



Universitas Negeri Surabaya
Faculty of Sports and Health Sciences
Bachelor of Sports Science Study Program

Document Code

SEMESTER LEARNING PLAN

Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date
Athlete Food Management	8920102242		T=2	P=0	ECTS=3.18	6	July 17, 2024
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator	
			Dr. Heri Wahyudi, S.Or., M.Pd.	
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					
Short Course Description	This course discusses procedures for organizing food for athletes, providing good quality food, prepared and processed according to health and hygiene requirements, and providing satisfactory service for athletes. Providing food for athletes must go through a series of systems, namely input, process, output, feedback and control.						
References	Main :						
	<ol style="list-style-type: none"> 1. Gregoire MB. 2012. Food Service Organizations: A Managerial and Systems Approach.8 edition. Boston: Prentice Hall; 552 p. 2. RD JP-PPD, Theis M. 2011. Foodservice Management: Principles and Practices. 12 edition. Boston: Prentice Hall; 600 p. 3. Dittmer PR, III JDK. 2008. Principles of Food, Beverage, and Labor Cost Controls. 9th edition. Hoboken, N.J: Wiley; 633 p. 4. Reynolds D, McClusky KW. 2014. Foodservice Management Fundamentals. Hoboken,N.J:Wiley; 418p 5. Sunita Almatsier, 2010. Penuntun Diet. Jakarta. PT. Gramedia Pustaka 6. Kementerian Kesehatan Republik Indonesia, 2013.Pedoman Penyelenggaraan Makanan, Pelayanan Gizi Rumah 7. Sakitrianton Aritonang, 2014. Penyelenggaraan Makanan, Manajemen Sistem Pelayanan Gizi swakelola & Jasa Boga Di Instalasi Gizi Rumah Sakit. Penerbit Leutik 						
	Supporters:						
Supporting lecturer	Ratna Candra Dewi, S.KM., M.Kes.						
	Dr. Soni Sulistyarto, M.Kes. Yetty Septiani Mustar, S.KM., 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 are able to explain the scope of food management correctly	Describe the scope of food management properly for food organizers in the sports sector		Discussions, lectures and assignments 2 X 50			0%
2	Students are able to explain the management function in the food delivery system	Describe the management function in food management		Discussions, lectures and assignments 2 X 50			0%
3	Students are able to explain the meaning, objectives, benefits, principles and content (identification of hazards, critical limits, monitoring and evaluation) in HACCP	Describe the meaning, objectives, benefits, principles and content (hazard identification, critical limits, monitoring and evaluation) in HACCP		Discussions, lectures and assignments 2 X 50			0%
4	Students are able to explain the meaning, types and process of procuring ingredients in food preparation	Describes the meaning, types and process of procuring ingredients in food preparation		Discussion 2 X 50			0%
5	Able to understand the mechanisms of receiving, preparing and storing food ingredients	Understand the mechanisms of receiving, preparing and storing food ingredients		Lectures and discussions 2 X 50			0%
6	Able to understand the mechanisms of receiving, preparing and storing food ingredients	Understand the mechanisms of receiving, preparing and storing food ingredients		Lectures and discussions 2 X 50			0%
7	Able to understand food processing and distribution	Understand food processing and distribution		2 X 50			0%
8	UTS			2 X 50			0%
9	Able to understand monitoring and evaluation of food management systems	Understand the monitoring and evaluation of food management systems		Discussion and assignment 2 X 50			0%
10	Able to understand monitoring and evaluation of food management systems	Understand the monitoring and evaluation of food management systems		Discussion and assignment 2 X 50			0%
11	Able to understand the application of food sanitation hygiene in food management in various institutions or food service industries	Understand the application of food sanitation hygiene in food management in various institutions or food service industries		Discussion and assignment 2 X 50			0%

12	Able to evaluate food management in several institutions that organize athletes' meals (management system in nutrition services)	Evaluating food management in several institutions that organize athletes' meals (management system in nutrition services)		Discussion and assignment 2 X 50			0%
13	Able to evaluate food management in several institutions that organize athletes' meals (management system in nutrition services)	Evaluating food management in several institutions that organize athletes' meals (management system in nutrition services)		Discussion and assignment 2 X 50			0%
14	Able to evaluate food management in several institutions that organize athletes' meals (management system in nutrition services)	Evaluating food management in several institutions that organize athletes' meals (management system in nutrition services)		Discussion and assignment 2 X 50			0%
15	Able to evaluate food management in several institutions that organize athletes' meals (management system in nutrition services)	Evaluating food management in several institutions that organize athletes' meals (management system in nutrition services)		Discussion and assignment 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.