	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
Professional English		8321102145				T=2	P=0	ECTS=3.18	4	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
	P.O
	PO Matrix at the end of each learning stage (Sub-PO)

P.O	Week															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16

Short Course Description	This course studies the use of tenses and understanding text books in the field of fashion based on main ideas and supporting ideas. Practicing communication that refers to speaking and writing, related to personal information, understanding and analyzing advertising related to job opportunities, making application letters, preparing curriculum vitae, and interviews, in the form of simulations, presentations and role playing,

References	Main :

1. >
2. Granger, Michele M. 2015. *The Fashion Industry and its Careers: An Introduction.* New York & London: Bloomsbury Publishing..
3. Reilly, Andrew, 2014. *Key Concept for the Fashion Industry (Understanding Fashion)* . New York & London: Bloomsbury Publishing.
4. Rosita, Nur, 2019, English for Professional and Creative Industry, Yogyakarta: Noktah.
5. Ward, Mary E, 2016, English for The Fashion Industry- Express Series, UK: Oxford University Press.
6. White, Tamiko. 2018. *Careers in the Fashion Industry* . White Noise Showroom, USA

Supporters:

Supporting lecturer	Mauren Gita Miranti, S.Pd., 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	Students are able to understand vocabulary, terminology, grammar in English culinary world context.	1. Students' knowledge and understanding of vocabulary, terminology, grammar in a culinary context 2. Students' ability to apply terminology, grammar and vocabulary related to culinary in sentences		Discussion, presentation and Drill. 2 X 50			0%
2	Students are able to understand vocabulary, terminology, grammar in English culinary world context.	1. Students' knowledge and understanding of vocabulary, terminology, grammar in a culinary context 2. Students' ability to apply terminology, grammar and vocabulary related to culinary in sentences		Discussion, presentation and Drill. 2 X 50			0%
3	Equipment and Metric Measurement	1. Gain awareness of some typical equipment used in the catering kitchen 2. Recognize the use of each item of equipment 3. Adjust and calculate imperial quantities into metric equivalents.		Discussion, presentation and exercise. 2 X 50			0%
4	Menu and Recipes	1. Students present menu classifications 2. Students can arrange menus based on the type of food business 3. Students can arrange recipes		V-learning, presentations, and exercises. 2 X 50			0%
5	Menu and Recipes	1. Students present menu classifications 2. Students can arrange menus based on the type of food business 3. Students can arrange recipes		V-learning, presentation, and exercise. 2 X 50			0%

6	Method of cooking	1.Students realize the existence of traditionally used cooking methods and techniques relevant to a chef's experiences 2.Distinguishing between dry and moist heat methods of cookery		V-learning, worksheets, presentations. 2 X 50			0%
7	Method of cooking	1.Students realize the existence of traditionally used cooking methods and techniques relevant to a chef's experiences 2.Distinguishing between dry and moist heat methods of cookery		V-learning, worksheets, presentations. 2 X 50			0%
8	Midterms	Students can answer the questions correctly and honestly.		Written test 2 X 50			0%
9	Sanitize and Hygiene	1. Students can adopt a responsible, positive attitude toward personal cleanliness. 2. Develop guidelines for the hygienic handling and storage of commodities and equipment in the kitchen. 3. Explore ways of preventing food contamination.		Discussions, presentations and exercises. 2 X 50			0%
10	Food Presentations	1. Appreciate how the aesthetic appeal of food can affect its acceptability 2. Distinguishing between a garnish and decoration and become aware of simple techniques used in students preparation 3. Develop an understanding of those factors that collectively contribute to a well-presented article		V-Learning, presentation and exercise. 2 X 50			0%
11	Career Pathway	1. Personal skills 2. Job seeking 3. Interview procedures		Discussion, presentation/role play and exercises. 2 X 50			0%
12	Staff and organization's Hotel and Restaurant	1. Students can explain the type of hotel and restaurant organization 2. Students can explain the type of hotel and restaurant staff		v-learning, Discussion, presentation/role play and exercises. 2 X 50			0%

13	Staff and organization's Hotel and Restaurant	1. Students can explain the type of hotel and restaurant organization 2. Students can explain the type of hotel and restaurant staff		v-learning, Discussion, presentation/role play and exercises. 2 X 50			0%
14	Making a Thesis	Students can make scientific writings in English which include:1. Make an introduction2. Determination of the main idea3. Make a discussion4. Make conclusions5. Make an abstract		v-learning Discussion, presentation and exercises. 2 X 50			0%
15	Making a Thesis	Students can make scientific writings in English which include:1. Make an introduction2. Determination of the main idea3. Make a discussion4. Make conclusions5. Make an abstract		v-learning Discussion, presentation and exercises. 2 X 50			0%
16	Final exam	Students can answer the questions correctly and honestly.		Written test 2 X 50			0%

Evaluation Percentage Recap: Case Study

No	Evaluation	Percentage
		0%

Notes

1. **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.
2. **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.
3. **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.
4. **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.
5. **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.
6. **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.