



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

Document Code

**SEMESTER LEARNING PLAN**

<b>Courses</b>		<b>CODE</b>	<b>Course Family</b>	<b>Credit Weight</b>			<b>SEMESTER</b>	<b>Compilation Date</b>									
Sanitation Hygiene and Work Safety		xx944060215910	Compulsory Study Program Subjects	T=0	P=0	ECTS=0	1	April 28, 2023									
<b>AUTHORIZATION</b>		<b>SP Developer</b>		<b>Course Cluster Coordinator</b>			<b>Study Program Coordinator</b>										
		Lilis Sulandari, S.Pt., M.P.		.....			Lilis Sulandari, S.Pt., M.P.										
<b>Learning model</b>	Project Based Learning																
<b>Program Learning Outcomes (PLO)</b>	<b>PLO study program which is charged to the course</b>																
	<b>PLO-5</b>	Able to work together, have social sensitivity and concern for the environment as well as a professional personality															
	<b>PLO-7</b>	Able to apply logical, critical, innovative, quality and measurable thinking in carrying out specific work in the catering sector according to work competency standards															
	<b>PLO-9</b>	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															
	<b>Program Objectives (PO)</b>																
	<b>PLO-PO Matrix</b>																
	P.O			PLO-5		PLO-7		PLO-9									
<b>PO Matrix at the end of each learning stage (Sub-PO)</b>																	
	P.O	Week															
		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
<b>Short Course Description</b>	This lecture material studies food sanitation and hygiene as well as work safety in relation to the food service industry. The material for this course includes: concepts of food service sanitation and hygiene, food spoilage, microbes and their ecology in food, mechanisms of infection and intoxication, sanitation at the stages of procurement, storage, processing, distribution and service, care and maintenance, and work safety. Lectures are carried out by reviewing, explaining concepts, discussing case studies, and giving assignments, both individually and in groups.																
<b>References</b>	<b>Main :</b>																
	<ol style="list-style-type: none"> <li>1. Longree, Karla. 1980. Quality Food Sanitation . USA: John Willey and Sons</li> <li>2. Spears, Marian C and Vaden, Allene G. 1993. Food Service Organization . New York : Macmillan Pub. Co.</li> <li>3. Sjahmien Moehyie. 1992. Penyelenggaraan Makanan Institusi dan Jasa Boga . Jakarta: Bhratara.</li> <li>4. Jenie DSL. 1986. Sanitasi Dalam Industri Pangan . PAU IPB bekerja sama dengan Lembaga Sumber Daya Informasi IPB</li> <li>5. Nuriaela L. 2011. Sanitasi dan Higiene Makanan. Surabaya: Unesa University Press</li> </ol>																
	<b>Supporters:</b>																
	<ol style="list-style-type: none"> <li>1. Forstyle and Hayes. 2013. Food Hygiene, Microbiology and HACCP. UK: Springer Sc</li> <li>2. Hutter BM. 2011. Managing Food Safety and Hygiene. Cheltenham UK: Edward Elgar Publishing Limited</li> <li>3. Somoray, AMM. 2016. Principles of Food Sanitation and Hygiene. Unlimited Books</li> </ol>																
<b>Supporting lecturer</b>	Dr. Hj. Sri Handajani, S.Pd., M.Kes. Lilis Sulandari, S.Pt., M.P.																
<b>Week-</b>	<b>Final abilities of each learning stage (Sub-PO)</b>	<b>Evaluation</b>		<b>Help Learning, Learning methods, Student Assignments, [ Estimated time]</b>		<b>Learning materials [ References ]</b>	<b>Assessment Weight (%)</b>										
		<b>Indicator</b>	<b>Criteria &amp; Form</b>	<b>Offline ( offline )</b>	<b>Online ( online )</b>												
<b>(1)</b>	<b>(2)</b>	<b>(3)</b>	<b>(4)</b>	<b>(5)</b>	<b>(6)</b>	<b>(7)</b>	<b>(8)</b>										

1	Understand the basic concepts of sanitation and hygiene in the food service industry.	a. Explain the meaning of sanitation and food hygiene b. Explain the scope of food sanitation and hygiene in the food service industry c. Identify diseases that occur as a result of consuming unsafe foods.	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly	Presentations, group discussions and reflections. 2 X 50			0%
2	Understanding food spoilage.	a. Explain food damage caused by microorganisms, biological, physical, mechanical, physiological and chemical.	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly.	Presentations, group discussions and reflections. 2 X 50			0%
3	Understanding food spoilage	b. Explain the microbes that cause food poisoning/spoilage.	<b>Criteria:</b> Full marks are obtained if you answer all questions correctly.	Presentations, group discussions and reflections. 2 X 50			0%
4	Understanding food spoilage	Explain the microbes that cause infectious diseases.	<b>Criteria:</b> Full marks are obtained if you answer all questions correctly.	Presentations, group discussions and reflections. 2 X 50			0%
5	Understanding food spoilage	d. Explain the ecology of microorganisms in food (growth factors and curves, as well as processing factors)	<b>Criteria:</b> Full marks are obtained if you answer all questions correctly.	Presentations, group discussions and reflections. 2 X 50			0%
6	Understanding food spoilage	e. Explain the mechanisms of infection and intoxication 1. Factors that influence pathogenic properties through food. 2. Mechanism of infection 3. Mechanism of intoxication	<b>Criteria:</b> Full marks are obtained if you answer all questions correctly.	Presentations, group discussions and reflections. 2 X 50			0%
7	Understand about food procurement	a. Identify various types of food ingredients according to their groups (perishable, unperishable and semi-perishable) b. Describe how to choose food ingredients c. Describe how to treat food ingredients at the ingredient preparation stage. d. BTM (Explain the meaning of BTM, the purpose/function of BTM, various types of BTM, the dangers of BTM, the effect of using BTM on health)	<b>Criteria:</b> Full marks are obtained if you answer all questions correctly.	Presentation, group discussion and reflection 2 X 50			0%
8	Midterm exam			2 X 50			0%
9	Mastering food storage.	a. Explain the importance of storing food ingredients/finished food b. Explain the principle of storage temperature c. Explain the principle of storage time e. Describe the principles of storage equipment f. Identify food storage procedures g. Explain the procedures for reheating finished/cooked food	<b>Criteria:</b> Full marks are obtained if you answer all questions correctly.	Presentations, group discussions and reflections. 2 X 50			0%

10	Understand sanitation in food processing	a. Explain the meaning of food processing b. Food processing place c. Handling and processing personnel d. Food processing equipment e. How to process food f. Cooking methods and relative safety g. The relationship between temperature and food sanitation	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly.	Presentation, group discussion and reflection 2 X 50			0%
11	Understand sanitation in food service and presentation	a. Explain the importance of paying attention to sanitation when serving food. b. Explain the principle of containers. c. Explain the principle of water content d. Explain the principles of edibles part e. Explain the principle of f separation. Explain the principle of heat g. Explain the principle of tool h. Explain the principles of handling	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly.	Presentation, group discussion and reflection 2 X 50			0%
12	Mastering sanitation in care/maintenance and work safety.	a. Explain the importance of sanitation of processing facilities and the environment b. Explain the scope of environmental sanitation c. Explain the process of environmental sanitation. d. Explain the meaning of washing equipment e. Explain the various types of equipment washing f. Explain equipment washing materials. g. Explain the process of washing equipment	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly.	Presentations, group discussions and reflections. 2 X 50			0%
13	Mastering sanitation in care/maintenance and work safety.	h. Explain the meaning of work safety i. Explain the types of work accidents j. Explain how to prevent work accidents	<b>Criteria:</b> Full marks are obtained if you do all the questions correctly.	Presentations, group discussions and reflections. 2 X 50			0%
14	Understand food packaging	a. Explain the meaning of packaging b. Explain the purpose/function of packaging. c. Explain the various types of packaging. d. Explain dangerous packaging.	<b>Criteria:</b> Full marks are obtained if you answer all questions correctly.	Presentation, group discussion and reflection 2 X 50			0%
15	Evaluation of the hygiene and sanitation conditions of catering services (food sales businesses).	Describe the conditions of food service sanitation hygiene. Analyze food service sanitation hygiene	<b>Criteria:</b> Get full marks if you make a coherent presentation with appropriate intonation and emphasis, show a good understanding of the concept, with the help of ppt media according to media criteria, answer the questioner correctly, be able to formulate suggestions for improvement	Presentation, group discussion and reflection 2 X 50			0%
16	Final Semester Examination (UAS)			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.