SEMESTER LEARNING PLAN

Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date
MPK STr Culinary Management - Vegetables and Side Dish Processing Operations	6230502115		**T=2**	**P=0**	**ECTS=3.18**	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

P.O

PO Matrix at the end of each learning stage (Sub-PO)

P.O	Week															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16

Short Course Description	Mastering knowledge about basic concepts and principles in plant-based food commodities which include classification, characteristics, composition, quality, selection and handling methods, as well as having the skills to plan material requirements according to portion standards required for the food service production process. 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 means of presentations, making written reports, making portfolios, written tests and performance tests.

References	**Main :**

1. Cakrawati, Dewi dan NH, Mustika. 2014. Bahan pangan, Gizi dan Kesehatan . Bandung: Alfabeta.
2. Fadiati, Ari. 2011. MengelolaUsaha Jasa Boga Yang Sukses . Bandung: PTRemaja Rosda Karya Offset.
3. Hendrasty, Henny Krissetiana. 2013. Pengemasan dan Penyimpanan Bahan Pangan . Jakarta: Graha Ilmu.
4. Kinton and Ceserani. 1989. The Theory Of Catering . London,Network Merbourne Auckland : Edward Arnold.
5. Muchtadi, Tien R; Sugiyono; dan Ayustaningwarno, Fitriyono. 2013. Ilmu Pengetahuan Bahan Pangan . Bandung: Alfabeta.
6. Nugraheni, Mutiara. 2016. Pengetahuan Bahan Pangan Nabati . Jakarta: Plantaxia.
7. Sellie, Morris and Deh-Ta Hsiung. 2006. The Cook: Guide to Asian Ingredients . London: Arrest Publishing United.
8. Simon, A. and Schuster. 2000. The Visual Food Encyclopedia . Canada: Macmillan Company.

Supporters:

Supporting lecturer	Ita Fatkhur Romadhoni, S.Pd., 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							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
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.