



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

Document Code

SEMESTER LEARNING PLAN

Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date																																										
Processed Indonesian Food	8321103123		T=3	P=0	ECTS=4.77	2	July 18, 2024																																										
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator																																											
			Dr. Hj. Sri Handajani, S.Pd., M.Kes.																																											
Learning model	Case Studies																																																
Program Learning Outcomes (PLO)	PLO study program that is charged to the course																																																
	Program Objectives (PO)																																																
	PLO-PO Matrix																																																
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	PO Matrix at the end of each learning stage (Sub-PO)																																																
	<table border="1" style="margin: auto;"> <tr> <td rowspan="2" style="width: 5%;">P.O</td> <td colspan="16" style="text-align: center;">Week</td> </tr> <tr> <td style="width: 2%;">1</td><td style="width: 2%;">2</td><td style="width: 2%;">3</td><td style="width: 2%;">4</td><td style="width: 2%;">5</td><td style="width: 2%;">6</td><td style="width: 2%;">7</td><td style="width: 2%;">8</td><td style="width: 2%;">9</td><td style="width: 2%;">10</td><td style="width: 2%;">11</td><td style="width: 2%;">12</td><td style="width: 2%;">13</td><td style="width: 2%;">14</td><td style="width: 2%;">15</td><td style="width: 2%;">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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Short Course Description	The course material consists of mastering concepts and skills in processing Indonesian dishes including: Characteristics of Indonesian dishes, staple foods, side dishes, various types of fish, meat and vegetable dishes, typical Indonesian kitchen spices, Indonesian food processing techniques and serving procedures.																																																
References	Main :																																																
	<ol style="list-style-type: none"> 1. Dwi Kristiastuti, 2016, Hand Out Bahan Ajar Pengelolaan Makanan Indonesia. Tidak dipublikasikan 2. Syarifudin dkk. 1992. Makanan: Wujud, Variasi dan Fungsinya Serta Cara Penyajiannya Daerah Kalimantan Selatan. Depdikbud. 3. Soemodidjojo. 1980. Betaljemur Ada Makna. Yogyakarta: Soemodidjojo Noeradyo Press. -Koentjaraningrat, 2000. Manusia dan Kebudayaan di Indonesia. Jakarta 4. Lalu Wacana. 1986. Makanan, Wujud, Variasi, dan Fungsinya serta Cara Penyajiannya Daerah Nusa Tenggara Barat. Departemen Pendidikan dan Kebudayaan Proyek Inventarisasi dan Dokumentasi Kebudayaan Daerah. 5. Siahaan E. K. 1983. Makanan, Wujud, Variasi, dan Fungsinya serta Cara Penyajiannya Daerah Sumatera Utara. Departemen Pendidikan dan Kebudayaan Direktorat Sejarah dan Nilai Tradisional Proyek Inventarisasi dan Dokumentasi Kebudayaan Daerah. 6. Sri Owen. 1990. Indonesian Food and Cookery. Jakarta: Indah Grafik 6. Tuty Latief. 1977. Resep Masakan Daerah. Surabaya: PT. Bina Ilmu. 7. Yeti Herayati. 1986. Makanan, Wujud, Variasi, dan Fungsinya serta Cara Penyajiannya Pada Orang Sunda Daerah Jawa Barat. Departemen Pendidikan dan Kebudayaan Proyek Inventarisasi dan Dokumentasi Kebudayaan Daerah. 																																																
	Supporters:																																																
Supporting lecturer	Dra. Dwi Kristiastuti Suwardiah, M.Pd. Ita Fatkhur Romadhoni, S.Pd., M.Pd.																																																
Week-	Final abilities of each learning stage (Sub-PO)	Evaluation		Help Learning, Learning methods, Student Assignments, [Estimated time]		Learning materials [References]	Assessment Weight (%)																																										
		Indicator	Criteria & Form	Offline (offline)	Online (online)																																												
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)																																										

1	Understand the characteristics of Indonesian dishes	Able to explain the characteristics of Indonesian dishes. Able to explain the factors behind the formation of the characteristics of Indonesian food	Criteria: 20 marks if the question is answered correctly. 0 marks if the question is answered incorrectly	Discussion, and questions and answers 3 X 50			0%
2	Understanding the food patterns of Indonesian society	1.Able to inventory and explain various typical Indonesian foods. 2.Able to classify various types of food from various regions in Indonesia.	Criteria: 1.20 marks if the question is answered correctly 2.Score 0 if the question is answered incorrectly	Presentations, discussions and questions and answers 3 X 50			0%
3	Understanding Dish Patterns from various regions in Indonesia	Able to describe dish patterns Able to inventory dishes from various regions in Indonesia Able to classify dishes based on the origin of the ingredients and cooking techniques of various dishes from various regions in Indonesia	Criteria: 1.20 marks if the question is answered correctly 2.Score 0 if the question is answered incorrectly	Presentations, discussions, internet browsing, and questions and answers 3 X 50			0%
4	Understand food ingredients as the staple food of society	1.Have an understanding of the staple foods of Indonesian society. 2.Able to identify various staple foods based on rice, tubers, starch and corn from various regions	Criteria: 1.30 points if the question is answered correctly 2.Score 0 if the question is answered incorrectly	Presentation, discussion and question and answer, assignment 3 X 50			0%
5	Skilled in processing various staple foods based on rice, tubers, starch and corn from various regions	1.Able to choose staple food ingredients from rice, tubers, starch and corn correctly. 2.Able to choose equipment to process various staple foods based on rice, tubers, starch and corn. 3.Able to process various staple foods based on rice, tubers, starch and corn from various regions by applying K3 principles. 4.Able to serve basic foods appropriately	Criteria: 1.Assessment rubric: 2.Planning and preparing materials well gets a score of 20 Planning and preparing tools well gets a score of 20 Carrying out practical procedures well gets a score of 40 Producing products according to the criteria and presenting them well gets a score of 20	Direct learning, discussion and question and answer 3 X 50			0%

6	Understand food ingredients as side dishes (vegetables) from various regions	<ol style="list-style-type: none"> 1. Have an understanding of various food ingredients as side dishes from various regions 2. Understand various techniques for making side dishes (vegetables) from various food ingredients 3. Able to process side dishes from various regions 	Criteria: <ol style="list-style-type: none"> 1. Assessment rubric: 2. Planning and preparing materials well gets a score of 20 3. Planning and preparing tools well gets a score of 20 4. Planning and carrying out processing procedures well gets a score of 40 5. Serving the dish well and the dish product according to the criteria gets a score of 20 	Discussion, presentation and practice 3 X 50			0%
7	Understand food ingredients as side dishes from various regions	<ol style="list-style-type: none"> 1. Have an understanding of various food ingredients as side dishes from various regions 2. Understand various techniques for making side dishes from various food ingredients 3. Able to process side dishes from various regions 	Criteria: <ol style="list-style-type: none"> 1. Assessment rubric: 2. Planning and preparing materials well gets a score of 20 3. Planning and preparing tools well gets a score of 20 4. Planning and carrying out processing procedures well gets a score of 40 5. Serving the dish well and the dish product according to the criteria gets a score of 20 	Discussion, presentation and practice 3 X 50			0%
8	MIDTERM EXAM	MIDTERM EXAM		Written test (UTS) 3 X 50			0%
9	Understand herbs and spices for Indonesian cuisine	<ol style="list-style-type: none"> 1. Able to explain the meaning of herbs and spices in Indonesian cuisine 2. Able to classify Indonesian herbs and spices 3. Able to process basic spices and seasonings for various typical Indonesian dishes 	Criteria: <ol style="list-style-type: none"> 1. If the question is answered correctly, you get a score of 20 2. If the question is answered incorrectly, you get a score of 0 	Presentations, discussions, questions and answers, and assignments 3 X 50			0%

10	Skilled in making typical Indonesian side dishes (complete gudeg).	<ol style="list-style-type: none"> 1. Able to explain the benefits and objectives of practice 2. Able to explain work procedures by implementing work safety 3. Able to explain product criteria 	Criteria: <ol style="list-style-type: none"> 1. Assessment rubric: 2. Planning and preparing materials well gets a score of 20 3. Planning and preparing tools well gets a score of 20 4. Planning and carrying out work procedures well gets a score of 40 5. Serving dishes well with results according to the criteria gets a score of 20 	Discussion, questions and answers, and practice 3 X 50			0%
11	Skilled in making various dishes from poultry	<ol style="list-style-type: none"> 1. Able to explain the purpose and benefits of practice 2. Able to explain procedures and techniques for processing poultry and serving from various regions 3. Able to explain work order and work safety 4. Able to evaluate practical results 	Criteria: <ol style="list-style-type: none"> 1. Assessment rubric 2. Planning and preparing ingredients well has a score of 20. Planning and preparing tools well has a score of 20. Planning and carrying out work procedures well has a score of 40. Presenting and producing dishes according to the criteria has a score of 20 	Questions and answers and practice Direct learning 3 X 50			0%
12	Skilled in making various dishes from fish	<ol style="list-style-type: none"> 1. Able to explain the purpose and benefits of practice 2. Able to explain procedures and techniques for processing poultry and serving from various regions 3. Able to explain work order and work safety 4. Able to evaluate practical results 	Criteria: <ol style="list-style-type: none"> 1. Assessment rubric 2. Planning and preparing ingredients well has a score of 20. Planning and preparing tools well has a score of 20. Planning and carrying out work procedures well has a score of 40. Presenting and producing dishes according to the criteria has a score of 20 	Questions and answers and practice Direct learning 3 X 50			0%

13	Skilled in making various dishes from meat	<p>1. Able to explain the purpose and benefits of practice</p> <p>2. Able to explain procedures and techniques for processing poultry and serving from various regions</p> <p>3. Able to explain work order and work safety</p> <p>4. Able to evaluate practical results</p>	<p>Criteria:</p> <p>1. Assessment rubric</p> <p>2. Planning and preparing ingredients well has a score of 20. Planning and preparing tools well has a score of 20. Planning and carrying out work procedures well has a score of 40. Presenting and producing dishes according to the criteria has a score of 20</p>	Questions and answers and practice Direct learning 3 X 50			0%
14	Able to present written work/papers about the characteristics of typical foods from various regions	Analyze the factors that influence the characteristics of typical dishes in various regions. Describe the characteristics of dishes in various regions. Describe typical dishes from various regions.	<p>Criteria:</p> <p>1. If the question is answered correctly you get a score of 20</p> <p>2. If the question is answered incorrectly, you get a score of 0</p>	Discussion and questions and answers 3 X 50			0%
15	Skilled in processing various dishes from Poultry, Meat, Fish and Vegetables individually as a practical test	Able to plan dishes from chicken, meat, fish and vegetables individually Able to prepare dishes from chicken, meat, fish and vegetables individually by applying K3 principles	<p>Criteria:</p> <p>1. Assessment rubric</p> <p>2. Planning and preparing ingredients well has a score of 20. Planning and preparing tools well has a score of 20. Planning and carrying out work procedures well has a score of 40. Presenting and producing dishes according to the criteria has a score of 20</p>	Direct learning 3 X 50			0%
16							0%

Evaluation Percentage Recap: Case Study

No	Evaluation	Percentage
		0%

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.

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.