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

SEMESTER LEARNING PLAN

Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date
Basic Food Service Management	1321103036	Compulsory Study Program Subjects	T=0	P=0	ECTS=0	4	July 17, 2024

AUTHORIZATION	SP Developer	Course Cluster Coordinator	Study Program Coordinator
	Amalia Ruhana, S.P., M.PH	Amalia Ruhana, S.P., M.PH	Amalia Ruhana, S.P., M.P.H.

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

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

Short Course Description	Discussion and application of basic management concepts in food management including aspects of food safety and the environment.
References	**Main :**

1. Birchfield, JC. 2008. Design and Layout of Foodservice Facilities 3rd Ed. New Jersey. John Wiley & Sons, Inc.
2. Katsigris, C., Thomas C. 2009. Design and Equipment for Restaurants and Foodservice, a management review 3rd Ed. New Jersey. John Wiley & Sons, Inc.
3. Palacio, JP.,Theis, M. 2011. Introduction to Foodservice, 11th Ed. New Jersey. Pearson Education, Inc.
4. Payne-Palacio, June, and Theis, Monica. 2012. Foodservice Management Principles and Practicess 12th Edition. New Jersey. Pearson Education, Inc
5. Puckett, Ruby P..2004. Food Service Manual for Helath Care Institutions Third Edition. San Francisco. Jossey-Bass
6. Kemenkes. 2013. Pedoman Pelayanan Gizi Rumah Sakit. Kemenkes RI. Jakarta
7. Jack E Miller, Lea R Dopson, David K Hayes. 2005. Food and Beverage Cost Control 3rd edition. New Jersey. John Wiley & Sons, Inc.
8. Andrew Hale Feinstein, John M. Stefanelli. 2008. Purchasing Selection And Procurement For The Hospitality Industry 7th Ed. New Jersey. John Wiley & Sons, /Inc

	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	Introduction to Food Service Management	Explain the scope of food service management	**Criteria:** Essay Questions: Students get maximum marks if the answer is correct Short Answer Questions: Students get 1 mark if the answer is correct, and zero marks if the answer is wrong	Learning Method: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
2	Food Delivery Operational System	Explain the Food Delivery Operational System	**Criteria:** Essay Questions: Students get maximum marks if the answer is correct. Short Answer Questions/multiple choice: Students get 1 mark if the answer is correct, and zero marks if the answer is wrong	Learning Method: Problem Based Learning 3 X 50			0%
3	Menu	Establishing nutritional standards/nutritional adequacy Establishing food supply standards Use of food standards Determining frequency of use of food ingredients Preparing menu designs Preparing master menus Preparing menu guidelines	**Criteria:** Essay Questions: Students get maximum marks if the answer is correct. Short Answer Questions/multiple choice: Students get 1 mark if the answer is correct, and zero marks if the answer is wrong	Learning Method: problem based learning 3 X 50			0%
4	menu	1. Establishing Nutrition Standards/Nutrition Adequacy 2. Establishing Feeding Standards 3. Use of food standards 4. Determining the frequency of use of food ingredients 5. Preparation of menu design 6. Master menu preparation 7. Preparation of menu guidelines	**Criteria:** Essay questions: Students get maximum marks if the answer is correct. Short answer/multiple choice questions: Students get 1 mark if the answer is correct, and zero marks if the answer is wrong	Learning Method: Problem Based Learning 3 X 50			0%
5	menu	Establishing nutritional standards/nutritional adequacy Establishing food supply standards Use of food standards Determining frequency of use of food ingredients Preparing menu designs Preparing master menus Preparing menu guidelines	**Criteria:** Essay questions: Students get maximum marks if the answer is correct. Short answer/multiple choice questions: Students get 1 mark if the answer is correct, and zero marks if the answer is wrong	Learning Method: problem based learning 3 X 50			0%
6	Material Requirements Planning	Arranging types of food ingredients Identification of types and number of consumers to be served Identification of periods of need for food ingredients Calculation of Food Needs (periodic/daily) Checking the availability of food ingredients according to the menu and number of consumers	**Criteria:** 1. Essay Questions: Students get maximum marks if the answer is correct 2. Short Answer/Multiple Choice Questions: Students get a score of 1 if the answer is correct, and a score of zero if the answer is wrong	Learning Method: problem based learning 3 X 50			0%

7	Purchasing in Foodservice Systems	Preparation of specifications for food ingredients Survey of market prices for foodstuffs Preparation of orders for foodstuffs (periodic/daily) Ordering foodstuffs	**Criteria:** 1. Essay Questions: Students get maximum marks if the answer is correct 2. Short Answer/Multiple Choice Questions: Students get a score of 1 if the answer is correct, and a score of zero if the answer is wrong	Learning Method: problem based learning 3 X 50			0%
8	MIDTERM EXAM			3 X 50			0%
9	Receiving	Reception Monitoring the receipt of food ingredients Preparing the reception area according to standards (calibrated scales, easy to reach location, loading dock area, available sinks for washing, knives and cutting boards according to the type of food ingredients) Identification of types, quantities and specifications of food ingredients received Monitoring conformity of types , quantity and specifications of food ingredients Carry out quality tests of food ingredients received (temperature, biochemical tests, organoleptic tests) Evaluation of vendor/partner transportation vehicles Evaluation of vendor/partner performance Ensure the quality of food ingredients received is in accordance with standards	**Criteria:** 1. Essay Questions: Students get maximum marks if the answer is correct 2. Short Answer / multiple choice questions: Students get 1 point if the answer is correct, and zero value if the answer is wrong	Learning Method: problem based learning 3 X 50			0%
10	Storage and Inventory Control in Foodservice Systems	Implement storage space standards for wet foodstuffs and dry foodstuffs Carry out storage using the FIFO and FEFO systems Carry out storage according to the type of food items and standard storage conditions Monitor the quality of storage rooms for wet foodstuffs and dry foodstuffs (temperature, humidity, floor, wall) Recording and reporting on food storage (dry/wet)	**Criteria:** 1. Essay Questions: Students get maximum marks if the answer is correct 2. Short Answer / multiple choice questions: Students get 1 point if the answer is correct, and zero value if the answer is wrong	Learning Method: problem based learning 3 X 50			0%
11	Food Production (Food Ingredient Preparation)	Develop food ingredient preparation standards in accordance with food safety requirements (to prevent cross-contamination between food ingredients/allergens by using differentiated preparation equipment) Monitor washing of food ingredients (vegetables and fruit) in accordance with food safety standards Monitor preparation (cutting) of food ingredients according to standards Monitor compliance with portion standards and seasoning standards	**Criteria:** 1. Essay Questions: Students get maximum marks if the answer is correct 2. Short Answer / multiple choice questions: Students get 1 point if the answer is correct, and zero value if the answer is wrong	Learning Method: problem based learning 3 X 50			0%

12	Food Production	Monitoring the type and number of consumers who will be served food Monitoring the implementation of the menu that will be cooked Monitoring the availability and condition of the equipment that will be used Monitoring the amount of food that will be processed Supervising the use of food ingredients Supervising standards (portions, seasonings, recipes) Supervising food production/processing according to menu Monitoring the suitability of the use of cooking utensils and cooking methods Supervising the processing methods/methods used Monitoring the use of time in processing Food quality/organoleptic assessment (taste test, cooking temperature, level of doneness, and serving standards) Recording and reporting food production Monitoring the variety and the amount of food according to the menu and with the client	**Criteria:** 1. Essay Questions: Students get maximum marks if the answer is correct 2. Short Answer / multiple choice questions: Students get 1 point if the answer is correct, and zero value if the answer is wrong	Learning Method: problem based learning 3 X 50			0%
13	Distribution & Service in Foodservice Systems	Supervising the implementation of portion standards Monitoring the type, quantity and condition of equipment to be used Determining the food distribution system Supervising the suitability of food to demand Supervising food temperature, and the temperature of heated food trolleys Supervising the time of distribution and serving of food Supervising food presentation in accordance with food sanitation standards Assessment of food waste Recording and reporting on food distribution, transportation and serving	**Criteria:** 1. Essay Questions: Students get maximum marks if the answer is correct 2. Short Answer/Multiple Choice Questions: Students get a score of 1 if the answer is correct, and a score of zero if the answer is wrong	Learning Method: problem based learning 3 X 50			0%
14	Physical Facilities/Equipment	Identifying data for making the design/layout of the food service space. Determining the form of the food service. Designing the design/layout according to institutional capacity and food safety requirements. Supervising the implementation of the construction of the food service space and occupational safety and health aspects. Identification of the type, number and type of kitchen equipment. Designing the layout of the kitchen equipment. Identify the type, quantity and type of cooking equipment. Plan the type, quantity and type of kitchen equipment and household items (tissue, wrapping, etc.)	**Criteria:** Essay questions: Students get maximum marks if the answer is correct Short answer questions / multiple choice: Students get 1 mark if the answer is correct, and zero marks if the answer is wrong	Learning Method: problem based learning 3 X 50			0%

15	Physical Facilities/Equipment	Identifying data for making the design/layout of the food service space. Determining the form of the food service. Designing the design/layout according to institutional capacity and food safety requirements. Supervising the implementation of the construction of the food service space and occupational safety and health aspects. Identification of the type, number and type of kitchen equipment. Designing the layout of the kitchen equipment. Identify the type, quantity and type of cooking equipment. Plan the type, quantity and type of kitchen equipment and household items (tissue, wrapping, etc.)	**Criteria:** Students will get maximum marks if they can answer the questions correctly	Learning Method: problem based learning, discussion, and question and answer 3 X 50			0%
16	final exams			3 X 50			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** 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.