



1	Students are able to understand the basic concepts of popular and commercial oriental dishes	a. Explain the menu pattern for Oriental dishes b. Identify the factors that influence Oriental dishes c. Identify popular and commercial Oriental dishes	<b>Criteria:</b> 1.- Question number 1 has a weight of 40 if it matches the answer key 2.- Question number 2 has a weight of 30 if it matches the answer key 3. Question number 3 has a weight of 30 if it matches the answer key	Presentations, searching for library sources and other references, discussions and reflections 2 X 50			0%
2	Students are able to master knowledge and skills about popular and commercial dishes from the Southwest Asia region: Turkey and Arab countries	a. Discuss the characteristics of dishes from Turkey and Arab countries b. Explain food processing c. Explaining menu patterns from Turkey, Arab countries. Skilled in processing popular and commercial foods from Turkey, Arab countries by implementing POAC and paying attention to K3 (Occupational Health and Safety).	<b>Criteria:</b> 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 6 has a weight of 100 if according to the procedure	Dishes from the Southwest Asia region 8 X 50			0%
3	Students are able to master knowledge and skills about popular and commercial dishes from the Southwest Asia region: Turkey and Arab countries	a. Discuss the characteristics of dishes from Turkey and Arab countries b. Explain food processing c. Explaining menu patterns from Turkey, Arab countries. Skilled in processing popular and commercial foods from Turkey, Arab countries by implementing POAC and paying attention to K3 (Occupational Health and Safety).	<b>Criteria:</b> 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 6 has a weight of 100 if according to the procedure	Dishes from the Southwest Asia region 8 X 50			0%

4	Students are able to master knowledge and skills about popular and commercial dishes from the Southwest Asia region: Turkey and Arab countries	a. Discuss the characteristics of dishes from Turkey and Arab countries b. Explain food processing c. Explaining menu patterns from Turkey, Arab countries. Skilled in processing popular and commercial foods from Turkey, Arab countries by implementing POAC and paying attention to K3 (Occupational Health and Safety).	<b>Criteria:</b> 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 6 has a weight of 100 if according to the procedure	Dishes from the Southwest Asia region 8 X 50			0%
5	Students are able to master knowledge and skills about popular and commercial dishes from the South West Asia region: India Pakistan, Bangladesh and Sri Lanka	a. Discuss the characteristics of dishes from India, Pakistan, Bangladesh and Sri Lanka. b. Explain menu patterns from India, Pakistan, Bangladesh and Sri Lanka c. Skilled in processing popular and commercial foods from India, Pakistan, Bangladesh and Sri Lanka by implementing POAC and paying attention to K3 (Occupational Health and Safety)	<b>Criteria:</b> 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 6 has a weight of 100 if the report, media and appearance comply with the provisions	Presentations, searching for library sources and other references, giving assignments, and 6 X 50 practice			0%

6	Students are able to master knowledge and skills about popular and commercial dishes from the South West Asia region: India, Pakistan, Bangladesh and Sri Lanka	a. Discuss the characteristics of dishes from India, Pakistan, Bangladesh and Sri Lanka. b. Explain menu patterns from India, Pakistan, Bangladesh and Sri Lanka. c. Skilled in processing popular and commercial foods from India, Pakistan, Bangladesh and Sri Lanka by implementing POAC and paying attention to K3 (Occupational Health and Safety)	<b>Criteria:</b> 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 6 has a weight of 100 if the report, media and appearance comply with the provisions	Presentations, searching for library sources and other references, giving assignments, and 6 X 50 practice			0%
7	Students are able to master knowledge and skills about popular and commercial dishes from the South West Asia region: India, Pakistan, Bangladesh and Sri Lanka	a. Discuss the characteristics of dishes from India, Pakistan, Bangladesh and Sri Lanka. b. Explain menu patterns from India, Pakistan, Bangladesh and Sri Lanka by implementing POAC and paying attention to K3 (Occupational Health and Safety)	<b>Criteria:</b> 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 6 has a weight of 100 if the report, media and appearance comply with the provisions	Presentations, searching for library sources and other references, giving assignments, and 6 X 50 practice			0%

8	Students are able to master knowledge and skills about popular and commercial dishes from the South West Asia region: India, Pakistan, Bangladesh and Sri Lanka	a. Discuss the characteristics of dishes from India, Pakistan, Bangladesh and Sri Lanka. b. Explain menu patterns from India, Pakistan, Bangladesh and Sri Lanka. c. Skilled in processing popular and commercial foods from India, Pakistan, Bangladesh and Sri Lanka by implementing POAC and paying attention to K3 (Occupational Health and Safety)	<b>Criteria:</b> 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 6 has a weight of 100 if the report, media and appearance comply with the provisions	Presentations, searching for library sources and other references, giving assignments, and 6 X 50 practice			0%
9	Midterm Exam / Sub Summative Exam			2 X 50			0%
10	Students are able to master knowledge and skills about popular and commercial dishes from the East Asian region: China, Korea and Japan	a. Discuss the characteristics of dishes from China, Korea and Japan. b. Explain menu patterns from China, Korea and Japan. c. Skilled in processing food from China, Korea and Japan by implementing POAC and paying attention to K3 (Occupational Health and Safety)	<b>Criteria:</b> 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 6 has a weight of 100 if according to the procedure	Presentations, searching for library sources and other references, giving assignments, and 4 X 50 practice			0%

11	Students are able to master knowledge and skills about popular and commercial dishes from the East Asian region: China, Korea and Japan	a. Discuss the characteristics of dishes from China, Korea and Japan. b. Explain menu patterns from China, Korea and Japan. Skilled in processing food from China, Korea and Japan by implementing POAC and paying attention to K3 (Occupational Health and Safety)	<b>Criteria:</b> 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 6 has a weight of 100 if according to the procedure	Presentations, searching for library sources and other references, giving assignments, and 4 X 50 practice			0%
12	Students are able to master knowledge and skills about popular and commercial dishes from the East Asian region: China, Korea and Japan	a. Discuss the characteristics of dishes from China, Korea and Japan. b. Explain menu patterns from China, Korea and Japan. Skilled in processing food from China, Korea and Japan by implementing POAC and paying attention to K3 (Occupational Health and Safety)	<b>Criteria:</b> 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 6 has a weight of 100 if according to the procedure	Presentations, searching for library sources and other references, giving assignments, and 4 X 50 practice			0%

13	Students are able to master knowledge and skills about popular and commercial dishes from the Southeast Asia region: Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos and Myanmar.	a. Discuss the characteristics of dishes from Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos and Myanmar b. Explain menu patterns from Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos and Myanmar Skilled in processing popular and commercial foods from Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos and Myanmar with implement POAC and pay attention to K3 (Occupational Health and Safety)	<b>Criteria:</b> 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 6 has a weight of 100 if the report, media and appearance comply with the provisions	Presentations, searching for library sources and other references, giving assignments, and 6 X 50 practice			0%
14	Students are able to master knowledge and skills about popular and commercial dishes from the Southeast Asia region: Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos and Myanmar.	a. Discuss the characteristics of dishes from Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos and Myanmar b. Explain menu patterns from Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos and Myanmar Skilled in processing popular and commercial foods from Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos and Myanmar with implement POAC and pay attention to K3 (Occupational Health and Safety)	<b>Criteria:</b> 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 6 has a weight of 100 if the report, media and appearance comply with the provisions	Presentations, searching for library sources and other references, giving assignments, and 6 X 50 practice			0%

15	Students are able to master knowledge and skills about popular and commercial dishes from the Southeast Asia region: Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos and Myanmar.	a. Discuss the characteristics of dishes from Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos and Myanmar. b. Explain menu patterns from Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos and Myanmar. Skilled in processing popular and commercial foods from Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos and Myanmar with implement POAC and pay attention to K3 (Occupational Health and Safety)	<b>Criteria:</b> 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 6 has a weight of 100 if the report, media and appearance comply with the provisions	Presentations, searching for library sources and other references, giving assignments, and 6 X 50 practice			0%
16	UAS			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.
- 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.



