



**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
Indonesian food	8321102141		T=2	P=0	ECTS=3.18	2	July 17, 2024
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator	
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Learning model	Project Based Learning
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Program Learning Outcomes (PLO)	PLO study program which is charged to the course	
	PLO-9	Able to design, carry out, analyze and implement research results in the field of Culinary Education
	PLO-12	Able to apply the principles of adaptive and normative knowledge that support the field of culinary education
	Program Objectives (PO)	
	PO - 1	Able to understand and practice Indonesian food processing
	PO - 2	Understanding Indonesian Food
	PO - 3	Understanding the Character of Indonesian Food
	PO - 4	Understanding Indonesian Herbs and Spices
	PO - 5	Understanding Basic Indonesian Spices
	PO - 6	Understanding Indonesian Staple Dishes
	PO - 7	Practicing Indonesian Staple Dishes
	PO - 8	Understanding Indonesian Vegetables and Vegetables
	PO - 9	Practicing Indonesian Vegetables and Vegetables
	PO - 10	Understanding Indonesian Nasbati Side Dishes
	PO - 11	Practicing Indonesian Vegetable Side Dishes
	PO - 12	Understanding Indonesian Animal Side Dishes
	PO - 13	Practicing Indonesian animal side dishes
PO - 14	Understanding Indonesian Special Foods	
PO - 15	Practicing Special Indonesian Dishes	
PLO-PO Matrix		

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P.O	PLO-9	PLO-12
PO-1		
PO-2		
PO-3		
PO-4		
PO-5		
PO-6		
PO-7		
PO-8		
PO-9		
PO-10		
PO-11		
PO-12		
PO-13		
PO-14		
PO-15		

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																
PO-4																
PO-5																
PO-6																
PO-7																
PO-8																
PO-9																
PO-10																
PO-11																
PO-12																
PO-13																
PO-14																
PO-15																

Short Course Description

The course material consists of mastering concepts and skills in processing Indonesian dishes including: Characteristics of Indonesian dishes: staple foods, side dishes, various types of fish, meat and vegetable dishes, typical Indonesian kitchen spices, Indonesian food processing techniques and serving procedures.

References

Main :

1. Dwi Kristiastuti, 2015.HandOut Bahan Ajar Pengelolaan Makanan Indonesia.Tidak dipublikasikan
2. Syarifudin dkk. 1992. Makanan:Wujud, Variasi danFungsinya Serta Cara Penyajiannya Daerah Kalimantan Selatan. Depdikbud.
3. Soemodidjojo. 1980.Betaljemur Ada Makna. Yogyakarta:Soemodidjojo Noeradyo Press. Koentjaraningrat, 2000.Manusia dan Kebudayaan diIndonesia. Jakarta
4. Lalu Wacana. 1986.Makanan,Wujud, Variasi, dan Fungsinya serta Cara Penyajiannya Daerah Nusa Tenggara Barat. Departemen Pendidikan dan Kebudayaan Proyek Inventarisidan Dokumentasi Kebudayaan Daerah.
5. Siahaan E. K. 1983.Makanan, Wujud, Variasi, dan Fungsinya sertaCara Penyajiannya Daerah Sumatera Utara. Departemen Pendidikan dan Kebudayaan Direktorat Sejarah danNilai Tradisional Proyek Inventarisidan Dokumentasi Kebudayaan Daerah. 6. Sri Owen. 1990.Indonesian Food and Cookery. Jakarta: Indah Grafika.
6. Tuty Latief. 1977.Resep Masakan Daerah. Surabaya: PT. Bina Ilmu.
7. Yeti Herayati. 1986.Makanan, Wujud, Variasi, dan Fungsinya serta Cara Penyajiannya Pada Orang Sunda Daerah Jawa Barat. Departemen Pendidikan dan Kebudayaan ProyekInventarisasi dan

Supporters:

Supporting lecturer		Nugrahani Astuti, S.Pd., M.Pd. Andika Kuncoro Widagdo, M.Pd. Febriani Lukitasari, S.Pd., M.Pd. Annisa Nur'aini, 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 characteristics of Indonesian dishes	1.Able to explain the characteristics of Indonesian dishes 2.Able to explain the factors behind the formation of Indonesian food characteristics.	Criteria: Full marks (20) are obtained if you do all the questions correctly Form of Assessment : Participatory Activities, Portfolio Assessment	Discussion and questions and answers 3 X 50			4%
2			Form of Assessment : Test				4%
3			Form of Assessment : Participatory Activities, Tests				4%
4			Form of Assessment : Participatory Activities				4%
5			Form of Assessment : Participatory Activities				4%
6			Form of Assessment : Participatory Activities, Practical Assessment				4%
7			Form of Assessment : Participatory Activities				4%
8			Form of Assessment : Participatory Activities	2 X 50			22%
9			Form of Assessment : Practical Assessment				4%
10			Form of Assessment : Practical Assessment, Practice/Performance				4%
11			Form of Assessment : Practical Assessment, Practice/Performance				4%
12			Form of Assessment : Practical Assessment, Practice/Performance			Material: 4 Library:	0%
13			Form of Assessment : Participatory Activities, Practical Assessment				0%
14			Form of Assessment : Participatory Activities				4%
15			Form of Assessment : Portfolio Assessment				0%
16			Form of Assessment : Test				26%

Evaluation Percentage Recap: Project Based Learning

No	Evaluation	Percentage
1.	Participatory Activities	44%
2.	Portfolio Assessment	2%
3.	Practical Assessment	10%
4.	Practice / Performance	4%
5.	Test	32%
		92%

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.