



**Universitas Negeri Surabaya
Vocational Faculty
D4 Culinary Management Study Program**

Document Code

SEMESTER LEARNING PLAN

Courses	CODE	Course Family	Credit Weight	SEMESTER	Compilation Date																
Oriental/Asian Culinary Processing Operations	6230502066		T=2 P=0 ECTS=3.18	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 that is charged to the course																				
	Program Objectives (PO)																				
	PLO-PO Matrix																				
		<table border="1" style="margin: auto;"> <tr> <td style="width: 10%;">P.O</td> <td colspan="15"></td> </tr> </table>					P.O														
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Short Course Description	Mastering knowledge and skills about the basic concepts of Asian Culinary which include understanding, regional division, influencing factors, knowledge of food ingredients and spices, knowledge of tools, menu patterns, preparation processes, processing, serving, and eating procedures from the countries involved. is on the Asian continent. The learning process adapts to the applicable curriculum. The learning strategy is carried out by applying a constructivist approach, learning activities are given theoretically, practically, and by giving assignments individually and in groups. Evaluation is carried out by making written reports, making portfolios, written tests and performance tests.																				
	<p>References Main :</p> <ol style="list-style-type: none"> 1. Gwenda L, Hyman. 1993. Cuisines of Southeast Asia. New York: John Willey & Sons Inc. 2. Ling, Kong Foong. 2007. The Asian Kitchen. Singapore: Periplus Editions (HK) Ltd. 3. Purcer, Jan dan Joshi, Ajoy. 2003. Indian Cooking. Singapore: Lansdowne Publishing Pty. Ltd. 4. Richard, Hosking. 2000. A Dictionary of Japanese Food. Ingredients & Culture. Singapore: Tuttle Publishing. 5. Rowe, Silvena. 2011. Orient Express. London: Hutchinson. 6. Solomon, Charmaine. 2013. The Complete Asian Cookbook. London: Hardie Grant Books. 7. Sy, Sufi. 2010. Sedap Sehat dari Dapur Oriental. Dipilih dari Lima Negara di Asia. Jakarta: Dian Rakyat. 8. The Sultans's Kitchen A Turkish Cookbook. 1999. Boston: Periplus Solomon's Charmaine. <p>Supporters:</p>																				
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	Students are able to study RPS and carry out lecture contracts. Students are able to express basic concepts of Asian Culinary	<ol style="list-style-type: none"> 1.Presents a description of the Asian Culinary course 2.Describes the importance of Asian Culinary 3.Determine the rules and assignments of the Asian Culinary course 4.Explain the meaning of Asian Culinary 5.Grouping countries by region in Asia 6.Delve into the characteristics of Asian dishes 7.Identify the factors that influence Asian cuisine 8.Summarizing the menu pattern for Asian dishes 	Criteria: The maximum score is 100 if it meets the assessment criteria	Exposure, presentation, searching for library sources and other references, discussion and reflection 2 X 50			0%
2	Students are able to master knowledge and dishes from the Southwest Asia region: Turkey	<ol style="list-style-type: none"> 1. Present a general description of Turkey 2. Discuss the characteristics of dishes from Turkey 3. Explain food processing from Turkey 4. Identify food processing from Turkey 5. Show menu patterns for dishes from Turkey 	Criteria: The maximum score is 100 if it meets the assessment criteria	Presentations, searching for library sources and other references, and giving assignments 2 X 50			0%
3	Students are able to master knowledge about dishes from the Southwest Asia region: Arab Countries	<ol style="list-style-type: none"> 1. Present a general overview of Arab countries 2. Discuss the characteristics of dishes from Arab countries 3. Examine food processing from Arab countries 4. Show menu patterns for dishes from Arab countries 	Criteria: The maximum score is 100 if it meets the assessment criteria	Presentations, searching for library sources and other references, and giving assignments 2 X 50			0%
4	Students are skilled at processing food from Turkey and Arab countries by implementing POAC and paying attention to K3 (Occupational Health and Safety)	Making dishes from the Southwest Asia region: Turkish and Arab countries	Criteria: The maximum score is 100 if it meets the assessment criteria	Practice 2 X 50			0%
5	Students are able to master knowledge about dishes from the South West Asia region: India and Pakistan	<ol style="list-style-type: none"> 1. Present a general description of India and Pakistan 2. Discuss the characteristics of dishes from India and Pakistan 3. Identify food processing from India and Pakistan 4. Show menu patterns for dishes from India and Pakistan 	Criteria: The maximum score is 100 if it meets the assessment criteria	Presentations, searching for library sources and other references, and giving assignments 2 X 50			0%

6	Students are able to master knowledge about dishes from the South West Asia region: Bangladesh and Sri Lanka	<ol style="list-style-type: none"> 1.Presents a general overview of Bangladesh and Sri Lanka 2.Discuss the characteristics of dishes from Bangladesh and Sri Lanka 3.Explains food processing from Bangladesh and Sri Lanka 4.Shows the menu pattern of dishes from Bangladesh and Sri Lanka 	Criteria: The maximum score is 100 if it meets the assessment criteria	Presentations, searching for library sources and other references, and giving assignments 2 X 50			0%
7	Students are skilled at processing food from India, Pakistan, Bangladesh and Sri Lanka by implementing POAC and paying attention to K3 (Occupational Health and Safety)	Making dishes from the South Asian region: India, Pakistan, Bangladesh and Sri Lanka	Criteria: The maximum score is 100 if it meets the assessment criteria	Practice 2 X 50			0%
8	UTS	Material: material from the 1st meeting to the 7th meeting		2 X 50			0%
9	Students are able to master knowledge and skills about dishes from the East Asian region: China	<ol style="list-style-type: none"> 1.Presents a general overview of China 2.Discuss the characteristics of dishes from China 3.Explaining food processing from China 4.Shows the menu pattern of dishes from China 	Criteria: The maximum score is 100 if it meets the assessment criteria	Presentations, searching for library sources and other references, and giving assignments 2 X 50			0%
10	Students are able to master knowledge and skills about dishes from the East Asian region: Korea and Japan	<ol style="list-style-type: none"> 1.Presents a general overview of Korea and Japan 2.Discuss the characteristics of dishes from Korea and Japan 3.Explains food processing from Korea and Japan 4.Shows the menu pattern of dishes from Korea and Japan 	Criteria: The maximum score is 100 if it meets the assessment criteria	Presentations, searching for library sources and other references, and giving assignments 2 X 50			0%
11	Students are skilled at processing food from China, Korea and Japan by applying POAC and paying attention to K3 (Occupational Health and Safety)	Making dishes from the East Asian region: China, Korea and Japan	Criteria: The maximum score is 100 if it meets the assessment criteria	Practice 2 X 50			0%

12	Students are able to master knowledge and skills about dishes from the Southeast Asian region: Malaysia, Singapore and Brunei Darussalam	1. Present a general description of Malaysia, Singapore and Brunei Darussalam 2. Discuss the characteristics of dishes from Malaysia, Singapore and Brunei Darussalam 3. Explain food processing from Malaysia, Singapore and Brunei Darussalam 4. Show menu patterns for dishes from Malaysia, Singapore and Brunei Darussalam	Criteria: The maximum score is 100 if it meets the assessment criteria	Presentations, searching for library sources and other references, and giving assignments 2 X 50			0%
13	Students are able to master knowledge and skills about dishes from the Southeast Asian region: the Philippines, Thailand and Vietnam	1. Present a general description of the Philippines, Thailand, and Vietnam. 2. Discuss the characteristics of dishes from the Philippines, Thailand, and Vietnam. 3. Explain food processing from the Philippines, Thailand, and Vietnam. 4. Show menu patterns for dishes from the Philippines, Thailand, and Vietnam. and Vietnam	Criteria: The maximum score is 100 if it meets the assessment criteria	Presentations, searching for library sources and other references, and giving assignments 2 X 50			0%
14	Students are able to master knowledge and skills about dishes from the Southeast Asian region: Cambodia, Laos, Myanmar and Timor Leste	1. Present a general description of the Philippines, Thailand, and Vietnam. 2. Discuss the characteristics of dishes from the Philippines, Thailand, and Vietnam. 3. Explain food processing from the Philippines, Thailand, and Vietnam. 4. Show menu patterns for dishes from the Philippines, Thailand, and Vietnam. and Vietnam	Criteria: The maximum score is 100 if it meets the assessment criteria	Presentations, searching for library sources and other references, giving assignments, and 2 X 50 practice			0%
15	Students are skilled at processing food from Southeast Asia: Malaysia, Singapore, Brunei Darussalam, the Philippines, Thailand, Vietnam, Cambodia, Laos, Myanmar and Timor Leste by implementing POAC and paying attention to K3 (Occupational Health and Safety)	Making dishes from the East Asian region: Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos, Myanmar and Timor Leste	Criteria: The maximum score is 100 if it meets the assessment criteria	Practice 2 X 50			0%
16	UAS	Material: material from the 9th meeting to the 15th meeting		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** 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.