

 <b>UNESA</b>	<b>Universitas Negeri Surabaya</b> <b>Vocational Faculty</b> <b>D4 Culinary Management Study Program</b>					<b>Document Code</b>																																																			
<b>SEMESTER LEARNING PLAN</b>																																																									
Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date																																																		
MPK STRr Culinary Management - Operational Menu Planning, Recipes and Ingredient Requirements	6230503111	Compulsory Study Program Subjects	T=3	P=0	ECTS=4.77	6	July 17, 2024																																																		
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator																																																			
	.....		Dra. Niken Purwidiani, M.Pd.			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)																																																								
	PO - 1	Students have an understanding of the concept of preparing menus and recipes related to providing food for families, institutions and catering services. 2. Students have the ability to prepare menus and recipes that are based on basic scientific principles related to providing food for families, institutions and catering services. 3. Students have a responsible attitude in designing menus and recipes that are based on basic scientific principles related to providing food families, institutions and food service businesses																																																							
	PLO-PO Matrix																																																								
	<table border="1" style="margin-left: auto; margin-right: auto;"> <tr><td style="text-align: center;">P.O</td></tr> <tr><td style="text-align: center;">PO-1</td></tr> </table>	P.O	PO-1																																																						
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PO Matrix at the end of each learning stage (Sub-PO)																																																									
	<table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td style="text-align: center;">P.O</td> <td colspan="16" style="text-align: center;">Week</td> </tr> <tr> <td></td> <td style="text-align: center;">1</td><td style="text-align: center;">2</td><td style="text-align: center;">3</td><td style="text-align: center;">4</td><td style="text-align: center;">5</td><td style="text-align: center;">6</td><td style="text-align: center;">7</td><td style="text-align: center;">8</td><td style="text-align: center;">9</td><td style="text-align: center;">10</td><td style="text-align: center;">11</td><td style="text-align: center;">12</td><td style="text-align: center;">13</td><td style="text-align: center;">14</td><td style="text-align: center;">15</td><td style="text-align: center;">16</td> </tr> <tr> <td style="text-align: center;">PO-1</td> <td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> </table>					P.O	Week																	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	PO-1																	
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PO-1																																																									
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: John Wiley & Sons
- (3) ClaudetteMarsum, WA. 1991.**Restorandan Segala Permasalahannya**. Yogyakarta : 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:

1. (1). Carson, R and Cobe. 1980. How You Plan and Prepare Meals. New York: Mc. Graw-Hill (2). Mc Vety, Paul J. , Ware, Bradly J., Ware,L.,2009. Fundamentals of Menu Planning, New Jersey: John Wiley & Sons

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			Form of Assessment : Participatory Activities	offline 3x50		<p><b>Material:</b> Designing menus, recipes and ingredient requirements in the food service industry.</p> <p><b>Reference:</b> (1). Carson, R and Cobe. 1980. <b>How You Plan and Prepare Meals</b> . New York: Mc. Graw-Hill (2). McVety, Paul J., Ware, Bradly J., Ware, L., 2009. <b>Fundamentals of Menu Planning</b>, New Jersey: John Wiley &amp; Sons (3) Claudette Marsum, WA. 1991. <b>Restaurants and All Their Problems</b> . Yogyakarta : Andi Offset. (4) Fadiati, Ari. 2011. <b>Managing a Successful</b></p>	0%

					<p><b>Catering Services Business .</b> Bandung: Teenager Rosda K Arya. (5). Pauli, E. 1979.</p> <p><b>Classical Cooking The Modern Way .</b> Boston: CBI Publishing, Co. (6). Sjahmien, M. 1992.</p> <p><b>Organizing Institutional Food and Catering Services .</b> Jakarta: Bharata. (7). Watts, BM, Ylimaki, GL, Jeffery, LE and Elias, LG. 1989. <b>Basic Sensory Methods for Food Evaluation .</b> Ottawa: IDRC. (8). Winarni, A. 1995. <b>Menu and Recipe Knowledge .</b> Surabaya: University Press IKIP Surabaya.</p>	
2			<p><b>Form of Assessment :</b> Participatory Activities</p>	offline 3x50	<p><b>Material:</b> Designing menus, recipes and ingredient requirements in the food service industry.</p> <p><b>Reference:</b> (1). Carson, R and Cobe. 1980. <b>How You Plan and Prepare Meals .</b> New York: Mc. Graw-Hill (2). McVety, Paul J., Ware, Bradly J., Ware, L., 2009. <b>Fundamentals of Menu Planning,</b> New Jersey: John Wiley &amp; Sons (3) Claudette Marsum, WA. 1991.</p>	0%

					<p><b>Restaurants and All Their Problems .</b> Yogyakarta : Andi Offset. (4) Fadiati, Ari. 2011.</p> <p><b>Managing a Successful Catering Services Business .</b> Bandung: Teenager Rosda K Arya. (5). Pauli, E. 1979.</p> <p><b>Classical Cooking The Modern Way .</b> Boston: CBI Publishing, Co. (6). Sjahmien, M. 1992.</p> <p><b>Organizing Institutional Food and Catering Services .</b> Jakarta: Bharata. (7). Watts, BM, Ylimaki, GL, Jeffery, LE and Elias, LG. 1989. <b>Basic Sensory Methods for Food Evaluation .</b> Ottawa: IDRC. (8). Winarni, A. 1995. <b>Menu and Recipe Knowledge .</b> Surabaya: University Press IKIP Surabaya.</p>	
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						<p>2009.</p> <p><b>Fundamentals of Menu Planning</b>, New Jersey: John Wiley &amp; Sons (3) Claudette Marsum, WA. 1991.</p> <p><b>Restaurants and All Their Problems</b> . Yogyakarta : Andi Offset. (4) Fadiati, Ari. 2011.</p> <p><b>Managing a Successful Catering Services Business</b> . Bandung: Teenager Rosda KArYa. (5). Pauli, E. 1979.</p> <p><b>Classical Cooking The Modern Way</b> . Boston: CBI Publishing, Co. (6). Sjahmien, M. 1992.</p> <p><b>Organizing Institutional Food and Catering Services</b> . Jakarta: Bharata. (7). Watts, BM, Ylimaki, GL, Jeffery, LE and Elias, LG. 1989. <b>Basic Sensory Methods for Food Evaluation</b> . Ottawa: IDRC. (8). Winarni, A. 1995. <b>Menu and Recipe Knowledge</b> . Surabaya: University Press IKIP Surabaya.</p>	
4			<p><b>Form of Assessment :</b> Participatory Activities</p>	offline 3x50		<p><b>Material:</b> Designing menus, recipes and ingredient requirements in the food service industry.</p> <p><b>Reference:</b> (1). Carson, R and Cobe. 1980. <b>How</b></p>	0%

					<p><b>You Plan and Prepare Meals</b> . New York: Mc. Graw-Hill (2). McVety, Paul J., Ware, Bradly J., Ware, L., 2009.</p> <p><b>Fundamentals of Menu Planning</b>, New Jersey: John Wiley &amp; Sons (3) Claudette Marsum, WA. 1991.</p> <p><b>Restaurants and All Their Problems</b> . Yogyakarta : Andi Offset. (4) Fadiati, Ari. 2011.</p> <p><b>Managing a Successful Catering Services Business</b> . Bandung: Teenager Rosda KArya. (5). Pauli, E. 1979.</p> <p><b>Classical Cooking The Modern Way</b> . Boston: CBI Publishing, Co. (6). Sjahmien, M. 1992.</p> <p><b>Organizing Institutional Food and Catering Services</b> . Jakarta: Bharata. (7). Watts, BM, Ylimaki, GL, Jeffery, LE and Elias, LG. 1989. <b>Basic Sensory Methods for Food Evaluation</b> . Ottawa: IDRC. (8). Winarni, A. 1995. <b>Menu and Recipe Knowledge</b> . Surabaya: University Press IKIP Surabaya.</p>
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**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.**

