



**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>																																
MANAGEMENT OF EAST JAVA TYPICAL CAKES AND BEVERAGES	8321103177		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>																																	
	.....		.....			Dr. Hj. Sri Handajani, S.Pd., M.Kes.																																	
<b>Learning model</b>	Project Based Learning																																						
<b>Program Learning Outcomes (PLO)</b>	<b>PLO study program which is charged to the course</b>																																						
	<b>PLO-9</b>	Able to design, carry out, analyze and implement research results in the field of Culinary Education																																					
	<b>PLO-12</b>	Able to apply the principles of adaptive and normative knowledge that support the field of culinary education																																					
	<b>Program Objectives (PO)</b>																																						
	<b>PLO-PO Matrix</b>																																						
		<table border="1" style="margin: auto;"> <tr> <td style="width: 20%;">P.O</td> <td style="width: 20%;">PLO-9</td> <td style="width: 20%;">PLO-12</td> <td colspan="4"></td> </tr> </table>						P.O	PLO-9	PLO-12																													
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<b>PO Matrix at the end of each learning stage (Sub-PO)</b>																																							
	<table border="1" style="margin: auto;"> <tr> <td rowspan="2" style="width: 10%;">P.O</td> <td colspan="16" style="text-align: center;">Week</td> </tr> <tr> <td style="width: 5%;">1</td> <td style="width: 5%;">2</td> <td style="width: 5%;">3</td> <td style="width: 5%;">4</td> <td style="width: 5%;">5</td> <td style="width: 5%;">6</td> <td style="width: 5%;">7</td> <td style="width: 5%;">8</td> <td style="width: 5%;">9</td> <td style="width: 5%;">10</td> <td style="width: 5%;">11</td> <td style="width: 5%;">12</td> <td style="width: 5%;">13</td> <td style="width: 5%;">14</td> <td style="width: 5%;">15</td> <td style="width: 5%;">16</td> </tr> </table>						P.O	Week																1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
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	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16																							
<b>Short Course Description</b>	Conduct studies and provide an understanding of the concept of cakes and drinks in East Java, equipment, types of dough, dough making techniques and packaging. Preparing plans, managing the production of cakes and drinks from various doughs as well as preparing practice reports for East Java cakes and drinks. Learning is carried out by applying direct and cooperative learning models. Learning activities include face-to-face in the form of questions and answers, group discussions and reflections as well as independent practice in the laboratory.																																						
<b>References</b>	<b>Main :</b>																																						
	<ol style="list-style-type: none"> <li>1. Cahyadi, Wisnu. 2006. Analisis dan Aspek Kesehatan Bahan Tambahan Pangan . Jakarta: PT. Bumi Aksara.</li> <li>2. Ekadjati, Edi S, Tjetjep Rohendi R, dkk. 2001. Kemasan Tradisional Masyarakat Sunda. Bandung: ITB</li> <li>3. Ganie, Suryatini N. 2002. Upaboga Indonesia, Ensiklopedia Pangan &amp; Kumpulan Resep. Jakarta: PT. Grafika Multiwarna.</li> <li>4. Kristiastuti, Dwi dan C Anna N.A. 2015. Pengetahuan Dasar Kue dan Minuman Indonesia . Materi kuliah yang tidak dipublikasikan.</li> <li>5. Sa'adah, Naela. 2011. 191 Resep Wedang, Es &amp; Kolak . Yogyakarta: Syura Media Utama.</li> <li>6. Siahaan E.K. 1983. Wujud, Variasi dan Fungsinya serta Cara Penyajiannya Daerah Sumatera Utara. Depdikbud</li> <li>7. Suyitno dan Kamarijani. 1996. Dasar-Dasar Pengemasan . Jakarta: PT. Rineka Cipta.</li> <li>8. Yetti Herayati. 1986. Wujud, Variasi dan Fungsinya serta Cara Penyajiannya Pada Orang Sunda Daerah Jawa Barat. Depdikbud</li> <li>9. U.S. Wheat Associates. 1983. Pedoman Pembuatan Roti dan Kue . Jakarta: Djambatan</li> <li>10. Winarno, FG. 1993. Pangan: Gizi, Teknologi dan Konsumen . Jakarta: PT. Gramedia Pustaka Utama</li> <li>11. Yasa Boga. 1997. Kue-Kue Indonesia . Jakarta: PT. Gramedia Pustaka Utama</li> </ol>																																						
	<b>Supporters:</b>																																						
<b>Supporting lecturer</b>	Dra. Dwi Kristiastuti Suwardiah, M.Pd. Dr. Hj. Sri Handajani, S.Pd., M.Kes. Andika Kuncoro Widagdo, 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 )	1	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
1	Able to understand the basic concepts of East Javanese cakes and drinks	Explain the meaning of cakes and drinks. Explain the characteristics of East Javanese cakes. Exploring examples of East Javanese cakes. Classifying East Javanese cakes	<b>Criteria:</b> 1. Correct answer score 5 2. Wrong answer score 0  <b>Form of Assessment :</b> Participatory Activities	Lectures, discussions and questions and answers 3 X 50		<b>Material:</b> basic concepts of cakes and drinks from East Java. <b>Reference:</b> <i>Cahyadi, Vishnu. 2006. Analysis and Health Aspects of Food Additives. Jakarta: PT. Literary Earth.</i>	5%
2	Able to understand the components of East Javanese cakes	Explaining the meaning of East Javanese cake components. Identifying East Javanese cake components. Studying the function of each cake component. Preparing a practical plan. Analyzing the finished cake from various ingredients. Preparing a practical report.	<b>Criteria:</b> 1. Correct answer score 10 2. Wrong answer score 0  <b>Form of Assessment :</b> Participatory Activities, Tests	Direct learning, assignments, group discussions, questions and answers, and reflection 3 X 50			5%
3	Able to understand the components of East Javanese cakes	Explaining the meaning of East Javanese cake components, Identifying East Javanese cake components Studying the function of each cake component Preparing a practical plan Analyzing the finished cake from various ingredients Preparing a practical report	<b>Criteria:</b> 1. Correct answer score 10 2. Wrong answer score 0  <b>Form of Assessment :</b> Participatory Activities	Direct learning, assignments, group discussions, questions and answers, and reflection 3 X 50			5%
4	Able to identify cake production equipment in East Java	Classifying East Java cake production equipment, analyzing the characteristics of special cake equipment in East Java Exploring cake equipment that exists/is sold on the market	<b>Criteria:</b> 1. Correct answer score 10 2. Wrong answer score 0	Cooperative learning 3 X 50			5%
5	Able to understand various types of East Javanese cake dough	Explaining the meaning of dough. Classifying East Javanese cake dough. Analyzing the characteristics of each cake dough. Explaining techniques for making cake dough. Describe techniques for cooking/processing cakes Prepare practice plans for unleavened cakes Analyze the results of practice for unleavened cakes from various doughs Prepare practice reports	<b>Criteria:</b> 1. Correct answer score 10 2. Wrong answer score 0  <b>Form of Assessment :</b> Test	Group discussion, question and answer, reflection and direct learning 3 X 50			0%

6	Able to understand various types of East Javanese cake dough	Explaining the meaning of dough. Classifying East Javanese cake dough. Analyzing the characteristics of each cake dough. Explaining techniques for making cake dough. Describe techniques for cooking/processing cakes Prepare practice plans for unleavened cakes Analyze the results of practice for unleavened cakes from various doughs Prepare practice reports	<b>Criteria:</b> 1. Correct answer score 10 2. Wrong answer score 0  <b>Form of Assessment :</b> Project Results Assessment / Product Assessment	Group discussion, question and answer, reflection and direct learning 3 X 50			5%
7	Able to understand various types of East Javanese cake dough	Explaining the meaning of dough. Classifying East Javanese cake dough. Analyzing the characteristics of each cake dough. Explaining techniques for making cake dough. Describe techniques for cooking/processing cakes Prepare practice plans for unleavened cakes Analyze the results of practice for unleavened cakes from various doughs Prepare practice reports	<b>Criteria:</b> 1. Correct answer score 10 2. Wrong answer score 0  <b>Form of Assessment :</b> Participatory Activities, Tests	Group discussion, question and answer, reflection and direct learning 3 X 50			5%
8	Able to understand various types of East Javanese cake dough	Explaining the meaning of dough. Classifying East Javanese cake dough. Analyzing the characteristics of each cake dough. Explaining techniques for making cake dough. Describe techniques for cooking/processing cakes Prepare practice plans for unleavened cakes Analyze the results of practice for unleavened cakes from various doughs Prepare practice reports	<b>Criteria:</b> 1. Correct answer score 10 2. Wrong answer score 0  <b>Form of Assessment :</b> Participatory Activities, Tests	Group discussion, question and answer, reflection and direct learning 3 X 50			20%
9	UTS		<b>Form of Assessment :</b> Practical Assessment	3 X 50			5%
10	Able to produce East Java yeasted cakes	Prepare a practice plan for yeast cakes. Analyze the finished results of yeast cakes. Prepare a practice report	<b>Forms of Assessment :</b> Project Results Assessment / Product Assessment, Practical Assessment, Practice / Performance	Direct learning 3 X 50			5%
11	Able to understand East Javanese pastries	Explaining the meaning of East Javanese pastries. Analyzing the characteristics of dry cakes. Developing a plan. practice Analyzing the finished cakes Compiling a practice report	<b>Criteria:</b> 1. Correct answer score 10 2. Correct answer score 0  <b>Form of Assessment :</b> Practical Assessment, Practice/Performance	Group discussion, question and answer, reflection and direct learning 3 X 50			5%

12	Able to understand East Javanese pastries	Explaining the meaning of East Javanese dry cakes Analyzing the characteristics of dry cakes Developing a plan. practice Analyzing the finished cakes Compiling a practice report	<b>Criteria:</b> 1. Correct answer score 10 2. Correct answer score 0  <b>Form of Assessment :</b> Assessment of Project Results / Product Assessment, Practices / Performance	Group discussion, question and answer, reflection and direct learning 3 X 50		5%
13	Able to understand East Java cake and drink packaging	- Explaining the meaning of packaging - Explaining the purpose and requirements of packaging - Identifying types of packaging - Analyzing the characteristics of each packaging material - Practicing basic cake packaging techniques - Designing cake and drink packaging - Analyzing finished packaging products - Compiling a packaging practice report	<b>Criteria:</b> 1. Correct answer score 10 2. Wrong answer score 0  <b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment, Tests	Group discussion, question and answer, reflection and direct learning 3 X 50		5%
14	Able to understand East Javanese drinks	Studying the functions and benefits of identifying drink components. Classifying types of East Javanese drinks. Preparing practice plans. Analyzing finished products of East Javanese drinks/porridge. Preparing practical reports.	<b>Criteria:</b> 1. Correct answer score 10 2. Correct answer score 0  <b>Forms of Assessment :</b> Project Results Assessment / Product Assessment, Practical Assessment	Direct learning, group discussions, questions and answers, and reflection 3 X 50		5%
15	Able to understand East Javanese drinks	Studying the functions and benefits of identifying drink components. Classifying types of East Javanese drinks. Prepare practical plans Analyze the finished products of East Java drinks/porridge Prepare practical reports	<b>Criteria:</b> 1. Correct answer score 10 2. Correct answer score 0  <b>Form of Assessment :</b> Portfolio Assessment, Practical Assessment	Direct learning, group discussions, questions and answers, and reflection 3 X 50		5%
16	UAS Summative Exam	Submit assignment results & written exam results	<b>Criteria:</b> Attached  <b>Form of Assessment :</b> Test	Written exam can be face to face or online 3 X 50		14%

#### Evaluation Percentage Recap: Project Based Learning

No	Evaluation	Percentage
1.	Participatory Activities	26.67%
2.	Project Results Assessment / Product Assessment	13.34%
3.	Portfolio Assessment	2.5%
4.	Practical Assessment	14.17%
5.	Practice / Performance	6.67%
6.	Test	30.67%
		94.02%

#### 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.