



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

Document Code

**SEMESTER LEARNING PLAN**

Courses	CODE	Course Family	Credit Weight	SEMESTER	Compilation Date																																																																																																				
Halal Food Products	4720102182	Study Program Elective Courses	T=2 P=0 ECTS=3.18	6	December 28, 2023																																																																																																				
<b>AUTHORIZATION</b>		<b>SP Developer</b>	<b>Course Cluster Coordinator</b>	<b>Study Program Coordinator</b>																																																																																																					
		Rusmini	Prof. Dr. Nuniek Herdyastuti, M.Si.	Dr. Amaria, M.Si.																																																																																																					
<b>Learning model</b>	Case Studies																																																																																																								
<b>Program Learning Outcomes (PLO)</b>	<b>PLO study program that is charged to the course</b>																																																																																																								
	<b>Program Objectives (PO)</b>																																																																																																								
	<b>PO - 1</b>	Students have knowledge about halal product guarantees, halal system regulations, halal certification bodies, halal supervisors, halal auditors, halal critical points and document analysis of halal food products																																																																																																							
	<b>PO - 2</b>	Students are skilled in analyzing halal food products, reading halal food product documents and simulating the activities of halal supervisors and auditors																																																																																																							
	<b>PO - 3</b>	Students have the ability to collaborate and be responsible in discussing matters related to guaranteeing halal food products and analyzing halal food products																																																																																																							
	<b>PO - 4</b>	Students have the ability to communicate the results of analysis of halal food products																																																																																																							
	<b>PLO-PO Matrix</b>																																																																																																								
		<table border="1" style="margin-left: 20px;"> <tr><td>P.O</td></tr> <tr><td>PO-1</td></tr> <tr><td>PO-2</td></tr> <tr><td>PO-3</td></tr> <tr><td>PO-4</td></tr> </table>				P.O	PO-1	PO-2	PO-3	PO-4																																																																																															
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<b>PO Matrix at the end of each learning stage (Sub-PO)</b>																																																																																																									
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<b>Short Course Description</b>	Study of halal product guarantees, halal system regulations, halal certification bodies, halal supervisors, halal auditors, halal critical points accompanied by document analysis activities for halal food products, simulations of halal food product supervisors and auditors so that students are able to master the concepts, are able to work together and be responsible and can communicate knowledge and skills scientifically.																																																																																																								
<b>References</b>	<b>Main :</b>																																																																																																								
	<ol style="list-style-type: none"> <li>1. Adam P. 2017. Kedudukan sertifikasi halal dalam sistem hukum nasional sebagai upaya perlindungan konsumen dalam hukum islam. Amwaluna, Vol. 1 No. 1 Hal 150-165</li> <li>2. Mahmutatussa'adah A. Pentingnya Jaminan Pangan Halal dan Baik Untuk Meningkatkan Daya Saing Pangan Lokal Indonesia. Bandung: Universitas Pendidikan Indonesia</li> <li>3. Panduan Umum Sistem Jaminan Halal LPPOM – MUI. 2011</li> <li>4. Badan Penyelenggara Jaminan Produk Halal. 2018. Undang-Undang RI No 33 Tahun 2014 Tentang Jaminan Produk Halal, Jakarta: Kemenag RI</li> <li>5. Lembaga Pengkajian Pangan Obat-obatan dan Kosmetika MUI, 2014, Buku Panduan Olimpiade Halal LPPOM MUI Halal is My Life, Bogor: LPPOM MUI</li> <li>6. Al Quran dan Hadits Nabi</li> </ol>																																																																																																								
	<b>Supporters:</b>																																																																																																								

	<ol style="list-style-type: none"> <li>1. Jurnal-jurnal penelitian yang terkait</li> <li>2. Undang-Undang RI no 33 thn 2014 ttg Jaminan Produk Halal</li> <li>3. Peraturan Pemerintah RI no 31 thn 2019 ttg Peraturan Pelaksanaan Undang-Undang no 33 thn 2014 ttg Jaminan Produk Halal</li> <li>4. Peraturan Menteri Agama RI no 26 thn 2019 ttg Penyelenggaraan Jaminan Produk Halal</li> <li>5. Peraturan Pemerintah RI no 39 thn 2021 ttg Penyelenggaraan bidang jaminan produk halal</li> <li>6. Peraturan Pemerintah Pengganti Undang-Undang RI no 2 thn 2022 ttg Cipta Kerja</li> </ol>						
<b>Supporting lecturer</b>	Prof. Dr. Nuniek Herdyastuti, M.Si. Prof. Dr. Sari Edi Cahyaningrum, M.Si. Rusmini, S.Pd., M.Si.						
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	Understand halal product guarantees	asking/answering questions/proposing opinions/rebutting	<b>Criteria:</b> attached <b>Form of Assessment :</b> Participatory Activities	lectures, discussions, questions and answers		<b>Material:</b> 1. General introduction; 2. Essence and philosophy of halal food; 3. The urgency of halal food; 4. Basics of Islamic law regarding halal; <b>References:</b> <i>Halal Product Guarantee Organizing Agency. 2018. Republic of Indonesia Law No. 33 of 2014 concerning Halal Product Guarantees, Jakarta: Indonesian Ministry of Religion</i>  <b>Material:</b> Basics of Islamic law regarding halal <b>Literature:</b> <i>Al-Quran and Hadith of the Prophet</i>	0%
2	Understand halal system regulations	asking/answering questions/proposing opinions/rebutting	<b>Criteria:</b> attached <b>Form of Assessment :</b> Participatory Activities	lectures, discussions, questions and answers		<b>Material:</b> Regulations and/or Laws on halal food products <b>Reference:</b> <i>Halal Product Guarantee Organizing Agency. 2018. Republic of Indonesia Law No. 33 of 2014 concerning Halal Product Guarantees, Jakarta: Indonesian Ministry of Religion</i>	5%
3	Understand the management and implementation of a halal guarantee system	asking/answering questions/proposing opinions/rebutting	<b>Criteria:</b> attached <b>Form of Assessment :</b> Participatory Activities	lectures, discussions, questions and answers		<b>Material:</b> halal guarantee system <b>Reference:</b> <i>General Guide to the LPPOM – MUI Halal Guarantee System. 2011</i>  <b>Material:</b> JPH <b>Library:</b> <i>Regulation of the Minister of Religion of the Republic of Indonesia no. 26 of 2019 concerning the Implementation of Halal Product Guarantees</i>  <b>Material:</b> JPH <b>Library:</b> <i>Republic of Indonesia Government Regulation no. 39 of 2021 concerning Implementation of halal product guarantees</i>	5%

4	Understand the bureaucratic system and food certification institutions		<b>Criteria:</b> attached  <b>Form of Assessment :</b> Participatory Activities	lectures, discussions and questions and answers		<b>Material:</b> LPPOM <b>Library:</b> <i>General Guide to the LPPOM – MUI Halal Guarantee System. 2011</i>  <b>Material:</b> Job Creation Law <b>Reference:</b> <i>Government Regulation in Lieu of Republic of Indonesia Law No. 2 of 2022 concerning Job Creation</i>  <b>Material:</b> JPH Law <b>Reference:</b> <i>Republic of Indonesia Law no. 33 of 2014 concerning Halal Product Guarantees</i>	5%
5	Distinguish between halal supervisors and halal auditors	asking/answering questions/proposing opinions/rebutting	<b>Criteria:</b> attached  <b>Form of Assessment :</b> Participatory Activities	lectures, discussions, questions and answers		<b>Material:</b> Job Creation Law <b>Reference:</b> <i>Government Regulation in Lieu of Republic of Indonesia Law No. 2 of 2022 concerning Job Creation</i>  <b>Material:</b> JPH <b>Library:</b> <i>Republic of Indonesia Government Regulation no. 39 of 2021 concerning Implementation of halal product guarantees</i>	5%
6		asking/answering questions/proposing opinions/rebutting	<b>Criteria:</b> attached	lectures, discussions, questions and answers		<b>Material:</b> halal food products <b>Reference:</b> <i>Mahmudatussa'adah A. The importance of guaranteeing halal and good food to increase the competitiveness of local Indonesian food. Bandung: Indonesian Education University</i>	5%
7		asking/answering questions/proposing opinions/rebutting	<b>Criteria:</b> attached  <b>Form of Assessment :</b> Participatory Activities	lectures, discussions, questions and answers		<b>Material:</b> halal food products <b>Reference:</b> <i>Mahmudatussa'adah A. The importance of guaranteeing halal and good food to increase the competitiveness of local Indonesian food. Bandung: Indonesian Education University</i>	5%
8	Meeting materials 1-7	writing test	<b>Criteria:</b> attached	writing test			20%
9	analyzing the critical point of halal food (critical point analysis of ingredients)	asking/answering questions/proposing opinions/rebutting	<b>Criteria:</b> attached  <b>Form of Assessment :</b> Participatory Activities	lectures, discussions, questions and answers		<b>Material:</b> halal guide <b>Literature:</b> <i>General Guide to the LPPOM – MUI Halal Guarantee System. 2011</i>	5%
10	analyzing the critical point of halal food (critical point analysis of the production process)	asking/answering questions/proposing opinions/rebutting	<b>Criteria:</b> attached  <b>Form of Assessment :</b> Participatory Activities	lectures, discussions, questions and answers		<b>Material:</b> halal guide <b>Literature:</b> <i>General Guide to the LPPOM – MUI Halal Guarantee System. 2011</i>	10%
11	analyzing the critical point of halal food (product critical point analysis)	asking/answering questions/proposing opinions/rebutting	<b>Criteria:</b> attached  <b>Form of Assessment :</b> Participatory Activities	lectures, discussions, questions and answers, product critical point analysis		<b>Material:</b> halal guide <b>Literature:</b> <i>General Guide to the LPPOM – MUI Halal Guarantee System. 2011</i>	10%

12	analysis of halal food product documents	asking/answering questions/proposing opinions/rebutting, practice	<b>Criteria:</b> attached  <b>Form of Assessment :</b> Participatory Activities, Practice/Performance	lectures, demonstrations, questions and answers		<b>Material:</b> halal documents <b>Reference:</b> Adam P. 2017. <i>The position of halal certification in the national legal system as an effort to protect consumers in Islamic law.</i> Amwaluna, Vol. 1 No. 1 Pg 150-165  <b>Material:</b> halal documents <b>Reference:</b> General Guide to the LPPOM – MUI Halal Guarantee System. 2011	5%
13	analysis of halal food product documents	asking/answering questions/proposing opinions/rebutting, practice	<b>Criteria:</b> attached  <b>Form of Assessment :</b> Participatory Activities, Practice/Performance	lectures, demonstrations, questions and answers		<b>Material:</b> halal documents <b>Reference:</b> Adam P. 2017. <i>The position of halal certification in the national legal system as an effort to protect consumers in Islamic law.</i> Amwaluna, Vol. 1 No. 1 Pg 150-165  <b>Material:</b> halal documents <b>Reference:</b> General Guide to the LPPOM – MUI Halal Guarantee System. 2011	5%
14	simulating a halal food product auditor	practice, question and answer	<b>Criteria:</b> attached  <b>Form of Assessment :</b> Participatory Activities, Practice/Performance	practice and feedback		<b>Material:</b> about JPH <b>Library:</b> Republic of Indonesia Government Regulation no. 39 of 2021 concerning Implementation of halal product guarantees	10%
15	simulating a halal food product supervisor	practice, question and answer	<b>Criteria:</b> attached  <b>Form of Assessment :</b> Participatory Activities, Practice/Performance	practice and feedback		<b>Material:</b> about JPH <b>Library:</b> Republic of Indonesia Government Regulation no. 39 of 2021 concerning Implementation of halal product guarantees	10%
16	Meeting materials 9-15	writing test	<b>Criteria:</b> attached  <b>Form of Assessment :</b> Test	test			20%

#### Evaluation Percentage Recap: Case Study

No	Evaluation	Percentage
1.	Participatory Activities	65%
2.	Practice / Performance	15%
3.	Test	20%
		100%

#### 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** abilities in the process and student learning outcomes are specific and measurable statements that identify the abilities 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.

9. **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.
10. **Learning materials** are details or descriptions of study materials which can be presented in the form of several main points and sub-topics.
11. **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%.
12. TM=Face to face, PT=Structured assignments, BM=Independent study.