



**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	8321103091		T=1 P=2 ECTS=4.77	4	July 18, 2024																																	
AUTHORIZATION	SP Developer		Course Cluster Coordinator	Study Program Coordinator																																		
	Dr. Hj. Sri Handajani, S.Pd., M.Kes.																																		
Learning model	Project Based Learning																																					
Program Learning Outcomes (PLO)	PLO study program that is charged to the course																																					
	Program Objectives (PO)																																					
	PLO-PO Matrix																																					
		<table border="1" style="margin: auto;"> <tr><td style="width: 50px; height: 20px;">P.O</td></tr> </table>					P.O																															
P.O																																						
	PO Matrix at the end of each learning stage (Sub-PO)																																					
	<table border="1" style="margin: auto;"> <tr> <td rowspan="2" style="width: 50px; height: 20px;">P.O</td> <td colspan="16" style="text-align: center;">Week</td> </tr> <tr> <td style="width: 20px;">1</td><td style="width: 20px;">2</td><td style="width: 20px;">3</td><td style="width: 20px;">4</td><td style="width: 20px;">5</td><td style="width: 20px;">6</td><td style="width: 20px;">7</td><td style="width: 20px;">8</td><td style="width: 20px;">9</td><td style="width: 20px;">10</td><td style="width: 20px;">11</td><td style="width: 20px;">12</td><td style="width: 20px;">13</td><td style="width: 20px;">14</td><td style="width: 20px;">15</td><td style="width: 20px;">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																						
Short Course Description	Mastering knowledge and skills about the basic concepts of oriental dishes which include understanding, regional division, influencing factors, knowledge of food ingredients and seasonings, knowledge of tools, menu patterns, preparation processes, processing, serving, and eating procedures from other countries. is on the Asian continent. The learning process adapts to the applicable curriculum. The learning strategy is carried out by applying a constructivist approach, learning activities are given theoretically, practically, and by giving assignments individually and in groups. Evaluation is carried out by making written reports, making portfolios, written tests and performance tests.																																					
References	Main :																																					
	1. · Gwenda L, Hyman. 1993. Cuisines of Southeast Asia. New York: John Willey & Sons Inc. · Ling, Kong Foong. 2007. The Asian Kitchen. Singapore: Periplus Editions (HK) Ltd. · Purcer, Jan dan Joshi, Ajo. 2003. Indian Cooking. Singapore: Lansdowne Publishing Pty. Ltd. · Richard, Hosking. 2000. A Dictionary of Japanese Food. Ingredients & Culture. Singapore: Tuttle Publishing. · Rowe, Silvena. 2011. Orient Express. London: Hutchinson. · Solomon, Charmaine. 2013. The Complete Asian Cookbook. London: Hardie Grant Books. · Sy, Sufi. 2010. Sedap Sehat dari Dapur Oriental. Dipilih dari Lima Negara di Asia. Jakarta: Dian Rakyat. · The Sultans's Kitchen A Turkish Cookbook. 1999. Boston: Periplus Solomon's Charmaine.																																					
	Supporters:																																					
Supporting lecturer	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	Carry out a lecture contract. Students are able to understand the basic concepts of oriental dishes	<ul style="list-style-type: none"> Explain the description of the Oriental Food Processing course Explain the rules and assignments of the Oriental Food Processing course Explain the importance of Oriental Food Processing 	Criteria: Have a discussion to provide input to the RPS for the Oriental Food Processing Course	Presentation and discussion 3 X 50			0%
2	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	Presentations, searching for library sources and other references, discussions and reflections 3 X 50			0%
3	Students are able to master knowledge about dishes from the Southwest Asia region: Türkiye and Arab countries	a. Explain the general description of Turkey and Arab countries b. Discuss the characteristics of dishes from Turkey Arab countries c. Explaining food processing in Turkey and Arab countries d. Explaining menu patterns from Turkey to Arab countries	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	Presentations, searching for library sources and other references, giving 3 X 50 assignments			0%
4	Students are able to master skills about dishes from the Southwest Asia region: Türkiye and Arab countries	Skilled in processing food from Turkey and Arab countries by implementing POAC and paying attention to K3 (Occupational Health and Safety)	Criteria: - Question number 1 has a weight of 100 if according to the procedure	Practice 3 X 50			0%

5	Students are able to master knowledge and skills about dishes from the South West Asia region: India and Pakistan	a. Explain the general description of India and Pakistan b. Explain the characteristics of dishes from India and Pakistan c. Explain the food processing of India and Pakistan d. Explain menu patterns from India and Pakistan e. Make a practice plan	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	Presentations, searching for library sources and other references, giving 3 X 50 assignments			0%
6	Students are able to master knowledge and skills about dishes from the South West Asia region: Bangladesh and Sri Lanka	a. Explain the general description of Bangladesh and Sri Lanka b. Discuss the characteristics of dishes from Bangladesh and Sri Lanka c. Explain food processing from Bangladesh and Sri Lanka d. Explains menu patterns from Bangladesh and Sri Lanka	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	Presentations, searching for library sources and other references and giving assignments 3 X 50			0%
7	Students are able to master skills regarding dishes from the South West Asia region: 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)	Criteria: - Question number 1 has a weight of 100 if according to the procedure	Practice 3 X 50			0%
8	UTS	Material for meetings 1 to 7		3 X 50 test			0%

9	Students are able to master knowledge and skills about dishes from the East Asian region: China	a. Explain the general description of China b. Discuss the characteristics of dishes from China c. Explain food processing from China d. Explains menu patterns from China	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	Presentations, searching for library sources and other references and giving assignments 3 X 50			0%
10	Students are able to master knowledge and skills about dishes from the East Asian region: Korea and Japan	a. Explain the general description of Korea and Japan b. Discuss the characteristics of dishes from Korea and Japan c. Explain Korean and Japanese food processing d. Explains menu patterns from Korea and Japan	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	Presentations, searching for library sources and other references, giving assignments, 3 X 50			0%
11	Students are able to master skills regarding dishes from the East Asian region: 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)	Criteria: - Question number 1 has a weight of 100 if according to the procedure	Practice 3 X 50			0%

12	Students are able to master knowledge about dishes from the Southeast Asian region: Malaysia, Singapore and Brunei Darussalam,	a. Explain the general description of Malaysia, Singapore and Brunei Darussalam b. Discuss the characteristics of dishes from Malaysia, Singapore and Brunei Darussalam c. Explain the food processing of Malaysia, Singapore and Brunei Darussalam d. Explains menu patterns from Malaysia, Singapore and Brunei Darussalam	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 6 has a weight of 100 if the report, media and appearance comply with the provisions	Presentations, searching for library sources and other references, and giving 3 X 50 assignments			0%
13	Students are able to master knowledge and skills about dishes from the Southeast Asian region: the Philippines, Thailand and Vietnam	a. Explain the general description of the Philippines, Thailand and Vietnam b. Discuss the characteristics of dishes from the Philippines, Thailand and Vietnam c. Explain food processing from the Philippines, Thailand and Vietnam d. Explains menu patterns from the Philippines, Thailand and Vietnam	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 6 has a weight of 100 if the report, media and appearance comply with the provisions	Presentations, searching for library sources and other references, and giving 3 X 50 assignments			0%

14	Students are able to master knowledge about dishes from the Southeast Asian region: Cambodia, Laos, Myanmar and Timor Leste.	a. Explains a general overview of Cambodia, Laos, Myanmar and Timor Leste. b. Discuss the characteristics of dishes from Cambodia, Laos, Myanmar and Timor Leste. c. Explains food processing in Cambodia, Laos, Myanmar and Timor Leste. d. Explains menu patterns from Cambodia, Laos, Myanmar and Timor Leste	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 7 has a weight of 100 if the report, media and appearance comply with the provisions	Presentations, searching for library sources and other references, giving 3 X 50 assignments			0%
15	Students are able to master skills regarding dishes from the Southeast Asian region: Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos, Myanmar and Timor Leste.	Skilled in processing food from Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos, Myanmar and Timor Leste by implementing POAC and paying attention to K3 (Work Health and Safety)	Criteria: - Question number 1 has a weight of 100 if according to the procedure	Practice 3 X 50			0%
16	UAS	From the material from the 9th meeting to the 15th		3 X 50			0%

Evaluation Percentage Recap: Project Based Learning

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.

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.