



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

Document Code

**SEMESTER LEARNING PLAN**

<b>Courses</b>	<b>CODE</b>	<b>Course Family</b>	<b>Credit Weight</b>	<b>SEMESTER</b>	<b>Compilation Date</b>		
Manage Bakery and Pastry Business	8321103034		T=3 P=0 ECTS=4.77	5	July 18, 2024		
<b>AUTHORIZATION</b>	<b>SP Developer</b>		<b>Course Cluster Coordinator</b>		<b>Study Program Coordinator</b>		
	.....		.....		Dr. Hj. Sri Handajani, S.Pd., M.Kes.		
<b>Learning model</b>	Case Studies						
<b>Program Learning Outcomes (PLO)</b>	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: 30px;">P.O</td></tr> </table>					P.O
P.O							
<b>Short Course Description</b>	Train the ability and skills to plan a business, and manage a business in the bakery and pastry sector by applying management principles which include: making a business plan, organizing, moving and controlling the business, as well as marketing, and making business reports						
<b>References</b>	<b>Main :</b>						
	1. Fadiati, Ari. 2011. MengelolaUsaha Jasa Boga Yang Sukses . Bandung: PTRemaja Rosda Karya Offset. 2. Gislán, Wayne.1985. Professional Baking . NewYork: John Willey and Sons. 3. Hanum, Musyri 19ah.2004. Kiat Menekuni Bisnis Catering, Warung Tenda, Angkringan, lengkap dengan analisa Usaha .Yogyakarta: Absolut. 4. Kinton and Ceserani. 1989. The Theory Of Catering . London,Network Merbourne Auckland : Edward Arnold. 5. .... 2011. Primarasa, InspirasiUsaha Boga 2 Aneka Roti . Jakarta : Gaya Favoris press						
	<b>Supporters:</b>						
<b>Supporting lecturer</b>	Dra. Lucia Tri Pangesthi, M.Pd. Nugrahani Astuti, S.Pd., M.Pd. Ita Fatkhur Romadhoni, S.Pd., M.Pd. Mauren Gita Miranti, S.Pd., M.Pd.						
<b>Week-</b>	<b>Final abilities of each learning stage (Sub-PO)</b>	<b>Evaluation</b>		<b>Help Learning, Learning methods, Student Assignments, [ Estimated time]</b>		<b>Learning materials [References]</b>	<b>Assessment Weight (%)</b>
		<b>Indicator</b>	<b>Criteria &amp; Form</b>	<b>Offline ( offline )</b>	<b>Online ( online )</b>		
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)

1	Understand the basic concepts of managing a Bakery & Pastry business	1. Explain the basic concepts of managing a bakery & pastry business. 2. Explain the things that must be done in business preparation 3. Explain the things that must be done in the implementation of the business 4. Identify the components of preparation for business implementation and reporting		Scientific/ PBL Discussion of assignments 3 X 50			0%
2							0%
3	Understanding of Business Planning (Business Plan)	1. Explain the purpose and benefits of a business plan. 2. Explain the aspects of making a business plan. 3. Explain the criteria for a good business plan. 4. Be able to make a business plan.		scientific/Cooperative/Discussion Presentation Assignment 3 X 50			0%
4	Make a practice plan	1. Make a practice plan for managing a Bakery-pastry business which includes: menu, material needs, equipment, work plan (energy and time)		Cooperative: 3 X 50 Assignment Discussion Presentation			0%
5	Understand the systematics of reports	1. Explain the systematics of reports. 2. Create business administration and bookkeeping formats		PBL Discussion Questions and answers 3 X 50			0%
6	Sub Summative Exam			3 X 50			0%
7	Managing a Bakery-Pastry Business (Skilled in making and marketing bakery & Pastry products)	a. Skilled in making products according to criteria in terms of taste, appearance and price (worth selling). b. Selling products made at least 90% of the time.		PBL Guided practice discussion 3 X 50			0%
8							0%
9							0%
10							0%
11	Snack Book order management	Manage Snack Box orders		PBL Discussion 1 X 1			0%
12	Management of coffee morning/Coffee Break orders	Manage the coffee morning/coffee break business		PBL Guided practice discussion 3 X 50			0%
13	Prepare business reports	1. Prepare a report on the results of coffee morning practice and previous practices. 2. Highlight the problems faced in practice. 3. Expand the alternative solutions taken		Scientific/Problem base Learning 3 X 50			0%

14	Business report presentation	1. Present a business report 2. Summarize the results of the discussion as material for improving the business report		3 X 50			0%
15	Final semester theory and practical exam	1. Ability test to make business plans and manage a business by applying management principles and making business reports. 2. Skilled in making products and managing business		3 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.