



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

Document Code

**SEMESTER LEARNING PLAN**

<b>Courses</b>	<b>CODE</b>	<b>Course Family</b>	<b>Credit Weight</b>	<b>SEMESTER</b>	<b>Compilation Date</b>																																																																																					
<b>MANAGEMENT OF EAST JAVA TYPICAL FOODS</b>	8321103176		T=3 P=0 ECTS=4.77	5	July 17, 2024																																																																																					
<b>AUTHORIZATION</b>	<b>SP Developer</b>		<b>Course Cluster Coordinator</b>		<b>Study Program Coordinator</b>																																																																																					
	Nugrahani Astuti, S.Pd. M.Pd		Nugrahani Astuti, S.Pd. M.Pd		Dr. Hj. Sri Handajani, S.Pd., M.Kes.																																																																																					
<b>Learning model</b>	<b>Project Based Learning</b>																																																																																									
<b>Program Learning Outcomes (PLO)</b>	<b>PLO study program which is charged to the course</b>																																																																																									
	<b>PLO-8</b>	Able to create works in the field of culinary arts based on local wisdom with an entrepreneurial outlook																																																																																								
	<b>PLO-11</b>	Able to understand scientific concepts in the field of culinary arts																																																																																								
	<b>Program Objectives (PO)</b>																																																																																									
	<b>PO - 1</b>	Have the ability to master theoretical concepts about Indonesian dishes, Indonesian food patterns, and the characteristics of Indonesian dishes in depth																																																																																								
	<b>PO - 2</b>	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																																																																																								
	<b>PO - 3</b>	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																																																																																								
	<b>PLO-PO Matrix</b>																																																																																									
		<table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <tr> <td style="width: 20%;">P.O</td> <td style="width: 20%;">PLO-8</td> <td style="width: 20%;">PLO-11</td> <td colspan="3"></td> </tr> <tr> <td>PO-1</td> <td></td> <td></td> <td colspan="3"></td> </tr> <tr> <td>PO-2</td> <td></td> <td></td> <td colspan="3"></td> </tr> <tr> <td>PO-3</td> <td></td> <td></td> <td colspan="3"></td> </tr> </table>					P.O	PLO-8	PLO-11				PO-1						PO-2						PO-3																																																																	
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<b>PO Matrix at the end of each learning stage (Sub-PO)</b>																																																																																										
	<table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <tr> <td style="width: 10%;">P.O</td> <td colspan="16">Week</td> </tr> <tr> <td></td> <td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td><td>11</td><td>12</td><td>13</td><td>14</td><td>15</td><td>16</td> </tr> <tr> <td>PO-1</td> <td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>PO-2</td> <td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>PO-3</td> <td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> </table>					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																
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PO-3																																																																																										
<b>Short Course Description</b>	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.																																																																																									
<b>References</b>	<b>Main :</b>																																																																																									
	1. Kristiastuti, Dwi. 2015. Bahan Ajar Pengelolaan Makanan Indonesia.																																																																																									
	<b>Supporters:</b>																																																																																									
<b>Supporting lecturer</b>	Dra. Dwi Kristiastuti Suwardiah, M.Pd. Nugrahani Astuti, S.Pd., M.Pd.																																																																																									
<b>Week-</b>	<b>Final abilities of each learning</b>	<b>Evaluation</b>	<b>Help Learning, Learning methods, Student Assignments, [ Estimated time]</b>		<b>Learning materials [ References]</b>	<b>Assessment Weight (%)</b>																																																																																				

	stage (Sub-PO)	Indicator	Criteria & Form	Offline ( offline )	Online ( online )	J	
(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	<ol style="list-style-type: none"> <li>1.Explains the pattern of typical East Javanese dishes</li> <li>2.Explain the characteristics of typical East Javanese dishes</li> <li>3.Explain the factors behind the formation of the characteristics of typical East Javanese dishes</li> <li>4.Identify the ingredients used in making typical East Javanese dishes</li> <li>5.Identify the spices used in making typical East Javanese dishes</li> <li>6.Describe the meaning of equipment and techniques for processing typical East Java dishes</li> <li>7.Identify typical East Javanese dishes</li> <li>8.Identify techniques for processing typical East Javanese dishes</li> </ol>	<p><b>Criteria:</b></p> <ol style="list-style-type: none"> <li>1.Written test assessment rubric:</li> <li>2.1. If all questions are answered correctly they have a weight of 10</li> <li>3.2. If one answer is wrong it has a weight of 5</li> <li>4.3. If all answers are wrong they have a weight of 0</li> </ol> <p><b>Form of Assessment :</b> Participatory Activities, Portfolio Assessment</p>	<ul style="list-style-type: none"> <li>• Lecture</li> <li>• Case studies, discussions, questions and answers</li> <li>• Assignment-1: Summarize and create 2 questions about Indonesian food characteristics</li> <li>• Assignment-2: Literature study of food characteristics from various regions in Indonesia</li> </ul> <p>3 X 50</p>			5%
2	Able to analyze staple foods, side dishes made from vegetables, poultry, meat and fish typical of East Java	<ol style="list-style-type: none"> <li>1.Identify various types of staple foods from various regions in East Java</li> <li>2.Analyze the food ingredients used as staple foods typical of East Java</li> <li>3.Analyze various side dishes made from vegetables, poultry, meat, fish</li> </ol>	<p><b>Criteria:</b></p> <ol style="list-style-type: none"> <li>1.Written test assessment rubric:</li> <li>2.1. If all questions are answered correctly they have a weight of 10</li> <li>3.2. If one answer is wrong it has a weight of 5</li> <li>4.3. If all answers are wrong they have a weight of 0</li> </ol> <p><b>Form of Assessment :</b> Participatory Activities</p>	<ul style="list-style-type: none"> <li>• Lectures</li> <li>• Case studies, Group discussions</li> <li>• Task-3: Prepare a summary of the results of discussions about various food ingredients from regions in East Java</li> </ul> <p>3 X 50</p>			5%

3	Able to analyze dishes from the cities of Surabaya, Sidoarjo, Gresik,	<p>1.3.1 Describe the geographical conditions of the cities of Surabaya, Sidoarjo, Gresik,</p> <p>2.3.2 Identify livestock, agricultural, aquatic products (ingredients, herbs and spices)</p> <p>3.3.3 Analyze the characteristics of dishes from the cities of Surabaya, Sidoarjo, Gresik,</p> <p>4.3.4 Analyze dishes from the cities of Surabaya, Sidoarjo, Gresik,</p>	<p><b>Criteria:</b></p> <p>1. Written test assessment rubric:</p> <p>2.1. If all questions are answered correctly they have a weight of 10</p> <p>3.2. If one answer is wrong it has a weight of 5</p> <p>4.3. If all answers are wrong they have a weight of 0</p> <p><b>Form of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment</p>	<ul style="list-style-type: none"> <li>• Lectures</li> <li>• Case studies, Group discussions</li> <li>• Task-4: Organize the results of discussions about dish patterns and look for recipes 3 X 50</li> </ul>			2%
4	Able to make dishes from the cities of Surabaya, Sidoarjo, Gresik	<p>1.4.1. Able to explain the procedures for making dishes from the cities of Surabaya, Sidoarjo, Gresik</p> <p>2.4.2. Able to choose ingredients and equipment used in making dishes from the cities of Surabaya, Sidoarjo, Gresik</p> <p>3.4.3. Able to make dishes from the cities of Surabaya, Sidoarjo, Gresik</p> <p>4.4.4. Able to serve dishes from the cities of Surabaya, Sidoarjo, Gresik</p> <p>5.4.5 Evaluate the results of practical dishes from the cities of Surabaya, Sidoarjo, Gresik</p>	<p><b>Criteria:</b></p> <p>1. Written test assessment rubric:</p> <p>2.1. If all questions are answered correctly they have a weight of 10</p> <p>3.2. If one answer is wrong it has a weight of 5</p> <p>4.3. If all answers are wrong they have a weight of 0</p> <p><b>Form of Assessment :</b> Assessment of Project Results / Product Assessment, Practices / Performance</p>	<ul style="list-style-type: none"> <li>• Lectures</li> <li>• Case studies</li> <li>• Discussions in groups</li> <li>• Task-5: Make a report on the results of discussions accessing the internet about staple foods from various regions in Indonesia 3 X 50</li> </ul>			10%
5	Able to analyze dishes from Lamongan, Bojonegoro, Tuban, Bangkalan, Sampang, Pamekasan, Sumenep,	<p>1.5.1 Describe the geographical conditions of Lamongan, Bojonegoro, Tuban, Bangkalan, Sampang, Pamekasan, Sumenep,</p> <p>2.5.2 Identify livestock, agricultural, aquatic products (ingredients, herbs and spices)</p> <p>3.5.3 Analyze</p>	<p><b>Criteria:</b></p> <p>1. Written test assessment rubric:</p> <p>2.1. If all questions are answered correctly they have a weight of 10</p> <p>3.2. If one answer is wrong it has a weight of 5</p> <p>4.3. If all answers are wrong they have a weight of 0</p> <p><b>Form of Assessment :</b> Participatory Activities</p>	<ul style="list-style-type: none"> <li>• Lecture</li> <li>• Discovery Learning, Discussion in groups</li> <li>• Task-6: Make a portfolio report on basic food practices</li> <li>• Laboratory Practice</li> <li>• Problem Based Learning, Discussion in groups</li> <li>• Phase 1: Orientation of students on the problem</li> <li>Lecturer Activities: Lecturer asks: How to make and serve</li> </ul>			2%

		<p>the characteristics of dishes from Lamongan, Bojonegoro, Tuban, Bangkalan, Sampang, Pamekasan, Sumenep,</p> <p>4.5.4 Analyze dishes from Lamongan, Bojonegoro, Tuban, Bangkalan, Sampang, Pamekasan, Sumenep,</p>		<p>food staples of various regions in Indonesia?</p> <p>Student Activities: Students respond to the lecturer's questions in groups to observe the procedures for making dishes presented by the lecturer in the form of recipes.</p> <p>Phase 2: Organizing students to learn</p> <p>Lecturer Activities: Lecturer ensures that each student in the group understands their respective assignments</p> <p>Student Activities: Students divide tasks to prepare the ingredients/tools needed to make staple foods</p> <ul style="list-style-type: none"> <li>Phase 3: Guide individual and group investigations</li> </ul> <p>Activities Lecturer: Lecturer monitors student involvement in processing staple foods.</p> <p>Student Activities: carries out processing and presentation and evaluates results in groups for group discussion</p> <ul style="list-style-type: none"> <li>Phase 4: Develops and presents work.</li> </ul> <p>Lecturer Activities: monitors discussions and guides the creation of portfolio reports so that each group's portfolio report is ready to be presented.</p> <p>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.</p> <p>Phase 5: Analyze and evaluate the problem solving process.</p> <p>Lecturer Activities: The lecturer guides the presentation and encourages groups to give awards and input to other groups. The lecturer and students conclude the</p> <p>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.</p>		
6	Able to make dishes from Lamongan, Bojonegoro, Tuban, Bangkalan, Sampang, Pamekasan, Sumenep,	1.6.1 Able to explain the procedures for making dishes from Lamongan, Bojonegoro, Tuban, Bangkalan,	<p><b>Criteria:</b></p> <p>1. Written test assessment rubric:</p> <p>2.1. If all questions are answered correctly they have a weight of 10</p> <p>3.2. If one answer is wrong it has a</p>	<p>3 X 50</p> <ul style="list-style-type: none"> <li>Lecture</li> <li>Discovery Learning, Discussion in groups</li> <li>Task-7: Make a practical portfolio report on vegetable side dishes</li> <li>Laboratory</li> </ul>		5%

		<p>Sampang, Pamekasan, Sumenep</p> <p>2.6.2 Able to choose ingredients and equipment used in making dishes from Lamongan, Bojonegoro, Tuban, Bangkalan, Sampang, Pamekasan, Sumenep</p> <p>3.6.3 Able to make dishes from Lamongan, Bojonegoro, Tuban, Bangkalan, Sampang, Pamekasan, Sumenep</p> <p>4.6.4 Able to serve dishes from Lamongan, Bojonegoro, Tuban, Bangkalan, Sampang, Pamekasan, Sumenep</p> <p>5.6.5 Evaluate the results of practical dishes from Lamongan, Bojonegoro, Tuban, Bangkalan, Sampang, Pamekasan, Sumenep</p>	<p>weight of 5</p> <p>4.3. If all answers are wrong they have a weight of 0</p> <p><b>Form of Assessment :</b> Participatory Activities, Practice/Performance</p>	<p>Practice</p> <ul style="list-style-type: none"> <li>• Problem Based Learning, Discussion in groups</li> <li>• Phase 1: Orientation of students on the problem Lecturer Activities: Lecturer asks: How to make and serving Bangkalan, Sampang, Pamekasan, Sumenep, Pasuruan, Pasuruan City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso, Jember, Banyuwangi</li> <li>Student Activities: Students respond to the lecturer's questions in groups to observe the procedures for making dishes presented by the lecturer in the form of recipes.</li> <li>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 staple foods</li> <li>• Phase 3: Guiding individual and group investigations 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</li> <li>• 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.</li> <li>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</li> </ul>			
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				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.		
7	Able to analyze dishes from Pasuruan, Pasuruan City, Probolinggo City, 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, Pasuruan City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso, Jember, Banyuwangi	<b>Criteria:</b> 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  <b>Form of Assessment :</b> Participatory Activities	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		<b>Form of Assessment :</b> Test	3 X 50		15%
9	Able to make dishes from Pasuruan, Pasuruan City, Probolinggo City, 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	<b>Criteria:</b> 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%

		<p>Pasuruan, Pasuruan City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso, Jember, Banyuwangi</p> <p>3.8.3. Able to make dishes from Pasuruan, Pasuruan City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso, Jember, Banyuwangi</p> <p>4.8.4. Able to serve dishes from Pasuruan, Pasuruan City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso, Jember, Banyuwangi</p> <p>5.8.5 Evaluate the results of culinary practices from Pasuruan, Pasuruan City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso,</p>	<p>5.4. If three elements are not met, it has a weight of 70</p> <p>6.5. If more than three elements are not met, the weight is 60</p> <p><b>Form of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment</p>	<p>Students respond to the lecturer's questions in groups to observe the procedures for making dishes presented by the lecturer in the form of recipes.</p> <p>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</p> <p>• Phase 3: Guiding individual and group investigations Lecturer Activities : Lecturer monitors student involvement in processing dishes from the cities of Surabaya, Sidoarjo, Gresik, Lamongan, Bojonegoro, Tuban Student Activities: processing and presenting and evaluating results in groups for group discussion</p> <p>• Phase 4: Developing and presenting work results Lecturer Activities: monitoring discussion 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 presented/presented in the form of a portfolio report.</p> <p>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.</p> <p>3 X 50</p>		
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10	Able to analyze dishes from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	<p>1.9.1 Describe the geographical conditions of the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek</p> <p>2.9.2 Identify livestock and agricultural products (ingredients, herbs and spices)</p> <p>3.9.3 Analyze the characteristics of dishes from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek</p> <p>4.9.4 Analyzing dishes from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek</p>	<p><b>Criteria:</b></p> <p>1. Written test assessment rubric:</p> <p>2.1. If all questions are answered correctly they have a weight of 10</p> <p>3.2. If one answer is wrong it has a weight of 5</p> <p>4.3. If all answers are wrong they have a weight of 0</p> <p><b>Form of Assessment :</b> Participatory Activities</p>	<ul style="list-style-type: none"> <li>• Lecture</li> <li>• Case study, discussion in groups</li> <li>• Assignment 3: make a plan to make a typical East Java dish 3 X 50</li> </ul>		5%
11	Able to make dishes from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek	<p>1.10.1. Able to explain the procedures for making dishes from Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek</p> <p>2.10.2. Able to choose ingredients and equipment used in making dishes from Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek</p> <p>3.10.3. Able to make dishes from Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek</p> <p>4.10.4. Able to serve dishes from Mojokerto, Jombang, Kertosono,</p>	<p><b>Criteria:</b></p> <p>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</p> <p>2.2. If one element is not fulfilled it has a weight of 90</p> <p>3.3. If two elements are not met, they have a weight of 80</p> <p>4.4. If three elements are not met, it has a weight of 70</p> <p>5.5. If more than three elements are not met, the weight is 60</p> <p><b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment, Practices / Performance</p>	<ul style="list-style-type: none"> <li>• Lecture</li> <li>• Discovery Learning, Discussion in groups</li> <li>• 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</li> <li>• Laboratory Practice</li> <li>• Problem Based Learning, Discussion in groups</li> <li>• Phase 1: Orientation of students to the problem</li> </ul> <p>Lecturer Activities: Lecturer asks: How to make and serve dishes from Bangkalan, Sampang, Pamekasan, Sumenep, Pasuruan, Pasuruan City, Probolinggo City, Probolinggo, Lumajang, Situbondo, Bondowoso, Jember, Banyuwangi?</p> <p>Student Activities: Students respond to the lecturer's</p>		10%



		<p>Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek</p> <p>5.10.5 Able to evaluate the results of culinary practice from Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek</p>	<p>questions in groups to observe the procedures for making dishes presented by the lecturer in the form of recipes.</p> <p>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</p> <ul style="list-style-type: none"> <li>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</li> <li>Phase 4: Developing and presenting work results Lecturer Activities: 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 presented/presented in the form of a portfolio report.</li> <li>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.</li> </ul>		
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12	Able to analyze dishes from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo,	<p>1.11.1 Describe the geographical conditions of Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo.</p> <p>2.11.2 Identify livestock and agricultural products (ingredients, herbs and spices)</p> <p>3.11.3 Analyze the characteristics of dishes from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo.</p> <p>4.11.4 Analyze dishes from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo.</p>	<p><b>Criteria:</b></p> <p>1. Written test assessment rubric:</p> <p>2.1. If all questions are answered correctly they have a weight of 10</p> <p>3.2. If one answer is wrong it has a weight of 5</p> <p>4.3. If all answers are wrong they have a weight of 0</p> <p><b>Form of Assessment :</b> Participatory Activities</p>	<ul style="list-style-type: none"> <li>• Lecture</li> <li>• Case study, discussion in groups</li> <li>• Assignment 3: make a plan to make a typical East Java dish 3 X 50</li> </ul>			5%
13	Able to make dishes from the cities of Madiun, Madiun, Magetan, Ngawi, Pacitan, Ponorogo,	<p>1.12.1 Able to explain the procedures for making dishes from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo.</p> <p>2.12.2 Able to choose ingredients and equipment to make dishes from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo.</p> <p>3.12.3 Able to make dishes from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo.</p> <p>4.12.4 Able to serve dishes from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo.</p> <p>5.12.5 Able to evaluate the results of culinary practices in Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo.</p>	<p><b>Criteria:</b></p> <p>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</p> <p>2.2. If one element is not fulfilled it has a weight of 90</p> <p>3.3. If two elements are not met, they have a weight of 80</p> <p>4.4. If three elements are not met, it has a weight of 70</p> <p>5.5. If more than three elements are not met, the weight is 60</p> <p><b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment, Practices / Performance</p>	<ul style="list-style-type: none"> <li>• Lectures</li> <li>• Discovery Learning, Discussions in groups</li> <li>• Task-13: Make a portfolio report on food practices from the cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek,</li> <li>• Laboratory Practices</li> <li>• Problem Based Learning, Discussions in group</li> <li>• 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 Student Activities: Students divide tasks to prepare the ingredients/tools needed to make dishes from the</li> </ul>			5%

				<p>cities of Mojokerto, Jombang, Kertosono, Nganjuk, Kediri City, Kediri, Blitar, Tulungagung, Trenggalek.</p> <ul style="list-style-type: none"> <li>Phase 3: Guiding individual and group investigations</li> </ul> <p>Lecturer Activities: Lecturers monitor student involvement in processing dishes</p> <p>Student Activities: carry out processing and presentation and evaluate the results in groups for group discussion</p> <ul style="list-style-type: none"> <li>Phase 4: Develop and present the results of work</li> </ul> <p>Lecturer Activities: monitor discussions and guide production portfolio report so that each group's portfolio report is ready to be presented.</p> <p>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.</p> <p>Phase 5: Analyze and evaluate the problem solving process.</p> <p>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:</p> <p>Each group makes a presentation, the other groups give appreciation. The activity continues by summarizing/making conclusions based on input obtained from other groups.</p> <p>3 X 50</p>			
14	Able to analyze dishes from Malang City, Malang District, Batu City	<p>1.13.1 Describe the geographical conditions of Malang City, Malang Regency, Batu City</p> <p>2.13.2 Identify livestock and agricultural products (ingredients, herbs and spices)</p> <p>3.13.3 Analyze the characteristics of dishes from Malang City, Malang District, Batu City</p> <p>4.13.4 Analyze dishes from Malang City, Malang District, Batu City</p>	<p><b>Criteria:</b></p> <p>1. Written test assessment rubric:</p> <p>2.1. If all questions are answered correctly they have a weight of 10</p> <p>3.2. If one answer is wrong it has a weight of 5</p> <p>4.3. If all answers are wrong they have a weight of 0</p> <p><b>Form of Assessment :</b> Participatory Activities</p>	<ul style="list-style-type: none"> <li>Lecture</li> <li>Case study, discussion in groups</li> <li>Assignment 3: make a plan to make a typical East Java dish</li> </ul> <p>3 X 50</p>			5%
15	Able to make dishes from	1.14.1 Able to	<p><b>Criteria:</b></p>	<ul style="list-style-type: none"> <li>Lecture</li> <li>Discovery</li> </ul>			5%

	<p>Malang City, Malang Regency, Batu City</p>	<p>explain the procedures for making dishes from Malang City, Malang Regency, Batu City</p> <p>2.14.2 Able to choose ingredients and equipment used in making dishes from Malang City, Malang Regency, Batu City</p> <p>3.14.3 Able to make dishes from Malang City, Malang Regency, Batu City</p> <p>4.14.4 Able to serve dishes from Malang City, Malang Regency, Batu City</p> <p>5.14.5 Able to evaluate the results of culinary practices from Malang City, Malang District, Batu City</p>	<p>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</p> <p>2.2. If one element is not fulfilled it has a weight of 90</p> <p>3.3. If two elements are not met, they have a weight of 80</p> <p>4.4. If three elements are not met, it has a weight of 70</p> <p>5.5. If more than three elements are not met, the weight is 60</p> <p><b>Forms of Assessment</b> : Participatory Activities, Project Results Assessment / Product Assessment, Portfolio Assessment, Practical Assessment</p>	<p>Learning, Discussion in groups</p> <p>• Assignment-15: Create a portfolio report on culinary practices from Madiun City, Madiun, Magetan, Ngawi, Pacitan, Ponorogo, Malang City, Malang Regency, Batu City</p> <p>• Laboratory Practice</p> <p>• Problem Based Learning, Discussion in groups</p> <p>• 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</p> <p>• 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</p> <p>• 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 presented/presented in the form of a portfolio report. Phase 5: Analyze and evaluate the problem solving</p>			
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				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			
16	UAS	UAS					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.
- 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.