



**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>																																		
Vegetable Food Commodities	6230502094		T=2 P=0 ECTS=3.18	1	July 17, 2024																																		
<b>AUTHORIZATION</b>	<b>SP Developer</b>		<b>Course Cluster Coordinator</b>		<b>Study Program Coordinator</b>																																		
	.....		.....		Lilis Sulandari, S.Pt., M.P.																																		
<b>Learning model</b>	<b>Case Studies</b>																																						
<b>Program Learning Outcomes (PLO)</b>	PLO study program that is charged to the course																																						
	Program Objectives (PO)																																						
	PLO-PO Matrix																																						
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<b>PO Matrix at the end of each learning stage (Sub-PO)</b>																																							
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<b>Short Course Description</b>	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.																																						
<b>References</b>	<b>Main :</b>																																						
	<ol style="list-style-type: none"> <li>1. Cakrawati, Dewi dan NH, Mustika. 2014. Bahan pangan, Gizi dan Kesehatan . Bandung: Alfabeta.</li> <li>2. Fadiati, Ari. 2011. Mengelola Usaha Jasa Boga Yang Sukses . Bandung: PTRemaja Rosda Karya Offset.</li> <li>3. Hendrasty, Henny Krissetiana. 2013. Pengemasan dan Penyimpanan Bahan Pangan . Jakarta: Graha Ilmu.</li> <li>4. Kinton and Ceserani. 1989. The Theory Of Catering . London, Network Merbourne Auckland : Edward Arnold.</li> <li>5. Muchtadi, Tien R; Sugiyono; dan Ayustaningwarno, Fitriyono. 2013. Ilmu Pengetahuan Bahan Pangan . Bandung: Alfabeta.</li> <li>6. Nugraheni, Mutiara. 2016. Pengetahuan Bahan Pangan Nabati . Jakarta: Plantaxia.</li> <li>7. Sellie, Morris and Deh-Ta Hsiung. 2006. The Cook: Guide to Asian Ingredients . London: Arrest Publishing United.</li> <li>8. Simon, A. and Schuster. 2000. The Visual Food Encyclopedia . Canada: Macmillan Company.</li> </ol>																																						
	<b>Supporters:</b>																																						
<b>Supporting lecturer</b>	Dra. Niken Purwidiani, M.Pd.																																						
<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>																																		
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)																																

1	Students are able to understand the Lecture Program Plan.	RPS orientation for the Vegetable Food Commodities course	<b>Criteria:</b> Students provide questions and input to the RPS that has been submitted	Face to face (explanation) 2 X 50			0%
2	Students are able to understand the basic concepts of plant-based food commodities.	a. Explain the meaning of vegetable food commodities b. Examining the characteristics of plant-based food ingredients. Identifying the functions of plant-based food ingredients	<b>Criteria:</b> 1.- Question no. 1 has a weight of 25 if it matches the answer key - Question no. 2 has a weight of 50 if it matches the answer key 2.- Question number 3 has a weight of 20 if it matches the answer key	Presentations, searching for library sources and other references, discussions and reflections 2 X 50			0%
3	Students are able to classify types of plant-based food commodities based on their source	a. Classify types of vegetable food commodities based on their source b. Discuss the classification of types of vegetable food commodities based on their source	<b>Criteria:</b> The question has a weight of 100 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments 2 X 50			0%
4	Students are able to classify types of plant-based food commodities based on their source	a. Classify the types of vegetable food commodities based on their source b. Discuss the functions and benefits of these plant-based food commodities	<b>Criteria:</b> The question has a weight of 100 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments 2 X 50			0%
5	Students are able to classify types of vegetable food commodities for spices based on their source	a. Classify the types of vegetable food commodities for spices based on their source b. Discuss the functions and benefits of these plant-based food commodities	<b>Criteria:</b> The question has a weight of 100 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments 2 X 50			0%
6	Students are able to master knowledge about the composition of plant-based food commodities	Detailing the nutritional composition of plant food commodities	<b>Criteria:</b> Weight 100 if it matches the answer key	Presentations, searching for library sources and other references, and giving assignments. 2 X 50			0%
7	Students are able to master knowledge about selecting and storing plant-based food commodities	a. Examining how to select plant-based food ingredients b. Analyze how to store plant foods	<b>Criteria:</b> 1.- Question number 1 has a weight of 50 if it matches the answer key 2.- Question number 1 has a weight of 50 if it matches the answer key	Presentations, searching for library sources and other references, and giving assignments 2 X 50			0%
8	UTS			2 X 50			0%

9	Students are able to master knowledge and have skills about the types of cuts in plant foods	a. Explain the types of cuts in plant foods b. Discuss the use of various types of cuts in plant foods c. Practicing types of cuts in plant foods	<b>Criteria:</b> 1.- Question number 1 has a weight of 50 if it matches the answer key 2.- Question number 2 has a weight of 50 if it matches the answer key 3.- Question number 3 has a weight of 100 if it matches the answer key	2 X 50			0%
10	Students are able to master knowledge and have skills about the types of cuts in plant foods	a. Explain the types of cuts in plant foods b. Discuss the use of various types of cuts in plant foods c. Practicing types of cuts in plant foods	<b>Criteria:</b> 1.- Question number 1 has a weight of 50 if it matches the answer key 2.- Question number 2 has a weight of 50 if it matches the answer key 3.- Question number 3 has a weight of 100 if it matches the answer key	2 X 50			0%
11	Students are able to master knowledge and have skills about the types of cuts in plant foods	a. Explain the types of cuts in plant foods b. Discuss the use of various types of cuts in plant foods c. Practicing types of cuts in plant foods	<b>Criteria:</b> 1.- Question number 1 has a weight of 50 if it matches the answer key 2.- Question number 2 has a weight of 50 if it matches the answer key 3.- Question number 3 has a weight of 100 if it matches the answer key	2 X 50			0%
12	Students are able to master knowledge about the principles and requirements for the portioning of plant-based food commodities for the production process in food service businesses	a. Explain the principles of portioning of plant foods b. Discuss the requirements for portioning plant foods	<b>Criteria:</b> 1.- Question number 1 has a weight of 50 if it matches the answer key 2.- Question number 1 has a weight of 50 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments. 2 X 50			0%
13	Students are able to master knowledge about the principles and requirements for the portioning of plant-based food commodities for the production process in food service businesses	a. Explain the principles of portioning of plant foods b. Discuss the requirements for portioning plant foods	<b>Criteria:</b> 1.- Question number 1 has a weight of 50 if it matches the answer key 2.- Question number 1 has a weight of 50 if it matches the answer key	Presentations, discussions, searching for library sources and other references, and giving assignments. 2 X 50			0%

14	Students have the skills to plan plant food needs according to portion standards for the production process in food service businesses	Planning the need for plant-based food ingredients according to portion standards for the production process in food service businesses	<b>Criteria:</b> The question has a weight of 100 if it matches the answer key	Practice, presentation of test results, evaluation, improvement, and documenting 2 X 50			0%
15	Students have the skills to plan plant food needs according to portion standards for the production process in food service businesses	Planning the need for plant-based food ingredients according to portion standards for the production process in food service businesses	<b>Criteria:</b> The question has a weight of 100 if it matches the answer key	Practice, presentation of test results, evaluation, improvement, and documenting 2 X 50			0%
16							0%

**Evaluation Percentage Recap: Case Study**

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.**