Seagrass	Criteria: Attached	Presentation, discussion 2 X 50			0%
12	Students are able to explain the nutritional qualities of seaweed and seagrass	Explaining the Nutritional Quality of Seaweed and Seagrass	Criteria: Attached	Presentation, discussion 2 X 50			0%
13	Students are able to explain the nutritional qualities of mangroves	Explaining the Nutritional Quality of Mangroves	Criteria: Attached	Presentation, discussion 2 X 50			0%
14	Students are able to explain the application of mangroves, seagrass beds and bioactive sea sponges to health.	Explain the application of mangroves, seagrass beds and marine sponge bioactives to health.	Criteria: attached	Presentations, discussions, assignments 2 X 50			0%
15	Students are able to explain the application of mangroves, seagrass beds and bioactive sea sponges to health.	Explain the application of mangroves, seagrass beds and marine sponge bioactives to health.	Criteria: attached	Presentations, discussions, assignments 2 X 50			0%
16							0%

#### Evaluation Percentage Recap: Case Study

No	Evaluation	Percentage
		0%

#### Notes

- Learning Outcomes of Study Program Graduates (PLO - Study Program)** are the abilities possessed by each Study Program graduate which are the internalization of attitudes, mastery of knowledge and skills according to the level of their study program obtained through the learning process.
- The PLO imposed on courses** are several learning outcomes of study program graduates (CPL-Study Program) which are used for the formation/development of a course consisting of aspects of attitude, general skills, special skills and knowledge.
- Program Objectives (PO)** are abilities that are specifically described from the PLO assigned to a course, and are specific to the study material or learning materials for that course.
- Subject Sub-PO (Sub-PO)** is a capability that is specifically described from the PO that can be measured or observed and is the final ability that is planned at each learning stage, and is specific to the learning material of the course.
- Indicators for assessing** ability in the process and student learning outcomes are specific and measurable statements that identify the ability or performance of student learning outcomes accompanied by evidence.
- Assessment Criteria** are benchmarks used as a measure or measure of learning achievement in assessments based on predetermined indicators. Assessment criteria are guidelines for assessors so that assessments are consistent and unbiased. Criteria can be quantitative or qualitative.
- Forms of assessment:** test and non-test.
- Forms of learning:** Lecture, Response, Tutorial, Seminar or equivalent, Practicum, Studio Practice, Workshop Practice, Field Practice, Research, Community Service and/or other equivalent forms of learning.
- Learning Methods:** Small Group Discussion, Role-Play & Simulation, Discovery Learning, Self-Directed Learning, Cooperative Learning, Collaborative Learning, Contextual Learning, Project Based Learning, and other equivalent methods.
- Learning materials** are details or descriptions of study materials which can be presented in the form of several main points and sub-topics.
- The assessment weight** is the percentage of assessment of each sub-PO achievement whose size is proportional to the level of difficulty of achieving that sub-PO, and the total is 100%.
- TM=Face to face, PT=Structured assignments, BM=Independent study.

