



**Universitas Negeri Surabaya
Faculty of Engineering
, Undergraduate Culinary Education Study Program**

Document Code

SEMESTER LEARNING PLAN

Courses	CODE	Course Family	Credit Weight	SEMESTER	Compilation Date																																	
Advanced Continental Food*)	8321102101		T=1 P=1 ECTS=3.18	8	July 18, 2024																																	
AUTHORIZATION	SP Developer		Course Cluster Coordinator		Study Program Coordinator																																	
		Dr. Hj. Sri Handajani, S.Pd., M.Kes.																																	
Learning model	Case Studies																																					
Program Learning Outcomes (PLO)	PLO study program that is charged to the course																																					
	Program Objectives (PO)																																					
	PLO-PO Matrix																																					
		<table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td style="width: 50px; height: 20px;">P.O</td> </tr> </table>				P.O																																
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	PO Matrix at the end of each learning stage (Sub-PO)																																					
	<table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td rowspan="2" style="width: 50px; height: 20px;">P.O</td> <td colspan="16" style="text-align: center;">Week</td> </tr> <tr> <td style="width: 20px;">1</td> <td style="width: 20px;">2</td> <td style="width: 20px;">3</td> <td style="width: 20px;">4</td> <td style="width: 20px;">5</td> <td style="width: 20px;">6</td> <td style="width: 20px;">7</td> <td style="width: 20px;">8</td> <td style="width: 20px;">9</td> <td style="width: 20px;">10</td> <td style="width: 20px;">11</td> <td style="width: 20px;">12</td> <td style="width: 20px;">13</td> <td style="width: 20px;">14</td> <td style="width: 20px;">15</td> <td style="width: 20px;">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	Mastery of the concept of continental food production systems in the food service industry (Hotel), management of continental food kitchens in the food service industry, procedures for producing and serving continental food in the food service industry and skilled in processing and serving popular and commercial continental food products for the scale of the food service industry in Indonesia																																					
References	Main :																																					
	1. <ol style="list-style-type: none"> 1. Cracknell, H.L, Kaufmann, R.J, Nobis, G. 1989. <i>Practical Professional Catering</i> . London: Macmillan Education LTD. 2. Gisslen, Wayne. 1983. <i>Professional Cooking</i> . Canada: John Wilrey & Sons. 3. Lattin, Gerald W. 1985. <i>The Lodging and Food Service Industry</i> . America: The Educational Institute. 4. Mc. Williams, Margareth. 1985 . <i>Food Fundamentals</i> . New York: Macmillan Publishing Co. 5. Powers, Tom. 1988. <i>Introduction to Management in the Hospitality Industry</i> . New York: John Wilrey & Sons. 																																					
	Supporters:																																					
Supporting lecturer	Dra. Lucia Tri Pangesthi, M.Pd.																																					
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 the basic concepts of continental food in the catering (hotel) industry	1. Explain the history of the development of continental food services in the food service industry. 2. Explain the meaning of continental food in the food service industry	Criteria: Full marks are obtained if you do all the questions correctly	discussion, question and answer, giving assignments, cooperative learning 2 X 50			0%
2	Understanding the continental food service industry classification	1. Identify the types of continental food service industry 2. Classify the continental food service industry 3. Explain the objectives of organizing a continental food service industry 4. Briefly describe the history of each continental food service industry	Criteria: Full marks are obtained if you do all the questions correctly	discussion, question and answer, giving assignments, cooperative learning 2 X 50			0%
3	Understand continental food kitchen requirements in the food and beverage service industry	1. Explain the meaning of kitchen organization 2. Explain the purpose of organizing a continental food industry kitchen 3. Explain the work management system in a continental food industry kitchen 4. Explain the requirements for an industrial kitchen	Criteria: Full marks are obtained if you do all the questions correctly	Cooperative Learning, discussion, question and answer, giving assignments 2 X 50			0%
4	Skilled in preparing and serving 1 set continental menu	1. Skilled in preparing various cold appetizer products, chicken main courses and hot desserts 2. Skilled in making various cold appetizer products, chicken main courses and hot desserts 3. Skilled in serving various cold appetizer products, chicken main courses and desserts hot	Criteria: Full marks are obtained if you do all the questions correctly	Direct learning, demonstrations, assignments 2 X 50			0%

5	Skilled in preparing and serving 1 set continental menu	1. Skilled in preparing various hot appetizer products, main courses from fish/sea food, and cold desserts 2. Skilled in making various hot appetizer products, main courses from fish/sea food, and cold desserts 3. Skilled in serving various hot and main appetizer products courses of fish/sea food, and cold desserts	Criteria: 1. Making a written work plan correctly has a weight of 10 2. Planning and preparing materials and tools correctly has a weight of 10 3. Making dough with the correct procedure weighs 50 4. Presenting results with good quality has a weight of 30	Direct learning, demonstrations, assignments 2 X 50			0%
6	Understanding the organizational structure of continental food kitchens in the food service industry	1. Explain the kitchen management model in the continental food industry 2. Identify the types of work in the kitchen in the continental food industry 3. Explain the rank levels in the continental food industry 4. Identify the qualifications for rank levels in the continental food industry	Criteria: Full marks are obtained if you do all the questions correctly	Cooperative Learning, discussion, question and answer, giving assignments 2 X 50			0%
7	Understanding the organizational structure of continental food kitchens in the industry	1. Explain the classification of the organizational structure of continental food kitchens 2. Explain the job descriptions in the organizational structure of continental food kitchens	Criteria: Full marks are obtained if you do all the questions correctly	Cooperative Learning, discussion, question and answer, giving assignments 2 X 50			0%
8	Midterm exam			2 X 50			0%
9	Skilled in preparing and serving 1 set continental menu	1. Skilled in preparing various hot appetizer products, meat main courses and cold desserts 2. Skilled in making various hot appetizer products, meat main courses and cold desserts 3. Skilled in serving various hot appetizer products, meat main courses and desserts cold	Criteria: 1. Making a written work plan correctly has a weight of 10 2. Planning and preparing materials and tools correctly has a weight of 10 3. Making dough with the correct procedure weighs 50 4. Presenting results with good quality has a weight of 30	Direct learning, demonstrations, assignments 2 X 50			0%

10	Skilled in preparing and serving 1 set continental menu	<p>1. Skilled in preparing various cold appetizer products, meat main courses and hot desserts</p> <p>2. Skilled in making various cold appetizer products, meat main courses and hot desserts</p> <p>3. Skilled in serving various cold appetizer products, meat main courses and desserts hot</p>	<p>Criteria:</p> <p>1. Making a written work plan correctly has a weight of 10</p> <p>2. Planning and preparing materials and tools correctly has a weight of 10</p> <p>3. Making dough with the correct procedure weighs 50</p> <p>4. Presenting results with good quality has a weight of 30</p>	Direct learning, demonstration, giving assignments 2 X 50			0%
11	Skilled in preparing, making and serving various hot appetizer products, meat main courses and cold desserts	<p>1. Skilled in preparing various cold appetizer products, meat main courses and cold desserts</p> <p>2. Skilled in making various cold appetizer products, meat main courses and cold desserts</p> <p>3. Skilled in serving various cold appetizer products, meat main courses and desserts cold</p>	<p>Criteria:</p> <p>1. Making a written work plan correctly has a weight of 10</p> <p>2. Planning and preparing materials and tools correctly has a weight of 10</p> <p>3. Making dough with the correct procedure weighs 50</p> <p>4. Presenting results with good quality has a weight of 30</p>	Direct learning, demonstration, giving assignments 2 X 50			0%
12	Understanding the preparation process in the continental food industry kitchen	<p>1. Explain the meaning of the preparation process in the kitchen of the continental food industry</p> <p>2. Explain the procedure for procuring food ingredients</p> <p>3. Explain the procedure for purchasing food ingredients</p> <p>4. Explain the procedure for storing food ingredients</p>	<p>Criteria:</p> <p>Full marks are obtained if you do all the questions correctly</p>	Cooperative, discussion, question and answer, giving assignments 2 X 50			0%

13	Understand the production process in the continental food industry kitchen	1. Explain the meaning of the production process in the continental food industry kitchen 2. Explain the production workflow in the continental food industry kitchen 3. Explain the duties of each section in the continental food industry kitchen 4. Explain the supporting departments in the continental food industry kitchen	Criteria: Full marks are obtained if you do all the questions correctly	Cooperative, discussion, question and answer, giving assignments 2 X 50			0%
14	Understanding the serving process in the continental food industry kitchen	1. Explain the meaning of the serving process in the continental food industry kitchen. 2. Explain the appearance factors in serving food in the continental food industry kitchen. 3. Explain the taste of food when serving food in the continental food industry kitchen. 4. Explain the food service model in the food industry kitchen. continental	Criteria: Full marks are obtained if you do all the questions correctly	Cooperative Learning, discussion, question and answer, giving assignments 2 X 50			0%
15	Practical exams for making popular appetizers, main courses and desserts	Skilled in making popular appetizers, main courses and desserts	Criteria: Full marks are obtained if you can make all assigned tasks in accordance with the correct procedures and standards	Direct learning 2 X 50			0%
16	Final exams			2 X 50			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.

7. **Forms of assessment:** test and non-test.
8. **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.