

Universitas Negeri Surabaya Faculty of Engineering , Undergraduate Culinary Education Study Program

Document Code

SEMESTER LEARNING PLAN CODE **Credit Weight** SEMESTER Courses Course Family Compilation Date MANAGEMENT OF EAST JAVA TYPICAL FOODS 8321103176 T=3 P=0 ECTS=4.77 5 July 17, 2024 Study Program Coordinator **AUTHORIZATION** SP Developer **Course Cluster Coordinator** Nugrahani Astuti, S.Pd. M.Pd Nugrahani Astuti, S.Pd. M.Pd Dr. Hj. Sri Handajani, S.Pd., M.Kes. **Project Based Learning** Learning model **Program** PLO study program which is charged to the course Learning PLO-8 Able to create works in the field of culinary arts based on local wisdom with an entrepreneurial outlook Outcomes (PLO) PLO-11 Able to understand scientific concepts in the field of culinary arts Program Objectives (PO) Have the ability to master theoretical concepts about Indonesian dishes, Indonesian food patterns, and the characteristics of Indonesian dishes in depth PO - 1 Able to design ingredients and equipment, process, present and store Indonesian food products such as staple foods, side dishes made from vegetables, poultry, fish and meat according to standard recipes oriented towards product quality standards, food hygiene standards, meeting aesthetic values, and by implementing K3 in the work environment intelligently, independently and honestly by referring to learning objectives and utilizing learning resources PO - 2 PO - 3 Have responsibility and a good personality in studying concepts and applying Indonesian food processing intelligently, honestly, communicatively, independently or working in teams in professional work/tasks in their field in accordance with applicable procedures with full confidence but still paying attention to people's opinions others and social sensitivity PLO-PO Matrix P.O PLO-8 PLO-11 PO-1 PO-2 PO-3 PO Matrix at the end of each learning stage (Sub-PO) PΩ Week 2 3 4 5 6 7 9 10 11 14 16 1 8 12 13 15 PO-1 PO-2 PO-3 In this course students learn about the concept of typical East Javanese dishes including the characteristics of staple foods, side dishes, various types of dishes from fish, meat, poultry, vegetables, herbs and spices typical of Indonesian kitchens and are skilled in processing and serving typical East Javanese dishes using various forms. learning takes the form of lectures, demonstrations, design, practice and uses various learning methods in the form of group discussions, case studies and problem-based learning. Course Description References 1. Kristiastuti, Dwi. 2015. Bahan Ajar Pengelolaan Makanan Indonesia. Supporters: Supporting lecturer Dra. Dwi Kristiastuti Suwardiah, M.Pd. Nugrahani Astuti, S.Pd., M.Pd. Help Learning, Learning methods, Learning Final abilities of **Evaluation** Student Assignments, [Estimated time] materials each learning Assessment Week-Weight (%) References

	stage (Sub-PO)	Indicator	Criteria & Form	Offline (offline)	Online (online)]	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
1	Able to identify community dish patterns and characteristics, ingredients and spices, equipment, and techniques for processing typical East Javanese dishes	1.Explains the pattern of typical East Javanese dishes 2.Explain the characteristics of typical East Javanese dishes 3.Explain the factors behind the formation of the characteristics of typical East Javanese dishes 4.Identify the ingredients used in making typical East Javanese dishes 5.Identify the spices used in making typical East Javanese dishes 6.Describe the meaning of equipment and techniques for processing typical East Java dishes 7.Identify typical East Java dishes 7.Identify typical East Javanese dishes 8.Identify techniques for processing typical East Javanese dishes 8.Identify techniques for processing typical East Javanese dishes	Criteria: 1.Written test assessment rubric: 2.1. If all questions are answered correctly they have a weight of 10 3.2. If one answer is wrong it has a weight of 5 4.3. If all answers are wrong they have a weight of 0 Form of Assessment: Participatory Activities, Portfolio Assessment	Lecture Case studies, discussions, questions and answers Assignment-1: Summarize and create 2 questions about Indonesian food characteristics Assignment-2: Literature study of food characteristics from various regions in Indonesia X 50			5%
2	Able to analyze staple foods, side dishes made from vegetables, poultry, meat and fish typical of East Java	1.Identify various types of staple foods from various regions in East Java 2.Analyze the food ingredients used as staple foods typical of East Java 3.Analyze various side dishes made from vegetables, poultry, meat, fish	Criteria: 1.Written test assessment rubric: 2.1. If all questions are answered correctly they have a weight of 10 3.2. If one answer is wrong it has a weight of 5 4.3. If all answers are wrong they have a weight of 0 Form of Assessment: Participatory Activities	Lectures Case studies, Group discussions Task-3: Prepare a summary of the results of discussions about various food ingredients from regions in East Java 3 X 50			5%

3	Able to analyze dishes from the cities of Surabaya, Sidoarjo, Gresik,	1.3.1 Describe the geographical conditions of the cities of Surabaya, Sidoarjo, Gresik, 2.3.2 Identify livestock, agricultural, aquatic products (ingredients, herbs and spices) 3.3.3 Analyze the characteristics of dishes from the cities of Surabaya, Sidoarjo, Gresik, 4.3.4 Analyze dishes from the cities of	wrong it has a weight of 5 4.3. If all answers are wrong they have a weight of 0 Form of Assessment: Participatory Activities, Project Results Assessment / Product Assessment	Lectures Case studies, Group discussions Task-4: Organize the results of discussions about dish patterns and look for recipes 3 X 50		2%
4	Able to make dishes from the cities of Surabaya, Sidoarjo, Gresik	Sidoarjo, Gresik, 1.4.1. Able to explain the procedures for making dishes from the cities of Surabaya, Sidoarjo, Gresik 2.4.2. Able to choose ingredients and equipment used in making dishes from the cities of Surabaya, Sidoarjo, Gresik 3.4.3. Able to make dishes from the cities of Surabaya, Sidoarjo, Gresik 4.4.4. Able to serve dishes from the cities of Surabaya, Sidoarjo, Gresik 5.4.5 Evaluate the results of practical dishes from the cities of Surabaya, Sidoarjo, Gresik 5.4.5 Evaluate	Criteria: 1.Written test assessment rubric: 2.1. If all questions are answered correctly they have a weight of 10 3.2. If one answer is wrong it has a weight of 5 4.3. If all answers are wrong they have a weight of 0 Form of Assessment: Assessment of Project Results / Product Assessment, Practices / Performance	Lectures Case studies Discussions in groups Task-5: Make a report on the results of discussions accessing the internet about staple foods from various regions in Indonesia 3 X 50		10%
5	Able to analyze dishes from Lamongan, Bojonegoro, Tuban, Bangkalan, Sampang, Pamekasan, Sumenep,	1.5.1 Describe the geographical conditions of Lamongan, Bojonegoro, Tuban, Bangkalan, Sampang, Pamekasan, Sumenep, 2.5.2 Identify livestock, agricultural, aquatic products (ingredients, herbs and spices) 3.5.3 Analyze	Criteria: 1.Written test assessment rubric: 2.1. If all questions are answered correctly they have a weight of 10 3.2. If one answer is wrong it has a weight of 5 4.3. If all answers are wrong they have a weight of 0 Form of Assessment: Participatory Activities	Lecture Discovery Learning, Discussion in groups Task-6: Make a portfolio report on basic food practices Laboratory Practice Problem Based Learning, Discussion in groups Phase 1: Orientation of students on the problem Lecturer Activities: Lecturer asks: How to make and serve		2%

i	1	the	l	food staples of]	1
1		the characteristics		various regions in			
		of dishes from		Indonesia?			
		Lamongan,		Student Activities: Students respond to			
		Bojonegoro,		the lecturer's			
		Tuban, Bangkalan,		questions in groups			
		Sampang,		to observe the procedures for			
		Pamekasan,		making dishes			
		Sumenep,		presented by the			
		4.5.4 Analyze dishes from		lecturer in the form			
		Lamongan,		of recipes. Phase 2: Organizing			
		Bojonegoro,		students to learn			
		Tuban,		Lecturer Activities: Lecturer ensures			
		Bangkalan, Sampang,		that each student in			
		Pamekasan,		the group			
		Sumenep,		understands their			
				respective assignments			
				Student Activities:			
				Students divide tasks to prepare the			
				ingredients/tools			
				needed to make			
				staple foods • Phase 3: Guide			
				individual and group			
1				investigations			
1				Activities Lecturer: Lecturer monitors			
				student involvement			
				in processing staple			
1				foods. Student Activities:			
1				carries out			
1				processing and			
				presentation and evaluates results in			
				groups for group			
				discussion			
				 Phase 4: Develops and presents work. 			
				Lecturer Activities:			
				monitors discussions and			
				guides the creation			
				of portfolio reports			
				so that each group's			
				portfolio report is ready to be			
				presented.			
				Student Activities:			
				Students in groups hold discussions to			
				produce problem			
				solving solutions and the results are			
				presented/presented			
				in the form of a			
1				portfolio report. Phase 5: Analyze			
				and evaluate the			
1				problem solving			
1				process. Lecturer Activities:			
1				The lecturer guides			
1				the presentation and			
1				encourages groups to give awards and			
1				input to other			
				groups. The lecturer and students			
				conclude the			
				Student Activities			
1				material: Each group makes			
				a presentation, the			
1				other groups give			
1				appreciation. The activity continues by			
				summarizing/making			
				conclusions based			
				on input obtained from other groups.			
6	Able to make	1 6 1 1 1 - +-	Criteria:	3 X 50 • Lecture			5%
	dishes from	1.6.1 Able to explain the	1.Written test	Discovery			570
1	Lamongan, Boionegoro.	procedures	assessment rubric:	Learning,			
1	Bojonegoro, Tuban, Bangkalan,	for making	2.1. If all questions	Discussion in groups			
	Sampang, Pamekasan,	dishes from Lamongan,	are answered correctly they have	• Task-7: Make a			
	Sumenep,	Bojonegoro,	a weight of 10	practical portfolio			
		Tuban,	3.2. If one answer is	report on vegetable side dishes			
1		Bangkalan,	wrong it has a	Laboratory			
I	1	I	I	1	I	<u> </u>	ļ

Sampang,	weight of 5	Practice	İ		
Pamekasan,	4.3. If all answers	 Problem Based 			
Sumenep	are wrong they	Learning,			
2.6.2 Able to	have a weight of 0	Discussion in groups			
choose ingredients	Form of Assessment :	• Phase 1:			
and	Participatory Activities,	Orientation of			
equipment	Practice/Performance	students on the problem			
used in		Lecturer Activities:			
making dishes from		Lecturer asks: How			
Lamongan,		to make and serving Bangkalan,			
Bojonegoro,		Sampang,			
Tuban,		Pamekasan,			
Bangkalan, Sampang,		Sumenep, Pasuruan, Pasuruan			
Pamekasan,		City, Probolinggo			
Sumenep		City, Probolinggo,			
3.6.3 Able to		Lumajang, Situbondo,			
make dishes from		Bondowoso,			
Lamongan,		Jember, Banyuwangi			
Bojonegoro,		Student Activities:			
Tuban,		Students respond to			
Bangkalan, Sampang,		the lecturer's questions in groups			
Pamekasan,		to observe the			
Sumenep		procedures for			
4.6.4 Able to		making dishes presented by the			
serve dishes from		lecturer in the form			
Lamongan,		of recipes.			
Bojonegoro,		Phase 2: Organizing students to learn			
Tuban, Bangkalan,		Lecturer Activities:			
Sampang,		Lecturer ensures			
Pamekasan,		that each student in the group			
Sumenep		understands their			
5.6.5 Evaluate the results of		respective			
practical		assignments Student Activities:			
dishes from		Students divide			
Lamongan,		tasks to prepare the			
Bojonegoro, Tuban,		ingredients/tools needed to make			
Bangkalan,		staple foods			
Sampang,		Phase 3: Guiding			
Pamekasan,		individual and group investigations			
Sumenep		Activities Lecturer:			
		Lecturer monitors			
		student involvement in processing typical			
		East Java food.			
		Student Activities:			
		carries out processing and			
		presentation and			
		evaluates the			
		results in groups for group discussion			
		Phase 4: Develops			
		and presents the results of work			
		. Lecturer Activities:			
		monitors			
		discussions and guides the creation			
		of portfolio reports			
		so that each group's			
		portfolio report ready to be			
		presented.			
		Student Activities:			
		Students in groups hold discussions to			
		produce problem			
		solving solutions			
		and the results are presented/presented			
		in the form of a			
		portfolio report.			
		Phase 5: Analyze and evaluate the			
		problem solving			
		process.			
		Lecturer Activities: The lecturer guides			
		the presentation and			
		encourages groups to give awards and			
		input to other			
		groups. The lecturer			
		and students conclude the			
I	I				

7	Able to analyze dishes from Pasuruan, Pasuruan City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso, Jember, Banyuwangi	1.7.1 Describe the geographical conditions of Pasuruan, Pasuruan City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso, Jember, Banyuwangi 2.7.2 Identify livestock, agricultural, aquatic products (ingredients, herbs and spices) 3.7.3 Analyze the characteristics of dishes from Pasuruan, Pasuruan City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso, Jember, Banyuwangi, 4.7.4 Analyzing dishes from Pasuruan City, Probolinggo City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso, Jember, Pasuruan, Pasur	Criteria: 1. Written test assessment rubric: 2.1. If all questions are answered correctly they have a weight of 10 3.2. If one answer is wrong it has a weight of 5 4.3. If all answers are wrong they have a weight of 0 Form of Assessment: Participatory Activities	Student Activities material: Each group makes a presentation, the other groups give appreciation. The activity continues by summarizing/making conclusions based on input obtained from other groups. 3 X 50 Lecture Case study, discussion in groups Assignment 3: make a plan to make a typical East Java dish 3 X 50		5%
8	UTS	Banyuwangi				15%
			Form of Assessment : Test	3 X 50		
9	Able to make dishes from Pasuruan, Pasuruan City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso, Jember, Banyuwangi	1.8.1. Able to explain the procedures for making dishes from Pasuruan, Pasuruan City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso, Jember, Banyuwangi 2.8.2. Able to choose ingredients and equipment used in making dishes from	Criteria: 1.Performance assessment rubric: 2.1. If the ingredients and quantities are appropriate, the pre-treatment technique is correct, the cooking technique is correct, the distribution of energy and time is according to plan, it has a weight of 100 3.2. If one element is not fulfilled it has a weight of 90 4.3. If two elements are not met, they have a weight of 80	Lecture Discovery Learning, Discussion in groups Task-9: Make a dish practice portfolio report Laboratory Practice Problem Based Learning, Discussion in groups Phase 1: Learner orientation to the problem Lecturer Activities: Lecturer asks: How to make and serve dishes from Surabaya City, Sidoarjo, Gresik, Lamongan, Bojonegoro, Tuban? Student Activities:		10%

1	Documen	5.4. If three	Students respond to	1	1	I
	Pasuruan,	elements are not	the lecturer's			
	Pasuruan		questions in groups			
	City,	met, it has a	to observe the			
	Probolinggo	weight of 70 6.5. If more than	procedures for			
	City,	three elements are	making dishes			
	Probolinggo,	not met, the weight	presented by the			
	Lumajang, Situbondo,	is 60	lecturer in the form			
	Bondowoso,	15 60	of recipes.			
	Jember,	Form of Assessment :	Phase 2: Organizing			
	Banyuwangi	Participatory Activities,	students to learn			
	3.8.3. Able to	Project Results	Lecturer Activities: Lecturer ensures			
	make dishes	Assessment / Product	that each student in			
	from	Assessment	the group			
	Pasuruan.		understands their			
	Pasuruan		respective			
	City,		assignments			
	Probolinggo		Student Activities:			
	City,		Students divide			
	Probolinggo,		tasks to prepare the			
	Lumajang,		ingredients/tools			
	Situbondo,		needed to make a			
	Bondowoso,		dish			
	Jember,		Phase 3: Guiding			
	Banyuwangi		individual and group			
	4.8.4. Able to		investigations Lecturer Activities :			
	serve dishes		Lecturer monitors			
	from		student involvement			
	Pasuruan,		in processing dishes			
	Pasuruan		from the cities of			
	City,		Surabaya, Sidoarjo,			
	Probolinggo		Gresik, Lamongan,			
	City,		Bojonegoro, Tuban			
	Probolinggo,		Student Activities:			
	Lumajang,		processing and			
	Situbondo,		presenting and			
	Bondowoso,		evaluating results in			
	Jember,		groups for group			
	Banyuwangi		discussion			
	5.8.5 Evaluate		Phase 4: Developing and			
	the results of		Developing and presenting work			
	culinary		results			
	practices from		Lecturer Activities:			
	Pasuruan,		monitoring			
	Pasuruan		discussion and			
	City,		guiding the creation			
	Probolinggo		of portfolio reports			
	City,		so that each group's			
	Probolinggo,		portfolio report is			
	Lumajang,		ready to be			
	Situbondo,		presented.			
	Bondowoso,		Student Activities:			
	Bondowood,		Students in groups			
			hold discussions to			
			produce problem			
			solving solutions and the results are			
			presented/presented			
			in the form of a			
			portfolio report.			
			Phase 5: Analyze			
			and evaluate the			
			problem solving			
			process.			
			Lecturer Activities:			
			The lecturer guides			
			the presentation and			
			encourages groups			
			to give awards and			
			input to other			
			groups. The lecturer			
			and students conclude the			
			Student Activities			
			material:			
			Each group makes			
			a presentation, the			
			other groups give			
			appreciation. The			
			activity continues by			
			summarizing/making			
			conclusions based			
			on input obtained			
			from other groups.			
			3 X 50			

Able to analyze dishes from the	1.9.1 Describe Criteria:	Lecture Case study	5%
dishes from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	the geographical conditions of the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek 2.9.2 Identify livestock and agricultural products (ingredients, herbs and spices) 3.9.3 Analyze the characteristics of dishes from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek 4.9.4 Analyzing dishes from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek 4.9.4 Analyzing dishes from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek 7.9.4 Kediri City, Kediri, Blitar, Tulungagung, Trenggalek 7.9.4 Kediri City, K	Case study, discussion in groups Assignment 3: make a plan to make a typical East Java dish X X 50	
Able to make dishes from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek		Lecture Discovery Learning, Discussion in groups Task-11: Make a practical portfolio report on dishes from Bangkalan, Sampang, Pamekasan, Sumenep, Pasuruan, Pasuruan City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso, Jember, Banyuwangi Laboratory Practice Problem Based Learning, Discussion in groups Phase 1: Orientation of students to the problem Lecturer Activities: Lecturer asks: How to make and serve dishes from Bangkalan, Sampang, Pamekasan, Sumenep, Pasuruan, Pasuruan City, Probolinggo City, Probolinggo City, Probolinggo City, Probolinggo City, Probolinggo Situbondo, Bondowoso, Jember, Banyuwangi? Student Activities: Students respond to	10%

Kediri, Blitar, Tulungagung, Trenggalek 5.10.5 Able to evaluate the results of culinary practice from Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	to observe the procedures for making dishes presented by the lecturer in the form of recipes. Phase 2: Organizing students to learn Lecturer Activities: Lecturer ensures that each student in the group understands their respective assignments Student Activities: Students divide tasks to prepare the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and guiding the creation
Tulungagung, Trenggalek 5.10.5 Able to evaluate the results of culinary practice from Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	making dishes presented by the lecturer in the form of recipes. Phase 2: Organizing students to learn Lecturer Activities: Lecturer ensures that each student in the group understands their respective assignments Student Activities: Student Activities: Students divide tasks to prepare the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
Trenggalek 5.10.5 Able to evaluate the results of culinary practice from Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	presented by the lecturer in the form of recipes. Phase 2: Organizing students to learn Lecturer Activities: Lecturer ensures that each student in the group understands their respective assignments Student Activities: Student Activities: Student Activities: Student Activities: Student Sivide tasks to prepare the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
5.10.5 Able to evaluate the results of culinary practice from Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	iecturer in the form of recipes. Phase 2: Organizing students to learn Lecturer Activities: Lecturer ensures that each student in the group understands their respective assignments Student Activities: Lecturer Activities: Lecturer Activities: Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
evaluate the results of culinary practice from Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	of recipes. Phase 2: Organizing students to learn Lecturer Activities: Lecturer ensures that each student in the group understands their respective assignments Student Activities: Student Activities: Student Activities: Student Student in the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer Activities: Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
evaluate the results of culinary practice from Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	Phase 2: Organizing students to learn Lecturer Activities: Lecturer ensures that each student in the group understands their respective assignments Student Activities: Student Activities: Students divide tasks to prepare the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
results of culinary practice from Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	students to learn Lecturer Activities: Lecturer ensures that each student in the group understands their respective assignments Student Activities: Student Activities: Student Activities Students divide tasks to prepare the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
culinary practice from Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	Lecturer Activities: Lecturer ensures that each student in the group understands their respective assignments Student Activities: Student divide tasks to prepare the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
practice from Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek ii	Lecturer ensures that each student in the group understands their respective assignments Student Activities: Student Activities: Students divide tasks to prepare the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	that each student in the group understands their respective assignments Student Activities: Student Activities: Students divide tasks to prepare the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	the group understands their respective assignments Student Activities: Student Activities: Students divide tasks to prepare the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
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Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek ii	respective assignments Student Activities: Students divide tasks to prepare the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: honitoring discussions and
Kediri City, Kediri, Blitar, Tulungagung, Trenggalek ii i	assignments Student Activities: Students divide tasks to prepare the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
Kediri, Blitar, Tulungagung, Trenggalek ii L L L S S S S S S S S S S S S S S S	Student Activities: Students divide tasks to prepare the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
Tulungagung, Trenggalek in in in in in in in in in i	Students divide tasks to prepare the ingredients/tools needed to make a dish • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion • Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
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	Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturer monitors student involvement in processing dishes Student Activities: processing and presenting and evaluating results in groups for group discussion Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussions and
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	duiding the creation
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	of portfolio reports
	so that each group's
l Ir	portfolio report is
	ready to be
	presented .
	Student Activities:
	Students in groups
	hold discussions to
	produce problem
	solving solutions
	and the results are
	in the form of a
	portfolio report. Phase 5: Analyze
	and evaluate the
	problem solving
	process.
	Lecturer Activities:
	The lecturer guides
	the presentation and
	encourages groups
	to give awards and
	input to other
	groups. The lecturer
	and students
	conclude the
	Student Activities
	material:
	Each group makes
	a presentation, the
	other groups give
	appreciation. The
	activity continues by
	summarizing/making
	conclusions based
	on input obtained
	from other groups.
	3 X 50

Able to analyze dishes from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo,	1.11.1 Describe the geographical conditions of Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo, 2.11.2 Identify livestock and agricultural products (ingredients, herbs and spices) 3.11.3 Analyze the characteristics of dishes from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo, 4.11.4 Analyze dishes from Madiun City, Madiun City, Madiun, Ngawi, Pacitan, Ponorogo, 4.10.4 Analyze dishes from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo, Ponorogo,	Criteria: 1.Written test assessment rubric: 2.1. If all questions are answered correctly they have a weight of 10 3.2. If one answer is wrong it has a weight of 5 4.3. If all answers are wrong they have a weight of 0 Form of Assessment: Participatory Activities	Lecture Case study, discussion in groups Assignment 3: make a plan to make a typical East Java dish 3 X 50		5%
Able to make dishes from the cities of Madiun, Magutan, Ngawi, Pacitan, Ponorogo,	1.12.1 Able to explain the procedures for making dishes from Madiun City, Madiun, Magetan, Pacitan, Ponorogo, 2.12.2 Able to choose ingredients and equipment to make dishes from Madiun City, Madiun, Magetan, Ponorogo, 3.12.3 Able to make dishes from Madiun City, Madiun, Magetan, Ponorogo, 4.12.4 Able to serve dishes from Madiun City, Madiun, Magetan, Ponorogo, 4.12.5 Able to serve dishes from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo, 5.12.5 Able to evaluate the results of culinary practices in Madiun, Magetan, Ngawi, Pacitan, Ponorogo, 5.12.5 Able to evaluate the results of culinary practices in Madiun, Magetan, Ngawi, Pacitan, Ponorogo,	Criteria: 1.1. If the ingredients and quantities are appropriate, the pre-treatment technique is correct, the cooking technique is correct, the distribution of energy and time is according to plan, it has a weight of 100 2.2. If one element is not fulfilled it has a weight of 90 3.3. If two elements are not met, they have a weight of 80 4.4. If three elements are not met, it has a weight of 70 5.5. If more than three elements are not met, the weight is 60 Forms of Assessment: Participatory Activities, Project Results Assessment / Product Assessment, Practices / Performance	Lectures Discovery Learning, Discussions in groups Task-13: Make a portfolio report on food practices from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek, Laboratory Practices Problem Based Learning, Discussions in group Phase 1: Orientation of students to the problem Lecturer Activities: Lecturer asks: How to make and serve dishes from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek, Student Activities: Students respond to lecturer's questions in groups to observe the procedure for making dishes presented by the lecturer in the form of a recipe. Phase 2: Organizing students to learn Lecturer Activities: Lecturer ensures that each student in the group understands their respective assignments Students divide tasks to prepare the ingredients/tools needed to make		5%

				cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek. • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturers monitor student involvement in processing dishes Student Activities: carry out processing and presentation and evaluate the results in groups for group discussion • Phase 4: Develop and present the results of work Lecturer Activities: monitor discussions and guide production portfolio report so that each group's portfolio report is ready to be presented. Student Activities: Students in groups hold discussions to produce problem solving solutions and the results are presented/presented in the form of a portfolio report. Phase 5: Analyze and evaluate the problem solving process. Lecturer Activities: The lecturer guides the presentation and encourages groups to give awards and input to other groups. The lecturer and students conclude the Student Activities material: Each group makes a presentation, the other groups give appreciation. The activity continues by summarizing/making conclusions based on input obtained		
14	Able to analyze dishes from Malang City, Malang District, Batu City Able to make dishes from	1.13.1 Describe the geographical conditions of Malang City, Malang Regency, Batu City 2.13.2 Identify livestock and agricultural products (ingredients, herbs and spices) 3.13.3 Analyze the characteristics of dishes from Malang City, Malang District, Batu City 4.13.4 Analyze dishes from Malang City, Malang District, Batu City 4.13.4 Analyze dishes from Malang City, Malang District, Batu City 1.14.1 Able to	Criteria: 1.Written test assessment rubric: 2.1. If all questions are answered correctly they have a weight of 10 3.2. If one answer is wrong it has a weight of 5 4.3. If all answers are wrong they have a weight of 0 Form of Assessment: Participatory Activities	on input obtained from other groups. 3 X 50 • Lecture • Case study, discussion in groups • Assignment 3: make a plan to make a typical East Java dish 3 X 50 • Lecture • Discovery		5%

Malang City, Malang Regency, Batu City

- explain the procedures for making dishes from Malang City, Malang Regency. Batu City
- 2.14.2 Able to choose ingredients and equipment used in making dishes from Malang City, Malang
- Regency, Batu City 3.14.3 Able to make dishes from Malang City, Malang Regency,
- Batu City 4.14.4 Able to serve dishes from Malang City, Malang Regency,
- Batu City 5.14.5 Able to evaluate the results of culinary practices from Malang City, Malang District, Batu City

- 1.1. If the ingredients and quantities are appropriate, the pre-treatment technique is correct, the cooking technique is correct, the distribution of energy and time is according to plan, it has a weight of 100
- 2.2. If one element is not fulfilled it has a weight of 90
- 3.3. If two elements are not met, they have a weight of 80
- elements are not met, it has a weight of 70 5.5. If more than

4.4. If three

three elements are not met, the weight is 60

Forms of Assessment

Participatory Activities, Project Results Assessment / Product Assessment, Portfolio Assessment, Practical Assessment

Learning, Discussion in groups Assignment-15: Create a portfolio report on culinary practices from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo, Malang City, Malang Regency, Batu City Laboratory Practice Problem Based Learning, Discussion in groups Phase 1: Orientation of students to the problem Lecturer Activities: Lecturer asks: How to make and serve dishes from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo, Malang City, Malang District, Batu City Student Activities: Students respond to lecturer's questions in groups to observe the procedures for making dishes presented by the lecturer in the form of recipes. Phase 2: Organizing students to learn Lecturer Activities: Lecturer ensures that each student in the group understands their respective assignments Student Activities: Students divide tasks to prepare the ingredients/tools needed to make dishes from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo, Malang City, Malang District, Batu City • Phase 3: Guiding individual and group investigations Lecturer Activities: Lecturers monitor student involvement in processing dishes Student Activities: carry out processing and presentation and evaluate the results in groups for group discussion • Phase 4: Develop and presenting the results of the Lecturer's work: monitoring discussions and guiding the creation of portfolio reports so that each group's portfolio report is ready to be presented. Student Activities: Students in groups hold discussions to produce problem solving solutions and the results are in the form of a portfolio report. Phase 5: Analyze and evaluate the problem solving

presented/presented

16	UAS	UAS	process. Lecturer Activities: The lecturer guides the presentation and encourages groups to give awards and input to other groups. The lecturer and students conclude the Student Activities material: Each group makes a presentation, the other groups give appreciation. The activity continues by summarizing/making conclusions based on input obtained from other groups. 3 X 50		0%

Evaluation Percentage Recap: Project Based Learning

No	Evaluation	Percentage
1.	Participatory Activities	44.25%
2.	Project Results Assessment / Product Assessment	17.25%
3.	Portfolio Assessment	3.75%
4.	Practical Assessment	1.25%
5.	Practice / Performance	12.5%
6.	Test	15%
		94%

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.
- 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.