

 UNESA	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																																
Create Catering Works	8321104007		T=4	P=0	ECTS=6.36	5	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-4	Develop yourself continuously and collaborate.																																					
	PLO-8	Able to create works in the field of culinary arts based on local wisdom with an entrepreneurial outlook																																					
	PLO-9	Able to design, carry out, analyze and implement research results in the field of Culinary Education																																					
	PLO-11	Able to understand scientific concepts in the field of culinary arts																																					
	PLO-12	Able to apply the principles of adaptive and normative knowledge that support the field of culinary education																																					
	Program Objectives (PO)																																						
	PLO-PO Matrix																																						
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%; text-align: center;">P.O</td> <td style="width: 15%; text-align: center;">PLO-4</td> <td style="width: 15%; text-align: center;">PLO-8</td> <td style="width: 15%; text-align: center;">PLO-9</td> <td style="width: 15%; text-align: center;">PLO-11</td> <td style="width: 15%; text-align: center;">PLO-12</td> </tr> </table>							P.O	PLO-4	PLO-8	PLO-9	PLO-11	PLO-12																											
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PO Matrix at the end of each learning stage (Sub-PO)																																							
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td rowspan="2" style="width: 5%; text-align: center;">P.O</td> <td colspan="16" style="text-align: center;">Week</td> </tr> <tr> <td style="width: 3.33%; text-align: center;">1</td> <td style="width: 3.33%; text-align: center;">2</td> <td style="width: 3.33%; text-align: center;">3</td> <td style="width: 3.33%; text-align: center;">4</td> <td style="width: 3.33%; text-align: center;">5</td> <td style="width: 3.33%; text-align: center;">6</td> <td style="width: 3.33%; text-align: center;">7</td> <td style="width: 3.33%; text-align: center;">8</td> <td style="width: 3.33%; text-align: center;">9</td> <td style="width: 3.33%; text-align: center;">10</td> <td style="width: 3.33%; text-align: center;">11</td> <td style="width: 3.33%; text-align: center;">12</td> <td style="width: 3.33%; text-align: center;">13</td> <td style="width: 3.33%; text-align: center;">14</td> <td style="width: 3.33%; text-align: center;">15</td> <td style="width: 3.33%; text-align: center;">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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Short Course Description	Understanding of the application of food concepts, processing and presentation processes which are realized in the form of innovative and quality dishes as well as the preparation of scientific work in the form of articles. Learning is carried out by applying a constructivist approach with a group learning model. Learning activities with presentations of assignments and culinary work products resulting from recipe trials. The lesson ended with a performance for culinary observers, stage holders and the general public.																																						
References	Main :																																						
	<ol style="list-style-type: none"> 1. Graf Ernst and Sam Saguy Israel. 1991. Food Product Development. New York : van Nostrand Reinhold . 2. Hyatt internasional M.dkk. 1994. Great Cuisine Of The Word. Jakarta. 3. Jenifer, Havey lang. 1998. Larouse Gastronomique . New York: Publiser Inc 4. Berbagai buku mengenai makanan: makanan nusantara, makanan oriental, makanan kontinental, bakery pastry, dsb. Berbagai artikel ilmiah yang diperoleh dari jurnal hasil penelitian dan prosiding seminar. 																																						
	Supporters:																																						
Supporting lecturer	Dra. Lucia Tri Pangesthi, M.Pd. Nugrahani Astuti, S.Pd., M.Pd. Dr. Hj. Sri Handajani, S.Pd., M.Kes. 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							0%
2							0%
3							0%
4	Able to present culinary work designs	Students explain the contents of the work design: type of food, ingredients, processing process, presentation method and product recipe		4 X 50			0%
5	Students are able to display culinary work well	1.Students explain the ingredients and processing processes 2.Students explain the theme in the presentation		4 X 50			0%
6	Able to present a degree proposal well	Explain the background, objectives, budget and job description of each section		4 X 50			0%
7	Able to present the results of trial II according to the criteria that have been determined	Describe the work by meeting other criteria: suitability for the plate, portion, taste and beauty		4 X 50			0%
8	Able to present scientific work well	explain the contents of the scientific work being prepared		4 X 50			0%
9	Able to display culinary work well	Explain the contents of the compiled scientific work		4 X 50			0%
10	Able to display culinary work well	1.Explain the ingredients and processing process 2.Explain the theme in the presentation		4 X 50			0%
11	Able to write and display recipes well and correctly	Explain the procedures for writing recipes		4 X 50			0%
12	Able to present product trial results well	Present the results of product trials		4 X 50			0%
13							0%
14							0%

15							0%
16							0%

Evaluation Percentage Recap: Project Based Learning

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.**