



**Universitas Negeri Surabaya**  
**Faculty of Postgraduate School,**  
**Master of Technology and Vocational Education Study Program**

**Document Code**

**SEMESTER LEARNING PLAN**

Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date
Culinary Product Research	8310102104	Study Program Elective Courses	T=2	P=0	ECTS=4.48	2	July 19, 2024
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator	
	Dr. Sri Handajani, S.Pd., M.Kes		Prof. Dr. Any Sutiadiningsih, M.Si			Dr. Ir. Achmad Imam Agung, M.Pd.	

<b>Learning model</b>	<b>Project Based Learning</b>
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<b>Program Learning Outcomes (PLO)</b>	<b>PLO study program that is charged to the course</b>								
	<b>PLO-1</b>	Able to demonstrate religious, national and cultural values, as well as academic ethics in carrying out their duties							
	<b>PLO-2</b>	Demonstrate the character of being tough, collaborative, adaptive, innovative, inclusive, lifelong learning and entrepreneurial spirit							
	<b>PLO-3</b>	Develop logical, critical, systematic and creative thinking in carrying out specific work in their field of expertise and in accordance with work competency standards in the field concerned							
	<b>PLO-6</b>	Work together and have social sensitivity and concern for society and the environment							
	<b>PLO-8</b>	Able to communicate in Indonesian and English well orally and in writing							
	<b>PLO-11</b>	Able to apply applied research to innovate vocational learning methods, optimize industry-relevant technology							
	<b>PLO-13</b>	Able to carry out analysis on research and development of vocational technology education master's programs by following the rules of scientific writing							
	<b>Program Objectives (PO)</b>								
	<b>PO - 1</b>	Understand the scope and management system of the culinary business (food & beverages)							
	<b>PO - 2</b>	Understand how to plan profits, manage income and control other expenses							
	<b>PO - 3</b>	Able to determine sales estimates							
	<b>PO - 4</b>	Able to manage food and beverage costs and prices professionally							
	<b>PO - 5</b>	Able to manage food and beverage costs and prices professionally (continued)							
	<b>PO - 6</b>	Able to manage the food and beverage production process professionally							
	<b>PLO-PO Matrix</b>								
		P.O	PLO-1	PLO-2	PLO-3	PLO-6	PLO-8	PLO-11	PLO-13
		PO-1			✓	✓			
	PO-2		✓		✓	✓		✓	
	PO-3	✓		✓	✓	✓			
	PO-4		✓	✓	✓	✓	✓		
	PO-5		✓	✓		✓	✓	✓	
	PO-6		✓	✓		✓		✓	

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

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		P.O															
		Week															
		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
		PO-1															
		PO-2															
		PO-3															
		PO-4															
		PO-5															
		PO-6															
<b>Short Course Description</b>	The Culinary Product Research course provides students with the ability to master the methodological aspects of the entire research or scientific research process in the field of culinary products which leads to the creation of scientific articles. Apart from that, students specifically receive exposure accompanied by technical guidance regarding a number of analytical tools which will later be used to process research data in the field of culinary product research.																
<b>References</b>	<b>Main :</b>																
		<ol style="list-style-type: none"> <li>1. Waller, Keith . 1996. Improving Food and Beverage Performance. H E I N E M A N N Butterworth-Heinemann, Linacre House, Jordan Hill, Oxford OX2 8DP</li> <li>2. Dittmer, Paul R., Keefe, J. Desmond III. 2009. PRINCIPLES OF FOOD, BEVERAGE, AND LABOR COST CONTROLS. Published by JOHN WILEY &amp; SONS, INC. Hoboken, New Jersey</li> <li>3. Lea R. Dopson, Hayes, David K. , Miller, Jack E. 2008. FOOD AND BEVERAGE COST CONTROL. Fourth Edition. Published by John Wiley &amp; Sons, Inc., Hoboken, New Jersey.</li> </ol>															
	<b>Supporters:</b>																
		1. RPS OBE Mata Kuliah Manajemen Bisnis Kuliner untuk S2.															
<b>Supporting lecturer</b>	Prof. Dr. Any Sutiadiningsih, M.Si. Dr. Hj. Sri Handajani, S.Pd., M.Kes.																
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			<b>Form of Assessment :</b> Participatory Activities		Delivery of information and questions and answers related to the scope of the Culinary Business Management course 100 minutes		5%										
2	1.Able to explain how to plan profits in the culinary business 2.Able to explain how to manage income in the culinary business	1.Explains how to plan profits in the culinary business based on several sources correctly 2.Explains how to manage income in a culinary business from several sources correctly	<b>Form of Assessment :</b> Participatory Activities, Tests		Delivery of information, and question and answer 100 minutes		5%										
3			<b>Criteria:</b> Very suitable to the correct answer  <b>Form of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment		Presentation of information and question and answer 100 minutes		5%										

4	<p>1.Determine the menus that will be handled in the culinary business</p> <p>2.Establish standard recipes for each menu</p> <p>3.Explain purchasing</p>	<p>1.Identifying menus for culinary business organizations</p> <p>2.Setting recipe standards for each menu for culinary business organizations</p> <p>3.Explaining Purchasing: What Should Be Purchased?, What Is the Best Price to Pay?, How Can a Steady Supply Be Assured?, One Vendor Versus Many Vendors, Purchasing Ethics, Daily Inventory Sheet, Preparing the Purchase Order.</p>	<p><b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment, Tests</p>	<p>Delivery of information and question and answer 100 minutes</p>	<p>Presentation of Information and Questions and Answers</p>	<p><b>Material:</b> Purchasing <b>Bibliography:</b> <i>Dittmer, Paul R., Keefe, J. Desmond III. 2009. PRINCIPLES OF FOOD, BEVERAGE, AND LABOR COST CONTROLS. Published by JOHN WILEY &amp; SONS, INC. Hoboken, New Jersey</i></p> <hr/> <p><b>Material:</b> FOOD PURCHASING AND RECEIVING CONTROL <b>Reference:</b> <i>Waller, Keith . 1996. Improving Food and Beverage Performance. HEINEMANN Butterworth-Heinemann, Linacre House, Jordan Hill, Oxford OX2 8DP</i></p>	5%
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5	<p>1.Able to explain factors related to Receiving 2.Able to explain factors related to Storing</p>	<p>1.Explain things related to receiving: Right Location, Right Tools and Equipment, Right Delivery Schedule, Right Training, Daily Receiving Notes or Sheets 2.Explains things related to stored: Placing Products in Storage, Storage Areas, Storage Basics, Maintaining Product Quality and Safety, Maintaining Product Security, and Determining Inventory Value</p>	<p><b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment, Tests</p>		<p>Information Presentation and Question and Answer 100 minutes</p>	<p><b>Material:</b> Purchasing <b>Bibliography:</b> <i>Dittmer, Paul R., Keefe, J. Desmond III. 2009. PRINCIPLES OF FOOD, BEVERAGE, AND LABOR COST CONTROLS. Published by JOHN WILEY &amp; SONS, INC. Hoboken, New Jersey</i></p> <hr/> <p><b>Material:</b> FOOD PURCHASING AND RECEIVING CONTROL <b>Reference:</b> <i>Waller, Keith . 1996. Improving Food and Beverage Performance. HEINEMANN Butterworth-Heinemann, Linacre House, Jordan Hill, Oxford OX2 8DP</i></p> <hr/> <p><b>Material:</b> FOOD STORING AND ISSUING CONTROL <b>Reference:</b> <i>Waller, Keith . 1996. Improving Food and Beverage Performance. HEINEMANN Butterworth-Heinemann, Linacre House, Jordan Hill, Oxford OX2 8DP</i></p>	5%
6		<p>1.Explains the establishment of Standards and Standard Procedures in food and beverage production activities 2.Explain and calculate the cost of Portion Rest 3.Explain the use of standard Yield, the advantages and disadvantages of Standard Yield 4.Creating Recipe Software.</p>	<p><b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment, Tests</p>		<p>Delivery of information, question and answer 100 minutes</p>	<p><b>Material:</b> FOOD PRODUCTION CONTROL I: PORTIONS <b>Reference:</b> <i>Dittmer, Paul R., Keefe, J. Desmond III. 2009. PRINCIPLES OF FOOD, BEVERAGE, AND LABOR COST CONTROLS. Published by JOHN WILEY &amp; SONS, INC. Hoboken, New Jersey</i></p>	0%

7			<b>Form of Assessment :</b> Participatory Activities		100 minute discussion	<b>Material:</b> nn <b>References:</b> <i>Dittmer, Paul R., Keefe, J. Desmond III. 2009. PRINCIPLES OF FOOD, BEVERAGE, AND LABOR COST CONTROLS. Published by JOHN WILEY &amp; SONS, INC. Hoboken, New Jersey</i>	5%
8			<b>Form of Assessment :</b> Test		Complete the questions in UAS 100 minutes		10%
9			<b>Form of Assessment :</b> Participatory Activities		Delivery of information and questions and answers		5%
10			<b>Form of Assessment :</b> Participatory Activities		Delivery of material and question and answer 100 minutes		5%
11	Able to monitor Foodservice operations through monthly inventory and FC reports for food and beverage ingredients		<b>Form of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment		100 minute discussion		0%
12	Able to monitor Foodservice through daily FC reporting, comparison between FC and AC.		<b>Form of Assessment :</b> Participatory Activities		100 minute discussion	<b>Material:</b> mm <b>References:</b> <i>Waller, Keith . 1996. Improving Food and Beverage Performance. HEINEMANN Butterworth-Heinemann, Linacre House, Jordan Hill, Oxford OX2 8DP</i>  <b>Material:</b> nn <b>References:</b> <i>Lea R. Dopson, Hayes, David K. , Miller, Jack E. 2008. FOOD AND BEVERAGE COST CONTROL. Fourth Edition. Published by John Wiley &amp; Sons, Inc., Hoboken, New Jersey.</i>	0%

13			<b>Form of Assessment :</b> Participatory Activities, Tests	Delivery of information and discussion 100 minutes		<b>Material:</b> nn <b>References:</b> <i>Dittmer, Paul R., Keefe, J. Desmond III. 2009. PRINCIPLES OF FOOD, BEVERAGE, AND LABOR COST CONTROLS. Published by JOHN WILEY &amp; SONS, INC. Hoboken, New Jersey</i>  <b>Material:</b> nn <b>References:</b> <i>Dittmer, Paul R., Keefe, J. Desmond III. 2009. PRINCIPLES OF FOOD, BEVERAGE, AND LABOR COST CONTROLS. Published by JOHN WILEY &amp; SONS, INC. Hoboken, New Jersey</i>	5%
14			<b>Form of Assessment :</b> Participatory Activities, Tests		100 minute discussion	<b>Material:</b> nn <b>References:</b> <i>Dittmer, Paul R., Keefe, J. Desmond III. 2009. PRINCIPLES OF FOOD, BEVERAGE, AND LABOR COST CONTROLS. Published by JOHN WILEY &amp; SONS, INC. Hoboken, New Jersey</i>  <b>Material:</b> nn <b>References:</b> <i>Dittmer, Paul R., Keefe, J. Desmond III. 2009. PRINCIPLES OF FOOD, BEVERAGE, AND LABOR COST CONTROLS. Published by JOHN WILEY &amp; SONS, INC. Hoboken, New Jersey</i>	0%
15			<b>Form of Assessment :</b> Participatory Activities		100 minute discussion		5%
16							10%

**Evaluation Percentage Recap: Project Based Learning**

No	Evaluation	Percentage
1.	Participatory Activities	35.84%
2.	Project Results Assessment / Product Assessment	5.84%
3.	Test	18.34%
		60.02%

## 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** 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.
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.