



**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>																																
Continental Food Management	8321103055		T=3   P=0   ECTS=4.77	3	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: 100px; height: 30px;">P.O</td></tr> </table>					P.O																														
P.O																																					
<b>Short Course Description</b>	Understanding of basic continental food concepts which include: continental food kitchen equipment, seasonings, terminology, international units of measurement, menu patterns, types of dishes in continental food menu patterns, sauces as a complement, skilled in making popular continental food products. Learning is carried out by applying a constructivist approach. The learning activity ends with an exercise in making a specific assessment rubric by each student in group discussion and reflection activities																																				
	<table border="1" style="margin: auto;"> <tr> <th rowspan="2" style="width: 30px;">P.O</th> <th colspan="16">Week</th> </tr> <tr> <th>1</th><th>2</th><th>3</th><th>4</th><th>5</th><th>6</th><th>7</th><th>8</th><th>9</th><th>10</th><th>11</th><th>12</th><th>13</th><th>14</th><th>15</th><th>16</th> </tr> </table>					P.O	Week																1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
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<b>References</b>	<b>Main :</b>																																				
	<ol style="list-style-type: none"> <li>1. Carson, Byrta. 1980. How You Plan And prepare Meals. USA:Mc. Graw Hill Inc.</li> <li>2. Caserani, Kinton.1982. Understanding Cooking. Hongkong: Wing King Tong</li> <li>3. Gisslen, Wayne. 1983. Professional Cooking. Canada: John Wilrey &amp; Sons</li> <li>4. Harvey Lang, Jennifer. 1988. Larousse Gastronomique. New York Publishers, Inc</li> <li>5. Kotschevar, H Lendal, Withrow, Diane. 2007. Management By Menu. American: John Wiley &amp; Sons</li> <li>6. Lau Sackett, Jeclyn Pestka . 2011. Profesional Garde Manger A Globe Perspective. Consulting Author Wyne Gislen. Hobokan, New Jersey: John Wiley &amp; Sonc, Inc</li> <li>7. Mc. Williams, Margareth. 1985. Food Fundamentals. New York: Macmillan Publishing Co.</li> <li>8. Pauli, Eugen.1989. Classical Cooking The Modern Way. New York: Van Nostrand Reinhold</li> <li>9. Robert Garlough, Angus Campbell. 2012. Modern Garde Manger. United State Of Amerika: Delmar Cengage Learning</li> <li>10. Robert Wemischner. 2010. The Dessert Architecct. United State Of Amerika: Delmar Cengage Learning</li> <li>11. Winarni Astriati. 1994. Pengelolaan Hidangan Kontinental. Surabaya: Upress IKIP.</li> </ol>																																				
	<b>Supporters:</b>																																				
<b>Supporting lecturer</b>	Dra. Veni Indrawati, M.Kes. Dra. Lucia Tri Pangesthi, 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	Able to understand the basic concepts of continental food	<p>1. Explain the history of the development of continental food</p> <p>2. Explain continental food menu patterns</p> <p>3. Explain how to arrange menus</p> <p>4. Explaining techniques for writing continental food menus</p>	<p><b>Criteria:</b></p> <p>1. question number 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% answered incorrectly</p> <p>5.2. question number 2:</p> <p>6. has a weight of 30 if 100% answered correctly</p> <p>7. has a weight of 15, if 50% are answered correctly</p> <p>8. has a weight of 0, if 100% answered incorrectly</p> <p>9.3. question number 3:</p> <p>10. has a weight of 30 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% answered incorrectly</p> <p>13.4. question number 4:</p> <p>14. has a weight of 30 if 100% answered correctly</p> <p>15. has a weight of 15, if 50% are answered correctly</p> <p>16. has a weight of 0, if 100% answered incorrectly</p>	Lectures, discussions, questions and answers, giving assignments, Working on LKM: history of the development of continental food 3 X 50			0%
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2	Able to understand kitchen spices, terminology and units of measurement in continental kitchen	.1. Define the meaning of continental seasoning 2. Identify types of continental seasoning 3. Explain the meaning of continental kitchen terminology 4. State the function of continental kitchen terminology 5. Explain continental kitchen measurement units 6. Classify continental kitchen measurement units	<b>Criteria:</b> 1.1. question number 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% answered incorrectly 5.2. question number 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% answered incorrectly 9.3. question number 3: 10. has a weight of 10 if 100% answered correctly 11. has a weight of 5, if 50% are answered correctly 12. has a weight of 0, if 100% answered incorrectly 13.4. question number 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% answered incorrectly 17.5. question number 5: 18. has a weight of 10 if 100% answered correctly 19. has a weight of 5, if 50% are answered correctly 20. has a weight of 0, if 100% answered incorrectly 21.6. question number 6: 22. has a weight of 30 if 100% answered correctly 23. has a weight of 15, if 50% are answered correctly 24. has a weight of 0, if 100% answered incorrectly	discussion, question and answer, giving assignments, cooperative 3 X 50		0%
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3	Able to master and understand continental sauces	1. Explain the meaning of sauce 2. Describe the components of sauce 3. Describe the classification of sauce 4. Explain the technique of making sauce 5. Explain the sauce criteria	<b>Criteria:</b> 1.1. question number 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% answered incorrectly 5.2. question number 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% answered incorrectly 9.3. question number 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% answered incorrectly 13.4. question number 4: 14. has a weight of 40 if 100% answered correctly 15. has a weight of 20, if 50% are answered correctly 16. has a weight of 0, if 100% answered incorrectly 17.5. question number 5: 18. has a weight of 10 if 100% answered correctly 19. has a weight of 5, if 50% are answered correctly 20. has a weight of 0, if 100% answered incorrectly	Cooperative, discussion, question and answer, assignment 3 X 50		0%
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4	Able to understand the basic concept of appetizers	<p>1. Explain the meaning of appetizer  2. Classify appetizers  3. Mention the types of cold appetizers  4. Mention the components of the types of cold appetizers  3. Explain the techniques for making the types  4. Explain the presentation of cold appetizers</p>	<p><b>Criteria:</b></p> <p>1..1. question number 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% answered incorrectly  5.2. question number 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% answered incorrectly  9.3. question number 3:  10. has a weight of 10 if 100% answered correctly  11. has a weight of 5, if 50% are answered correctly  12. has a weight of 0, if 100% answered incorrectly  13.4. question number 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% answered incorrectly  17.5. question number 5:  18. has a weight of 30 if 100% answered correctly  19. has a weight of 15, if 50% are answered correctly  20. has a weight of 0, if 100% answered incorrectly  21.6. question number 6:  22. has a weight of 10 if 100% answered correctly  23. has a weight of 5, if 50% are answered correctly  24. has a weight of 0, if 100% answered incorrectly</p>	Cooperative, discussion, question and answer, assignment 3 X 50		0%
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5	Able to understand the basic concept of appetizers	<p>1. Explain the meaning of appetizers 2. Classify appetizers 3. Mention the types of appetizers 4. Mention the components of the types of cold appetizers 5. Explain the techniques for making types of cold appetizers 6. Explain the presentation of cold appetizers</p>	<p><b>Criteria:</b></p> <p>1.1. question number 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% answered incorrectly 5.2. question number 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% answered incorrectly 9.3. question number 3: 10. has a weight of 10 if 100% answered correctly 11. has a weight of 5, if 50% are answered correctly 12. has a weight of 0, if 100% answered incorrectly 13.4. question number 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% answered incorrectly 17.5. question number 5: 18. has a weight of 30 if 100% answered correctly 19. has a weight of 15, if 50% are answered correctly 20. has a weight of 0, if 100% answered incorrectly 21.6. question number 6: 22. has a weight of 10 if 100% answered correctly 23. has a weight of 5, if 50% are answered correctly 24. has a weight of 0, if 100% answered incorrectly</p>	Cooperative, discussion, question and answer, assignment 3 X 50		0%
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6	Able to understand the types of hot appetizers	1. Explain the types of hot appetizers 2. Identify the components of hot appetizer ingredients3. Explain the technique for making hot appetizers 3. Explain the presentation of hot appetizers	<b>Criteria:</b> 1.1. question number 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% answered incorrectly 5.2. question number 2: 6.has a weight of 30 if. 100% answered correctly 7. has a weight of 15, if 50% are answered correctly 8.has a weight of 0, if 100% answered incorrectly 9.3. question number 3: 10.has a weight of 40 if. 100% answered correctly 11.has a weight of 20, if 50% are answered correctly 12.has a weight of 0, if 100% answered incorrectly 13.4. question number 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% answered incorrectly	Cooperative, discussion, question and answer, assignment 3 X 50		0%
7	Skilled in processing and serving sauces and various types of appetizers	1. Explain the procedure for making main sauce 2. Explain the procedure for making cold 3. Prepare the ingredients for cold appetizer products and main sauce 4. Prepare cold appetizer products and main sauce 5. Processing cold appetizer products and main sauces6. Serves cold appetizer products and main sauces	<b>Criteria:</b> 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	Direct learning, demonstrations, giving assignments 3 X 50		0%

8	Skilled in processing and serving sauces and various types of appetizers	1. Explain the procedure for making main sauce. 2. Explain the procedure for making hot appetizers. 3. Prepare hot appetizer product ingredients and main sauce. 4. Preparing tools for making hot appetizer products and main sauces 5. Processing main sauce products 5. Processing hot appetizer products 6. Evaluating the finished product of main sauces and hot appetizers	<b>Criteria:</b> 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	Direct learning, demonstrations, giving assignments 3 X 50			0%
9	Final exams			3 X 50			0%



10	Able to understand the main course of meat and poultry staples	<p>1. Explain the meaning of main course 2. Name the components of main course from meat and poultry 3. Explain the quality of main course ingredients from meat and poultry 4. Explain techniques for preparing main course from meat and poultry 5. Explain main course processing techniques for meat and poultry 6. Describes the main course presentation of meat and poultry</p>	<p><b>Criteria:</b></p> <p>1.1. question number 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% answered incorrectly 5.2. question number 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% answered incorrectly 9.3. question number 3: 10. has a weight of 15 if 100% answered correctly 11. has a weight of 7.5, if 50% are answered correctly 12. has a weight of 0, if 100% answered incorrectly 13.4. question number 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% answered incorrectly 17.5. question number 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% answered incorrectly 21.6. question number 6: 22. has a weight of 15 if 100% answered correctly 23. has a weight of 7.5, if 50% are answered correctly 24. has a weight of 0, if 100% answered incorrectly</p>	Cooperative, discussion, question and answer, assignment 3 X 50		0%
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11	Able to understand the main course of meat and poultry staples	<p>1. Explain the meaning of main course 2. Mention the components of main course from meat and poultry 3. Explain the quality of main course ingredients from meat and poultry 4. Explain the techniques for preparing main courses from meat and poultry 5. Explain main course processing techniques for meat and poultry 6. Arrange the presentation of main courses from meat and poultry</p>	<p><b>Criteria:</b></p> <p>1. question number 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% answered incorrectly 5.2. question number 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% answered incorrectly 9.3. question number 3: 10. has a weight of 15 if 100% answered correctly 11. has a weight of 7.5, if 50% are answered correctly 12. has a weight of 0, if 100% answered incorrectly 13.4. question number 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% answered incorrectly 17.5. question number 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% answered incorrectly 21.6. question number 6: 22. has a weight of 15 if 100% answered correctly 23. has a weight of 7.5, if 50% are answered correctly 24. has a weight of 0, if 100% answered incorrectly</p>	Cooperative, discussion, question and answer, assignment 3 X 50			0%
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12	Able to understand the main course of the basic ingredients of fish/seafood and eggs	1. Mention the main course components of fish/seafood and eggs. 2. Explain the quality of the main course ingredients for fish/seafood and eggs. 3. Explain main course preparation techniques from fish/seafood and eggs. 4. Explain main course processing techniques from fish/seafood and eggs. 5. Describes the main course presentation of fish/seafood and eggs	<b>Criteria:</b> 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	Cooperative, discussion, question and answer, assignment 3 X 50			0%
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13	Able to understand the complement of the main course	<p>1. Explain the meaning of main course accompaniments (potatoes, pasta, vegetables) 2. Identify types of main course accompaniments (potatoes, pasta, vegetables) 3. Explain the preparation of main course accompaniments (potatoes, pasta, vegetables) 4. Explain techniques for processing main course accompaniments (potatoes, pasta, vegetables) 5. Explain techniques for serving main course accompaniments (potatoes, pasta, vegetables)</p>	<p><b>Criteria:</b></p> <p>1.1. question number 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% answered incorrectly 5.2. question number 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% answered incorrectly 9.3. question number 3: 10. has a weight of 15 if 100% answered correctly 11. has a weight of 7.5, if 50% are answered correctly 12. has a weight of 0, if 100% answered incorrectly 13.4. question number 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% answered incorrectly 17.5. question number 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% answered incorrectly</p>	Cooperative, discussion, question and answer, assignment 3 X 50		0%
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14	Skilled in processing and presenting main courses and complements	<ol style="list-style-type: none"> <li>1. Explain the procedures for creating the main course and its supplements</li> <li>2. Explain the materials for making the main course and its supplements</li> <li>3. Prepare main course creation tools and accessories</li> <li>4. Processing main course and complementary products</li> <li>5. Presenting main course and complementary products</li> </ol>	<p><b>Criteria:</b></p> <ol style="list-style-type: none"> <li>1. Making a written work plan correctly has a weight of 10</li> <li>2. Planning and preparing materials and tools correctly has a weight of 10</li> <li>3. Making dough with the correct procedure weighs 50</li> <li>4. Presenting results with good quality has a weight of 30</li> </ol>	Cooperative, discussion, question and answer, assignment 3 X 50			0%
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15	Able to understand dessert	<p>1. Explain the meaning of dessert 2. Classifying the types of dessert products 3. Identifying the ingredients of dessert products 4. Explaining desert processing techniques 5. Explain dessert serving techniques</p>	<p><b>Criteria:</b></p> <p>1.1. question number 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% answered incorrectly 5.2. question number 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% answered incorrectly 9.3. question number 3: 10. has a weight of 25 if 100% answered correctly 11. has a weight of 12.5, if 50% are answered correctly 12. has a weight of 0, if 100% answered incorrectly 13.4. question number 4: 14. has a weight of 30 if 100% answered correctly 15. has a weight of 15, if 50% are answered correctly 16. has a weight of 0, if 100% answered incorrectly 17.5. question number 5: 18. has a weight of 15 if 100% answered correctly 19. has a weight of 7.5, if 50% are answered correctly 20. has a weight of 0, if 100% answered incorrectly</p>	Cooperative, discussion, question and answer, assignment 3 X 50			0%
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16	Skilled in preparing and serving desserts	1. Explain the procedure for making dessert2. Prepare the ingredients for making dessert 3. Prepare dessert making tools 4. Processing dessert products 5. Serving dessert products 6. Evaluating the finished dessert products	<b>Criteria:</b> 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	Direct learning, demonstrations, giving assignments 6 X 50			0%
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#### 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.