



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																																
Food basics	8321102138		T=2	P=0	ECTS=3.18	1	July 17, 2024																																
AUTHORIZATION		SP Developer	Course Cluster Coordinator			Study Program Coordinator																																	
				Dr. Hj. Sri Handajani, S.Pd., M.Kes.																																	
Learning model	Project Based Learning																																						
Program Learning Outcomes (PLO)	PLO study program which is charged to the course																																						
	PLO-8	Able to create works in the field of culinary arts based on local wisdom with an entrepreneurial outlook																																					
	PLO-11	Able to understand scientific concepts in the field of culinary arts																																					
	Program Objectives (PO)																																						
	PLO-PO Matrix																																						
		<table border="1" style="margin: auto;"> <tr> <td style="width: 20%;">P.O</td> <td style="width: 20%;">PLO-8</td> <td style="width: 20%;">PLO-11</td> <td colspan="4"></td> </tr> </table>						P.O	PLO-8	PLO-11																													
	P.O	PLO-8	PLO-11																																				
PO Matrix at the end of each learning stage (Sub-PO)																																							
	<table border="1" style="margin: auto;"> <tr> <td rowspan="2" style="width: 10%;">P.O</td> <td colspan="16" style="text-align: center;">Week</td> </tr> <tr> <td style="width: 5%;">1</td> <td style="width: 5%;">2</td> <td style="width: 5%;">3</td> <td style="width: 5%;">4</td> <td style="width: 5%;">5</td> <td style="width: 5%;">6</td> <td style="width: 5%;">7</td> <td style="width: 5%;">8</td> <td style="width: 5%;">9</td> <td style="width: 5%;">10</td> <td style="width: 5%;">11</td> <td style="width: 5%;">12</td> <td style="width: 5%;">13</td> <td style="width: 5%;">14</td> <td style="width: 5%;">15</td> <td style="width: 5%;">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	The course material consists of understanding and mastering adequate food management for the family. The discussion includes the concept of food, the relationship between food and human life, the concept of food ordering and its implementation in food preparation, quality food ingredients, pre-treatment of food ingredients, meal patterns, healthy, balanced menus and the cooking process.																																						
References	Main :																																						
	<ol style="list-style-type: none"> 1. Kristiastuti, D, Sulandari, L dan Winarni, A. 2011. Buku Pegangan Kuliah Mahasiswa Dasar Tata Laksana Boga. Surabaya: Unesa University Press. 2. Allan, Cameron. 1978. Food and Cooking. Singapore: Federal Publishing. 3. Freeland-Graves, Janne Himmich & Pecham, Gladys. 1987. Foundation of Food Preparation. New York: Macmillan Pub Co. 4. Soedarmo, Poerwo. 1991. Ilmu Gizi. Jakarta: Dian Rakyat. 																																						
	Supporters:																																						
Supporting lecturer	Dra. Dwi Kristiastuti Suwardiah, M.Pd. Dra. Lucia Tri Pangesthi, M.Pd. Dr. Hj. Sri Handajani, S.Pd., M.Kes. Nurul Farikhatir Rizkiyah, 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							0%
2							0%
3							0%
4							0%
5							0%
6							0%
7							0%
8							0%
9							0%
10							0%
11							0%
12							0%
13	Able to make dishes from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	<p>1. Able to explain the procedures for making dishes from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek,</p> <p>2. Able to apply work safety in making dishes from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar,</p>	<p>Criteria:</p> <p>1. Performance assessment rubric:</p> <p>2.1. If the ingredients and quantities are appropriate, the pre-treatment technique is correct, the cooking technique is correct, the distribution of energy and time is according to plan, it has a weight of 100</p> <p>3.2. If one element is not fulfilled it has a weight of 90</p> <p>4.3. If two elements are not met, they have a weight of 80</p> <p>5.4. If three elements are not met, the weight is 70</p> <p>6.5. If more than three elements are not met, the weight is 60</p>	Guided Practice 2 X 50			0%
14							0%
15							0%
16	Summative Exam	Submit assignment results & written exam results	Criteria: Attached	Written exam can be face to face or online 2 x 50			0%

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** 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.
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.