

 UNESA	Universitas Negeri Surabaya Vocational Faculty D4 Culinary Management Study Program					Document Code																																																	
SEMESTER LEARNING PLAN																																																							
Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date																																																
MPK STr Culinary Management - Rice, Noodle and Flour Food Processing Operations	6230502117	Compulsory Study Program Subjects	T=0	P=0	ECTS=0	6	January 10, 2023																																																
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator																																																	
	Ita Fatkhur Romadhoni		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																																																						
	PLO-5	Able to work together, have social sensitivity and concern for the environment as well as a professional personality																																																					
	PLO-8	Able to study the application of developments in science and technology in producing works of culinary art, standard procedures, prototypes and product designs, compiling the results of the study in the form of written reports and scientific articles through collaboration within and outside the institution																																																					
	PLO-10	Able to organize cooperation between the kitchen and service departments by ensuring the readiness of food and drinks according to orders, preparing the service area and communicating when there are changes to service																																																					
	PLO-13	Master in-depth theoretical concepts regarding the science and techniques of processing various foods/cuisine by applying food hygiene, Occupational Safety and Health (K3) to produce innovative, nutritious, safe and aesthetic products.																																																					
	Program Objectives (PO)																																																						
	PO - 1	Able to carry out operational activities for processing Rice, Noodles and flour-based foods																																																					
	PLO-PO Matrix																																																						
		<table border="1" style="width: 100%; text-align: center;"> <tr> <td style="width: 20%;">P.O</td> <td style="width: 20%;">PLO-5</td> <td style="width: 20%;">PLO-8</td> <td style="width: 20%;">PLO-10</td> <td style="width: 20%;">PLO-13</td> </tr> <tr> <td>PO-1</td> <td></td> <td></td> <td></td> <td></td> </tr> </table>					P.O	PLO-5	PLO-8	PLO-10	PLO-13	PO-1																																											
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PO Matrix at the end of each learning stage (Sub-PO)																																																							
	<table border="1" style="width: 100%; text-align: center;"> <tr> <td rowspan="2" style="width: 10%;">P.O</td> <td colspan="16" style="width: 90%;">Week</td> </tr> <tr> <td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td><td>11</td><td>12</td><td>13</td><td>14</td><td>15</td><td>16</td> </tr> <tr> <td>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> </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	This course is an examination of the concept and application of various rice preparations and making noodle dough. The discussion begins with the basic concepts of rice and noodles, materials and tools for making dough, classification of dough, the process of making various rice and noodle preparations, and the finishing process. PBM is carried out by applying a constructivist and practical approach in groups and ends with a competency test.																																																						
References	Main :																																																						

1. >
2. Anonymous. 2003. *The Essence of Modern Bakery and Pastry Delicious*. Jakarta:Trans.
3. Chung, Roy . 2002. *US. Wheat Associates* . Thailand. (Tidak dipublikasikan)
4. Crawford, Rick Douglas. 2014. *Opening and Operating a Retail Bakery* . New Jersey: John Wiley & Sons.
5. Gisslan, Wayne. 2005 . *Professionnal Baking (Fourth Edition)* . New York: John Wiley and Sons.
6. Harvey Lang, Jennifer. 1988 . *Larousse Gastronomique*. New York: Publishers, Inc.
7. Hawkins, Kathryn. 2012. *Bread making: Self Sufficiency* . London: New Holland Publishers Ltd.
8. Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987 . *Foundations of Food Preparation*. New York:Macmillan Publishing Co.
9. Mc. Williams, Margaret. 1985 . *Food Fundamentals* . New York:John Wiley and Sons.
10. Masi, Noble. 2011. *Baking Fundamentals* . New York: Prentice Hall: Pearson
- 11.. The Culinary Institute of America. 2014. *In the Hands of a Bakers* . New Jersey: John Wiley & Sons.
- 12.. US. Wheat Association. 1983 . *Pedoman Pembuatan Roti dan Kue* . Jakarta: Djambatan
- 13.. Buku Ajar Bakery dan Pastry.

Supporters:

1. (3) ClaudetteMarsum, WA. 1991. *Restoran dan Segala Permasalahannya*. Yogyakarta : Andi Offset. (4) Fadiati, Ari. 2011. *Mengelola Usaha Jasa Boga Yang Sukses*. Bandung: Remaja Rosda KARYa. (5). Pauli, E. 1979. *Classical Cooking The Modern Way*. Boston: CBI Publishing, Co. (6). Sjahmien, M. 1992. *Penyelenggaraan Makanan 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.

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	Able to carry out processing operations for rice, noodles and flour-based foods	Carrying out rice, noodle and flour-based food processing operations	<p>Criteria: Able to carry out rice, noodle and flour-based food processing operations in accordance with SOP</p> <p>Form of Assessment : Participatory Activities, Project Results Assessment / Product Assessment</p>	practice 10 X 50		<p>Material: Industrial Practices</p> <p>References: <i>Harvey Lang, Jennifer. 1988 . Larousse Gastronomique. New York: Publishers, Inc.</i></p> <p>Material: Carrying out rice, noodle and flour-based food processing operations.</p> <p>Reference:</p>	5%
2	Able to carry out processing operations for rice, noodles and flour-based foods	Carrying out rice, noodle and flour-based food processing operations	<p>Criteria: Able to carry out rice, noodle and flour-based food processing operations in accordance with SOP</p> <p>Form of Assessment : Participatory Activities, Project Results Assessment / Product Assessment</p>	practice 10 X 50		<p>Material: Industrial Practices</p> <p>References: <i>Harvey Lang, Jennifer. 1988 . Larousse Gastronomique. New York: Publishers, Inc.</i></p> <p>Material: Carrying out rice, noodle and flour-based food processing operations.</p> <p>Reference:</p>	5%

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Evaluation Percentage Recap: Project Based Learning

No	Evaluation	Percentage
1.	Participatory Activities	33.36%
2.	Project Results Assessment / Product Assessment	33.36%
3.	Practice / Performance	13.36%
		80.08%

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.
- 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.
- 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.
- Forms of assessment:** test and non-test.
- 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.
- 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.
- Learning materials** are details or descriptions of study materials which can be presented in the form of several main points and sub-topics.
- 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%.
- TM=Face to face, PT=Structured assignments, BM=Independent study.

