



**Universitas Negeri Surabaya  
Faculty of Vocational Studies  
D4 Culinary Management Study Program**

Document Code

## SEMESTER LEARNING PLAN

Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date
Indonesian Cake and Beverage Processing Operations	6230502065	Study Program Elective Courses	T=2	P=0	ECTS=3.18	3	February 7, 2022
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator	
	Ita Fatkhur Romadhoni, S.Pd.,M.Pd		Dra. Niken Purwidiani, M.Pd			Lilis Sulandari, S.Pt., M.P.	

Learning model	Project Based Learning						
Program Learning Outcomes (PLO)	PLO study program which is charged to the course						
	PLO-6	Able to internalize the entrepreneurial spirit in the culinary field by upholding academic norms and ethics					
	PLO-7	Able to apply logical, critical, innovative, quality and measurable thinking in carrying out specific work in the catering sector according to work competency standards					
	PLO-9	Able to design, plan, make, present and store food, drink or cooking products in accordance with applicable recipe standards, product quality standards, food hygiene standards, meet aesthetic values by implementing K3 in the work environment					
	PLO-13	Master in-depth theoretical concepts regarding the science and techniques of processing various foods/cuisine by applying food hygiene, Occupational Safety and Health (K3) to produce innovative, nutritious, safe and aesthetic products.					
	Program Objectives (PO)						
	PO - 1	Students apply special equipment for making Indonesian cakes by utilizing ICT in their application in an independent work environment.					
	PO - 2	Students master the concept of Indonesian cakes and drinks					
	PO - 3	Students have the ability to understand knowledge about ingredients, types of equipment, techniques for processing Indonesian cakes and drinks					
	PO - 4	Students have the ability to master packaging concepts and cake packaging techniques					
	PO - 5	Students are able to make various Indonesian cakes					
	PLO-PO Matrix						
			P.O	PLO-6	PLO-7	PLO-9	PLO-13
		PO-1					
		PO-2					
	PO-3						
	PO-4						
	PO-5						
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
	PO-1															
PO-2																
PO-3																
PO-4																
PO-5																

  

<b>Short Course Description</b>	Lecture activities include preparing plans, managing the production of cakes and drinks from various doughs as well as preparing reports on Indonesian cake and drink practices. Learning is carried out by applying direct and cooperative learning models. Learning activities include face-to-face in the form of questions and answers, group discussions and reflection as well as independent practice
<b>References</b>	<p><b>Main :</b></p> <ol style="list-style-type: none"> <li>Kristiastuti, Dwi dan C Anna N.A. 2015. Pengetahuan Dasar Kue dan Minuman Indonesia . Materi kuliah yang tidak dipublikasikan.</li> <li>Sa'adah, Naela. 2011. 191 Resep Wedang, Es &amp; Kolak . Yogyakarta: Syura Media Utama.</li> <li>Siahaan E.K. 1983. Wujud, Variasi dan Fungsinya serta Cara Penyajiannya Daerah Sumatera Utara.</li> <li>Depdikbud Suyitno dan Kamarijani. 1996. Dasar-Dasar Pengemasan . Jakarta: PT. Rineka Cipta.</li> <li>U.S. Wheat Associates. 1983. Pedoman Pembuatan Roti dan Kue . Jakarta: Djambatan</li> <li>Yasa Boga. 1997. Kue-Kue Indonesia . Jakarta: PT. Gramedia Pustaka Utama</li> </ol> <p><b>Supporters:</b></p>
<b>Supporting lecturer</b>	Dra. Dwi Kristiastuti Suwardiah, M.Pd. Dra. Niken Purwidiani, M.Pd. Ita Fatkhur Romadhoni, S.Pd., M.Pd.

  

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	Capable of producing cakes from sand, liquid, thick and solid dough	Explaining the practical objectives of cakes from various doughs Identifying materials and tools for processing cakes from various doughs Processing cakes from various doughs based on work procedures in planning Presenting cakes from various doughs correctly	<p><b>Criteria:</b> The highest value is 100 and the lowest value is 0</p> <p><b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment</p>	Live Learning 2 X 50		<p><b>Material:</b> Dough <b>Library:</b> Kristiastuti, Dwi and C Anna NA 2015. Basic Knowledge of Indonesian Cakes and Drinks. Unpublished lecture material.</p>	5%
2	Capable of producing cakes from sand, liquid, thick and solid dough	Explaining the practical objectives of cakes from various doughs Identifying materials and tools for processing cakes from various doughs Processing cakes from various doughs based on work procedures in planning Presenting cakes from various doughs correctly	<p><b>Criteria:</b> The highest value is 100 and the lowest value is 0</p> <p><b>Form of Assessment :</b> Project Results Assessment / Product Assessment</p>	Live Learning 2 X 50		<p><b>Material:</b> Liquid dough <b>Library:</b> Yasa Boga. 1997. Indonesian Cakes. Jakarta: PT. Gramedia Pustaka Utama</p>	5%

3	Capable of producing Indonesian unleavened cakes	Explain the purpose of the practice of unleavened cakes. Identify tools and materials for processing unleavened cakes. Able to process unleavened cakes based on work procedures in planning. Able to serve unleavened cakes properly.	<b>Criteria:</b> The highest value is 100 and the lowest value is 0  <b>Forms of Assessment :</b> Project Results Assessment / Product Assessment, Practical Assessment	Direct learning 2 X 50		<b>Material:</b> Yeast Dough <b>Reference:</b> Siahaan EK 1983. Forms, Variations and Functions and How to Serve in North Sumatra Region.	5%
4	Capable of producing Indonesian unleavened cakes	Explain the purpose of the practice of unleavened cakes. Identify tools and materials for processing unleavened cakes. Able to process unleavened cakes based on work procedures in planning. Able to serve unleavened cakes properly.	<b>Criteria:</b> The highest value is 100 and the lowest value is 0  <b>Form of Assessment :</b> Project Results Assessment / Product Assessment	Direct learning 2 X 50		<b>Material:</b> Batter Dough <b>Reference:</b> Siahaan EK 1983. Forms, Variations and Functions and How to Serve in North Sumatra Region.	5%
5	Capable of producing Indonesian yeast cakes	Explaining the purpose of yeast cake practice. Identifying tools and materials for processing yeast cakes. Able to process yeast cakes based on work procedures in planning. Able to serve yeast cakes correctly.	<b>Criteria:</b> The highest value is 100 and the lowest value is 0  <b>Forms of Assessment :</b> Project Results Assessment / Product Assessment, Practical Assessment	Direct learning 2 X 50		<b>Material:</b> Yeast cakes <b>Reference:</b> Kristiastuti, Dwi and C Anna NA 2015. Basic Knowledge of Indonesian Cakes and Drinks. Unpublished lecture material.	5%
6	Capable of producing Indonesian yeast cakes	Explaining the purpose of yeast cake practice. Identifying tools and materials for processing yeast cakes. Able to process yeast cakes based on work procedures in planning. Able to serve yeast cakes correctly.	<b>Criteria:</b> The highest value is 100 and the lowest value is 0  <b>Form of Assessment :</b> Project Results Assessment / Product Assessment	Direct learning 2 X 50		<b>Material:</b> Yeast cakes <b>Reference:</b> Kristiastuti, Dwi and C Anna NA 2015. Basic Knowledge of Indonesian Cakes and Drinks. Unpublished lecture material.	5%
7	Able to make Indonesian cake packaging	Explain the purpose of cake packaging practice. Identify tools and materials for making packaging. Be able to make cake packaging designs. Be able to make cake packaging according to the design that has been made.	<b>Criteria:</b> The highest value is 100 and the lowest value is 0  <b>Form of Assessment :</b> Project Results Assessment / Product Assessment, Portfolio Assessment	Direct learning 2 X 50		<b>Material:</b> Packaging design <b>References:</b> Sa'adah, Naela. 2011. 191 Recipes for Wedang, Ice & Compote . Yogyakarta: Shura Media Utama.	5%

8	Able to make and serve various Indonesian drinks and cakes from various doughs	Make and serve various Indonesian drinks and cakes from various doughs	<p><b>Criteria:</b> Able to serve various Indonesian drinks and cakes from various doughs according to SOP</p> <p><b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment, Tests</p>	Presentation and discussion 2 X 50		<p><b>Material:</b> Presentation of Work Results <b>Library:</b> <i>Siahaan EK 1983. Forms, Variations and Functions as well as How to Present them in the North Sumatra Region.</i></p>	15%
9	Capable of producing Indonesian dry cakes	<ol style="list-style-type: none"> <li>1.Explain the purpose of pastry practice</li> <li>2.Identify tools and materials for processing dry cakes</li> <li>3.Able to process dry cakes based on work procedures</li> <li>4.Able to serve dry cakes properly</li> </ol>	<p><b>Criteria:</b> The highest value is 100 and the lowest value is 0</p> <p><b>Form of Assessment :</b> Assessment of Project Results / Product Assessment, Practices / Performance</p>	Direct learning 2 X 50		<p><b>Material:</b> Pastries <b>Reference:</b> <i>Kristiastuti, Dwi and C Anna NA 2015. Basic Knowledge of Indonesian Cakes and Drinks. Unpublished lecture material.</i></p>	5%
10	Capable of producing Indonesian dry cakes	<ol style="list-style-type: none"> <li>1.Explain the purpose of pastry practice</li> <li>2.Identify tools and materials for processing dry cakes</li> <li>3.Able to process dry cakes based on work procedures</li> <li>4.Able to serve dry cakes properly</li> </ol>	<p><b>Criteria:</b> The highest value is 100 and the lowest value is 0</p> <p><b>Form of Assessment :</b> Assessment of Project Results / Product Assessment, Practices / Performance</p>	Direct learning 2 X 50		<p><b>Material:</b> Pastries <b>Reference:</b> <i>Kristiastuti, Dwi and C Anna NA 2015. Basic Knowledge of Indonesian Cakes and Drinks. Unpublished lecture material.</i></p>	5%
11	Capable of producing Indonesian porridge cakes and compote	<ol style="list-style-type: none"> <li>1.Explain the purpose of porridge and compote practice</li> <li>2.Identify tools and ingredients for processing porridge and compote</li> <li>3.Able to process porridge and compote based on work procedures</li> <li>4.Able to serve porridge and compote properly</li> </ol>	<p><b>Criteria:</b> The highest value is 100 and the lowest value is 0</p> <p><b>Form of Assessment :</b> Project Results Assessment / Product Assessment, Portfolio Assessment</p>	Direct learning 2 X 50		<p><b>Material:</b> Indonesian Porridge <b>Reference:</b> <i>Kristiastuti, Dwi and C Anna NA 2015. Basic Knowledge of Indonesian Cakes and Drinks. Unpublished lecture material.</i></p>	5%

12	Capable of producing Indonesian porridge cakes and compote	<ol style="list-style-type: none"> <li>1.Explain the purpose of porridge and compote practice</li> <li>2.Identify tools and ingredients for processing porridge and compote</li> <li>3.Able to process porridge and compote based on work procedures</li> <li>4.Able to serve porridge and compote properly</li> </ol>	<p><b>Criteria:</b> The highest value is 100 and the lowest value is 0</p> <p><b>Form of Assessment :</b> Project Results Assessment / Product Assessment, Portfolio Assessment</p>	Practicum and presentation 2 X 50		<p><b>Material:</b> Indonesian Porridge</p> <p><b>Reference:</b> <i>Kristiastuti, Dwi and C Anna NA 2015. Basic Knowledge of Indonesian Cakes and Drinks. Unpublished lecture material.</i></p>	5%
13	Capable of producing Indonesian porridge cakes and compote	<ol style="list-style-type: none"> <li>1.Explain the purpose of porridge and compote practice</li> <li>2.Identify tools and ingredients for processing porridge and compote</li> <li>3.Able to process porridge and compote based on work procedures</li> <li>4.Able to serve porridge and compote properly</li> </ol>	<p><b>Criteria:</b> The highest value is 100 and the lowest value is 0</p> <p><b>Form of Assessment :</b> Project Results Assessment / Product Assessment, Portfolio Assessment</p>	Practicum and presentation 2 X 50		<p><b>Material:</b> Indonesian Porridge</p> <p><b>Reference:</b> <i>Kristiastuti, Dwi and C Anna NA 2015. Basic Knowledge of Indonesian Cakes and Drinks. Unpublished lecture material.</i></p>	5%
14	Capable of producing Indonesian hot/wedang drinks and cold drinks	<ol style="list-style-type: none"> <li>1.Explain the purpose of hot and cold drink practices</li> <li>2.Identify tools and materials for processing hot and cold drinks</li> <li>3.Able to process hot and cold drinks based on work procedures</li> <li>4.Able to serve hot and cold drinks appropriately</li> </ol>	<p><b>Criteria:</b> The highest value is 100 and the lowest value is 0</p> <p><b>Form of Assessment :</b> Project Results Assessment / Product Assessment</p>	Direct learning 2 X 50		<p><b>Material:</b> Hot drinks</p> <p><b>References:</b> <i>Sa'adah, Naela. 2011. 191 Recipes for Wedang, Ice &amp; Compote . Yogyakarta: Shura Media Utama.</i></p>	5%

15	Capable of producing Indonesian hot/wedang drinks and cold drinks	<ol style="list-style-type: none"> <li>1.Explain the purpose of hot and cold drink practices</li> <li>2.Identify tools and materials for processing hot and cold drinks</li> <li>3.Able to process hot and cold drinks based on work procedures</li> <li>4.Able to serve hot and cold drinks appropriately</li> </ol>	<b>Criteria:</b> The highest value is 100 and the lowest value is 0  <b>Form of Assessment :</b> Project Results Assessment / Product Assessment	Direct learning 2 X 50		<b>Material:</b> Hot drinks <b>References:</b> <i>Sa'adah, Naela. 2011. 191 Recipes for Wedang, Ice &amp; Compote . Yogyakarta: Shura Media Utama.</i>	5%
16	Able to produce Indonesian cakes and drinks commercially	Commercially producing Indonesian cakes and drinks	<b>Criteria:</b> Able to produce Indonesian cakes and drinks commercially according to targets  <b>Form of Assessment :</b> Project Results Assessment / Product Assessment, Test	Presentation and Practicum 2 x 50		<b>Material:</b> Cakes and Commercial Drinks <b>References:</b> <i>Sa'adah, Naela. 2011. 191 Recipes for Wedang, Ice &amp; Compote . Yogyakarta: Shura Media Utama.</i>	15%

#### Evaluation Percentage Recap: Project Based Learning

No	Evaluation	Percentage
1.	Participatory Activities	7.5%
2.	Project Results Assessment / Product Assessment	60%
3.	Portfolio Assessment	10%
4.	Practical Assessment	5%
5.	Practice / Performance	5%
6.	Test	12.5%
		100%

#### 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** abilities in the process and student learning outcomes are specific and measurable statements that identify the abilities 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.

