



| <b>Short Course Description</b> | 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 food ingredients starting from the process of selecting food ingredients, storage and preparation before processing, and processed staple foods. This course also covers basic Oriental and Western culinary delights. The learning activity ends with practice answering questions by each student in group discussion and reflection activities. |   |   |   |                   |                                   |                       |
|---------------------------------|--|---|---|---|-------------------|-----------------------------------|-----------------------|
| <b>References</b>               | <b>Main :</b>  |   |   |   |                   |                                   |                       |
|                                 |  | <ol style="list-style-type: none"> <li>1. 1. Siregar Rohanta. 2014. Gizi Kulineri. Jakarta: Buku Kedokteran(EGC)</li> <li>2. 2. Siregar Rohanta, dkk. 2014. Gizi Kulineri Dasar. Jakarta: Buku Kedokteran(EGC)</li> <li>3. 3. Tarwojto Soejeti. 1998. Dasar-dasar Gizi Kulineri. Jakarta: Grasindo</li> <li>4. 4. Silalahi Richard. Food Product. Surabaya: SIC</li> <li>5. 5. Munifa, dkk. 2015. Gizi Kuliner Dasar. Yogyakarta: Graha Ilmu</li> </ol> |   |   |                   |                                   |                       |
|                                 | <b>Supporters:</b>   |   |   |   |                   |                                   |                       |
| <b>Supporting lecturer</b>      | Dra. Veni Indrawati, M.Kes.<br>Prof. Dr. Rita Ismawati, S.Pd., M.Kes.<br>Aulia Putri Srie Wardani, S.Gz., M.Sc.  |   |   |   |                   |                                   |                       |
| 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                               | <ol style="list-style-type: none"> <li>1.Able to explain culinary concepts</li> <li>2.Able to explain culinary objectives</li> </ol>   | Can state the meaning and purpose of culinary arts  | <b>Criteria:</b><br>Students get a score of 2 if they answer 1 question correctly, and get 0 if they answer 1 question wrong on the UTS<br><br><b>Form of Assessment :</b><br>Test  | Lectures, discussions, questions and answers<br>100 minutes             |                   |                                   | 5%                    |
| 2                               | <ol style="list-style-type: none"> <li>1.Able to explain Indonesian food ingredients</li> <li>2.Able to explain the spices of Indonesian dishes</li> <li>3.Able to explain Indonesian dish processing tools</li> </ol>   | <ol style="list-style-type: none"> <li>1.1. Explain Indonesian food ingredients</li> <li>2.2. Explain Indonesian spices</li> <li>3.3. Identify Indonesian processing equipment</li> </ol>   | <b>Criteria:</b><br>Students get a score of 2 if they answer 1 question correctly, and get 0 if they answer 1 question wrong on the UTS<br><br><b>Form of Assessment :</b><br>Test  | Lectures, discussions, questions and answers<br>100 minutes             |                   |                                   | 5%                    |
| 3                               | <ol style="list-style-type: none"> <li>1.Students are able to understand the meaning of recipes and menus</li> <li>2.Students are able to classify Indonesian food menus</li> <li>3.Students are able to understand the basics of menu preparation</li> </ol>  | <ol style="list-style-type: none"> <li>1.1. Explain recipes and menus</li> <li>2.2. Classification of Indonesian cuisine menus</li> <li>3.3. Basic menu preparation</li> <li>4.4. Factors that influence menu preparation</li> <li>5.5. Students are able to compile recipes and create Indonesian food menus</li> </ol>  | <b>Criteria:</b><br><ol style="list-style-type: none"> <li>1. Students get a score of 2 if they answer 1 question correctly, and get 0 if they answer 1 question wrong on the UTS</li> <li>2. Students create menus by paying attention to the values in menu preparation and aesthetic values (0-100)</li> </ol> <b>Form of Assessment :</b><br>Practice/Performance, Test | Lectures, discussions, questions and answers                            |                   |                                   | 5%                    |
| 4                               | Students are able to understand the pattern of Indonesian food dishes  | <ol style="list-style-type: none"> <li>1.1. Describe the pattern of Indonesian dishes</li> <li>2.2. Inventory and classify based on the origin of the ingredients and cooking techniques of various dishes from various regions in Indonesia</li> </ol>   | <b>Criteria:</b><br><ol style="list-style-type: none"> <li>1. Students get a score of 2 if they answer 1 question correctly, and get 0 if they answer 1 question wrong on the UTS</li> <li>2. Students are able to process Indonesian food ingredients into dishes with appropriate recipes</li> </ol> <b>Form of Assessment :</b><br>Practice/Performance, Test            | Lectures, discussions, questions and answers                            |                   |                                   | 10%                   |

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| 5 | Students are able to understand the garnishes and presentation of Indonesian culinary delights  | <p>1.1. Explain about garnishes</p> <p>2.2. Understanding food serving</p> <p>3.3. Purpose of serving food</p> <p>4.4. Explain the conditions for serving food</p>   | <p><b>Criteria:</b></p> <p>1. Students get a score of 2 if they answer 1 question correctly, and get 0 if they answer 1 question wrong on the UTS</p> <p>2. Students are able to make garnishes and serve food appropriately (0-100)</p> <p><b>Form of Assessment :</b><br/>Practice/Performance, Test</p>                      | Lecture, question and answer, discussion<br>100 minutes      |  |  | 10% |
| 6 | Students are able to understand the procedures for making and serving Indonesian staple foods, side dishes, vegetables, snacks and drinks | <p>1.1. Describe the pattern of Indonesian dishes</p> <p>2.2. Inventory and classify based on the origin of the ingredients and cooking techniques of various dishes from various regions in Indonesia</p>   | <p><b>Criteria:</b></p> <p>1. Students get a score of 2 if they answer 1 question correctly, and get 0 if they answer 1 question wrong on the UTS</p> <p>2. Students are able to process Indonesian food ingredients into dishes with appropriate recipes</p> <p><b>Form of Assessment :</b><br/>Practice/Performance, Test</p> | Demonstration, 100 minute practical                          |  |  | 10% |
| 7 | Students are able to understand the basic concepts of oriental/Asian culinary delights  | <p>1. Students are able to explain the basic concepts of oriental/Asian dishes</p> <p>2. Students are able to describe the characteristics of oriental/Asian dishes</p> <p>3. Students are able to describe the factors that influence oriental/Asian dishes</p> | <p><b>Criteria:</b></p> <p>Students get a score of 2 if they answer 1 question correctly, and get 0 if they answer 1 question wrong on the UTS</p> <p><b>Form of Assessment :</b><br/>Test</p>  | Lectures, discussions, questions and answers                 |  |  | 5%  |
| 8 | Midterm exam  |  |   |  |  |  | 0%  |
| 9 | Students are able to understand dishes in Southwest Asia (Arab and Turkey) and South Asia (India and Pakistan)                            | <p>1. Students are able to understand the basic concepts of dishes in the Southwest Asian region (Arab and Turkish)</p> <p>2. Students are able to understand the basic concepts of dishes in the South Asian region (India and Pakistan)</p>                    | <p><b>Criteria:</b></p> <p>1. Students get a score of 2 if they answer 1 question correctly, and get 0 if they answer 1 question wrong on the UTS</p> <p>2. Students are able to prepare Southwest Asian and South Asian dishes</p> <p><b>Form of Assessment :</b><br/>Practice/Performance, Test</p>                           | Presentation, Lecture, Question and Answer, Post test<br>100 |  |  | 10% |

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| 10 | Students are able to understand the basic concepts of dishes in East Asia (Japan and China) and Southeast Asia (Thailand, Malaysia and the Philippines)) | <ol style="list-style-type: none"> <li>1. Students are able to understand the basic concepts of dishes in the East Asian region (China, Japan and South Korea)</li> <li>2. Students are able to understand the basic concepts of dishes in the Southeast Asian region (Thailand, Malaysia and the Philippines)</li> </ol>   | <p><b>Criteria:</b></p> <ol style="list-style-type: none"> <li>1. Students get a score of 2 if they answer 1 question correctly, and get 0 if they answer 1 question wrong on the UTS</li> <li>2. Students are able to prepare several East Asian and Southeast Asian dishes</li> </ol> <p><b>Form of Assessment :</b><br/>Practice/Performance, Test</p> | Presentation, Lecture, Question and Answer, Post test 100 |  |  | 10% |
| 11 | Students are able to understand dish processing procedures in the Southwest Asia, South Asia, East Asia and Southeast Asia regions                       | <ol style="list-style-type: none"> <li>1. Students are able to process staple foods, vegetables, side dishes and snacks from Southwest Asia</li> <li>2. Students are able to process South Asian staple foods, vegetables, side dishes and snacks</li> <li>3. Students are able to process East Asian staple foods, vegetables, side dishes and snacks</li> <li>4. Students are able to process Southeast Asian staple foods, vegetables, side dishes and snacks</li> </ol> | <p><b>Criteria:</b></p> <p>Students are able to prepare several West Asian, South Asian, East Asian and Southeast Asian dishes</p> <p><b>Form of Assessment :</b><br/>Practice / Performance</p>  | Demonstration, 100 minute practical                       |  |  | 10% |
| 12 | Students are able to understand the basic concepts of western culinary   | <ol style="list-style-type: none"> <li>1. Students are able to understand the meaning of western food</li> <li>2. Students are able to understand the meaning and characteristics of appetizers</li> </ol>  | <p><b>Criteria:</b></p> <p>Students get a score of 2 if they answer 1 question correctly, and get 0 if they answer 1 question wrong on the UTS</p>  | Lecture, question and answer, discussion 100 minutes      |  |  | 5%  |
| 13 | Students are able to understand the basic concepts of the main course in western culinary  | <ol style="list-style-type: none"> <li>1. Students are able to understand the meaning of the main course in western culinary</li> <li>2. Students are able to understand the components of the main course</li> </ol>   | <p><b>Criteria:</b></p> <p>Students get a score of 2 if they answer 1 question correctly, and get 0 if they answer 1 question wrong on the UTS</p> <p><b>Form of Assessment :</b><br/>Test</p>  | Lecture, question and answer, discussion 100 minutes      |  |  | 5%  |

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| 14 | Students are able to understand the concept of dessert in western cuisine      | 1.Students are able to understand the meaning of dessert in western cuisine<br>2.Students are able to understand dessert ingredients  | <b>Criteria:</b><br>Students get a score of 2 if they answer 1 question correctly, and get 0 if they answer 1 question wrong on the UTS<br><br><b>Form of Assessment :</b><br>Test | Lecture, question and answer, discussion<br>100 minutes |  |  | 5%  |
| 15 | Students are able to understand the procedures for making western dishes       | 1.Students are able to process staple foods in western dishes<br>2.Students are able to prepare appetizers for western dishes<br>3.Students are able to prepare desserts using western dishes | <b>Criteria:</b><br>Students are able to display several western dishes well<br><br><b>Form of Assessment :</b><br>Practice / Performance  | Demonstration, 100 minute practical                     |  |  | 10% |
| 16 | Students are able to understand the entire concept of basic culinary nutrition |   |  |   |  |  | 0%  |

#### Evaluation Percentage Recap: Project Based Learning

| No | Evaluation             | Percentage |
|----|------------------------|------------|
| 1. | Practice / Performance | 47.5%      |
| 2. | Test                   | 52.5%      |
|    |                        | 100%       |

#### 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.
- 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.
- Forms of assessment:** test and non-test.
- 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.
- 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.
- Learning materials** are details or descriptions of study materials which can be presented in the form of several main points and sub-topics.
- 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%.
- TM=Face to face, PT=Structured assignments, BM=Independent study.