	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
Culinary Arts Decoration		6230503084		T=3	P=0	ECTS=4.77	3	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 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	The lecture material consists of the basic concepts of culinary decoration, elements and principles of design and their implementation in culinary arts decoration, including flower arranging decoration, making garnishes, fruit carving, techniques for making various folds of leaves for delivery, cake decoration, arranging parcels for various occasions, and food models from clay.

References	**Main :**	
	1. Atisah Si p ahelut, Petrussumadi, 1991. Dasar-Dasar Disain . Jakarta : Depdikbud 2. Clifton,Claire, 1988. , The Art of Food . New Jersey : Wellflect Press 3. Elaine Mac Gre g or. 1988. Weddin g Cakes . London : Merchust Limited 4. Berbagai literature lain yang menunjang mata kuliah Dekorasi Boga 5. Wilton. 2012. Cake Decoration . New Jersey :	
	Supporters:	

Supporting lecturer	Dra. Dwi Kristiastuti Suwardiah, M.Pd. Dra. Niken Purwidiani, M.Pd. Dr. Hj. Sri Handajani, S.Pd., M.Kes. 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	1. Introduction: RPS and Syllabus 2. Understand the basic concepts of culinary decoration 3. Have the ability to understand the concept of design elements and principles.			3 X 50		0%
2	1. Have the ability to understand the concept of arranging flowers with various models 2. Have the skills to make written plans for arranging flowers with various models of arrangements			3 X 50		0%
3	Have practical skills in arranging flowers according to the planned arrangement model			3 X 50		0%
4	1. Master the concept of fruit carving techniques, carving equipment and various types of fruit/carving media 2. Have basic fruit carving skills and abilities (Fruits Carving)			3 X 50		0%
5	1. Master the concept of fruit carving techniques, carving equipment and various types of fruit/carving media 2. Have basic fruit carving skills and abilities (Fruits Carving)			3 X 50		0%
6	1. Master the concept of garnishes and 2. Have the skills to make various garnishes from vegetables 3. Skilled in making a base from folded leaves			3 X 50		0%
7	Skilled in making garnishes from vegetables and folding leaves to base dishes			3 X 50		0%
8	Midterm exam			3 X 50		0%
9	Have the ability to master the concept of decorating/decorating cakes (Decoration Materials and Cake Decorating Equipment)			3 X 50		0%
10	Have basic skills in decorating cakes with flowers from icing. (Basic decorations, and flowers)			3 X 50		0%
11	Have the skills to decorate cakes based on character models, according to the theme			3 X 50		0%
12	Decorating Cakes With Plastic Icing			3 X 50		0%
13	Have the skills to arrange various forms of parcels as delivery			3 X 50		0%

14	Have the ability and skills to make food models from clay			3 X 50			0%
15	Mastering the skills of making food models from clay			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.