

1	Able to understand the basic concepts of a culinary kitchen intelligently, honestly and responsibly.	<ol style="list-style-type: none"> 1.Explains the meaning of a commercial catering kitchen, the benefits of studying DPP knowledge, the scope of DPP, problems in using kitchen equipment, 2.Explain matters relating to kitchen safety/security. 3.Explain the important factors that must be considered when selecting kitchen equipment. 	<p>Criteria:</p> <ol style="list-style-type: none"> 1. Identify food service industry kitchens (20 points) 2. Identify kitchen components and equipment owned or used (30 points) 3. Discussion and writing of reports (50) <p>Form of Assessment : Participatory Activities</p>	<p>Async: study reading materials and PPT regarding the basic concept of a culinary kitchen</p> <p>Assignment: Students are asked to identify the types of 2 X 50 commercial kitchens</p>	<p>Form: Contextual presentation & discussion</p>		5%
2	Able to understand the basic concepts of a culinary kitchen intelligently, honestly and responsibly.	<ol style="list-style-type: none"> 1. Explain the forms of commercial catering kitchens 2. Express the definition of ergonomics and its scope correctly. 3. Explains the requirements for a commercial kitchen in terms of physical and non-physical aspects 4. Analyze the condition of the food lab in terms of safety and health aspects 	<p>Criteria: Maximum score 100</p> <p>Form of Assessment : Participatory Activities</p>	<p>Async: study reading materials and PPT regarding commercial kitchen planning concepts</p> <p>Assignment: Students are asked to analyze 2 X 50 commercial kitchen planning concepts</p>	<p>Form: lecturer presentation and discussion</p> <p>Method: STAD 2 x 50 minutes 2 x 50</p>		0%
3	Have the ability to identify important factors in layout as a basis for sketching kitchen layouts (main kitchen and pastry & bakery kitchen).	<ol style="list-style-type: none"> 1. Understand the provisions that must be considered in the layout/layout of a commercial kitchen. 2. Determine the size of the commercial kitchen space 3. Identify activity centers in each part of the culinary industry kitchen 4. Determine the expected work flow and space 5. Designing a catering kitchen layout 	<p>Criteria: Maximum score 100</p> <p>Forms of Assessment : Participatory Activities, Portfolio Assessment, Tests</p>	<p>Async: study reading materials and PPT regarding understanding important factors in layout as a basis for sketching kitchen layouts (main kitchen and pastry & bakery kitchen)</p> <p>Assignment: Students are asked to make a kitchen plan by designing a kitchen sketch with a ratio of 1:100 2 50</p>	<p>Form: lecturer presentation and discussion</p> <p>Method: STAD 2 x 50 minutes 2 x 50</p>		5%

4	Have the ability to identify production equipment (preparation, processing, presentation) and basic principles of equipment selection as a reference for determining production equipment according to needs independently and responsibly.	<ol style="list-style-type: none"> 1. Identify kitchen equipment and utensils (preparation, processing, serving) according to their section. 2. Explain the basic principles of equipment and utensil selection 	Criteria: Report systematics Forms of Assessment : Participatory Activities, Portfolio Assessment, Practical Assessment	Online learning, lectures, discussions, exploring kitchen equipment and giving students the opportunity to observe, analyze and write reports. Assignment: Students are asked to identify kitchen utensils and equipment based on a 2 X 50 restaurant kitchen	Presentation of the results of the report that has been made 2 x 50		5%
5	Have the ability to identify production equipment (preparation, processing, presentation) and basic principles of equipment selection as a reference for determining production equipment according to needs independently and responsibly.	Identify kitchen equipment and utensils (preparation, processing, serving) according to their section.	Criteria: Report systematics Forms of Assessment : Participatory Activities, Practical Assessment, Tests	Async: study reading materials and PPT regarding heat sources (gas and electricity), as a reference in processing food which is related to the type & material of equipment Assignment: Students are asked to calculate electricity needs according to the LKM given 2 X 50	Presentation of the results of the report that has been made 2 x 50		5%
6	Have expertise in using production equipment	<ol style="list-style-type: none"> 1. Choose the right cutting and peeling tools for vegetables 2. Cut and peel vegetables with the right tools and techniques 3. Choose the right fillet tools for fish and poultry 4. Fillet fish and poultry with the right tools and techniques 	Criteria: Maximum score 100 (report, video practice of using equipment) Form of Assessment : Participatory Activities	Online learning, discussions, working on LKM, problem solving, preparing reports and Accuracy, depth of analysis and student activities 2 X 50	Snowball throwing 2 x 50		5%
7	Have an understanding of heat sources (gas and electricity), as a reference in processing food which is related to the type & materials of processing equipment and food ingredients	Explaining the various heat sources. Explaining measures to prevent electricity and gas accidents. Calculating the costs of using electricity and gas.	Criteria: Maximum score 100 Forms of Assessment : Participatory Activities, Portfolio Assessment, Practical Assessment	Online learning, lectures, reading modules, discussions working on LKM, 2 X 50 presentations			5%
8	UTS	Students are able to answer questions correctly	Criteria: Maximum score 100 Form of Assessment : Test	Written test 2 X 50			15%

9	Explain the characteristics of basic equipment materials and how to care for metal kitchen tools	Explain the various metals used for kitchen utensils (iron, steel, stainless steel, aluminum, and copper, nickel, etc.)	Criteria: Maximum score 100 Form of Assessment : Participatory Activities, Portfolio Assessment	lectures, reading modules, discussions on working on LKM, presentation of 2 X 50 discussion results	Async: study reading materials and PPT regarding Food Commodities and Storing Assignment: Students are asked to prepare a food storage report according to its nature accurately and correctly		5%
10	Explain the characteristics of basic equipment materials and how to care for metal kitchen tools	Explain the various metals used for kitchen utensils (iron, steel, stainless steel, aluminum, and copper, nickel, etc.)	Criteria: Maximum score 100 Form of Assessment : Participatory Activities, Portfolio Assessment	lectures, reading modules, discussions on working on LKM, presentation of 2 X 50 discussion results	Async: study reading materials and PPT regarding Food Commodities and Storing Assignment: Students are asked to prepare a food storage report according to its nature accurately and correctly		5%
11	Have expertise in selecting and using heat sources, as well as selecting and using processing equipment made from metal and non-metal materials	Able to select and use heat sources according to the characteristics of processing equipment and characteristics of food ingredients	Criteria: Maximum score 100 Form of Assessment : Participatory Activities, Portfolio Assessment	Assignment: Students are asked to find and interpret purchasing forms, SR, ML, invoices, and BEO 2 X 50	Studying reading materials and PPT regarding inventory and stock management Form: lecturer presentation and discussion Method: STAD 2 x 50 minutes 2 x 50		5%
12	Have mastery of operation and maintenance of portable electric food appliances (PEFA)	1. Explain the meaning of portable electric food appliances (PEFA) 2. Explain the types of portable electric food appliances (PEFA) and their main components 3. Operate and maintain portable electric food appliances (PEFA)	Criteria: Maximum score 100 Form of Assessment : Participatory Activities	Assignment: Students are asked to identify the SOP for using PEFA in a 2 X 50 commercial industrial kitchen	Study reading materials and PPT regarding the operation and maintenance of portable electric food appliances (PEFA) Form: lecturer presentation and discussion Method: STAD 2 x 50 minutes 2 x 50 minutes		5%
13	Mastering the types and main components; how to operate and how to maintain large equipment (range, oven, range with oven, china range)	Explain the meaning of large equipment components (range, oven, range with oven, china range)	Criteria: Maximum score 100 Form of Assessment : Participatory Activities	2 X 50	Studying reading materials and PPT regarding Handling various problems in the kitchen Form: lecturer presentation and discussion Method: STAD 2 x 50		0%
14	Mastering the types and main components; how to operate and how to maintain large equipment; dough mixer, proofing, baking oven		Criteria: Maximum score 100 Form of Assessment : Participatory Activities, Project Results Assessment / Product Assessment	Online learning, discussions, working on LKM, reading modules, questions and answers, and presentation of 2 X 50 discussion results			5%

15	Have mastery of the types, how to use and maintain large equipment (tilting pan, gas rice cooker, steamer, salamander) and large equipment (freezer refrigerator and dishwasher)	1.Explain the components of a tilting pan, gas rice cooker, steamer, salamander 2.How to use and care for freezer & refrigerator, dishwasher	Criteria: Maximum score 100 Forms of Assessment : Participatory Activities, Practice/Performance, Tests	Working on LKM, question and answer, and presentation of discussion results on completion of 2 X 50 LKM			5%
16	UAS	Students are able to work on and answer questions correctly.	Criteria: Maximum score 100 Form of Assessment : Test	Written test 2 X 50		Material: 15 Library:	20%

Evaluation Percentage Recap: Project Based Learning

No	Evaluation	Percentage
1.	Participatory Activities	33.35%
2.	Project Results Assessment / Product Assessment	2.5%
3.	Portfolio Assessment	12.51%
4.	Practical Assessment	5.01%
5.	Practice / Performance	1.67%
6.	Test	40.01%
		95.05%

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.