



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 Culinary Operations	99999440603061	Compulsory Study Program Subjects	T=3	P=0	ECTS=4.77	2	February 6, 2023										
AUTHORIZATION		SP Developer	Course Cluster Coordinator			Study Program Coordinator											
		Ita Fatkhur Romadhoni	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-5	Able to work together, have social sensitivity and concern for the environment as well as a professional personality															
	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 have the ability to master theoretical concepts in the field of Indonesian culinary knowledge.															
	PO - 2	Students have knowledge about the characteristics of Indonesian culinary delights, the factors behind Indonesian culinary forms															
	PO - 3	Students have knowledge of recipes for various Indonesian culinary dishes including: Staple foods, side dishes from vegetables, fish, poultry and meat															
	PO - 4	Students have knowledge of Indonesian culinary herbs and spices, and basic Indonesian cooking spices.															
	PO - 5	Students have knowledge of techniques for processing typical Indonesian food															
	PLO-PO Matrix																
			P.O	PLO-5	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																
Short Course Description	The course material consists of mastering Indonesian food processing techniques and skills in processing Indonesian dishes including: staple foods, side dishes, various types of dishes from fish, poultry, meat and vegetables. Can prepare typical Indonesian kitchen spices and how to serve them.																
References	Main :																

1. Dwi Kristiastuti, 2018 , Hand Out Bahan Ajar Pengelolaan Makanan Indonesia. Tidak dipublikasikan
2. Syarifudin dkk. 1992. Makanan: Wujud, Variasi dan Fungsinya Serta Cara Penyajiannya Daerah Kalimantan Selatan
3. Depdikbud. Koentjaraningrat, 2000. Manusia dan Kebudayaan di Indonesia . Jakarta
4. Departemen Pendidikan dan Kebudayaan Proyek Inventarisasi dan Dokumentasi Kebudayaan Daerah.
5. Lalu Wacana. 1986. Makanan, Wujud, Variasi, dan Fungsinya serta Cara Penyajiannya Daerah Nusa Tenggara Barat
6. Departemen Pendidikan dan Kebudayaan Proyek Inventarisasi dan Dokumentasi Kebudayaan Daerah.
7. Yetti Herayati.1986. Makanan, Wujud, Variasi, dan Fungsinya serta Cara Penyajiannya Pada Orang Sunda Daerah Jawa Barat
8. Sri Owen. 1990. Indonesian Food and Cookery . Jakarta: Indah Grafika.

Supporters:

1. Tuty Latief. 1991. Resep Masakan Daerah . Surabaya: PT. Bina Ilmu.
2. Siahaan E.K. 1983. Makanan, Wujud, Variasi, dan Fungsinya serta Cara Penyajiannya Daerah Sumatera Utara

Supporting lecturer Dra. Niken Purwidiyani, 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	Processing Indonesian Staple Food	<ol style="list-style-type: none"> 1.Able to process food sources of carbohydrates: rice, corn, tubers/cassava, and sago 2.Able to serve staple foods from various food ingredients 	<p>Criteria:</p> <ol style="list-style-type: none"> 1.Planning and preparing tools well has a weight of 20. 2.Planning and preparing materials well has a weight of 20 3.Planning and carrying out work procedures/steps well has a weight of 40. 4.Serving a dish well weighs 20. <p>Form of Assessment : Project Results Assessment / Product Assessment</p>	Practice and presentation 3 X 50		<p>Material: Indonesian Food Reference: <i>Dwi Kristiastuti, 2018, Hand Out of Indonesian Food Management Teaching Materials. Not published</i></p>	5%
2	Processing rice wrapped in leaves	Able to make rice dishes wrapped in leaves	<p>Criteria:</p> <ol style="list-style-type: none"> 1.Planning and preparing tools well has a weight of 20. 2.Planning and preparing materials well has a weight of 20 3.Planning and carrying out work procedures/steps well has a weight of 40. 4.Serving a dish well weighs 20. <p>Form of Assessment : Project Results Assessment / Product Assessment</p>	Practice and Presentation, 3 X 50		<p>Material: Wrapped rice Reference: <i>Then Discourse. 1986. Food, Forms, Variations, and Functions as well as How to Serve The Region of West Nusa Tenggara</i></p>	5%
3	Making various rice porridge from various regions	Able to make and serve: various porridges.	<p>Criteria:</p> <ol style="list-style-type: none"> 1.Planning and preparing tools well has a weight of 20. 2.Planning and preparing materials well has a weight of 20 3.Planning and carrying out work procedures/steps well has a weight of 40. 4.Serving a dish well weighs 20. <p>Form of Assessment : Assessment of Project Results / Product Assessment, Practices / Performance</p>	Practice and presentation 3 X 50		<p>Material: Leaf-wrapped preparations Reader: <i>Sri Owen. 1990. Indonesian Food and Cookery. Jakarta: Indah Graphics.</i></p>	5%

4	Processing basic spices	1. Make basic spices 2. Make spices for various popular dishes	<p>Criteria:</p> <ol style="list-style-type: none"> 1. Planning and preparing tools well has a weight of 20. 2. Planning and preparing materials well has a weight of 20 3. Planning and carrying out work procedures/steps well has a weight of 40. 4. Serving a dish well weighs 20. <p>Form of Assessment : Project Results Assessment / Product Assessment</p>	Practice and Presentation 3 X 50		<p>Material: Basic spices Reference: <i>Yetti Herayati.1986. Food, Form, Variations and Functions and How to Serve It to Sundanese People in the West Java Region</i></p>	5%
5	Able to process various Indonesian soto	Have the skills to make various soups from various regions and their condiments	<p>Criteria:</p> <ol style="list-style-type: none"> 1. Planning and preparing tools well has a weight of 20. 2. Planning and preparing materials well has a weight of 20 3. Planning and carrying out work procedures/steps well has a weight of 40. 4. Serving a dish well weighs 20. <p>Form of Assessment : Assessment of Project Results / Product Assessment, Practices / Performance</p>	Practice and Presentation 3 X 50		<p>Material: Various soto preparations Reference: <i>Dwi Kristiastuti, 2018, Hand Out of Indonesian Food Management Teaching Materials. Not published</i></p>	15%
6	Able to process various Indonesian curry	Have the skills to make various curry	<p>Criteria:</p> <ol style="list-style-type: none"> 1. Planning and preparing tools well has a weight of 20. 2. Planning and preparing materials well has a weight of 20 3. Planning and carrying out work procedures/steps well has a weight of 40. 4. Serving a dish well weighs 20. <p>Form of Assessment : Project Results Assessment / Product Assessment</p>	Discussion, presentation, practice 3 X 50		<p>Material: Anela gulai Reader: <i>Yetti Herayati.1986. Food, Form, Variations and Functions and How to Serve It to Sundanese People in the West Java Region</i></p>	5%
7	Able to process and serve Indonesian lettuce dishes	Able to make Indonesian salad	<p>Criteria:</p> <ol style="list-style-type: none"> 1. Planning and preparing tools well has a weight of 20. 2. Planning and preparing materials well has a weight of 20 3. Planning and carrying out work procedures/steps well has a weight of 40. 4. Serving a dish well weighs 20. <p>Forms of Assessment : Project Results Assessment / Product Assessment, Portfolio Assessment, Practical Assessment</p>	Direct learning 3 X 50		<p>Material: Indonesian Lettuce Library: <i>Yetti Herayati.1986. Food, Form, Variations and Functions and How to Serve It to Sundanese People in the West Java Region</i></p>	5%
8	Able to explain the progress of project work results	Presenting the progress of project work results	<p>Criteria: Able to explain the progress of project work results correctly according to input</p> <p>Form of Assessment : Project Results Assessment / Product Assessment, Test</p>	Presentation and discussion 3 X 50		<p>Material: Presentation of project work results References: <i>Department of Education and Culture Regional Cultural Inventory and Documentation Project.</i></p>	5%

9	Able to prepare dishes from fish, shellfish, shrimp and squid	Able to make and serve dishes from fish, shellfish, shrimp and squid	<p>Criteria:</p> <ol style="list-style-type: none"> 1.Score 100 for correct answer 2.Score 0 for wrong answer <p>Form of Assessment : Project Results Assessment / Product Assessment</p>	Online learning 3 X 50		<p>Material: Processed fish</p> <p>Reader: Tuty Latief. 1991. <i>Regional Cooking Recipes.</i> Surabaya: PT. Building Knowledge.</p>	5%
10	Able to mix basic Indonesian cooking spices	Able to determine the types of basic spices for Indonesian dishes. Able to identify the components of basic spices. Able to make basic spices for Indonesian dishes	<p>Criteria:</p> <ol style="list-style-type: none"> 1.Planning and preparing tools well has a weight of 20. 2.Planning and preparing materials well has a weight of 20 3.Planning and carrying out work procedures/steps well has a weight of 40. 4.Serving a dish well weighs 20. <p>Forms of Assessment : Project Results Assessment / Product Assessment, Practical Assessment</p>	Online learning 3 X 50		<p>Material: Basic spices</p> <p>Reader: Sri Owen. 1990. <i>Indonesian Food and Cookery.</i> Jakarta: Indah Graphics.</p>	5%
11	Prepare dishes from meat	Determine and prepare ingredients for various meat dishes Determine and prepare seasonings for various meat dishes Prepare various meat dishes Serve meat dishes	<p>Criteria:</p> <ol style="list-style-type: none"> 1.Correct answer score 100 2.Wrong answer score 0 <p>Form of Assessment : Assessment of Project Results / Product Assessment, Practices / Performance</p>	Online learning 3 X 50		<p>Material: Meat dishes</p> <p>Reference: Ministry of Education and Culture. Koentjaraningrat, 2000. <i>Humans and Culture in Indonesia.</i> Jakarta</p>	5%
12	Prepare dishes from poultry	Determining and preparing ingredients for Indonesian poultry dishes Determining and preparing seasonings for poultry dishes Preparing Indonesian poultry dishes Serving Indonesian poultry dishes	<p>Criteria:</p> <ol style="list-style-type: none"> 1.Planning and preparing tools well has a weight of 20. 2.Planning and preparing materials well has a weight of 20 3.Planning and carrying out work procedures/steps well has a weight of 40. 4.Serving a dish well weighs 20. <p>Form of Assessment : Participatory Activities, Project Results Assessment / Product Assessment</p>	Online learning 3 X 50		<p>Material: Processed poultry</p> <p>Reference: Tuty Latief. 1991. <i>Regional Cooking Recipes.</i> Surabaya: PT. Building Knowledge.</p>	5%
13	Prepare dishes from poultry	Determining and preparing ingredients for Indonesian poultry dishes Determining and preparing seasonings for poultry dishes Preparing Indonesian poultry dishes Serving Indonesian poultry dishes	<p>Criteria:</p> <ol style="list-style-type: none"> 1.Planning and preparing tools well has a weight of 20. 2.Planning and preparing materials well has a weight of 20 3.Planning and carrying out work procedures/steps well has a weight of 40. 4.Serving a dish well weighs 20. <p>Form of Assessment : Participatory Activities, Project Results Assessment / Product Assessment</p>	Direct learning 3 X 50		<p>Material: Processed poultry</p> <p>Reference: Syarifudin et al. 1992. <i>Food: Forms, Variations and Functions and How to Serve The Region of South Kalimantan</i></p>	5%

14	Processing Indonesian Dried Side Dishes	<ol style="list-style-type: none"> Determine and prepare ingredients for various Indonesian dry side dishes Make various Indonesian dry side dishes Determine and prepare spices for various Indonesian dry side dishes Serves a variety of Indonesian dry side dishes 	<p>Criteria:</p> <ol style="list-style-type: none"> Planning and preparing tools well has a weight of 20. Planning and preparing materials well has a weight of 20 Planning and carrying out work procedures/steps well has a weight of 40. Serving a dish well weighs 20. <p>Form of Assessment : Participatory Activities, Project Results Assessment / Product Assessment</p>	Direct learning 3 X 50		<p>Material: Indonesian Side Dishes Reader: Tuty Latief. 1991. <i>Regional Cooking Recipes</i>. Surabaya: PT. Building Knowledge.</p>	5%
15	Processing Indonesian Dried Side Dishes	<ol style="list-style-type: none"> Determine and prepare ingredients for various Indonesian dry side dishes Determine and prepare spices for various Indonesian dry side dishes Make various Indonesian dry side dishes 	<p>Criteria:</p> <ol style="list-style-type: none"> Planning and preparing tools well has a weight of 20. Planning and preparing materials well has a weight of 20 Planning and carrying out work procedures/steps well has a weight of 40. Serving a dish well weighs 20. <p>Forms of Assessment : Project Results Assessment / Product Assessment, Portfolio Assessment, Practical Assessment</p>	Direct learning 3 X 50		<p>Material: Dry side dishes Reference: <i>Then Discourse</i>. 1986. Food, Forms, Variations, and Functions as well as How to Serve The Region of West Nusa Tenggara</p>	5%
16	Able to present the results of Indonesian food products	Presenting the results of Indonesian food products	<p>Criteria: Able to present product results according to input</p> <p>Form of Assessment : Project Results Assessment / Product Assessment</p>	Presentation and discussion 3 x 50		<p>Material: Presentation Reader: Sri Owen. 1990. <i>Indonesian Food and Cookery</i>. Jakarta: Indah Graphics.</p>	15%

Evaluation Percentage Recap: Project Based Learning

No	Evaluation	Percentage
1.	Participatory Activities	7.5%
2.	Project Results Assessment / Product Assessment	68.34%
3.	Portfolio Assessment	3.34%
4.	Practical Assessment	5.84%
5.	Practice / Performance	12.5%
6.	Test	2.5%
		100%

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.

