

	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
MPK STr Culinary Management - Meat, Seafood, Poultry and Egg Processing Operations	6230503112		T=0	P=0	ECTS=0	6	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						
		<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">P.O</div>					
Short Course Description	Mastering knowledge of basic concepts and principles in knowledge of animal food ingredients which include characteristics, classification, nutritional content, quality, selection, storage and handling methods, and have the ability to plan ingredient requirements according to portion standards required for the food service industry production process , and have the skills to process animal food ingredients which include: meat, fish, poultry and eggs. 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 through presentations, making written reports, making portfolios, and performance tests.						
	References	Main :					
<ol style="list-style-type: none"> 1. Cakrawati, Dewi dan NH, Mustika. 2014. Bahan Pangan, Gizi dan Kesehatan. Bandung: Alfabeta. 2. Harvey Lang, Jennifer. 1988. Larousse Gastronomique . New York Publishers, Inc 3. Gisslen, Wayne. 1983. Professional Cooking . Canada: John Wilrey & Sons 4. Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987 . Foundations of Food Preparation. New York: Macmillan Publishing Co. 5. Hendrasty, Henny Krissetiana. 2013. Pengemasan dan Penyimpanan Bahan Pangan. Jakarta: Graha Ilmu. 6. Henricson, R.L. 1978. Meat, Poultry and Seafood Technology. Eglewood Cliff New York: Prentice Hall Inc. 7. Kotschevar, H Lendal, Withrow, Diane. 2007. Management By Menu . American: John Wiley & Sons 8. Muchtadi, Tien R; Sugiyono; dan Ayustaningwarno, Fitriyono. 2016. Ilmu Pengetahuan Bahan Pangan. Bandung: Alfabeta. 9. Nugraheni, Mutiara. 2016. Pengetahuan Bahan Pangan Hewani. Jakarta: Plantaxia. 10. Simon, A. and Schuster. 2000. The Visual Food Encyclopedia. Canada: Macmillan Company. 11. Warsito, Heri; Rindiani; dan Nurdyansyah, Fafa. 2015. Ilmu Bahan Makanan Dasar. Yogyakarta: Nuha Medika. 							

		Supporters:					
Supporting lecturer		Lilis Sulandari, S.Pt., M.P.					
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							0%
2							0%
3							0%
4							0%
5							0%
6							0%
7							0%
8							0%
9							0%
10							0%
11							0%
12							0%
13							0%
14							0%
15							0%
16							0%

Evaluation Percentage Recap: Project Based Learning

No	Evaluation	Percentage
		0%

Notes

- 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.
- 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.
- 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.
- 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.