



**Universitas Negeri Surabaya**  
**Faculty of Sports and Health Sciences,**  
**Undergraduate Nutrition 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>																																										
Food Service Management Internship	1321104072		T=0 P=0 ECTS=0	8	July 18, 2024																																										
<b>AUTHORIZATION</b>	<b>SP Developer</b>		<b>Course Cluster Coordinator</b>		<b>Study Program Coordinator</b>																																										
	.....		.....		Amalia Ruhana, S.P., M.P.H.																																										
<b>Learning model</b>	<b>Project Based Learning</b>																																														
<b>Program Learning Outcomes (PLO)</b>	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)																																														
		<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>Short Course Description</b>	The Food Service Management Internship activity is a supervised activity which aims to implement the knowledge in the field of Food Service Management obtained in lectures into various food service institutional settings, both commercial and non-commercial.																																														
<b>References</b>	<b>Main :</b>																																														
	<ol style="list-style-type: none"> <li>1. Birchfield, JC. 2008. Design and Layout of Foodservice Facilities 3rd Ed. New Jersey. John Wiley &amp; Sons, Inc.</li> <li>2. Katsigris, C., Thomas C. 2009. Design and Equipment for Restaurants and Foodservice, a management review 3rd Ed. New Jersey. John Wiley &amp; Sons, Inc.</li> <li>3. Palacio, JP.,Theis, M. 2011. Introduction to Foodservice, 11th Ed. New Jersey. Pearson Education, Inc.</li> <li>4. Payne-Palacio, June, and Theis, Monica. 2012. Foodservice Management Principles and Practicess 12th Edition. New Jersey. Pearson Education, Inc</li> <li>5. Puckett, Ruby P..2004. Food Service Manual for Helath Care Institutions Third Edition. San Francisco. Jossey-Bass</li> <li>6. Kemenkes. 2013. Pedoman Pelayanan Gizi Rumah Sakit. Kemenkes RI. Jakarta</li> <li>7. Jack E Miller, Lea R Dopson, David K Hayes. 2005. Food and Beverage Cost Control 3rd edition. New Jersey. John Wiley &amp; Sons, Inc.</li> <li>8. Andrew Hale Feinstein, John M. Stefanelli. 2008. Purchasing Selection And Procurement For The Hospitality Industry 7th Ed. New Jersey. John Wiley &amp; Sons, /Inc</li> </ol>																																														
	<b>Supporters:</b>																																														
<b>Supporting lecturer</b>	Dra. Veni Indrawati, M.Kes. Amalia Ruhana, S.P., M.P.H.																																														
<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	Understand the Food Management system	<ol style="list-style-type: none"> <li>1.Explain food service management</li> <li>2.Explain the organization in foodservice</li> </ol>	<p><b>Criteria:</b>            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</p>	Learning Method: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
2	Menu	<ol style="list-style-type: none"> <li>1.Explain the meaning of the menu</li> <li>2.Explain menu patterns</li> <li>3.Explain the factors that influence menu planning</li> <li>4.Explain the menu planning mechanism</li> <li>5.Explain the stages of menu or formula development</li> <li>6.Explains menu analysis and evaluation</li> </ol>	<p><b>Criteria:</b>            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</p>	Learning Method: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
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4	Purchasing in Foodservice Systems	<ol style="list-style-type: none"> <li>1.Explain the meaning of purchasing in food management</li> <li>2.Explain purchasing procedures in food management</li> <li>3.explain purchasing systems in food management</li> </ol>	<p><b>Criteria:</b>            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</p>	Learning Method: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%

5	Receiving, Storage, and Inventory Control in Foodservice Systems	<ol style="list-style-type: none"> <li>1.Explain the meaning of receiving, storage, and inventory control</li> <li>2.Explain the types and receiving processes</li> <li>3.Explain the types and processes of storage</li> <li>4.Explain the types of inventory control</li> </ol>	<b>Criteria:</b> 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: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
6	Food Production	<ol style="list-style-type: none"> <li>1.Plan food production according to nutritional needs</li> <li>2.Prepare a food production schedule for a food organization</li> <li>3.Develop standard recipes and standard portions from the menu</li> <li>4.Explain the various methods of food production in a food service</li> <li>5.Explaining financing in food production</li> </ol>	<b>Criteria:</b> 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: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
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8	MIDTERM EXAM			3 X 50			0%

9	Distribution & Service in Foodservice Systems	<ol style="list-style-type: none"> <li>1.Explain the meaning of distribution and service</li> <li>2.Explain the types of distribution and service</li> </ol>	<b>Criteria:</b> 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: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
10	Facilities Planning & Design	<ol style="list-style-type: none"> <li>1.Explain the factors that influence facility planning in a food service</li> <li>2.Explain the factors for designing work space in a food service</li> <li>3.Explain the kitchen design and layout planning process</li> <li>4.Create designs, kitchen layouts and work flow in a food service</li> <li>5.Evaluate the efficiency and effectiveness of facilities in a food service</li> </ol>	<b>Criteria:</b> 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: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
11	Facilities Planning & Design	<ol style="list-style-type: none"> <li>1.Explain the factors that influence facility planning in a food service</li> <li>2.Explain the factors for designing work space in a food service</li> <li>3.Explain the kitchen design and layout planning process</li> <li>4.Create designs, kitchen layouts and work flow in a food service</li> <li>5.Evaluate the efficiency and effectiveness of facilities in a food service</li> </ol>	<b>Criteria:</b> 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: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%

12	Equipment Selection	1. Mention and explain various equipment specifications based on the type of food service	<b>Criteria:</b> 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: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
13	Students Understand Financial Management	1. Students understand the calculation of food costs (Food Cost) 2. Students understand the Calculation of labor costs 3. Students understand the Calculation of overhead costs 4. Students understand Determination of food prices (food selling prices) based on the proportion of food costs, labor, overhead and determined profit 5. Students Understand Margin / Profit Calculations (based on menu, food prices, overhead costs) 6. Students Understand Financial Management evaluation	<b>Criteria:</b> 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: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
14	HR Management	1, Explaining Employee Productivity 2. Explaining the Method for Calculating Manpower Needs (Bed Patient Ratio, ISN, WISN, etc.) 3. Explaining the preparation of workload analysis (ABK) for food service employees	<b>Criteria:</b> 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: lecture, discussion and question and answer method Learning Model: Cooperative 3 X 50			0%
15	Managing Quality	1. Explaining the Evaluation of Food Delivery 2. Explaining the preparation of indicators for the success of food delivery 3. Explaining the Analysis of food delivery 4. Making questionnaires regarding satisfaction with the food served 5. Data analysis on client satisfaction 6. Documenting food delivery 7. Report on the achievement of success in food delivery	<b>Criteria:</b> Students get maximum marks if they can answer 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: 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** 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.