



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
Food Ingredient Studies	8310102061	Study Program Elective Courses	T=2	P=0	ECTS=4.48	3	July 18, 2024
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator	
			Dr. Ir. Achmad Imam Agung, M.Pd.	

Learning model	Project Based Learning
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Program Learning Outcomes (PLO)	PLO study program that is charged to the course				
	PLO-6	Work together and have social sensitivity and concern for society and the environment			
	PLO-9	Able to align the Master's curriculum in Vocational Technology Education that is relevant to the demands of global industrial development.			
	PLO-12	Have comprehensive knowledge so that you can solve complex problems typical of vocational technology education master's programs and follow the rules of scientific writing			
	Program Objectives (PO)				
	PO - 1	Able to study global, regional and national issues related to food			
	PO - 2	Able to review developments in Food Science and Technology (post-harvest, production/processing, evaluation and follow-up),			
	PO - 3	Able to study guidelines for the Assessment of Raw Materials and Food Additives			
	PO - 4	Able to study the variety of food crops, characteristics, potential and industrial prospects, standards and quality of food ingredients			
	PO - 5	Able to study the development of food ingredients and processed products in the global era (field of study in engineering or product innovation with added value and food business)			
	PO - 6	Able to study functional food solutions for healthy food consumption (Food and Nutrition, Functional Food, Food Additives and Toxicology, Safe and Halal Food, Nutritional Evaluation in Processing)			
	PO - 7	Able to review reputable scientific articles			
	PLO-PO Matrix				
		P.O	PLO-6	PLO-9	PLO-12
		PO-1			
	PO-2				
	PO-3				
	PO-4				
	PO-5				
	PO-6				
	PO-7				

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

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Short Course Description This course provides students with the ability to study food ingredients including: Global, Regional and National Issues related to food ingredients, Development of Food Science and Technology (post-harvest, production/processing, evaluation and follow-up), Guidelines for the Study of Raw Materials and Food Additives; Variety of Food Crops, Characteristics, Potential and Industrial Prospects, standards and quality of food ingredients; Development of food ingredients and processed products in the global era (field of study of value-added product engineering or innovation and food business); and Functional Food Solutions for Healthy Food Consumption (Food and Nutrition, Functional Food, Food Additives and Toxicology, Safe and Halal Food, Nutritional Evaluation in Processing). This course also gives students the ability to review relevant, reputable scientific articles, present them, and use them as material for paper citations (UTS) and scientific articles submitted to reputable journals (UAS).

References	Main :	
	Supporters:	

Supporting lecturer Prof. Dr. Any Sutidiningsih, M.Si.

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					Online/Online		0%
2	Able to study global, regional and national issues related to food in writing	Able to compose papers according to selected topics in accordance with applicable regulations	Form of Assessment : Participatory Activities, Portfolio Assessment	Offline/Offline			0%
3		m	Form of Assessment : Participatory Activities, Portfolio Assessment		Online		0%
4	Able to study the Guidelines for the Study of Raw Materials and Food Additives, in the form of a paper	Able to write a paper on the theme of Guidelines for the Study of Raw Materials and Food Additives	Form of Assessment : Participatory Activities, Portfolio Assessment		Online / Online		0%
5	Able to study the variety of food crops, characteristics, potential and industrial prospects, standards and quality of food ingredients, prepared in the form of a paper	Able to compose papers on the theme Variety of Food Crops, Characteristics, Potential and Industrial Prospects, standards and quality of food ingredients	Form of Assessment : Participatory Activities, Portfolio Assessment	Offline / Offline			0%

6	Able to study the development of food ingredients and processed products in the global era (field of study of value-added product engineering or innovation and food business), which is prepared in the form of a paper	Able to write a paper on the theme of Development of Food Ingredients and Processed Products in the Global Era (Field of study in Engineering or Product Innovation with added value and food business)	Form of Assessment : Participatory Activities, Portfolio Assessment		Online/Online		0%
7	Able to study Functional Food Solutions for Healthy Food Consumption (Food and Nutrition, Functional Food, Food Additives and Toxicology, Safe and Halal Food, Nutritional Evaluation in Processing), prepared in the form of a paper	Able to write a paper on the theme Functional Food, Solutions for Healthy Food Consumption (Food and Nutrition, Functional Food, Food Additives and Toxicology, Safe and Halal Food, Nutritional Evaluation in Processing)	Form of Assessment : Participatory Activities, Portfolio Assessment		Online/Online		0%
8				Offline / Offline			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

- 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** 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.
- 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.

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.