



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
Bakery and Pastry	8321103006		T=3 P=0 ECTS=4.77	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
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Program Learning Outcomes (PLO)	PLO study program that is charged to the course																																	
	Program Objectives (PO)																																	
	PLO-PO Matrix																																	
	<table border="1" style="margin: auto;"> <tr> <td style="width: 50px; height: 20px;">P.O</td> </tr> </table>	P.O																																
P.O																																		
	PO Matrix at the end of each learning stage (Sub-PO)																																	
	<table border="1" style="margin: 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
P.O	Week																																	
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16																		

Short Course Description	This course is an examination of the concept and application of various commercial continental cake mixes. The discussion begins with the concept of bakery and pastry, dough classification, ingredients and their role in making dough, the process of making various continental cake doughs, and the finishing process. PBM is carried out by applying a constructivist and practical approach in groups and ends with a competency test.
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References	<p>Main :</p> <ol style="list-style-type: none"> 1. Annonymous. 2003. The Essence of Modern Bakery and Pastry Delicious . Jakarta: Trans. 2. Chung, Roy. 2002. US. Wheat Associates . Thailand. (Tidak dipublikasikan) 3. Crawford, Rick Douglas. 2014. Opening and Operating a Retail Bakery . New Jersey: John Wiley & Sons. 4. Gisslan, Wayne. 2005 . Proffesional Baking (Fourth Edition) . New York: John Wileyand Sons. 5. Harvey Lang, Jennifer. 1988 . Larousse Gastronomique. New York: Publishers, Inc. 6. Hawkins, Kathryn. 2012. Bread making: Self Sufficiency . London: New Holland Publishers Ltd. 7. James Wendy. Edden, Gill. Lorford, Grizelda. 1982 . Kitchen Techniques . London: Orbis Publishing 8. Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987 . Foundations of Food Preparation. New York: Macmillan Publishing Co. 9. Mc. Williams, Margaret. 1985 . Food Fundamentals . New York: John Wiley and Sons. 10. The Culinary Institute of America. 2014. In the Hands of a Bakers . New Jersey: John Wiley & Sons. 11. Masi, Noble. 2011. Baking Fundamentals . New York: Prentice Hall: Pearson <p>Supporters:</p>
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Supporting lecturer	Dra. Lucia Tri Pangesthi, M.Pd. Nugrahani Astuti, S.Pd., M.Pd.
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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	Able to understand the basic concepts of commercial continental cakes in the food service industry	<p>1. Describe the chronological history of the development of bakery & pastry</p> <p>2. Describe the definition of bakery and pastry</p> <p>3. Classify the types of dough</p> <p>4. Identify the characteristics of each type of dough</p> <p>5. Describe the organizational structure of the bakery and pastry kitchen.</p>	<p>Criteria:</p> <p>1.1. Question no. 1</p> <p>2. has a weight of 15, if 100% answered correctly</p> <p>3. has a weight of 7.5, if 50% are answered correctly</p> <p>4. has a weight of 0, if 100% are answered incorrectly</p> <p>5.2. Question no. 2</p> <p>6. has a weight of 10, if answered correctly</p> <p>7. has a weight of 5, if 50% are answered correctly</p> <p>8. has a weight of 0, if 100% are answered incorrectly</p> <p>9.3. Question no. 3</p> <p>10. has a weight of 25, if answered correctly</p> <p>11. has a weight of 12.5, if 50% are answered correctly</p> <p>12. has a weight of 0, if 100% are answered incorrectly</p> <p>13.4. Question no. 4</p> <p>14. has a weight of 25, if answered correctly</p> <p>15. has a weight of 12.5, if 50% are answered correctly</p> <p>16. has a weight of 0, if 100% are answered incorrectly</p> <p>17.5. Question no. 5</p> <p>18. has a weight of 25, if answered correctly</p> <p>19. has a weight of 12.5, if 50% are answered correctly</p> <p>20. has a weight of 0, if 100% are answered incorrectly</p>	<p>1. Lecture 2.</p> <p>Discussion</p> <p>3. Question and answer</p> <p>4. Assignment to do LKM: Basic concepts of bakery and pastry</p> <p>5. Reading module: Basic concepts of Bakery and pastry</p> <p>3 X 50</p>			0%

2	Able to operate bakery and pastry production equipment	<p>1. Define the meaning of bakery and pastry equipment</p> <p>2. Classify the types of bakery and pastry equipment</p> <p>3. Explain the function of bakery and pastry equipment</p> <p>4. Explain how to operate bakery and pastry equipment</p>	<p>Criteria:</p> <p>1.1. Question no. 1: 2.has a weight of 10, if 100% answered correctly</p> <p>3.has a weight of 5, if 50% are answered correctly</p> <p>4.has a weight of 0, if 100% are answered incorrectly</p> <p>5.2. Question number 2: 6.has a weight of 50, if 100% answered correctly</p> <p>7.has a weight of 25, if 50% are answered correctly</p> <p>8.has a weight of 0, if 100% are answered incorrectly</p> <p>9.3. Question no. 3 10.has a weight of 40, if 100% answered correctly</p> <p>11.has a weight of 20, if 50% are answered correctly</p> <p>12.has a weight of 0, if 100% are answered incorrectly</p>	<p>1. Lecture 2. Discussion</p> <p>3. Question and answer</p> <p>4. Assignment to work on LKM regarding identification of continental cake making equipment</p> <p>5. Reading module: Bakery and pastry equipment 3 X 50</p>			0%
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3	Able to understand the basic ingredients of dough	<p>1. Describe the meaning of basic ingredients</p> <p>2. Classify basic ingredients based on function (forming ingredients for cake framework, tenderizing ingredients, flavoring ingredients, raising ingredients)</p> <p>3. Mention the types of basic dough ingredients</p> <p>4. State the function of basic dough ingredients</p> <p>5. Explain how to store the basic ingredients for dough</p>	<p>Criteria:</p> <p>1..1. Question no. 1</p> <p>2.has a weight of 10, if 100% answered correctly</p> <p>3.has a weight of 5, if 50% are answered correctly</p> <p>4.has a weight of 0, if 100% are answered incorrectly</p> <p>5.2. Question no. 2</p> <p>6.has a weight of 25, if 100% answered correctly</p> <p>7.has a weight of 12.5, if 50% are answered correctly</p> <p>8.has a weight of 0, if 100% are answered incorrectly</p> <p>9.3. Question no. 3</p> <p>10.has a weight of 25, if 100% answered correctly</p> <p>11.has a weight of 12.5, if 50% are answered correctly</p> <p>12.has a weight of 0, if 100% are answered incorrectly</p> <p>13.4. Question no. 4</p> <p>14.has a weight of 20, if 100% answered correctly</p> <p>15.has a weight of 10, if 50% are answered correctly</p> <p>16.has a weight of 0, if 100% are answered incorrectly</p> <p>17.5. Question no. 5</p> <p>18.has a weight of 20, if 100% answered correctly</p> <p>19.has a weight of 10, if 50% are answered correctly</p> <p>20.has a weight of 0, if 100% are answered incorrectly</p>	<p>1. Lecture 2. Discussion</p> <p>3. Question and answer</p> <p>4. Assignment to do LKM: identify ingredients in various continental cake mixes 3 X 50</p>			0%
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4	Able to understand additional dough ingredients	<p>1. Explain the meaning of additional ingredients 2. Classify dough additives (filling ingredients, covering/topping ingredients, flavor and aroma ingredients, coloring ingredients, raising ingredients, emulsifying ingredients, softening ingredients) 3. Mention the types of dough additives 4. State the function of dough additives 5. . Explain how to store additional materials</p>	<p>Criteria:</p> <p>1.1. Question no. 1 2.has a weight of 10, if 100% answered correctly 3.has a weight of 5, if 50% are answered correctly 4.has a weight of 0, if 100% are answered incorrectly 5.2. Question no. 2 6.has a weight of 25, if 100% answered correctly 7.has a weight of 12.5, if 50% are answered correctly 8.has a weight of 0, if 100% are answered incorrectly 9.3. Question no. 3 10.has a weight of 20, if 100% answered correctly 11.has a weight of 10, if 50% are answered correctly 12.has a weight of 0, if 100% are answered incorrectly 13.4. Question no. 4 14.has a weight of 20, if 100% answered correctly 15.has a weight of 10, if 50% are answered correctly 16.has a weight of 0, if 100% are answered incorrectly 17.5. Question no. 5 18.has a weight of 25, if 100% answered correctly 19.has a weight of 12.5, if 50% are answered correctly 20.has a weight of 0, if 100% are answered incorrectly</p>	<p>1. Lecture 2. Discussion 3. Question and answer 4. Assignment to do LKM: identify ingredients in various continental cake mixes 5. Reading module: identify ingredients in various continental cake mixes 3 X 50</p>		0%
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5	Able to understand the concept of batters	<p>1. Explain the meaning of batter 2. Classify batter dough 3. Identify batter components 4. Explain the procedure for making batter 5. Explain how to serve various batter products</p>	<p>Criteria:</p> <p>1.1. Question no. 1 2.has a weight of 10, if 100% answered correctly 3.has a weight of 5, if 50% are answered correctly 4.has a weight of 0, if 100% are answered incorrectly 5.2. Question no. 2 6.has a weight of 10, if 100% answered correctly 7.has a weight of 5, if 50% are answered correctly 8.has a weight of 0, if 100% are answered incorrectly 9.3. Question no. 3 10.has a weight of 30, if 100% answered correctly 11.has a weight of 15, if 50% are answered correctly 12.has a weight of 0, if 100% are answered incorrectly 13.4. Question no. 4 14.has a weight of 25, if 100% answered correctly 15.has a weight of 12.5, if 50% are answered correctly 16.has a weight of 0, if 100% are answered incorrectly 17.5. Question no. 5 18.has a weight of 25, if 100% answered correctly 19.has a weight of 12.5, if 50% are answered correctly 20.has a weight of 0, if 100% are answered incorrectly</p>	<p>1. Lecture 2. Discussion 3. Question and answer 4. Assignment to work on LKM: batter dough 5. Reading module: batter dough 3 X 50</p>		0%
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6	Able to process various batter products	<p>1. Preparing batter ingredients 2. Preparing equipment for making batter 3. Processing various batter products 4. Serving various batter products</p>	<p>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</p>	<p>1. Presentation related to LKM: batter dough 2. Direct learning model for practicing batter dough: - Carrying out activities to select ingredients for making batter products - Carrying out activities to select equipment for making batter products - Making batter products - Making batter practice reports 3 X 50</p>		0%
7	UTS			1 X 1		0%
8	Able to understand the concept of biscuit	<p>1. Describe biscuits 2. Classify biscuits 3. Identify biscuit components 4. Explain biscuit making techniques 5. Explain biscuit making procedures</p>	<p>Criteria: 1.1. Question no. 1 2. has a weight of 10, if 100% answered correctly 3. has a weight of 5, if 50% are answered correctly 4. has a weight of 0, if 100% are answered incorrectly 5.2. Question no. 2 6. has a weight of 20, if 100% answered correctly 7. has a weight of 10, if 50% are answered correctly 8. has a weight of 0, if 100% are answered incorrectly 9.3. Question no. 3 10. has a weight of 20, if 100% answered correctly 11. has a weight of 10, if 50% are answered correctly 12. has a weight of 0, if 100% are answered incorrectly 13.4. Question no. 4 14. has a weight of 20, if 100% answered correctly</p>	<p>1. Lecture 2. Discussion 3. Question and answer 4. Assignment to work on LKM: biscuit dough 5. Reading module: biscuit dough 3 X 50</p>		0%

			<p>15.has a weight of 10, if 50% are answered correctly</p> <p>16.has a weight of 0, if 100% are answered incorrectly</p> <p>17.5. Question no. 5</p> <p>18.has a weight of 20, if 100% answered correctly</p> <p>19.has a weight of 10, if 50% are answered correctly</p> <p>20.has a weight of 0, if 100% are answered incorrectly</p> <p>21.6. Question no. 6</p> <p>22.has a weight of 10, if 100% answered correctly</p> <p>23.has a weight of 5, if 50% are answered correctly</p> <p>24.has a weight of 0, if 100% are answered incorrectly</p>			
9	Able to process various biscuit products	<p>1. Preparing biscuit ingredients</p> <p>2. Preparing biscuit dough making equipment</p> <p>3. Processing various biscuit dough products</p> <p>4. Serving various biscuit products</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>	<p>1. Presentation related to LKM: biscuit dough</p> <p>2. Direct learning model for practicing biscuit dough: - Carrying out activities to select ingredients for making biscuit products - Carrying out activities to select equipment for making biscuit products - Making biscuit products - Making biscuit practice reports</p> <p>3 X 50</p>		0%
10	Able to understand the concept of cake	<p>1. Describe the meaning of cake</p> <p>2. Classify cake</p> <p>3. Identify cake components</p> <p>4. Explain cake making techniques</p> <p>5. Explain cake making procedures based on</p>	<p>Criteria:</p> <p>1.1. Question no. 1</p> <p>2.has a weight of 10, if 100% answered correctly</p> <p>3.has a weight of 5, if 50% are answered correctly</p> <p>4.has a weight of 0, if 100% are answered incorrectly</p>	<p>1. Lecture</p> <p>2. Discussion</p> <p>3. Question and answer</p> <p>4. Assignment to work on LKM: cake dough</p> <p>5. Reading module: cake dough</p> <p>3 X 50</p>		0%

			<p>5.2. Question no. 2</p> <p>6.has a weight of 20, if 100% answered correctly</p> <p>7.has a weight of 10, if 50% are answered correctly</p> <p>8.has a weight of 0, if 100% are answered incorrectly</p> <p>9.3. Question no. 3</p> <p>10.has a weight of 20, if 100% answered correctly</p> <p>11.has a weight of 10, if 50% are answered correctly</p> <p>12.has a weight of 0, if 100% are answered incorrectly</p> <p>13.4. Question no. 4</p> <p>14.has a weight of 20, if 100% answered correctly</p> <p>15.has a weight of 10, if 50% are answered correctly</p> <p>16.has a weight of 0, if 100% are answered incorrectly</p> <p>17.5. Question no. 5</p> <p>18.has a weight of 20, if 100% answered correctly</p> <p>19.has a weight of 10, if 50% are answered correctly</p> <p>20.has a weight of 0, if 100% are answered incorrectly</p> <p>21.6. Question no. 6</p> <p>22.has a weight of 10, if 100% answered correctly</p> <p>23.has a weight of 5, if 50% are answered correctly</p> <p>24.has a weight of 0, if 100% are answered incorrectly</p>			
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11	Able to process various cake products	1. Prepare cake ingredients 2. Prepare cake dough making equipment 3. Process various cake dough products 4. Serve various cake products	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	1. Presentation related to LKM: cake dough 2. Direct learning model for practicing cake dough: - Carrying out activities to select ingredients for making cake products - Carrying out activities to select equipment for making cake products - Making cake products 4. Making a cake practice report 3 X 50			0%
12	Able to understand the concept of pastry	1. Describe the meaning of pastry 2. Classify pastry 3. Identify pastry components 4. Explain pastry making techniques 5. Explain pastry making procedures	Criteria: 1. Question no. 1 2. has a weight of 10, if 100% answered correctly 3. has a weight of 5, if 50% are answered correctly 4. has a weight of 0, if 100% are answered incorrectly 5.2. Question no. 2 6. has a weight of 20, if 100% answered correctly 7. has a weight of 10, if 50% are answered correctly 8. has a weight of 0, if 100% are answered incorrectly 9.3. Question no. 3 10. has a weight of 20, if 100% answered correctly 11. has a weight of 10, if 50% are answered correctly 12. has a weight of 0, if 100% are answered incorrectly 13.4. Question no. 4 14. has a weight of 20, if 100% answered correctly 15. has a weight of 10, if 50% are answered correctly 16. has a weight	1. Lecture 2. Discussion 3. Question and answer 4. Assignment to work on LKM: pastry dough 5. Reading module: pastry dough 1 X 1			0%

			<p>of 0, if 100% are answered incorrectly</p> <p>17.5. Question no. 5</p> <p>18.has a weight of 20, if 100% answered correctly</p> <p>19.has a weight of 10, if 50% are answered correctly</p> <p>20.has a weight of 0, if 100% are answered incorrectly</p> <p>21.6. Question no. 6</p> <p>22.has a weight of 10, if 100% answered correctly</p> <p>23.has a weight of 5, if 50% are answered correctly</p> <p>24.has a weight of 0, if 100% are answered incorrectly</p>			
13	Able to process various pastry products	<p>1. Preparing pastry ingredients</p> <p>2. Preparing pastry dough making equipment</p> <p>3. Processing various pastry dough products</p> <p>4. Serving various pastry products</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>	<p>1. Presentation related to LKM: pastry dough</p> <p>2. Direct learning model for practicing pastry dough: - Carrying out activities to select materials for making pastry products - Carrying out activities to select equipment for making pastry products - Making pastry products - Making pastry practice reports</p> <p>3 X 50</p>		0%

14	Able to understand the concept of bread	<p>1. Describe the meaning of bread 2. Classify bread 3. Identify the components of bread 4. Explain the technique of making bread 5. Explain the presentation of bread</p>	<p>Criteria:</p> <p>1. Question no. 1 2. has a weight of 10, if 100% answered correctly 3. has a weight of 5, if 50% are answered correctly 4. has a weight of 0, if 100% are answered incorrectly 5.2. Question no. 2 6. has a weight of 20, if 100% answered correctly 7. has a weight of 10, if 50% are answered correctly 8. has a weight of 0, if 100% are answered incorrectly 9.3. Question no. 3 10. has a weight of 30, if 100% answered correctly 11. has a weight of 15, if 50% are answered correctly 12. has a weight of 0, if 100% are answered incorrectly 13.4. Question no. 4 14. has a weight of 20, if 100% answered correctly 15. has a weight of 10, if 50% are answered correctly 16. has a weight of 0, if 100% are answered incorrectly 17.5. Question no. 5 18. has a weight of 20, if 100% answered correctly 19. has a weight of 10, if 50% are answered correctly 20. has a weight of 0, if 100% are answered incorrectly</p>	<p>1. Lecture 2. Discussion 3. Question and answer 4. Assignment to work on LKM: bread dough 5. Reading module: bread dough 3 X 50</p>			0%
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15	Able to process various bread products	1. Prepare bread ingredients 2. Prepare bread dough making equipment 3. Process various bread dough products 4. Serve various bread products		1. Presentation related to LKM: bread dough 2. Direct learning model for practicing bread dough: - Carrying out activities to select ingredients for making bread products - Carrying out activities to select equipment for making pastry products - Making bread products Making bread practice reports 3 X 50			0%
16	Final exams			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.**

