	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
Learning Media and Tik	8321103037		T=3	P=0	ECTS=4.77	2	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
	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

Short Course Description	Study of the meaning, types/classification, functions, basics of media development, as well as being able to select, design and produce learning media by utilizing the surrounding environment (contextual) and ICT

References	Main :

1. Depdiknas. 2005. Pedoman Pengembangan Buku Pelajaran. Jakarta: Pusat Perbukuan
2. Heinich, R., Molenda. 1999. Instructional Media and Technologies for Learning. USA: Prentice Hall.
3. Dinas Pendidikan Provinsi Jabar. 2005. Penyusunan Naskah Bahan Ajar Teori dan Praktek. Bandung: Balai Pengembangan Teknologi Pendidikan
4. Fenrich, P. 1997. Practical Guidelines For Creating Instructional Multimedia Application. USA:Harcourt Brace College Publisher
5. Sadiman. 2009. Media Pendidikan. Jakarta
6. Smaldino, S.E., Deborah L.L., and James D.R., 2011. Instructional Technology and Media for Learning: Teknologi Pembelajaran dan Media untuk Belajar. Jakarta: Kencana

	Supporters:

Supporting lecturer	Dra. Rahayu Dewi Soeyono, M.Si. Prof. Dr. Luthfiyah Nurlaela, M.Pd. Ita Fatkhur Romadhoni, 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	Introduction to Learning Media Courses	General knowledge about learning media	**Criteria:** able to explain the role of learning media in the field of culinary arts in accordance with current technological developments	Lectures 3 X 50			0%
2	Generalizing the scope of learning media	1. Understand the concept of learning media 2. Examining the definition of learning media and the basis for using media 3. Explain the characteristics of learning media 4. Describe the functions and benefits of educational media	**Criteria:** able to create a concept chart of learning media in relation to the field of culinary arts	Presentations, discussions and questions and answers 3 X 50			0%
3	Able to classify learning media	Detailing the types and characteristics 1) Graphic media a. Chart b. Graphic c. Figure d. Comic e. caricature 2) Audio Media a. Radio b. Tape recorder c. Language labor 3) Audio visual media a. Television b. DVD 4) Projection media a. Transparent overhead projector b. LCD	**Criteria:** Able to provide examples of learning media based on the classification that you have presented	Presentations, discussions and questions and answers 3 X 50			0%
4	Able to develop media selection techniques in accordance with the culinary field	1. Examining media selection 2. Interpreting the basic considerations in media selection a. Theoretical reasons b. Practical reasons 3. Design criteria for selecting media a. General criteria b. Specific criteria 4. Selection of culinary learning media	**Criteria:** Able to describe the form of selecting learning media that is appropriate to the field of culinary arts correctly according to the answer key	Presentations, discussions and questions and answers 3 X 50			0%
5	Able to understand the development and use of high technology-based media	1. Analyzing distance learning with e-learning tools 2. Provide examples of multimedia in learning 3. Describe interactive learning materials 4. Describe WEB-based teaching materials 5. Classifying teaching material software 6. Differentiate between audiotape and videotape 7. Decoding Computer Based Training (CBT) 8. Decoding Web Based Training (WBT) 9. Decoding International Network (Internet)	**Criteria:** able to provide examples of 5 types of web-based learning media	Presentations, discussions, questions and answers, assignments and exercises 3 X 50			0%

No	Competency	Indicators	Assessment	Learning Method			%
6	Able to prepare a plan for the use and production of media in culinary learning	1. Identify the type of learning media applied 2. Review the learning media materials that will be applied. 3. Identify the advantages and disadvantages of the learning media that will be applied	**Criteria:** Able to design learning media in one of the culinary fields	Presentations, discussions, questions and answers, assignments and exercises 3 X 50			0%
7	Understand module preparation techniques	1. Describe the meaning of module 2. Identify the characteristics of the module 3. Outlines the principles of module development 4. Outlines the procedures for compiling modules 5. Outlines the steps for compiling a module 6. Describes the module format/framework	**Criteria:** Able to make modules correctly according to SOP	Presentations, discussions, questions and answers, assignments and exercises 3 X 50			0%
8	MIDTERM EXAM	MIDTERM EXAM	**Criteria:** MIDTERM EXAM	MID SEMESTER EXAMINATION 3 X 50			0%
9	Able to create visual-based learning media	1. Develop scenarios/steps to create visual-based learning media 2. Displays visual-based learning media	**Criteria:** Able to create visual-based learning media with culinary material	Presentation, Discussion, Assignment, Practice 3 X 50			0%
10	Able to create visual-based learning media	1. Develop scenarios/steps to create visual-based learning media 2. Displays visual-based learning media	**Criteria:** Able to create visual-based learning media with culinary material	Presentation, Discussion, Assignment, Practice 3 X 50			0%
11	Able to create audio-based learning media	1. Develop scenarios/steps to create audio-based learning media 2. Displays audio-based learning media	**Criteria:** Able to arrange steps for audio-based learning media by referring to culinary material correctly according to the answer key	Presentation, Discussion, Assignment, Practice 3 X 50			0%
12	Able to create audio-based learning media	1. Develop scenarios/steps to create audio-based learning media 2. Displays audio-based learning media	**Criteria:** Able to arrange steps for audio-based learning media by referring to culinary material correctly according to the answer key	Presentation, Discussion, Assignment, Practice 3 X 50			0%
13	Able to create audio-visual based learning media	1. Develop scenarios/steps to create audio-visual based learning media 2. Displays audio-visual based learning media	**Criteria:** able to arrange steps for audio-visual based learning media in the field of culinary arts correctly according to the answer key	Presentation, Discussion, Assignment, Practice 3 X 50			0%

14	Able to create audio-visual based learning media	1. Develop scenarios/steps to create audio-visual based learning media 2. Displays audio-visual based learning media	**Criteria:** able to arrange steps for audio-visual based learning media in the field of culinary arts correctly according to the answer key	Presentation, Discussion, Assignment, Practice 3 X 50			0%
15	Able to create module-based learning media	1. Develop scenarios/steps to create module-based learning media 2. Displays module-based learning media	**Criteria:** Able to create module-based learning media with the theme of basic cooking methods correctly according to the answer key	Presentation, Discussion, Assignment, Practice 3 X 50			0%
16							0%

Evaluation Percentage Recap: Case Study

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.