	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
Animal and Vegetable Food Commodities		99999440603061		**T=3**	**P=0**	**ECTS=4.77**	1	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 which 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	Mastering knowledge about basic concepts and principles in animal and vegetable food commodities which include: characteristics, classification, nutritional content and properties of ingredients, quality, selection, storage and handling methods, as well as having the ability to plan ingredients according to needs for culinary production at the service foods that come from animal and vegetable foods. The form of learning is in the form of presentations, discussions and practicums with learning methods in the form of case studies.

References	**Main :**

1. · Cakrawati, Dewi dan NH, Mustika. 2014. Bahan Pangan, Gizi dan Kesehatan. Bandung: Alfabeta.. · Hendrasty, Henny Krissetiana. 2013. Pengemasan dan Penyimpanan Bahan Pangan. Jakarta: Graha Ilmu. · Henricson, R.L. 1978. Meat, Poultry and Seafood Technology. Eglewood Cliff New York: Prentice Hall Inc. · Muchtadi, Tien R; Sugiyono; dan Ayustaningwarno, Fitriyono. 2016. Ilmu Pengetahuan Bahan Pangan. Bandung: Alfabeta. · Nugraheni, Mutiara. 2016. Pengetahuan Bahan Pangan Nabati. Jakarta: Plantaxia. · Nugraheni, Mutiara. 2016. Pengetahuan Bahan Pangan Hewani. Jakarta: Plantaxia. · Sellie, Morris and Deh-Ta Hsiung. 2006. The Cook: Guide to Asian Ingredients. London: Arrest Publishing United. · Simon, A. and Schuster. 2000. The Visual Food Encyclopedia. Canada: Macmillan Company. · Warsito, Heri; Rindiani; dan Nurdyansyah, Fafa. 2015. Ilmu Bahan Makanan Dasar. Yogyakarta: Nuha Medika.

Supporters:

Supporting lecturer	Dra. Niken Purwidiani, M.Pd. Lilis Sulandari, S.Pt., M.P.

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 understand the Lecture Event Plan. Students are able to understand the basic concepts of plant and animal food commodities	RPS Orientation for the Vegetable and Animal Food Commodities Course a. Explain the meaning of plant and animal food commodities b. Examining the characteristics of plant and animal foods c. Identify the function of plant and animal food ingredients d. Classify the types of vegetable food commodities	**Criteria:** 1.Students provide questions and input regarding the RPS that has been submitted 2.- Question number 1 has a weight of 25 if it matches the answer key 3.- Question number 2 has a weight of 25 if it matches the answer key 4.- Question number 3 has a weight of 25 if it matches the answer key 5.- Question number 4 has a weight of 25 if it matches the answer key **Form of Assessment** : Participatory Activities	Face to face (explanation) Presentation, discussion, searching for library sources and other references, discussion and reflection 3 X 50			0%
2	Students are able to master knowledge about grains (cereals)	a. Classifying the types of grains (cereals) based on their source b. Discuss the types, properties, quality, handling and storage of grains (cereals)	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 75 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments. 3 X 50			0%
3	Students are able to master knowledge about tubers	a. Classify the types of tubers based on their source b. Discuss types, properties, quality, handling of anan tubers, and storage	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 75 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments. 3 X 50			0%
4	Students are able to master knowledge about flour, starch and pasta	a. Classify the types of flour, starch and pasta based on their source b. Discuss the types, properties, quality, handling and storage of flour, starch and pasta	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 75 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments. 3 X 50			0%
5	Students are able to master knowledge about nuts	a. Classify the types of nuts based on their source b. Discuss types, properties, quality, handling, and storage of nuts	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 75 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments. 3 X 50			0%
6	Students are able to master knowledge about vegetables and fruit	a. Classify the types of vegetables and fruit based on their source b. Discuss the types, properties, quality, handling and storage of vegetables and fruit	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 75 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments. 3 X 50			0%

7	Students are able to master knowledge about spices, herbs and herbs	a. Classify the types of spices, herbs and herbs based on their source b. Discuss the types, properties, quality, handling, and storage of spices, herbs, and herbs	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 75 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments. 3 X 50				0%
8	UTS			3 X 50				0%
9	Students are able to master knowledge about meat	a. Classify types of meat based on their source b. Discuss types, properties, quality, handling and storage of meat	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 75 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments 3 X 50				0%
10	Students are able to master knowledge about meat carcasses	a. Identify meat carcasses from various types of animal origin b. Discuss the functions and benefits of these animal food commodities	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 75 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments 3 X 50				0%
11	Students are able to master knowledge about poultry	a. Classifying types of poultry based on their source b. Discuss the types, characteristics, quality, handling and storage of poultry.	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 75 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments. 3 X 50				0%
12	Students are able to master knowledge about eggs	a. Classify types of eggs based on their source b. Discuss the types, structure, composition, quality, handling and storage of eggs	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 75 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments. 3 X 50				0%
13	Students are able to master knowledge about fish and other fisheries products	a. Classify types of fish and other fishery products based on their source b. Discuss the types, characteristics, quality, handling and storage of fish and other fisheries products	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 75 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments 3 X 50				0%
14	Students are able to master knowledge about milk and milk products	a. Classify the types of milk and milk products based on their source b. Discuss the types, properties, quality, handling and storage of milk and milk products	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 75 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments. 3 X 50				0%

| 15 | Students are able to master knowledge about fats and oils | a. Classify the types of fats and oils based on their source b. Discuss the types, properties, quality, handling and storage of fats and oils | **Criteria:**
1.- Question number 1 has a weight of 25 if it matches the answer key
2.- Question number 2 has a weight of 75 if it matches the answer key | Presentations, discussions, searching for library sources and other references, and giving assignments.
3 X 50 | | | 0% |
| 16 | UAS | | | 3 X 50 | | | 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** 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.