									Document Code
	Universitas Negeri Surabaya **Faculty of Sports and Health Sciences,** **Undergraduate Nutrition Study Program**								

SEMESTER LEARNING PLAN

Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date
Advanced Food Service Management	1321103042	Food Service System Management	T=0	P=0	ECTS=0	5	July 17, 2024

AUTHORIZATION	SP Developer	Course Cluster Coordinator	Study Program Coordinator
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Learning model	Case Studies

Program Learning Outcomes (PLO)	**PLO study program that is charged to the course**
	Program Objectives (PO)
	PO - 1: Students have knowledge of advanced concepts of management in food administration 2. Students master knowledge of advanced concepts in food administration management, financial management in food administration systems, human resource management, control and supervision of food administration, evaluation of food administration, marketing management, and administration food when you hate it 3. Students have the ability to analyze advanced management concepts in food management honestly and responsibly 4. Students are able to apply advanced management concepts in food management honestly and responsibly
	PLO-PO Matrix

P.O
PO-1

PO Matrix at the end of each learning stage (Sub-PO)

P.O	Week															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
PO-1																

Short Course Description	Understanding of advanced concepts in food service management, related to the food service system, including financial management in the food service system, human resource management, control and supervision of food service, evaluation of food service, marketing management, and food management during disasters.

References	**Main :**

1. Bakrie Bachyar., Any Intiati., Widartika. 2018. Sistem Penyelenggaraan Makanan Institusi. Pusat Pendidikan Sumberdaya Manusia Kesehatan. Badan Pengembangan dan Pemberdayaan Sumberdya Manusia Kesehatan. Kementrian Kesehatan RI.
2. Dittmer PR, III JDK. 2008. Principles of Food, Beverage, and Labor Cost Controls, 9th edition. Hoboken.
3. Kementrian Kesehatan RI. 2013. Pedoman Pelayanan Gizi Rumah Sakit (PGRS). Kementrian Kesehatan RI.
4. Kementerian Kesehatan RI. 2012. Pedoman kegiatan gizi dalam penanggulangan bencana. Jenderal Bina Gizi dan Kesehatan Ibu dan Anak. Kementerian Kesehatan RI
5. Payne-Palacio, June, and Theis, Monica. 2012. Foodservice Management Principles and Practicess 12th Edition. Willey
6. Wani, Yudi Arimba., Laksmi Karunia Tanuwijaya., Eva Putri Arfiani. 2019. Manajemen Operasional Penyelenggaraan Makanan Massal edisi Revisi. Malang. UB Press
7. WHO. 2000. The Management of Nutrition in Major Emergencies. World Health Organization

Supporters:

Supporting lecturer	Dra. Veni Indrawati, M.Kes. Amalia Ruhana, S.P., M.P.H.

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 know study topics in Advanced Food Service Management, Lecture Contracts	Explains study topics in Advanced Food Service Management	**Criteria:** Students will get maximum marks if they can answer the questions correctly	Learning Method: PBL 3 X 50 method			0%
2	1.explains the coordination of all functions in food production 2.explain HR management in food service 3.Develop HR development plans	1.Coordinator of all functions in food production 2.Managing human resources in food management 3.Develop HR development plans	**Criteria:** Students will get maximum marks if they can answer the questions correctly **Form of Assessment** : Participatory Activities	Learning Method: PBL 3 X 50 method		**Material:** Payne-Palacio, June, and Theis, Monica. 2012. Foodservice Management Principles and Practices 12th Edition. Willey **Reader:** **Material:** Payne-Palacio, June, and Theis, Monica. 2012. Foodservice Management Principles and Practices 12th Edition. Willey **Library:** *Bakrie Bachyar., Any Intiati., Widartika. 2018. Institutional Food Delivery System. Health Human Resources Education Center. Health Human Resources Development and Empowerment Agency. Indonesian Ministry of Health.*	0%
3	1.understand HR Productivity 2.explains the method for calculating personnel needs (Ratio, Bed Passion, ISN, WISN)	1. 2.HR productivity 3.method for calculating personnel requirements (Ratio, Bed Passion, ISN, WISN)	**Criteria:** Students will get maximum marks if they can answer the questions correctly **Form of Assessment** : Participatory Activities	Learning Method: PBL 3 X 50		**Material:** Payne-Palacio, June, and Theis, Monica. 2012. Foodservice Management Principles and Practices 12th Edition. Willey **Reader:** *Dittmer PR, III JDK. 2008. Principles of Food, Beverage, and Labor Cost Controls, 9th edition. Hoboken.*	0%

4	Students understand Financial Management in Food Service Management	1. Types of Clients and client purchasing power 2. Financial regulations related to Food Provision 3. Planning food budget needs: 1. Collecting data on the type and number of clients 2. Determining the type and number of clients 3. Collecting food prices 4. Making guidelines for the net weight of foodstuffs converted into gross weight 5. Calculating the food price index	**Criteria:** Students will get maximum marks if they can answer the questions correctly **Form of Assessment** : Participatory Activities	Learning Method: PBL 3 X 50		**Material:** Payne-Palacio, June, and Theis, Monica. 2012. Foodservice Management Principles and Practices 12th Edition. Willey **Library:** *Bakrie Bachyar., Any Intiati., Widartika. 2018. Institutional Food Delivery System. Health Human Resources Education Center. Health Human Resources Development and Empowerment Agency. Indonesian Ministry of Health.*	0%
5	Students understand Financial Management in Food Service	Types of Clients and Client Purchasing Power Financial regulations related to Food Provision Planning budget needs for grocery shopping: 1. Collecting data on the type and number of clients 2. Determining the type and number of clients 3. Collecting food prices 4. Making guidelines for the net weight of converted foodstuffs into gross weight 5. Calculate the food price index	**Criteria:** Students will get maximum marks if they can answer the questions correctly	Learning Method: PBL 3 X 50			0%
6	Students understand Financial Management in Food Service	Explains: Calculation of food costs (Food Cost) Calculation of labor costs Calculation of overhead costs Determination of food prices (food selling prices) based on the proportion of food costs, labor, overhead and profit that is determined Calculation of Margin / Profit (based on menu, price of ingredients food, overhead costs) Preparation of budgets according to the specified period	**Criteria:** Students will get maximum marks if they can answer the questions correctly	Learning Method: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%

7	Students understand Financial Management in Food Service	Explains: Supervision and control of the use of costs for food ingredients Evaluation of food costs Supervision/control of the use of costs for labor Supervision/control of the use of costs for overhead Evaluation of overhead costs Proposed budget requirements Monitoring the use of the budget Evaluation of the budget Recording budget realization Preparing reports on budget use/realization Financial Calculation Practice	**Criteria:** Students will get maximum marks if they can answer the questions correctly	Learning Method: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
8	MIDTERM EXAM			3 X 50			0%
9	Students understand Emergency Feeding (Food Planning in Disaster Emergency Conditions)	Explaining Emergency Feeding	**Criteria:** Students will get maximum marks if they can answer the questions correctly	Learning Method: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
10	Students understand Foodservice Marketing	Explains: Identification of types of products to be sold Identification of product sales places Identification of product marketing targets Identification of reasonable product prices Preparation of marketing strategies Marketing implementation Development of marketing tools Evaluation of marketing results	**Criteria:** Students will get maximum marks if they can answer the questions correctly	Learning Method: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
11	Students understand about Food Delivery Evaluation	Explains: Evaluation of Food Service Preparation of indicators of success of food service Analysis of food service Creation of questionnaires regarding satisfaction with food served Analysis of data on client satisfaction Documentation of food service Report on achievement of success of food service	**Criteria:** Students will get maximum marks if they can answer the questions correctly	Learning Method: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%

12	Students can compile indicators and create client satisfaction questionnaires	compiling indicators and creating client satisfaction questionnaires	**Criteria:** Students will get maximum marks if they can answer the questions correctly	Learning Method: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
13	Students understand Menu Engineering	Understanding Menu Engineering	**Criteria:** Students will get maximum marks if they can answer the questions correctly	Learning Method: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
14	Students understand Menu Engineering	Engineering Menu	**Criteria:** Students will get maximum marks if they can answer the questions correctly	Learning Method: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
15	Students understand Menu Engineering	Explaining the Engineering Menu	**Criteria:** Students will get maximum marks if they can answer the questions correctly	Learning Method: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
16							0%

Evaluation Percentage Recap: Case Study

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.