



**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																																	
Oriental Food Management I	8321103057		T=3	P=0	ECTS=4.77	3	July 18, 2024																																	
AUTHORIZATION		SP Developer	Course Cluster Coordinator			Study Program Coordinator																																		
				Dr. Hj. Sri Handajani, S.Pd., M.Kes.																																		
Learning model	Case Studies																																							
Program Learning Outcomes (PLO)	PLO study program that is charged to the course																																							
	Program Objectives (PO)																																							
	PLO-PO Matrix																																							
		P.O																																						
Short Course Description	PO Matrix at the end of each learning stage (Sub-PO)																																							
		<table border="1" style="margin: auto; border-collapse: collapse;"> <tr> <td style="width: 5%;">P.O</td> <td colspan="16" style="text-align: center;">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> </table>						P.O	Week																	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
P.O	Week																																							
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16																								
References	<p>Main :</p> <ol style="list-style-type: none"> 1. Gwenda L, Hyman. 1993. Cuisines of SoutheastAsia. New York: John willey & Sons Inc. 2. Ling, Kong Foong. 2007. The Asian Kitchen. Singapore: Periplus Editions (HK) Ltd. 3. Purcer, Jan dan Joshi,Ajoi. 2003. Indian Cooking. Singapore: Lansdowne Publishing Pty. Ltd. 3. Richard, Hosking. 2000. A Dictionary of JapaneseFood. Ingredients & Culture. Singapore: Tuttle Publishing. 4. Rowe, Silvena. 2011. OrientExpress. London: Hutchinsonson. 5. Solomon, Charmaine. 2013. The Complete Asian Cookbook. London: Hardie Grant Books. 7. Sy, Sufi. 2010. Sedap Sehat dari Dapur Oriental. Dipilih dari Lima Negara di Asia. Jakarta: DianRakyat. 6. The Sultans 19s Kitchen A Turkish Cookbook. 1999. Boston: Periplus Solomon 19s Charmaine. <p>Supporters:</p>																																							
Supporting lecturer	Dra. Veni Indrawati, M.Kes. Dra. Niken Purwidiani, 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	Students are able to understand the basic concepts of oriental dishes	a. Explain the meaning of Oriental dishes b. Grouping countries by region in Asia c. Explain the characteristics of Oriental dishes d. Identify the factors that influence Oriental dishes e. Explain the menu pattern for Oriental dishes	Criteria: 1.- Question number 1 has a weight of 15 if it matches the answer key 2.- Question number 2 has a weight of 15 if it matches the answer key 3.- Question number 3 has a weight of 20 if it matches the answer key 4.- Question number 4 has a weight of 25 if it matches the answer key 5.- Question number 5 has a weight of 25 if it matches the answer key	Presentation looking for library sources and other references discussion and reflection 3 X 50			0%
2	Students are able to master knowledge and skills about dishes from the Southwest Asia region: Turkey and Arab countries	a. Explain the general description of Turkey and Arab countries b. Discuss the characteristics of dishes from Turkey Arab countries c. Explain food processing d. Explain menu patterns from Turkey to Arab countries e. Skilled in processing food from Turkey and Arab countries by implementing POAC and paying attention to K3 (Occupational Health and Safety)	Criteria: 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 25 if it matches the answer key 3.- Question number 3 has a weight of 25 if it matches the answer key 4.- Question number 4 has a weight of 25 if it matches the answer key 5.- Question number 5 has a weight of 100 if according to the procedure 6.- Question number 5 has a weight of 100 if according to the procedure 7.- Question number 7 has a weight of 100 if the media report and appearance comply with the provisions	Presentation looking for library sources and other references discussion and reflection 9 X 50			0%
3							0%
4							0%

5	Students are able to master knowledge and skills about dishes from the South West Asia region: India Pakistan Bangladesh and Sri Lanka	<p>a. Explains the general description of India, Pakistan, Bangladesh and Sri Lanka. Discuss the characteristics of dishes from India, Pakistan, Bangladesh and Sri Lanka</p> <p>c. Explain food processing. Explains menu patterns from India, Pakistan, Bangladesh and Sri Lanka. Skilled in processing food from India, Pakistan, Bangladesh and Sri Lanka by implementing POAC and paying attention to K3 (Occupational Health and Safety)</p>	<p>Criteria:</p> <p>1.- Question number 1 has a weight of 25 if it matches the answer key</p> <p>2.- Question number 2 has a weight of 25 if it matches the answer key</p> <p>3.- Question number 3 has a weight of 25 if it matches the answer key</p> <p>4.- Question number 4 has a weight of 25 if it matches the answer key</p> <p>5.- Question number 5 has a weight of 100 if according to the procedure</p> <p>6.- Question number 5 has a weight of 100 if according to the procedure</p> <p>7.- Question number 7 has a weight of 100 if the media report and appearance comply with the provisions</p> <p>8.- Question number 8 has a weight of 100 if the complete portfolio schedule complies with the provisions</p>	Presentation looking for library sources and other references giving assignments and practice 9 X 50			0%
6							0%
7							0%
8							0%
9	Midterm exam			2 X 50			0%

10	Students are able to master knowledge and skills about dishes from the East Asian region: China, Korea and Japan	a. Explain the general description of China, Korea and Japan b. Discuss the characteristics of dishes from China, Korea and Japan c. Explain food processing d. Explain menu patterns from China, Korea and Japan e. Skilled in processing food from China, Korea and Japan by implementing POAC and paying attention to K3 (Occupational Health and Safety)	Criteria: 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 25 if it matches the answer key 3.- Question number 3 has a weight of 25 if it matches the answer key 4.- Question number 4 has a weight of 25 if it matches the answer key 5.- Question number 5 has a weight of 100 if according to the procedure 6.- Question number 5 has a weight of 100 if according to the procedure 7.- Question number 7 has a weight of 100 if the media report and appearance comply with the provisions	Presentation looking for library sources and other references giving assignments and practice 9 X 50		0%
11						0%
12						0%

13	Students are able to master knowledge and skills about dishes from the Southeast Asian region: Malaysia Singapore Brunei Darussalam Philippines Thailand Vietnam Cambodia Laos and Myanmar.	a. Explain the general description of the countries Malaysia Singapore Brunei Darussalam Philippines Thailand Vietnam Cambodia Laos and Myanmar b. Discuss the characteristics of dishes from the countries Malaysia Singapore Brunei Darussalam Philippines Thailand Vietnam Cambodia Laos and Myanmar c. Explain food processing d. Explain menu patterns from Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos and Myanmar e. Skilled in processing food from Malaysia Singapore Brunei Darussalam Philippines Thailand Vietnam Cambodia Laos and Myanmar by implementing POAC and paying attention to K3 (Work Health and Safety)	Criteria: 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 25 if it matches the answer key 3.- Question number 3 has a weight of 25 if it matches the answer key 4.- Question number 4 has a weight of 25 if it matches the answer key 5.- Question number 5 has a weight of 100 if according to the procedure 6.- Question number 5 has a weight of 100 if according to the procedure 7.- Question number 7 has a weight of 100 if the media report and appearance comply with the provisions 8.- Question number 8 has a weight of 100 if the complete portfolio schedule complies with the provisions	Presentation looking for library sources and other references giving assignments and practice 9 X 50			0%
14							0%
15							0%
16	Final exams			2 X 50			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.

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.