



**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																																
Applied English	8321102080		T=2 P=0 ECTS=3.18	4	July 18, 2024																																
AUTHORIZATION	SP Developer		Course Cluster Coordinator		Study Program Coordinator																																
		Dr. Hj. Sri Handajani, S.Pd., M.Kes.																																
Learning model	Case Studies																																				
Program Learning Outcomes (PLO)	PLO study program that is charged to the course																																				
	Program Objectives (PO)																																				
	PLO-PO Matrix																																				
		P.O																																			
Short Course Description	This course provides an understanding and discusses the use of English as applied to the scope of cooking and culinary arts which is carried out using various language skills and applying them. the basics of application skills, understanding text and composition, applying English and applying it according to the field.																																				
	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td rowspan="2" style="width: 10%; text-align: center;">P.O</td> <td colspan="16" style="text-align: center;">Week</td> </tr> <tr> <td style="width: 5%; text-align: center;">1</td> <td style="width: 5%; text-align: center;">2</td> <td style="width: 5%; text-align: center;">3</td> <td style="width: 5%; text-align: center;">4</td> <td style="width: 5%; text-align: center;">5</td> <td style="width: 5%; text-align: center;">6</td> <td style="width: 5%; text-align: center;">7</td> <td style="width: 5%; text-align: center;">8</td> <td style="width: 5%; text-align: center;">9</td> <td style="width: 5%; text-align: center;">10</td> <td style="width: 5%; text-align: center;">11</td> <td style="width: 5%; text-align: center;">12</td> <td style="width: 5%; text-align: center;">13</td> <td style="width: 5%; text-align: center;">14</td> <td style="width: 5%; text-align: center;">15</td> <td style="width: 5%; 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
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References	Main : 1. t . London:Butterworth Heinemann 2. Glaiser, Robyn. 1987. C a t e r i n g : T o w a r d a C a r e e r . LongmannChesire 3. John, Pass. 1988. A u s t r a l i a n H a n d b o o k o f C o m m e r c i a l C a t e r i n g . The Macmillan Company of Australia Pty LTD 4.: TOEFL Preparation, Singapore. 5. Additional material : book 19s related toculinary Supporters:																																				
Supporting lecturer	MEDA WAHINI 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	Students are able to understand the background and importance of English for culinary arts	Students' ability to explain the background and importance of English for Culinary in the scope of business and industry.	Criteria: 0-100	Direct instruction by explaining the language skills that must be mastered and 2 X 50 feedback			0%
2	Students are able to understand the vocabulary and terminology of English grammar in the context of the culinary world.	1. Students' knowledge and understanding of the vocabulary and grammar terminology in culinary 2. Students' ability to apply grammatical terminology and vocabulary in sentences	Criteria: 0-100	Lecture - Discussion - Practice translating Indonesian to English English to Indonesian text 2 X 50			0%
3	Students are able to understand the vocabulary and terminology of English grammar in the context of the culinary world.	1. Students' knowledge and understanding of the vocabulary and grammar terminology in culinary 2. Students' ability to apply grammatical terminology and vocabulary in sentences	Criteria: 0-100	Lecture - Discussion - Practice translating Indonesian to English English to Indonesian text 2 X 50			0%
4	Students are able to understand the vocabulary and terminology of English grammar in the context of the culinary world.	1. Students' knowledge and understanding of the vocabulary and grammar terminology in culinary 2. Students' ability to apply grammatical terminology and vocabulary in sentences	Criteria: 0-100	Lecture - Discussion - Practice translating Indonesian to English English to Indonesian text 2 X 50			0%
5	Students understand reading vocabulary and grammar related to images, graphic tables and process diagrams as well as recipes regarding food	Can understand reading related to tables, charts, diagrams and food recipes	Criteria: 0-100	1. Discussion 2. Writing practice 3. Presentation/speaking 2 X 50			0%
6	Students understand reading vocabulary and grammar related to images, graphic tables and process diagrams as well as recipes regarding food	Can understand reading related to tables, charts, diagrams and food recipes	Criteria: 0-100	1. Discussion 2. Writing practice 3. Presentation/speaking 2 X 50			0%
7	Students understand reading vocabulary and grammar related to images, graphic tables and process diagrams as well as recipes regarding food	Can understand reading related to tables, charts, diagrams and food recipes	Criteria: 0-100	1. Discussion 2. Writing practice 3. Presentation/speaking 2 X 50			0%
8	UTS		Criteria: 0-100	2 X 50			0%
9							0%

10							0%
11							0%
12							0%
13							0%
14							0%
15							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.