



**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																																																											
Local Food Diversification	8321102015		T=2	P=0	ECTS=3.18	5	March 22, 2022																																																											
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator																																																												
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Learning model	Project Based Learning																																																																	
Program Learning Outcomes (PLO)	PLO study program which is charged to the course																																																																	
	Program Objectives (PO)																																																																	
	PLO-PO Matrix																																																																	
		P.O																																																																
	PO Matrix at the end of each learning stage (Sub-PO)																																																																	
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th rowspan="2">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> </thead> <tbody> <tr> <td style="height: 20px;"></td> <td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> </tbody> </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	Students have the knowledge/concept and application of local food diversification which is focused on developing East Javanese food through the use of regional potential and local wisdom with its application in the development of main dishes, sepinggan, cakes and drinks, and processed/preserved foods oriented towards the food service industry with taste universal, aesthetic appearance based on East Javanese food, in a constructivist approach described in problem-based and project-based learning.																																																																	
References	Main :																																																																	
	<ol style="list-style-type: none"> 1. Gardjito, dkk. 2013. Pangan Nusantara: Karakteristik dan Prospek Untuk Percepatan Diversifikasi Pangan. Yogyakarta: Kencana 2. Santoso, dkk. 2016. Makanan Tradisional Indonesia seri 1 Makanan Tradisional Indonesia. Yogyakarta: Gajag Mada University Press. 3. Santoso, dkk. 2017. Makanan Tradisional Indonesia seri 2 Makanan Tradisional Indonesia. Yogyakarta: Gajag Mada University Press. 4. Garjito, dkk. 2018. Makanan Tradisional Indonesia seri 3 Makanan Tradisional Indonesia. Yogyakarta: Gajag Mada University Press. 																																																																	
	Supporters:																																																																	
	<ol style="list-style-type: none"> 1. Hermawan, Devina, Tjandra, Jonathan. 2022. Indonesian Diversifikasi pangan lokal 2. Irianti, Hari Eko, Giyatmi. 2021. Pengembangan Produk Pangan: Teori dan Implementasi. Depok: Rajawali Pers 3. Lestari, Wilujeng, Komariah, Kokom. 2019. Buku Saku Diversifikasi pangan lokal. Yogyakarta: UNY 																																																																	
Supporting lecturer	Nugrahani Astuti, 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	Able to understand the basic concept of local food diversification		Form of Assessment : Participatory Activities	2 X 50			0%
2	Able to differentiate types of local food diversification			2 X 50			0%
3	Able to understand the process of realizing local food diversification			2 X 50			0%
4	Able to serve diversified local food products			2 X 50			0%
5	Able to identify various types of local food diversification products			2 X 50			0%
6	Able to present a diversified local food product portfolio			2 X 50			0%
7	Able to present a portfolio of diversified local food products			2 X 50			0%
8	Midterm exam			2 X 50			0%
9	Able to make diversified local food products, cakes and drinks (trial 1)			2 X 50			0%
10	Able to make diversified local food products (trial 1)			2 X 50			0%
11	Able to make diversified local food products, cakes and drinks (trial 2)			2 X 50			0%
12	Able to make diversified local food products (trial 2)			2 X 50			0%
13	Prepare reports on the manufacture of local food diversification products			2 X 50			0%
14	Presentation of reports on making local food diversification products			2 X 50			0%
15	Hold Local Food Diversification Products			2 X 50			0%
16	Evaluation of Local Food Diversification Product Degrees			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** 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.