SEMESTER LEARNING PLAN

Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date
Basic Culinary	1321102017		**T=1**	**P=0**	**ECTS=1.59**	2	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)
	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	Understanding the basic concepts of culinary nutrition 1 which includes: understanding and objectives of culinary nutrition 1, place of implementation, equipment for implementation, procurement and preparation of food ingredients, processing of food ingredients, food presentation, garnishes, processing of Indonesian, Asian and European food ingredients starting from the process of selecting ingredients food, storage and preparation before processing, and processed staple foods. Learning is carried out by applying a constructivist approach. The learning activity ends with practice answering questions by each student in group discussion and reflection activities.

References	**Main :**

1. Siregar Rohanta. 2014. Gizi Kulinari. Jakarta: Buku Kedokteran(EGC).
2. Siregar Rohanta, dkk. 2014. Gizi Kulinari Dasar. Jakarta: Buku Kedokteran(EGC).
3. Tarwotjo Soejieti. 1998. Dasar-dasar Gizi Kulinari. Jakarta: Grasindo
4. Silalahi Richard. Food Product. Surabaya: SIC
5. Munifa, dkk. 2015. Gizi Kulinar Dasar. Yogyakarta: Graha Ilmu

	Supporters:

Supporting lecturer	Dra. Veni Indrawati, M.Kes. Dra. Rahayu Dewi Soeyono, M.Si. Prof. Dr. Rita Ismawati, S.Pd., M.Kes. Choirul Anna Nur Afifah, S.Pd., M.Si.

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	Able to understand culinary concepts	1. Explain the concept of culinary 2. Explain the purpose of culinary	**Criteria:** 1.1. Question number 1 has a weight of 50 if answered correctly 2.2. Question number 2 has a weight of 50 if answered correctly	Lecture, question and answer, 2 X 50			0%
2	Able to identify Indonesian ingredients, spices, processing tools and processing techniques	1. Explain Indonesian food ingredients 2. Explain Indonesian spices 3. Identify Indonesian processing tools 4. Explain Indonesian processing techniques	**Criteria:** 1.1. Question number 1 has a weight of 25 if answered correctly 2.2. Question number 2 has a weight of 25 if answered correctly 3.3. Question number 3 has a weight of 20 if answered correctly 4.4. Question number 4 has a weight of 30 if answered correctly	Lectures, discussions, questions and answers 2 X 50			0%
3	Able to understand menu concepts	1. Explaining recipes and menus 2. Classification of Indonesian cuisine menus 3. Basics of menu preparation 4. Factors that influence menu preparation	**Criteria:** 1.1. Question number 1 has a weight of 30 if answered correctly 2.2. Question number 2 has a weight of 20 if answered correctly 3.3. Question number 3 has a weight of 20 if answered correctly 4.4. Question number 4 has a weight of 30 if answered correctly	Lectures, group discussions, questions and answers and reflections 2 X 50			0%
4	Able to understand food patterns from various regions in Indonesia	1. Describe dish patterns 2. Inventory and classify based on the origin of ingredients and cooking techniques various dishes from various regions in Indonesia	**Criteria:** 1.1. Question number 1 has a weight of 25 if answered correctly 2.2. Question number 2 has a weight of 50 if answered correctly 3.3. Question number 3 has a weight of 25 if answered correctly	Lectures, group discussions, and questions and answers 2 X 50			0%

5	Able to understand food patterns from various regions in Indonesia	1. Describe dish patterns 2. Inventory and classify based on the origin of ingredients and cooking techniques various dishes from various regions in Indonesia	**Criteria:** 1.1. Question number 1 has a weight of 25 if answered correctly 2.2. Question number 2 has a weight of 50 if answered correctly 3.3. Question number 3 has a weight of 25 if answered correctly	Lectures, group discussions, and questions and answers 2 X 50			0%
6	Able to understand garnishes and food presentation	1. Explaining garnishes. 2. Understanding food serving. 3. Purpose of serving food. 4. Explaining the requirements for serving food.	**Criteria:** 1.1. Question number 1 has a weight of 10 if answered correctly 2.2. Question number 2 has a weight of 10 if answered correctly 3.3. Question number 3 has a weight of 10 if answered correctly 4.4. Question number 4 has a weight of 20 if answered correctly 5.5. Question number 4 has a weight of 50 if answered correctly	Lectures and questions and answers 2 X 50			0%

| 7 | Skilled in preparing staple foods, side dishes, vegetables, snacks and drinks | 1. Explain the procedures for making staple foods
2. Explain the procedure for making side dishes
3. Explains the procedure for making vegetables, greens
4. Explain the procedure for making snacks
5. Explain the procedure for making drinks
6. Skilled at making staple foods
7. Skilled at making side dishes
8. Skilled in making vegetables, greens
9. Skilled at making snacks
10. Skilled at making drinks
11. Presenting staple food dishes
12. Presenting side dishes
13. Presenting vegetable dishes, vegetables
14. Presenting side dishes
15. Presenting drinks | **Criteria:**
1.1. Making a written work plan correctly has a weight of 10
2.2. Planning and preparing materials and tools correctly has a weight of 10
3.3. Making a dish with the correct procedure has a weight of 50
4.4. Presenting results with good quality has a weight of 30 | Hands-on learning and demonstration of 2 X 50 | | | 0% |

| 8 | Skilled in preparing staple foods, side dishes, vegetables, snacks and drinks | 1. Explain the procedures for making staple foods
2. Explain the procedure for making side dishes
3. Explains the procedure for making vegetables, greens
4. Explain the procedure for making snacks
5. Explain the procedure for making drinks
6. Skilled at making staple foods
7. Skilled at making side dishes
8. Skilled in making vegetables, greens
9. Skilled at making snacks
10. Skilled at making drinks
11. Presenting staple food dishes
12. Presenting side dishes
13. Presenting vegetable dishes, vegetables
14. Presenting side dishes
15. Presenting drinks | **Criteria:**
1.1. Making a written work plan correctly has a weight of 10
2.2. Planning and preparing materials and tools correctly has a weight of 10
3.3. Making a dish with the correct procedure has a weight of 50
4.4. Presenting results with good quality has a weight of 30 | Hands-on learning and demonstration of 2 X 50 | | | 0% |
| 9 | Midterm exam | | | 2 X 50 | | | 0% |

10	Able to understand dishes from Asian countries (oriental)	1. Explain the meaning of Asian/Oriental dishes 2. Group countries based on regions in Asia/oriental 3. Explain the characteristics of oriental/Asian dishes 4. Identify factors that influence oriental/Asian dishes 5. Explain menu patterns for oriental/Asian dishes	**Criteria:** 1.1. Question number 1 has a weight of 10 if answered correctly 2.2. Question number 2 has a weight of 15 if answered correctly 3.3. Question number 3 has a weight of 25 if answered correctly 4.4. Question number 4 has a weight of 25 if answered correctly 5.5. Question number 4 has a weight of 25 if answered correctly	Lectures, discussions, questions and answers 2 X 50			0%
11	Students are able to master knowledge about dishes from Southwest Asia (Arab & Turkey) and South Asia (India & Pakistan)	1.. Explain the general description of the southwest Asia and south Asia region 2. .Discuss the characteristics of dishes from the southwest Asia and south Asia region 3. .Explain food processing from the southwest Asia and south Asia region 4. Explain the menu patterns of the region Southwest Asia and South Asia	**Criteria:** 1.1. Question number 1 has a weight of 20 if answered correctly 2.2. Question number 2 has a weight of 30 if answered correctly 3.3. Question number 3 has a weight of 20 if answered correctly 4.4. Question number 3 has a weight of 30 if answered correctly	Lectures, discussions and questions and answers 2 X 50			0%

| 12 | Skilled in preparing South West Asian and South Asian dishes | 1.Explains procedures for making southwest Asian and south Asian dishes including staple foods, side dishes, vegetables, snacks and drinks. 2.Skilled in preparing South West Asian and South Asian dishes which include staple foods, side dishes, vegetables, snacks and drinks 3.Presenting southwest and south asian dishes including staple foods, side dishes, vegetables, snacks and drinks | **Criteria:** 1.1. Making a written work plan correctly has a weight of 10 2.2. Planning and preparing materials and tools correctly has a weight of 10 3.3. Making a dish with the correct procedure has a weight of 50 4.4. Presenting results with good quality has a weight of 30 | Hands-on learning and demonstration of 2 X 50 | | | 0% |
| 13 | Students are able to master knowledge about dishes from East Asia (China & Japan) and Southeast Asia (Thailand, Malaysia, Philippines) | 1. .Explain the general description of the East Asia and Southeast Asia region 2. . Discuss the characteristics of dishes from East Asia and Southeast Asia 3. . Explain food processing from East Asia and Southeast Asia 4. Explain menu patterns from East Asia and Southeast Asia | **Criteria:** 1.1. Question number 1 has a weight of 20 if answered correctly 2.2. Question number 2 has a weight of 30 if answered correctly 3.3 Question number 3 has a weight of 20 if answered correctly 4.4. Question number 3 has a weight of 30 if answered correctly | Lectures, discussions and questions and answers 2 X 50 | | | 0% |

No							
14	Students are able to master knowledge about dishes from East Asia and Southeast Asia	1. .Explain the general description of the East Asia and Southeast Asia region 2. . Discuss the characteristics of dishes from East Asia and Southeast Asia 3. . Explain food processing from East Asia and Southeast Asia 4. Explain menu patterns from East Asia and Southeast Asia	**Criteria:** 1.1. Question number 1 has a weight of 20 if answered correctly 2.2. Question number 2 has a weight of 30 if answered correctly 3.3 Question number 3 has a weight of 20 if answered correctly 4.4. Question number 3 has a weight of 30 if answered correctly	Lectures, discussions and questions and answers 2 X 50			0%
15	Skilled in preparing East Asian and Southeast Asian dishes	1. Explains procedures for making East Asian and Southeast Asian dishes including staple foods, side dishes, vegetables, snacks and drinks. 2. Skilled in preparing East Asian and Southeast Asian dishes which include staple foods, side dishes, vegetables, snacks and drinks 3. Presenting East Asian and Southeast Asian dishes which include staple foods, side dishes, vegetables, snacks and drinks	**Criteria:** 1.1. Making a written work plan correctly has a weight of 10 2.2. Planning and preparing materials and tools correctly has a weight of 10 3.3. Making a dish with the correct procedure has a weight of 50 4.4. Presenting results with good quality has a weight of 30	Hands-on learning and demonstration of 2 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** 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.