



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
FUSHION FOOD	8321102175	MK Science and Skills	T=2	P=0	ECTS=3.18	5	April 27, 2023
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																	
	PLO-11	Able to understand scientific concepts in the field of culinary arts																
	Program Objectives (PO)																	
	PO - 1	Have knowledge of fusion food concepts that are oriented towards dishes from the Asian and Western continents popular in the food service industry with reference to learning objectives and utilizing learning resources.																
	PO - 2	Able to design ingredients and equipment, process, present and store popular fusion food products according to standard recipes oriented towards standard operational procedures for the food service industry, product quality standards, food hygiene standards, meeting aesthetic values, and by implementing K3 in the environment work intelligently, independently and honestly by referring to learning objectives and utilizing learning resources																
	PO - 3	Have good morals, ethics and personality in studying the concept of fusion food and its application in the food production process from the Asian and Western continents, popular in the food service industry, intelligent, honest, communicative, responsible independently or working in teams for work/tasks as a whole. professional in their field in accordance with applicable procedures with full confidence but still paying attention to other people's opinions and social sensitivity																
	PLO-PO Matrix																	
		P.O		PLO-11														
		PO-1																
		PO-2																
	PO-3																	
PO Matrix at the end of each learning stage (Sub-PO)																		
	P.O		Week															
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
	PO-1																	
	PO-2																	
	PO-3																	
Short Course Description	This course is an examination of the concept and application of combining several food elements between regions in one or two continents, even between continents with the same or different ethnicities/cultures, into a dish with a universal taste, aesthetic appearance and different tastes. Material orientation includes: the concept of fusion food, types of fusion food, strategies for realizing fusion food, fusion food production technology and presentation of fusion food products using various forms of learning in the form of lectures, group discussions, demonstrations, design, practice and using PBL and PjBL learning methods which is carried out by applying a constructivist approach																	
References	Main :																	

1. Gisslen, Wayne. 2017. Professional Cooking . Canada: John Wilrey & Sons Crawford
2. Hermawan, Devina, Tjandra, Jonathan. 2022. Indonesian Fusion Food .
3. Irianti, Hari Eko, Giyatmi. 2021. Pengembangan Produk Pangan: Teori dan Implementasi. Depok: Rajawali Pers.
4. Lestari, Wilujeng, Komariah, Kokom. 2019. Buku Saku Fusion Food . Yogyakarta: UNY
5. Pengembangan Produk

Supporters:

Supporting lecturer
Dra. Lucia Tri Pangesthi, M.Pd.
Dr. Hj. Sri Handajani, S.Pd., M.Kes.

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 explain the basic concept of fusion food	<ol style="list-style-type: none"> 1.Describes the chronological history of the development of fusion food 2.Describe the definition of fusion food 3.Identify the purpose of fusion food 4.Identify the benefits of fusion food 5.Identify fusion food requirements 6.Identify the principles of fusion food 	<p>Criteria: Assessment rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	Case study Discussion Questions and answers Assignment to work on LKM: Identifying fusion food products Reading module: Fusion food concept 2 X 50	Vinesa (Synchronous, Asynchronous) 2 X 50	<p>Material: Basic concept of fusion food Literature: <i>Lestari, Wilujeng, Komariah, Kokom. 2019. Fusion Food Pocket Book. Yogyakarta: UNY</i></p>	5%
2	Able to differentiate between types of fusion food	<ol style="list-style-type: none"> 1.Differentiate between types of fusion food 2.Identify sub-regional fusion 3.Identifying regional fusion 4.Identifying continental fusion 	<p>Criteria: Assessment rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	Case study Discussion Questions and answers Assignment to work on LKM: Identifying fusion food products using the Google search engine Reading module: types of fusion food 2 X 50	Vinesa (Synchronous, Asynchronous) 2 X 50	<p>Material: Types of fusion food Library: <i>Lestari, Wilujeng, Komariah, Kokom. 2019. Fusion Food Pocket Book. Yogyakarta: UNY</i></p>	5%
3	Able to develop fusion food concepts	<ol style="list-style-type: none"> 1.Describes the gathering of ideas 2.Determine the type of fusion food 3.Designing recipe formulations 	<p>Criteria: Assessment rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	Case study Discussion Questions and answers Assignment to work on LKM: Identify various fusion food products using the Google search engine based on the type/category of fusion food 2 X 50	Vinesa (Synchronous, Asynchronous) 2 X 50	<p>Material: 3. The concept of preparing fusion food Reader: <i>Irianti, Hari Eko, Giyatmi. 2021. Food Product Development: Theory and Implementation. Depok: Rajawali Press.</i></p>	5%

4	Able to serve fusion food products	<ol style="list-style-type: none"> 1. Describe the definition of food serving based on the concept of fusion food 2. Identify the elements of food presentation 3. Analyze elements of food appearance (color, shape, consistency, texture, portion, food presentation) 4. Analyzing food taste elements (food temperature, aroma) 5. Explain the chronology of food presentation based on the fusion food concept 6. Distinguish between types of food presentation (food plating) based on the concept of fusion food 	<p>Criteria: Assessment rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	Case study Discussion Questions and answers Assignment to work on LKM: Identify the concept of serving fusion food products using the Google search engine based on the concept of food plating Reading the module: serving fusion food products 2 X 50	Vinesa (Synchronous, Asynchronous) 2 X 50	<p>Material: Concept of serving fusion food products</p> <p>References: <i>Gisslen, Wayne. 2017. Professional Cooking. Canada: John Willey & Sons Crawford</i></p>	5%
5	Able to identify various cake, drink and food products from the Asian and western continents	<ol style="list-style-type: none"> 1. Explain fusion food products 2. Identify Asian and continental cake products 3. Identify Asian and Continental beverage products 4. Identify Indonesian, Asian and Continental food products 	<p>Criteria: Assessment rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	Case study Discussion Questions and answers Assignment to work on LKM: Identifying ingredients and processing techniques for Asian and western cakes, drinks and food products Reading module: Variety of cakes, drinks and Asian and western food 2 X 50	Vinesa (Synchronous, Asynchronous) 2 X 50	<p>Material: Asian and Western cakes, drinks and food products.</p> <p>Reader: <i>Hermawan, Devina, Tjandra, Jonathan. 2022. Indonesian Fusion Food.</i></p>	5%

6	Able to compile a portfolio of Asian and Western fusion food cake products	<ol style="list-style-type: none"> 1. Identify Asian and western cake products 2. Designing ingredient components for Asian and western fusion food cake products 3. Designing tools from Asian and western fusion food cake products 4. Designing processing techniques for Asian and western fusion food cake products 5. Designing the presentation of Asian and western fusion food cake products 	<p>Criteria: Assessment rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	<p>Case study Discussion Questions and answers</p> <p>Assignment to work on LKM: Compile a fusion food product portfolio of Asian and western cakes</p> <p>Reading module: Variety of cakes, drinks and Asian and Western food</p> <p>2 X 50</p>	<p>Vinesa (Synchronous, Asynchronous)</p> <p>2 X 50</p>	<p>Material: Concept of compiling a portfolio of fusion food products from Asian and western cake types</p> <p>. Reader: <i>Irianti, Hari Eko, Giyatmi. 2021. Food Product Development: Theory and Implementation. Depok: Rajawali Press.</i></p>	5%
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7	Able to compile a portfolio of Asian and western fusion food and beverage products	<ol style="list-style-type: none"> 1. Identify Asian and western beverage products 2. Designing ingredient components for Asian and western fusion food and beverage products 3. Designing tools from Asian and western fusion food and beverage products 4. Designing processing techniques for Asian and western fusion food and beverage products 5. Designing the presentation of Asian and western fusion food and beverage products 6. Designing evaluation criteria for Asian and western fusion food and beverage products 7. Revising the Asian and western fusion food and beverage product portfolio 	<p>Criteria: Assessment rubric</p> <p>Form of Assessment : Participatory Activities, Tests</p>	<p>Case study Discussion Questions and answers Assignment to work on LKM: Compile a product portfolio of Asian and Western fusion food and beverages Reading module: Variety of Asian and Western cakes, drinks and food 2 X 50</p>	<p>Vinesa (Synchronous, Asynchronous) 2 X 50</p>	<p>Material: Concept of compiling a fusion food portfolio from Asian and western drinks . Reader: <i>Irianti, Hari Eko, Giyatmi. 2021. Food Product Development: Theory and Implementation. Depok: Rajawali Press.</i></p>	5%
8	MIDTERM EXAM			2 X 50			0%

9	Able to make fusion food cake products (trial 1)	1. Prepare ingredients 2. Prepare equipment 3. Make fusion food cake products 4. Present fusion food cake products		1. Presentation related to LKM: fusion food cakes 2. Direct learning model for practicing fusion food cakes: - Carrying out activities to select materials for making fusion food cake products - Carrying out activities to select equipment for making fusion food cake products - Making fusion food cake products - Making reports practice fusion food cake 2 X 50			0%
10	Able to make fusion food beverage products (trial 1)	1. Prepare ingredients 2. Prepare equipment 3. Make fusion food beverage products 4. Serve fusion food beverage products		1. Presentation related to LKM: fusion food drinks 2. Direct learning model for practicing fusion food drinks: - Carrying out activities to select materials for making fusion food drinks products - Carrying out activities to select equipment for making fusion food drinks products - Making fusion food drinks products - Making reports practice fusion food drinks 2 X 50			0%

11	Able to make fusion food products Food/Dishes (trial 1)	1. Prepare ingredients 2. Prepare equipment 3. Make fusion food beverage products 4. Serve fusion food beverage products		1. Presentation related to LKM: fusion food Food/Dishes 2. Direct learning model for practicing fusion food drinks: - Carrying out activities to select materials for making fusion food products Food/Dishes - Carrying out activities to select equipment for making fusion food products Food/Dishes - Making products fusion food Food/Dish - Create a fusion food practice report Food/Dish 2 X 50			0%
12	Able to make fusion food cake products (trial 2)	1. Prepare ingredients 2. Prepare equipment 3. Make fusion food cake products 4. Present fusion food cake products		1. Presentation related to LKM: fusion food cakes 2. Direct learning model for practicing fusion food cakes: - Carrying out activities to select materials for making fusion food cake products - Carrying out activities to select equipment for making fusion food cake products - Making fusion food cake products - Making reports practice fusion food cake 2 X 50			0%

13	Able to make fusion food beverage products (trial 2)	1. Prepare ingredients 2. Prepare equipment 3. Make fusion food beverage products 4. Serve fusion food beverage products		1. Presentation related to LKM: fusion food drinks 2. Direct learning model for practicing fusion food drinks: - Carrying out activities to select materials for making fusion food drinks products - Carrying out activities to select equipment for making fusion food drinks products - Making fusion food drinks products - Making reports practice fusion food drinks 2 X 50			0%
14	Able to make fusion food products Food/Dishes (trial 2)	1. Prepare ingredients 2. Prepare equipment 3. Make fusion food beverage products 4. Serve fusion food beverage products		1. Presentation related to LKM: fusion food Food/Dishes 2. Direct learning model for practicing fusion food drinks: - Carrying out activities to select materials for making fusion food products Food/Dishes - Carrying out activities to select equipment for making fusion food products Food/Dishes - Making products fusion food Food/Dish - Create a fusion food practice report Food/Dish 2 X 50			0%
15	Able to complete the fusion food product portfolio	1. Develop a fusion food product portfolio. 2. Present the fusion food product portfolio		1. Lecture 2. Discussion 3. Question and answer 4. Assignment to work on LKM: create a food product portfolio - 2 X 50			0%
16	FINAL EXAMS			2 X 50			0%

Evaluation Percentage Recap: Project Based Learning

No	Evaluation	Percentage
1.	Participatory Activities	17.5%
2.	Test	17.5%
		35%

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.