



**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																																										
Create Catering Works	99999440604062		T=3	P=0	ECTS=4.77	4	July 17, 2024																																										
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator																																											
			Lilis Sulandari, S.Pt., M.P.																																											
Learning model	Project Based Learning																																																
Program Learning Outcomes (PLO)	PLO study program that is charged to the course																																																
	Program Objectives (PO)																																																
	PLO-PO Matrix																																																
		<table border="1" style="margin: auto;"> <tr> <td style="width: 50px; height: 20px;">P.O</td> </tr> </table>						P.O																																									
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PO Matrix at the end of each learning stage (Sub-PO)																																																	
	<table border="1" style="margin: auto;"> <tr> <td rowspan="2" style="width: 30px; height: 20px;">P.O</td> <td colspan="16" style="text-align: center;">Week</td> </tr> <tr> <td style="width: 20px;">1</td> <td style="width: 20px;">2</td> <td style="width: 20px;">3</td> <td style="width: 20px;">4</td> <td style="width: 20px;">5</td> <td style="width: 20px;">6</td> <td style="width: 20px;">7</td> <td style="width: 20px;">8</td> <td style="width: 20px;">9</td> <td style="width: 20px;">10</td> <td style="width: 20px;">11</td> <td style="width: 20px;">12</td> <td style="width: 20px;">13</td> <td style="width: 20px;">14</td> <td style="width: 20px;">15</td> <td style="width: 20px;">16</td> </tr> </table>																P.O	Week																1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
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Short Course Description	Mastering knowledge and skills about concepts and ideas in creating food products by exploring ideas, using materials, processing materials, presenting products, making product assessment instruments, and being able to organize and present work results in the form of exhibitions. The learning process adapts to the applicable curriculum. The learning strategy is carried out by applying a constructivist approach, learning activities are given in theory, practice, assignments individually and in groups, and exhibitions. Evaluation is carried out by making written reports, making portfolios, written tests and performance tests.																																																
References	Main :																																																
	<ol style="list-style-type: none"> 1. Graf Ernst and Sam Saguy Israel, 1991. Food Product Development , New York : van Nostrand Reinhold. 2. Hyatt internasional M.dkk, 1994 , Great Cuisine Of The Word , Jakarta 3. Jenifer, Havey lang. 1998. LarouseGastronomigie. New York: Publiser Inc.4. The Complete Asian Cook Book. Sidney: TopanPrinting Co. Ltd 																																																
	Supporters:																																																
Supporting lecturer	Dra. Dwi Kristiastuti Suardiah, M.Pd. Dra. Niken Purwidiani, M.Pd. Ila Huda Puspita Dewi, S.Pd., MM.Par.																																																
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 have ideas and concepts in creating a work	a. Explain the meaning of ideas and concepts. b. Explains how to express ideas in a work	Criteria: Questions number 1 and 2 relate to a weight of 100 if they match the answer key	Face to face Presentation looking for library sources and other references discussion and reflection 4 X 50			0%																																										
2	Students have the ability to organize by forming committees	a. Arrange a committee b. Determine the task description of each section in the committee	Criteria: Question number 1 has a weight of 100 if the technical report on writing and appearance/layout complies with the provisions	Face to face discussion and presentation 4 X 50			0%																																										

3	Students have the ability to prepare activity proposals	a. Prepare activity proposals b. Carry out tasks according to the division in the committee	Criteria: Questions no. 1 and 2 are related to each other with a weight of 100 if the results and appearance comply with the provisions	Presentation discussion looking for library sources and other references and reflection 4 X 50			0%
4	Students have the ability to plan a product	Explain the principles of planning the creation of a new product	Criteria: 1.- Question number 1 has a weight of 100 if it matches the answer key 2.- Question number 2 has a weight of 100 if the display and presentation results comply with the provisions	Presentation looking for library sources and other references discussion and reflection 4 X 50			0%
5	Students have the ability to plan a product	Explain the principles of planning the creation of a new product	Criteria: 1.a. Committee Coordination 2.COMMITTEE 3.MARK 4.SB 5.B 6.CB 7.AB 8.KB 9.Chairman of the committee Vice Chairman Secretary Treasurer Public Relations Section Events Section Equipment Section Consumption Section Degrees Section 10.Information: 11.SB : Very good 12.B : OK 13.CB : Pretty good 14.AB : Rather good 15.KB : Not good 16.b. Implementation of Activities 17.COMMITTEE 18.MARK 19.SB 20.B 21.CB 22.AB 23.KB 24.1. Schedule of Events 25.2. Timeliness 26.3. Presence of Invitation 27.4. Enthusiasm of the Invitation 28.Information: 29.SB : Very good 30.SB : very good 31.CB : Pretty good 32.AB : Rather good 33.KB : Not good	Presentation looking for library sources and other references discussion and reflection 4 X 50			0%
6	Students have the ability to create new products	Explain techniques in creating new products	Criteria: The maximum score is 100 if it meets the criteria	Practice presenting the results of improvement trials and documenting them 3 X 50			0%
7	Students have the ability to create new products	Explain techniques in creating new products	Criteria: The maximum score is 100 if it meets the criteria	Practice presenting the results of improvement trials and documenting them 3 X 50			0%
8	Midterm exam			3 X 50			0%
9	Students have the ability to create new products	Explain techniques in creating new products	Criteria: The maximum score is 100 if it meets the criteria	Practice presenting the results of improvement trials and documenting them 3 X 50			0%
10	Students have the ability to create new products	Explain techniques in creating new products	Criteria: Maximum score 100 if it meets the criteria	Practice presenting the results of improvement trials and documenting them 10 X 50			0%
11							0%
12							0%

13	Students have the ability to carry out product assessments	a. Develop assessment instruments b. Bring in culinary experts from industry c. Carry out product assessments	Criteria: The maximum score is 100 if it meets the criteria	Practice presenting and documenting it 4 X 50			0%
14	Students have the ability to prepare and organize exhibitions/titles	a. Able to coordinate between sections b. Able to carry out the degree	Criteria: The maximum score is 100 if it meets the criteria	Preparation and implementation of the 8 X 50 exhibition/title			0%
15							0%
16	Students are able to carry out evaluations	a. Evaluate the results of exhibitions/titles b. Compile reports	Criteria: 1.- Question number 1 has a weight of 100 if it complies with the procedure 2.- Question number 2 has a weight of 100 if the report and portfolio are complete and comply with the provisions	Presentation discussion looking for library sources and other references reflection and preparation of a 4 X 50 report			0%

Evaluation Percentage Recap: Project Based Learning

No	Evaluation	Percentage
		0%

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.