SEMESTER LEARNING PLAN

Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date
Menus and Recipes	99999440602061		T=1	P=1	ECTS=3.18	1	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	Conduct studies and practice the ability to prepare menus in organizing meals for families, institutions and catering businesses. The main topics of discussion include: menu concept, menu function, types/types of menu, principles of menu planning, preparing family menus, catering businesses and institutions, procedures for making standard recipes, food taste as a measure of consumer satisfaction and organoleptic assessment by observing facts, preparing questions , testing, discussing, associating, concluding.

References	Main :
	1. (1). Carson, R andCobe. 1980.How You Plan and Prepare Meals. New York: Mc. Graw-Hill(2). McVety, Paul J. , Ware, Bradly J., Ware,L.,2009.Fundamentals of Menu Planning,New Jersey: JohnWiley & Sons(3) ClaudetteMarsum, WA. 1991.Restorandan Segala Permasalahannya. Yogjakarta : Andi Offset.(4) Fadiati, Ari. 2011.Mengelola Usaha Jasa Boga Yang Sukses.Bandung: Remaja Rosda KArya.(5). Pauli, E. 1979.Classical CookingThe Modern Way. Boston: CBI Publishing, Co.(6). Sjahmien, M. 1992.PenyelenggaraanMakanan Institusi dan Jasa Boga. Jakarta: Bharata.(7). Watts, B.M., Ylimaki, G.L., Jeffery,L.E. and Elias, LG. 1989.Basic Sensory Methods for Food Evaluation.Ottawa: IDRC.(8). Winarni, A. 1995.Pengetahuan Menu dan Resep. Surabaya: University Press IKIP Surabaya.
	Supporters:

Supporting lecturer	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	Able to understand the rationale of menu knowledge courses	1. Explain the rationale for menu knowledge. 2. Explain aspects related to the rationale for studying menu knowledge	**Criteria:** 1.- Question number 1 has a weight of 50 if it matches the answer key 2.- Question number 2 has a weight of 50 if it matches the answer key	Conducted online with Google Meeting, Constructivist/DI/ 2 X 50 Question and Answer Lectures			0%
2	Able to understand the meaning of menu history, menu function and menu structure	1. Understanding menus 2. Telling the history of menu development 3. Explaining the function and purpose of menus 4. Differentiating menu structures	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 25 if it matches the answer key 3.- Question number 3 has a weight of 25 if it matches the answer key 4.- Question number 4 has a weight of 25 if it matches the answer key	Via online (Google Meeting),: Constructivist/DI/ Lecture Question and Answer 2 X 50			0%
3	Understand the type of menu in terms of serving time and the lightness of the dishes	1. Explain the various types of menus based on serving time and light weight of dishes 2. Explain the characteristics of menus based on serving time and light weight of dishes 3. Arrange menus based on serving time and light weight of dishes	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 25 if it matches the answer key 3.- Question number 3 has a weight of 50 if it matches the answer key	Via online (Google Meeting), Cooperative: 2 X 50 Assignment Discussion Presentation			0%
4	Explain the types/types of menus in terms of service techniques to consumers	1. Explain the various types of menus based on service techniques to consumers 2. Explain the characteristics of menus based on service techniques to consumers 3. Arrange menus based on service techniques to consumers	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 25 if it matches the answer key 3.- Question number 3 has a weight of 50 if it matches the answer key	Via online (Google Meeting), Cooperative: 2 X 50 Assignment Discussion Presentation			0%
5	Understand the function of the menu for families of food service entrepreneurs and consumers	Identifying menu functions for families of food service entrepreneurs and consumers	**Criteria:** Weight 100 if it matches the answer key	Via online (Google Meeting), Cooperative: 2 X 50 Task Discussion Presentations			0%

6	Understand nutritional needs and adequacy of food ingredients according to development phases and apply them in preparing the family menu	1. Explain nutritional needs according to development phases 2. Identify the adequacy of food ingredients and substitute ingredients for various development phases 3. Explain techniques for preparing family menus 4. Prepare a 10-day family menu	**Criteria:** 1.- Question number 1 has a weight of 40 if it matches the answer key 2.- Question number 2 has a weight of 40 if it matches the answer key 3.- Question number 3 has a weight of 20 if it matches the answer key 4.- Question number 4 has a weight of 100 if it matches the answer key	Via online (Google Meeting), Learning based on 2 X 50 problems			0%
7	Understand nutritional needs and adequacy of food ingredients according to development phases and apply them in preparing menus for Commercial Catering Services	1. Identify the menu characteristics of various commercial catering services 2. Explain menu preparation techniques for commercial catering services 3. Compile menus for commercial catering services	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 25 if it matches the answer key 3.- Question number 3 has a weight of 50 if it matches the answer key	Via online (Google Meeting), Learning based on 2 X 50 problems			0%
8	UTS			Online/online with Google Form 2 X 50			0%
9	Understand the various menu user institutions and the required menu characteristics.	1. Explain the various institutions that use menus 2. Explain the aspects in preparing institutional menus 3. Identify the characteristics of menus for institutions according to their type 4. Prepare menus and prepare menus for various institutions	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 25 if it matches the answer key 3.- Question number 3 has a weight of 50 if it matches the answer key 4.- Question number 4 has a weight of 50 if it matches the answer key	Via online (Google Meeting), Learning based on 2 X 50 problems			0%
10	Understand the characteristics and menus for catering and restaurants	1. Explain the characteristics of catering and restaurants 2. Explain the characteristics of catering and restaurant menus 3. Prepare menus for catering and restaurants	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 25 if it matches the answer key 3.- Question number 3 has a weight of 50 if it matches the answer key	Via online (Google Meeting), Learning based on 2 X 50 problems			0%
11	Understand special events and menus for special events	1. Explain the meaning of a special event 2. Identify aspects that need to be considered when compiling a special event menu 3. Compile a special event menu	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 25 if it matches the answer key 3.- Question number 3 has a weight of 50 if it matches the answer key	Via online (Google Meeting), Learning based on 2 X 50 problems			0%

12	Understand the terms and techniques for making menu cards according to their type	1. Explain the terms and techniques for making menu cards 2. Explain the various types of menu cards 3. Analyze menu cards according to the criteria for writing good menu cards 4. Design cards practice making various menu cards	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 25 if it matches the answer key 3.- Question number 3 has a weight of 50 if it matches the answer key 4.- Question number 4 has a weight of 50 if it matches the answer key	Via online (Google Meeting), Learning based on 2 X 50 problems			0%
13	Understand recipes and make standard recipes	1. Explain the meaning of recipes and standard recipes 2. Explain the function of standard recipes 3. Explain good recipe writing techniques 4. Identify procedures for making standard recipes 5. Analyze recipes from various sources 6. Make standard recipes	**Criteria:** 1.- Question number 1 has a weight of 10 if it matches the answer key 2.- Question number 2 has a weight of 10 if it matches the answer key 3.- Question number 3 has a weight of 10 if it matches the answer key 4.- Question number 1 has a weight of 20 if it matches the answer key 5.- Question number 2 has a weight of 25 if it matches the answer key 6.- Question number 3 has a weight of 25 if it matches the answer key	Via online (Google Meeting), Discussion of 2 X 50 reflection assignments			0%
14	Understand organoleptic assessment, how to assess and interpret data	1. Definition and function of organoleptic assessment. 2. Explain types and methods of organoleptic assessment. 3. Explain how to make organoleptic test instruments. 4. Carry out an organoleptic assessment (actual instruments and materials	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 25 if it matches the answer key 3.- Question number 3 has a weight of 25 if it matches the answer key 4.- Question number 4 has a weight of 25 if it matches the answer key	Via online (Google Meeting), Discussion Presentation and reflection 4 X 50			0%
15	Understand organoleptic assessment, how to assess and interpret data	1. Definition and function of organoleptic assessment. 2. Explain types and methods of organoleptic assessment. 3. Explain how to make organoleptic test instruments. 4. Carry out an organoleptic assessment (actual instruments and materials	**Criteria:** 1.- Question number 1 has a weight of 25 if it matches the answer key 2.- Question number 2 has a weight of 25 if it matches the answer key 3.- Question number 3 has a weight of 25 if it matches the answer key 4.- Question number 4 has a weight of 25 if it matches the answer key	Via online (Google Meeting), Discussion Presentation and reflection 4 X 50	online		0%
16	UAS			Done online via Google Form 2 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** 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.