



**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>																																
Processed Chocolate and Sugar*)	8321102040		T=2 P=0 ECTS=3.18	3	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>	<b>Project Based Learning</b>																																				
<b>Program Learning Outcomes (PLO)</b>	<b>PLO study program which is charged to the course</b>																																				
	<b>Program Objectives (PO)</b>																																				
	<b>PLO-PO Matrix</b>																																				
		P.O																																			
<b>Short Course Description</b>	The lecture material consists of concepts about processed chocolate and sugar, including: basic concepts for processed chocolate and sugar, equipment for making processed chocolate and sugar, types of chocolate, techniques for melting chocolate, types of fillings for processed chocolate products, basic concepts for processed sugar, types of processed sugar, techniques for making processed sugar, practices for making various chocolate and sugar preparations including various kinds of pralines, nougat, candy, product storage and packaging techniques																																				
	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td rowspan="2" style="width: 5%;">P.O</td> <td colspan="16" style="text-align: center;">Week</td> </tr> <tr> <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
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<b>References</b>	<b>Main :</b>																																				
	<ol style="list-style-type: none"> <li>1. Bundalnbiz. Membuat Aneka Kemasan untuk Usaha. Jakarta: PT. Gamedia Pustaka Utama.</li> <li>2. Christine France and Christine Mc.Fadden. 2012. The Chocolate Bible. Annes Publishing Ltd</li> <li>3. Greweling, Peter P. 2007. Chocolates &amp; Confections (Formula, Theory and Technique for The Artisan Confectioner). New Jersey: John Wiley and Sons.</li> <li>4. Greweling, Peter P. 2010. Chocolates &amp; Confections. New Jersey: John Wiley and Sons.</li> <li>5. Halim, Paul S. 2001. Resep Coklat. Jakarta: Tulip Chocolatier.</li> <li>6. Nina Wanat. 2011. Sweet Confections. New York: LARK.</li> <li>7. Sutarjana, Julie. 2004. Penganan Klasik dari Gula. Jakarta: PT. Gamedia Pustaka Utama.</li> <li>8. Teubner, Christian. 1997. The Chocolate Bible. New York: Penguin Studio.</li> <li>9. Wilton. 2001. Candy Making, Beginner&amp;rsquos Guide. Canada: Wilton Enterprises.</li> </ol>																																				
	<b>Supporters:</b>																																				
<b>Supporting lecturer</b>	Dr. Hj. Sri Handajani, S.Pd., M.Kes. Mauren Gita Miranti, S.Pd., M.Pd. Nurul Farikhatir Rizkiyah, M.Pd																																				
<b>Week-</b>	<b>Final abilities of each learning stage (Sub-PO)</b>	<b>Evaluation</b>		<b>Help Learning, Learning methods, Student Assignments, [ Estimated time]</b>		<b>Learning materials [ References ]</b>	<b>Assessment Weight (%)</b>																														
		<b>Indicator</b>	<b>Criteria &amp; Form</b>	<b>Offline ( offline )</b>	<b>Online ( online )</b>																																

(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
1	Able to understand the basic concepts of chocolate processing or Chocolate Confectionary	a. Explain the history of the development of chocolate b. Explain the meaning or definition of processed chocolate or chocolate confectionary c. Explain the cocoa/chocolate processing process.	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly	1. Face to face 2. Lecture 3. Question and answer 4. Reading handout: Basic concepts of processed chocolate 2 X 50			0%
2	Able to understand the basic concepts of chocolate processing or Chocolate Confectionary	a. Define types of chocolate. b. Explain the characteristics and functions/uses of various types of chocolate. c. Explain various processed chocolate products or chocolate confectionaries d. Explain the causes of damage and how to avoid/overcome chocolate damage	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly	1. Face to face 2. Lecture 3. Question and answer 4. Reading handout: Basic concepts of processed chocolate 2 X 50			0%
3	Able to understand the basic concepts of chocolate processing or Chocolate Confectionary	a. Explain the technique of melting chocolate (tempering method) b. Classify the equipment and other materials used to make chocolate confectionary c. Explains packaging & storage of chocolate confectionary	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly	1. Face to face 2. Lecture 3. Question and answer 4. Reading handout: Basic concepts of processed chocolate 2 X 50			0%
4	Able to apply the method of melting chocolate (tempering) and making chocolate candy without filling (layer marble & lollypop)	a. Selecting equipment for melting chocolate and making chocolate without filling b. Determining the ingredients for the process of melting chocolate and making chocolate without filling c. Melting chocolate (tempering method) d. Making chocolate candy without filling e. Packing & storing chocolate candy or chocolate confectionary	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly	1. Practice 2. Question and answer 3. Practice evaluation 2 X 50			0%
5	Understand the various types of fillers for chocolate products	a. Explain the types of filling materials for chocolate products b. Explain the process of making filling materials	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly	1. Face to face 2. Lecture 3. Question and answer 2 X 50			0%

6	Able to apply how to make ganache and chocolate candy with fillings (truffle nougat & praline)	a. Selecting equipment for making various ganaches for fillings and making chocolates with fillings (truffle nougat & praline) b. Determine the ingredients for making various ganache for filling and chocolate with filling c. Making ganache d. Making chocolate candy with fillings (truffle nougat & praline) e. Packing & storing chocolate candies	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly	1. Practice 2. Question and answer 3. Practice evaluation 2 X 50			0%
7	Midterm exam			2 X 50			0%
8	Understand the heating temperature of sugar for confectionary sugar	a. Explain the types of sweeteners used for confectionary sugar. b. Explain the stages of sugar heating temperature for confectionary sugar. c. Explain how to test sugar syrup	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly	1. Face to face 2. Lecture 3. Question and answer 4. Reading handout 2 X 50			0%
9	Understand the types of processed sugar or confectionary sugar.	a. Explain the types of processed sugar or confectionary sugar b. Explain the ingredients used to make confectionary sugar and their functions. c. Show the equipment needed to make confectionary sugar	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly	1. Face to face 2. Lecture 3. Question and answer 4. Reading handout 2 X 50			0%
10	Understand the techniques for making confectionary sugar.	a. Explain the process of making confectionary sugar b. Explain the factors that need to be considered in making confectionary sugar c. Explain some of the damage that may occur in sugar confectionary.	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly	1. Face to face 2. Lecture 3. Question and answer 4. Reading handout 2 X 50			0%
11	Able to apply to make various processed sugars (soft candy)	a. Selecting equipment for making soft candy b. Determine the ingredients for making soft candy c. Making soft candy d. Making soft candy e. Packing & storing sweets	<b>Criteria:</b> Full marks are obtained if you carry out all activities according to the criteria.	1. Practice 2. Question and answer 3. Practice evaluation 2 X 50			0%

12	Able to apply to make various processed sugars (jelly candy).	a. Selecting equipment for making jelly candy b. Determine the ingredients for making jelly candy c. Making jelly candy d. Making jelly candy e. Packing & storing sweets	<b>Criteria:</b> Full marks are obtained if you carry out all activities according to the criteria.	1. Practice 2. Question and answer 3. Practice evaluation 2 X 50		0%
13	Able to apply to make various processed sugars (hard candy).	a. Selecting equipment for making hard candy. b. Determine the ingredients for making hard candy. c. Make hard candy (hard candy). d. Make hard candy (hard candy). e. Packing & storing sweets	<b>Criteria:</b> Full marks are obtained if you carry out all activities according to the criteria.	1. Practice 2. Question and answer 3. Practice evaluation 2 X 50		0%
14	Able to apply making various processed sugar (traditional candy)	a. Choose equipment for making traditional sweets. b. Determine the ingredients for making traditional sweets. c. Making traditional sweets. d. Making traditional sweets. e. Packing & storing sweets	<b>Criteria:</b> Full marks are obtained if you carry out all activities according to the criteria.	1. Practice 2. Question and answer 3. Practice evaluation 2 X 50		0%
15	Able to apply making chocolate and sugar candy creations	a. Choose equipment for making chocolate and sugar candy creations. b. Determine the ingredients for making chocolate and sugar candy creations. c. Make chocolate and sugar candy creations. d. Make chocolate and sugar candy creations. e. Packing & storing sweets	<b>Criteria:</b> Full marks are obtained if you carry out all activities according to the criteria.	1. Practice 2. Question and answer 3. Practice evaluation 2 X 50		0%
16	Final exams			2 X 50		0%

**Evaluation Percentage Recap: Project Based Learning**

No	Evaluation	Percentage
		0%

**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** abilities in the process and student learning outcomes are specific and measurable statements that identify the abilities 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.