



**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																																	
Western Culinary Knowledge	99999440601061		T=1 P=0 ECTS=1.59	2	July 17, 2024																																	
AUTHORIZATION	SP Developer		Course Cluster Coordinator		Study Program Coordinator																																	
		Lilis Sulandari, S.Pt., M.P.																																	
Learning model	Case Studies																																					
Program Learning Outcomes (PLO)	PLO study program which is charged to the course																																					
	Program Objectives (PO)																																					
	PLO-PO Matrix																																					
	<table border="1" style="margin: auto;"> <tr> <td style="width: 100px; height: 30px; text-align: center;">P.O</td> </tr> </table>					P.O																																
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	PO Matrix at the end of each learning stage (Sub-PO)																																					
	<table border="1" style="margin: auto;"> <tr> <td rowspan="2" style="width: 50px; height: 30px; text-align: center;">P.O</td> <td colspan="16" style="text-align: center;">Week</td> </tr> <tr> <td style="width: 20px; text-align: center;">1</td> <td style="width: 20px; text-align: center;">2</td> <td style="width: 20px; text-align: center;">3</td> <td style="width: 20px; text-align: center;">4</td> <td style="width: 20px; text-align: center;">5</td> <td style="width: 20px; text-align: center;">6</td> <td style="width: 20px; text-align: center;">7</td> <td style="width: 20px; text-align: center;">8</td> <td style="width: 20px; text-align: center;">9</td> <td style="width: 20px; text-align: center;">10</td> <td style="width: 20px; text-align: center;">11</td> <td style="width: 20px; text-align: center;">12</td> <td style="width: 20px; text-align: center;">13</td> <td style="width: 20px; text-align: center;">14</td> <td style="width: 20px; text-align: center;">15</td> <td style="width: 20px; text-align: center;">16</td> </tr> </table>					P.O	Week																1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
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Short Course Description	Study of the basic concept of continental food which includes: continental food kitchen equipment, spices, terminology, international units of measure, menu patterns, types of dishes in continental food menu patterns, sauces as a complement, kitchen organization and continental food production processes in the kitchen of the catering industry and skilled at making popular continental food products that are oriented towards standard operating procedures intelligently and independently by referring to learning objectives and utilizing learning resources. Learning is carried out by applying a constructivist approach. The learning activity ends with group practice and a competency test.																																					
References	Main :																																					
	<ol style="list-style-type: none"> 1. Caserani, Kinton. 1982. Understanding Cooking . Hongkong:Wing King Tong 2. Gisslen, Wayne. 1983. Professional Cooking . Canada: John Wilrey & Sons 3. Harvey Lang, Jennifer. 1988 . Larousse Gastronomique. New York: Publishers, Inc. 4. Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu . America: John Wilrey & Sons. 5. James, Wendy. Edden, Gill. Lorford, Grizelda. 1982 . Kitchen Techniques . London: Orbis Publishing 6. Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987 . Foundations of Food Preparation. New York: Macmillan Publishing Co. 7. Mc. Williams, Margareth. 1985 . Food Fundamentals . New York: Macmillan Publishing Co. 8. Pauli, Eugen. 1989 . Classical Cooking The Modern Way . New York: Van Nostrand Reinhold 9. Sackett, Lou., Pestka, Jaclyn., Wayne. Gisslen. 2010. Professional Garde Manger . New Jersey: John Wiley & Sons 																																					
	Supporters:																																					
Supporting lecturer	Dra. Lucia Tri Pangesthi, M.Pd. Ila Huda Puspita Dewi, S.Pd., MM.Par.																																					
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 understand the basic concepts of western food	1. Explain the history of the development of Western food 2. Explain Western food menu patterns 3. Explain techniques for writing Western menus	Criteria: Full marks are obtained if you do all the questions correctly	Approach: Scientific Model: PBL Method: discussion, question and answer, assignment, presentation Assignment/LKM: 1. Prepare a Western menu 2. Write a Western menu 1 X 50			0%																															

2	Able to understand kitchen spices, terminology and units of measurement in Western food	1. Define the meaning of Western food spices 2. Identify types of Western food spices 3. Explain the meaning of Western food kitchen terminology 4. Explain metric units of measurement 5. Classify metric units of measurement	Criteria: Full marks are obtained if you do all the questions correctly	Approach: Scientific Model: PBL Method: discussion, question and answer, assignment, presentation Assignment/LKM:1. Classification of Western Food spices2. Western Food Terminology 1 X 50			0%
3	Able to understand basic hot sauces and derivative sauces for Western food	1. Explain the meaning of basic hot sauces in serving western food. 2. Describe the components of sauces. 3. Classify basic sauces in western food. 4. Explain techniques for making sauces. 5. Identify sauces derived from basic sauces.	Criteria: Full marks are obtained if you do all the questions correctly	Approach: Scientific Model: PBL Method: Discussion, question and answer, assignment, presentation Assignment/LKM: Classification of secondary sauces and small sauces in Western Food 1 X 50			0%
4	Able to master and understand sauces in Western food	1. Explain the meaning of sauce 2. Describe the components of sauce 3. Classify continental food sauces 4. Explain sauce making techniques 5. Identify derivative sauces from basic sauces	Criteria: Full marks are obtained if you do all the questions correctly	Approach: Scientific Model: PBL Method: Discussion, Question and answer, Giving assignments, presentations Assignment/LKM: Classification of secondary sauces and small sauces in Western food 1 X 50			0%
5	Able to understand the basic concept of cold appetizers	1. Explain the concept of appetizers 2. Classify types of appetizers 3. Identify cold appetizer components 4. Explain procedures or techniques for making cold appetizers 5. Explain how to serve cold appetizers	Criteria: Full marks are obtained if all questions are answered correctly	Approach: Scientific Model: PBL Method: Discussion, Question and answer, Giving assignments, Presentations Assignment/LKM: Identify types of cold appetizers based on popular recipes 1 X 50			0%
6	Able to understand the basic concept of cold appetizers	1. Explain the concept of cold appetizers 2. Identify cold appetizers 3. Explain the ingredient components of the types of cold appetizers 5. Explain the techniques for making cold appetizer dishes 6. Explain the presentation of cold appetizers	Criteria: Full marks are obtained if you do all the questions correctly	Approach: Scientific Model: PBL Method: Discussion, question and answer, giving assignments, and presentations Assignment/LKM: Identify types of cold appetizers based on popular recipes 1 X 50			0%
7	Able to understand the basic concept of hot appetizers	1. Explain the concept of hot appetizers 2. Classify types of hot appetizers 3. Identify hot appetizer components 4. Explain the procedure for making hot appetizers 5. Explain the presentation of hot appetizers	Criteria: Full marks are obtained if you do all the questions correctly	Approach: Scientific Model: PBL Method: Discussion, Question and Answer, Assignment, Presentation Assignment/LKM: 1. Identify types of hot appetizers based on popular recipes 2. Develop a practice plan for cold appetizers 1 X 50			0%
8	Midterm exam			1 X 50			0%

9	Skilled in processing and serving sauces and various types of appetizers	1. Explain the procedures for making main sauces 2. Explain the procedures for making cold & hot appetizers 3. Skilled in making main sauce products 4. Skilled in making cold appetizer and hot appetizer products 5. Present cold & hot appetizer products based on their types 6. Evaluate the finished product of main sauces , cold appetizers and hot appetizers	Criteria: Full marks are obtained if you do all the questions correctly	Approach: CTL Model: Direct learning Method: Demonstration, assignment, presentation, problem solving Assignment/LKM: Analyzing practical products in the form of a 10 X 50 practice report			0%
10	Able to understand the main course of the basic ingredients of meat, poultry and eggs	1. Explain the meaning of main course 2. Describe the main course components of meat, poultry and egg 3. Identify the main course ingredients of meat, poultry and egg 4. Present the main course dishes of meat, poultry and egg	Criteria: Full marks are obtained if you do all the questions correctly	Approach: Scientific Model: PBL Method: discussion, question and answer, assignment, presentation Assignment/LKM: Identify main courses from meat, poultry and egg ingredients based on popular recipes 1 X 50			0%
11	Able to understand the main course of the staple ingredients meat, poultry and egg	1. Explain the meaning of main course 2. Describe the components of the main course 3. Identify the main course ingredients from meat, poultry and egg 4. Determine the presentation of the main course from meat, poultry and egg	Criteria: Full marks are obtained if you do all the questions correctly	Approach: Scientific Model: PBL Method: Discussion, question and answer, assignment, presentation Assignment/LKM: Identify main courses from meat, poultry and egg ingredients based on popular recipes 1 X 50			0%
12	Able to understand the main course from the main ingredients of fish/seafood and complementary main courses	1. Describe main course components from fish/seafood and main course complements 2. Identify main course ingredients from fish/seafood and main course accompaniments 3. Present main course dishes from fish/seafood and main course accompaniments	Criteria: Full marks are obtained if you do all the questions correctly	Approach: Scientific Model: PBL Method: Discussion, question and answer, assignment, presentation Assignment/LKM: Identify main courses from fish and eggs based on popular recipes 1 X 50			0%
13	Skilled in processing and presenting main courses and complements	1. Explain the procedures for making main courses and their complements 2. Skilled in making main course products and their complements 3. Evaluate the final product of the main course and its complements	Criteria: Full marks are obtained if you do all the questions correctly	Approach: CTL Model: Direct Learning Method: Demonstration, assignment, presentation Assignment/LKM: Analyzing practice products in the form of a 10 X 50 practice report			0%
14	Able to understand dessert	a. Explain the meaning of dessert b. Identify dessert ingredients c. Classify the types of desserts	Criteria: Full marks are obtained if you do all the questions correctly	Approach: Scientific Model: PBL Method: discussion, question and answer, assignment, presentation Assignment/LKM: Identify dessert based on popular recipes 1 X 50			0%
15	Skilled in preparing and serving desserts	1. Explain the procedures for making desserts 2. Skilled in making desserts 3. Evaluate the finished dessert products	Criteria: Full marks are obtained if you do all the questions correctly	Approach: CTL Model: Direct Learning Method: demonstration, assignment, presentation Assignment/LKM: Analyzing practice products in the form of a 10 X 50 practice report			0%

16	UAS			1 X 50			0%
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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.