



**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																																																																				
Oriental/Asian Culinary Operations	99999440603061	Compulsory Study Program Subjects	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	Case Studies																																																																										
Program Learning Outcomes (PLO)	PLO study program which is charged to the course																																																																										
	Program Objectives (PO)																																																																										
	PO - 1	Have good morals, ethics and personality in studying Asian culinary operations. Have knowledge of general Asian culinary concepts which include: principles and processing techniques for Asian cuisine by utilizing modern technology and mastering new literacy. Mastering general concepts about Asian culinary processing including principles and processing techniques by utilizing modern technology and mastering new literacy. Having the ability to design, plan, make/process Asian culinary products according to applicable recipe standards, product quality standards, food hygiene standards. Hygiene), fulfilling aesthetic values, and implementing K3 independently, including the ability to: 1) translate menus, read and modify recipes; 2) identify the use of necessary materials; 3) identify ways to store raw materials and processed materials; and master technological literacy.																																																																									
	PO - 2	Able to explain the meaning of Asian Culinary Able to group countries based on regions in Asia Able to explore the characteristics of dishes from various regions in Asia Able to analyze the factors that influence Asian dishes Able to identify the ingredients used in food processing from various regions of Asian countries Able to identify tools used in food processing from various regions of Asian countries. Able to identify food processing techniques from various regions of Asian countries. Able to analyze dish menu patterns from various regions of Asian countries. Able to present techniques for serving Asian food products. Able to describe the culture of how to eat Asian food. Able to plan processing practice plans Asian food																																																																									
	PLO-PO Matrix																																																																										
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PO Matrix at the end of each learning stage (Sub-PO)																																																																											
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PO-2																																																																											
Short Course Description	Mastering knowledge and skills about the basic concepts of popular and commercial Asian dishes for industrial scale which include menu types, recipes, preparation processes, processing, serving and eating procedures from countries 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.																																																																										
References	Main :																																																																										
	1. - Gwenda L, Hyman. 1993. Cuisines of Southeast Asia. New York: John Willey & Sons Inc. - Ling, Kong Foong. 2007. The Asian Kitchen. Singapore: Periplus Editions (HK) Ltd. - Purcer, Jan dan Joshi, Ajo. 2003. Indian Cooking. Singapore: Lansdowne Publishing Pty. Ltd. - Richard, Hosking. 2000. A Dictionary of Japanese Food. Ingredients & Culture. Singapore: Tuttle Publishing. - Rowe, Silvena. 2011. Orient Express. London: Hutchinson. - Solomon, Charmaine. 2013. The Complete Asian Cookbook. London: Hardie Grant Books. - Sy, Sufi. 2010. Sedap Sehat dari Dapur Oriental. Dipilih dari Lima Negara di Asia. Jakarta: Dian Rakyat. The Sultans's Kitchen A Turkish Cookbook. 1999. Boston: Periplus Solomon's Charmaine																																																																										
	Supporters:																																																																										

Supporting lecturer		Dra. Niken Purwidiani, 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	<p>1. Students are able to study RPS and carry out lecture contracts. Students are able to express the basic concepts of Advanced Asian Culinary Operations</p> <p>2. Students are able to express the basic concepts of Asian Culinary</p>	<p>1. Presents a description of the Advanced Asian Culinary Operations course</p> <p>2. Describes the importance of Asian Culinary Operations further</p> <p>3. Determine the rules and assignments of the Advanced Asian Culinary Operations course</p> <p>4. Explain the meaning of Advanced Asian Culinary Operations</p> <p>5. Grouping countries by region in Asia</p> <p>6. Delve into the characteristics of Asian dishes</p> <p>7. Identify the factors that influence Asian cuisine</p> <p>8. Summarizing the menu pattern for Asian dishes</p>	<p>Criteria: Question no. 1 has a weight of 40 if it matches the answer key. Question no. 2 has a weight of 30 if it matches the answer key. Question no. 3 has a weight of 30 if it matches the answer key.</p>	<p>Presentation and discussion Presentation, searching for library sources and other references, discussion and reflection 3 X 50</p>	<p>Presentation and discussion Presentation, searching for library sources and other references, discussion and reflection 3X50</p>	<p>Material: definition of oriental dishes/Asian cuisine, regional divisions in Asia, characteristics of oriental dishes, factors that influence oriental dishes, and menu patterns</p> <p>References: · Gwenda L. Hyman. 1993. <i>Cuisines of Southeast Asia</i>. New York: John Willey & Sons Inc. · Ling, Kong Foong. 2007. <i>The Asian Kitchen</i>. Singapore: Periplus Editions (HK) Ltd. Purcer, Jan and Joshi, Ajo. 2003. <i>Indian Cooking</i>. Singapore: Lansdowne Publishing Pty. Ltd. · Richard, Hosking. 2000. <i>A Dictionary of Japanese Food</i>. Ingredients & Culture. Singapore: Tuttle Publishing. · Rowe, Silvena. 2011. <i>Orient Express</i>. London: Hutchinson. Solomon, Charmaine. 2013. <i>The Complete Asian Cookbook</i>. London: Hardie Grant Books. · Sy, Sufi. 2010. <i>Healthy Delicious from the Oriental Kitchen</i>. Selected from Five Countries in Asia. Jakarta: Dian Rakyat. <i>The Sultans's Kitchen A Turkish Cookbook</i>. 1999. Boston: Periplus Solomon's Charmaine</p>	0%

2	Students are able to master knowledge and skills about dishes from the Southwest Asia region: Turkey	<ol style="list-style-type: none"> 1.Presents a general overview of Turkey 2.Discuss the characteristics of dishes from Turkey. Explain food processing from Turkey 3.Identifying food processing from Turkey 4.Shows the menu pattern of dishes from Turkey 	Criteria: <ol style="list-style-type: none"> 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 5.- Question number 5 has a weight of 100 if according to the procedure 6.- Question number 6 has a weight of 100 if according to the procedure 	Presentations, searching for library sources and other references, and giving 3 X 50 assignments	Online with gmeet 3X50		0%
3	Students are able to master knowledge and skills about dishes from the Southwest Asia region: Arab Countries	<ol style="list-style-type: none"> 1.Presents a general overview of Arab countries 2.Discuss the characteristics of dishes from Arab countries 3.Examining food processing from Arab countries 4.Shows the menu pattern of dishes from Arab countries 	Criteria: Question no. 1 has a weight of 25 if it matches the answer key. Question no. 2 has a weight of 25 if it matches the answer key. Question no. 3 has a weight of 25 if it matches the answer key. Question no. 4 has a weight of 25 if it matches the answer key. Question no. 5 has a weight of 100 if it complies with the procedure. Question no. 6 has a weight of 100 if in accordance with the procedure	Presentations, searching for library sources and other references, and giving 3 X 50 assignments			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: Türkiye and Arab countries	Criteria: Question no. 1 has a weight of 25 if it matches the answer key. Question no. 2 has a weight of 25 if it matches the answer key. Question no. 3 has a weight of 25 if it matches the answer key. Question no. 4 has a weight of 25 if it matches the answer key. Question no. 5 has a weight of 100 if it complies with the procedure. Question no. 6 has a weight of 100 if in accordance with the procedure	Practice 3 X 50			0%
5	Students are able to master the knowledge and skills of dishes from the South West Asia region: India and Pakistan	<ol style="list-style-type: none"> 1.Presents a general overview of India and Pakistan 2.Discuss the characteristics of dishes from India and Pakistan 3.Identify food processing from India and Pakistan 4.Shows the menu pattern of dishes from India and Pakistan 	Criteria: Question no. 1 has a weight of 25 if it matches the answer key. Question no. 2 has a weight of 25 if it matches the answer key. Question no. 3 has a weight of 25 if it matches the answer key. Question no. 4 has a weight of 25 if it matches the answer key. Question no. 5 has a weight of 100 if it complies with the procedure. Question no. 5 has a weight of 100 if in accordance with the procedure. Question number 6 has a weight of 100 if the report, media and appearance comply with the provisions	Presentations, searching for library sources and other references, and giving 3 X 50 assignments			0%

6	Students are able to master knowledge and skills about dishes from the South Asian 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: Question no. 1 has a weight of 25 if it matches the answer key. Question no. 2 has a weight of 25 if it matches the answer key. Question no. 3 has a weight of 25 if it matches the answer key. Question no. 4 has a weight of 25 if it matches the answer key. Question no. 5 has a weight of 100 if it complies with the procedure. Question no. 6 has a weight of 100 if in accordance with the procedure	Presentations, searching for library sources and other references, and giving assignments, 3 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: Question no. 1 has a weight of 25 if it matches the answer key. Question no. 2 has a weight of 25 if it matches the answer key. Question no. 3 has a weight of 25 if it matches the answer key. Question no. 4 has a weight of 25 if it matches the answer key. Question no. 5 has a weight of 100 if it complies with the procedure. Question no. 6 has a weight of 100 if in accordance with the procedure	Practice 3 X 50			0%
8	Midterm exam			3 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: Question no. 1 has a weight of 25 if it matches the answer key. Question no. 2 has a weight of 25 if it matches the answer key. Question no. 3 has a weight of 25 if it matches the answer key. Question no. 4 has a weight of 25 if it matches the answer key. Question no. 5 has a weight of 100 if it complies with the procedure. Question no. 6 has a weight of 100 if in accordance with the procedure	Presentations, searching for library sources and other references, and giving assignments 3 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: Question no. 1 has a weight of 25 if it matches the answer key. Question no. 2 has a weight of 25 if it matches the answer key. Question no. 3 has a weight of 25 if it matches the answer key. Question no. 4 has a weight of 25 if it matches the answer key. Question no. 5 has a weight of 100 if it complies with the procedure. Question no. 6 has a weight of 100 if in accordance with the procedure	Presentations, searching for library sources and other references, and giving assignments 3 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: Question no. 1 has a weight of 25 if it matches the answer key. Question no. 2 has a weight of 25 if it matches the answer key. Question no. 3 has a weight of 25 if it matches the answer key. Question no. 4 has a weight of 25 if it matches the answer key. Question no. 5 has a weight of 100 if it complies with the procedure. Question no. 5 has a weight of 100 if in accordance with the procedure. Question number 6 has a weight of 100 if the report, media and appearance comply with the provisions	Practice 3 X 50			0%
12	Students are able to master knowledge and skills about dishes from the Southeast Asian region: Malaysia, Singapore and Brunei Darussalam	<ol style="list-style-type: none"> 1.Presents a general overview of Malaysia, Singapore and Brunei Darussalam 2.Discuss the characteristics of dishes from Malaysia, Singapore and Brunei Darussalam 3.Explains food processing from Malaysia, Singapore and Brunei Darussalam 4.Shows menu patterns for dishes from Malaysia, Singapore and Brunei Darussalam 	Criteria: Question no. 1 has a weight of 25 if it matches the answer key. Question no. 2 has a weight of 25 if it matches the answer key. Question no. 3 has a weight of 25 if it matches the answer key. Question no. 4 has a weight of 25 if it matches the answer key. Question no. 5 has a weight of 100 if it complies with the procedure. Question no. 6 has a weight of 100 if in accordance with the procedure	Presentations, searching for library sources and other references, and giving 3 X 50 assignments			0%
13	Students are able to master knowledge and skills about dishes from the Southeast Asian region: the Philippines, Thailand and Vietnam	<ol style="list-style-type: none"> 1.Presents a general overview of the Philippines, Thailand and Vietnam 2.Discuss the characteristics of dishes from the Philippines, Thailand and Vietnam 3.Explains food processing from the Philippines, Thailand and Vietnam 4.Shows menu patterns for dishes from the Philippines, Thailand and Vietnam 	Criteria: Question no. 1 has a weight of 25 if it matches the answer key. Question no. 2 has a weight of 25 if it matches the answer key. Question no. 3 has a weight of 25 if it matches the answer key. Question no. 4 has a weight of 25 if it matches the answer key. Question no. 5 has a weight of 100 if it complies with the procedure. Question no. 6 has a weight of 100 if in accordance with the procedure	Presentations, searching for library sources and other references, and giving 3 X 50 assignments			0%

14	Students are able to master knowledge and skills about dishes from the Southeast Asian region: Cambodia, Laos, Myanmar and Timor Leste	<ol style="list-style-type: none"> 1.Presents a general overview of the Philippines, Thailand and Vietnam 2.Discuss the characteristics of dishes from the Philippines, Thailand and Vietnam 3.Explains food processing from the Philippines, Thailand and Vietnam 4.Shows menu patterns for dishes from the Philippines, Thailand and Vietnam 	Criteria: Question no. 1 has a weight of 25 if it matches the answer key. Question no. 2 has a weight of 25 if it matches the answer key. Question no. 3 has a weight of 25 if it matches the answer key. Question no. 4 has a weight of 25 if it matches the answer key. Question no. 5 has a weight of 100 if it complies with the procedure. Question no. 6 has a weight of 100 if in accordance with the procedure	Presentations, searching for library sources and other references, giving assignments, and 3 X 50 practice			0%
15	Students skilled at processing food from Southeast Asia: Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos, Myanmar and Timor Leste apply POAC and pay attention to K3 (Work Health and Safety)	Making dishes from the East Asian region: Malaysia, Singapore, Brunei Darussalam, Philippines, Thailand, Vietnam, Cambodia, Laos, Myanmar and Timor Leste	Criteria: Question no. 1 has a weight of 25 if it matches the answer key. Question no. 2 has a weight of 25 if it matches the answer key. Question no. 3 has a weight of 25 if it matches the answer key. Question no. 4 has a weight of 25 if it matches the answer key. Question no. 5 has a weight of 100 if it complies with the procedure. Question no. 6 has a weight of 100 if in accordance with the procedure	Practice 3 X 50			0%
16	Final exams			3 X 50			0%

Evaluation Percentage Recap: Case Study

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.

