



**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 Operations	99999440603061		T=3 P=0 ECTS=4.77	2	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 which is charged to the course																																						
	Program Objectives (PO)																																						
	PLO-PO Matrix																																						
		<table border="1" style="margin: auto;"> <tr><td style="width: 50px; height: 20px;">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 style="width: 50px; height: 20px;">P.O</td> <td colspan="16">Week</td> </tr> <tr> <td></td> <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> </table>					P.O	Week																	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
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	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16																							
Short Course Description	Study of the concept and application of processing popular Western dishes starting from the preparation, processing and finishing stages																																						
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. Crawford, Rick Douglas. 2014. Opening and Operating a Retail Bakery . New Jersey: John Wiley & Sons. 4. Harvey Lang, Jennifer. 1988 . Larousse Gastronomique. New York: Publishers, Inc. 5. Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu . America: John Wilrey & Sons. 6. James, Wendy. Edden, Gill. Lorford, Grizelda. 1982 . Kitchen Techniques . London: Orbis Publishing 7. Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987 . Foundations of Food Preparation. New York: Macmillan Publishing Co. 8. Mc. Williams, Margareth. 1985 . Food Fundamentals . New York: Macmillan Publishing Co. 9. Pauli, Eugen. 1989 . Classical Cooking The Modern Way . New York: Van Nostrand Reinhold 																																						
	Supporters:																																						
Supporting lecturer	Dra. Lucia Tri Pangesthi, M.Pd. Ila Huda Puspita Dewi, S.Pd., MM.Par. Nurul Farikhatir Rizkiyah, 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	Understanding the concept of sauces made from white and brown broth	1. Define the meaning of sauce from stock. 2. Identify types of sauce from stock. 3. Identify the components of sauce from stock. 4. Explain the technique of making sauce from stock. 5. Explain the presentation of sauce from stock.	Criteria: Full marks are obtained if you do all the questions correctly	discussion, question and answer, giving assignments, cooperative 4 X 50			0%
2	Skilled in processing and serving sauces from stock	1. Explain the procedure for making sauce from stock. 2. Prepare sauce from stock. 3. Prepare equipment for making sauce from stock. 4. Make sauce from stock. 5. Evaluate sauce from stock.	Criteria: Full marks are obtained if you make sauce from stock according to the correct procedure	Direct learning, demonstrations, giving assignments 4 X 50			0%
3	Understanding the concept of sauces made from oil, butter and milk as basic ingredients	1. Define the meaning of sauces made from oil, butter and milk. 2. Identify the types of sauces made from oil, butter and milk. 3. Identify the components of sauces made from oil, butter and milk. 4. Explain the techniques for making sauces from basic ingredients. oil, butter and milk 5. Serve a sauce made from oil, butter and milk	Criteria: Full marks are obtained if you do all the questions correctly	discussion, question and answer, giving assignments, cooperative 4 X 50			0%
4	Skilled in processing and serving sauces from oil, butter and milk base ingredients	1. Explain the procedure for making sauce from oil, butter and milk. 2. Prepare sauce ingredients from oil, butter and milk. 3. Prepare equipment for making sauce from oil, butter and milk. 4. Make sauce from oil, butter and milk. 5. Evaluate sauces made from oil, butter and milk	Criteria: Full marks are obtained if you make sauce from oil, butter and milk according to the correct procedure	Direct learning, demonstrations, giving assignments 4 X 50			0%

5	Able to understand soup	1. Explain the meaning of soup 2. Classify soup 3. Explain the components of soup 4. Explain the techniques for making soup 5. Explain the presentation of soup	Criteria: Full marks are obtained if you do all the questions correctly	Cooperative, discussion, question and answer, assignment 4 X 50			0%
6	Skilled in preparing and serving soup	1. Explain the procedure for making soup 2. Prepare soup ingredients 3. Prepare soup making equipment 4. Make soup 5. Evaluate soup	Criteria: Full marks are obtained if you make the soup according to the correct procedure	Direct learning, demonstrations, giving assignments 4 X 50			0%
7	Able to understand salads and cocktails	1. Explain the meaning of salad and cocktail 2. Explain the components of salad and cocktail 3. Explain the techniques for making salad and cocktail 4. Explain the presentation of salad and cocktail	Criteria: Full marks are obtained if you do all the questions correctly	Cooperative, discussion, question and answer, assignment 4 X 50			0%
8	UTS			4 X 50			0%
9	Skilled in preparing and serving salads and cocktails	1. Explain the procedures for making salads and cocktails 2. Prepare salad and cocktail ingredients 3. Prepare equipment for making salads and cocktails 4. Make salads and cocktails 5. Evaluate salads and cocktails	Criteria: Full marks are obtained if you make salads and cocktails according to the correct procedures	Direct learning, demonstrations, giving assignments 4 X 50			0%
10	Able to understand ragout and sandwiches	1. Explain the meaning of salad and cocktail 2. Explain the components of salad and cocktail 3. Explain the techniques for making salad and cocktail 4. Explain the presentation of salad and cocktail	Criteria: Full marks are obtained if you do all the questions correctly	Cooperative, discussion, question and answer, assignment 4 X 50			0%

11	Skilled in preparing and serving ragouts and sandwiches	<ol style="list-style-type: none"> 1. Explain the procedures for making ragout and sandwiches 2. Prepare ragout and sandwich ingredients 3. Prepare equipment for making ragout and sandwiches 4. Make ragout and sandwiches 5. Evaluate ragout and sandwiches 	Criteria: Full marks are obtained if you make ragouts and sandwiches according to the correct procedures	Direct learning, demonstrations, giving assignments 4 X 50			0%
12	Able to understand the main course	<ol style="list-style-type: none"> 1. Explain the meaning of the main course 2. Explain the components of the main course 3. Explain the techniques for making the main course 4. Explain the presentation of the main course 	Criteria: Full marks are obtained if you do all the questions correctly	Cooperative, discussion, question and answer, assignment 4 X 50			0%
13	Skilled in processing and serving main courses from main dish meat and poultry	<ol style="list-style-type: none"> 1. Explain the procedure for making a main course from main dish meat and poultry 2. Prepare main course ingredients from main dish meat and poultry 3. Prepare equipment for making a main course from main dish meat and poultry 4. Make a main course from main dish meat and poultry 5. Evaluate the main course of main dish meat and poultry 	Criteria: Full marks are obtained if you make the main course from main dish meat and poultry and follow the correct procedures	Direct learning, demonstrations, giving assignments 4 X 50			0%

14	Skilled in processing and serving main courses from main dish fish/shellfish and eggs	1. Explain the procedure for making a main course from main dish fish/shellfish and egg 2. Prepare main course ingredients from main dish meat and poultry 3. Prepare equipment for making a main course from main dish fish/shellfish and egg 4. Make a main course from main dish fish/shellfish and egg 5. Evaluate the main course of the main dish fish/shellfish and egg	Criteria: Full marks are obtained if you make the main course from main dish fish/shellfish and eggs and follow the correct procedures	Direct learning, demonstrations, giving assignments 4 X 50			0%
15	Skilled in preparing and serving desserts	1. Explain the procedure for making dessert 2. Prepare dessert ingredients 3. Prepare dessert making equipment 4. Make dessert	Criteria: Full marks are obtained if you make the dessert according to the correct procedures	Direct learning, demonstrations, giving assignments 4 X 50			0%
16	UAS			4 X 50			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.
- Indicators for assessing** abilities in the process and student learning outcomes are specific and measurable statements that identify the abilities 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.

