



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																																								
Sanitation and Hygiene)	8310102031		T=2 P=0 ECTS=4.48	1	July 17, 2024																																								
AUTHORIZATION	SP Developer		Course Cluster Coordinator	Study Program Coordinator																																									
	Dr. Ir. Achmad Imam Agung, M.Pd.																																									
Learning model	Case Studies																																												
Program Learning Outcomes (PLO)	PLO study program which is charged to the course																																												
	Program Objectives (PO)																																												
	PLO-PO Matrix																																												
		P.O																																											
PO Matrix at the end of each learning stage (Sub-PO)	P.O																																												
		<table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <tr> <td colspan="15" style="border: none;">Week</td> </tr> <tr> <td style="border: none;">1</td> <td style="border: none;">2</td> <td style="border: none;">3</td> <td style="border: none;">4</td> <td style="border: none;">5</td> <td style="border: none;">6</td> <td style="border: none;">7</td> <td style="border: none;">8</td> <td style="border: none;">9</td> <td style="border: none;">10</td> <td style="border: none;">11</td> <td style="border: none;">12</td> <td style="border: none;">13</td> <td style="border: none;">14</td> <td style="border: none;">15</td> <td style="border: none;">16</td> </tr> </table>														Week															1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
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1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16																														
Short Course Description	The lecture material consists of Personal Hygiene, Foodborne Disease, Food Additives, Packaging and Its Dangers, Work Environment Sanitation Facilities, K3 Management, Implementation of 5S, Dangerous Cosmetics, Quality Assurance Systems, Environmental Sanitation, Global Warming.																																												
References	Main :																																												
	<ol style="list-style-type: none"> 1. Bryan, Frank L. 1985. Foodservice Sanitation. Edisi III. USA: John Wiley & Son. 2. Freeland-Graves, Janne Himmich & Pecham, Gladys. 1987. Foundation of Food Preparation. New York: Macmillan Pub. Co. 3. Longree, Karla. 1980. Quantity Food Sanitation . Edisi II. USA: John Wiley & Son. 4. Spears, Marian & Vaden, Allene G. 1988. Foodservice Organization. New York: John Wiley & Son 5. Nurlaela, Luthfiah. 2011. Sanitasi dan Higiene Makanan. Unesa: University Press. 6. Buku-buku dan artikel-artikel lain yang relevan. 																																												
	Supporters:																																												
Supporting lecturer	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	1. Submission of RPS2. Understanding Personal Hygiene	1. Explain the meaning. 2. Identify the scope 3. Identify good and bad habits related to personal hygiene.	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2.1. Participation: carried out by observing student activities (weight 2) 3.2. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.3. UAS: carried out every semester to measure all indicators (weight 3) 5.4. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Presentation, discussion and questions and answers 2 X 50			0%
2	Analyzing diseases or foodborne illnesses (PBM)	1. Explain the meaning and classification of PBM. 2. Identify food poisoning and food infections 3. Identify food poisoning due to chemicals and heavy metals. 4. Identify diseases caused by air pollution	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2.1. Participation: carried out by observing student activities (weight 2) 3.2. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.3. UAS: carried out every semester to measure all indicators (weight 3) 5.4. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Presentation, discussion and questions and answers 2 X 50			0%

3	Mastering Food Additives/food additives (BTM)	1. Explain the meaning and classification of BTM. 2. Identify the dangers of BTM 3. Identify alternatives to replace dangerous BTM. 4. Describe the limits of BTM usage	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2.1. Participation: carried out by observing student activities (weight 2) 3.2. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.3. UAS: carried out every semester to measure all indicators (weight 3) 5.4. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Presentation, discussion and questions and answers 2 X 50			0%
4	Describe the packaging and its dangers	1. Identify the meaning and function of packaging. 2. Describe the various types of packaging materials. 3. Describe the requirements for packaging materials. 4. Analyze the occurrence of packaging contamination in food ingredients.	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2.1. Participation: carried out by observing student activities (weight 2) 3.2. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.3. UAS: carried out every semester to measure all indicators (weight 3) 5.4. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Presentation, discussion and questions and answers 2 X 50			0%

5	Describe work environment sanitation facilities	1. Describe the location and work environment requirements. 2. Describe the building and work space requirements. 3. Describe sanitation facilities. 4. Describe the work equipment requirements.	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2.1. Participation: carried out by observing student activities (weight 2) 3.2. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.3. UAS: carried out every semester to measure all indicators (weight 3) 5.4. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Presentation, discussion and questions and answers 2 X 50			0%
6	Describe Work Security and Safety (K3)	1. Describe the scope of K32. Describe the K33 workflow. Describe the K3 management system	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2.1. Participation: carried out by observing student activities (weight 2) 3.2. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.3. UAS: carried out every semester to measure all indicators (weight 3) 5.4. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Presentations, discussions, questions and answers, assignments and exercises 2 X 50			0%

7	Describe the Implementation of 5S	1. Explain the meaning of 5S2. Describes the implementation of 5S	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2. Participation: carried out by observing student activities (weight 2) 3.1. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.2. UAS: carried out every semester to measure all indicators (weight 3) 5.3. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Presentations, discussions, questions and answers, assignments and exercises 2 X 50			0%
8	Midterm exam			2 X 50			0%
9	Describe dangerous cosmetics	1. Explain the various types of cosmetics 2. Identifying dangerous cosmetic ingredients 3. Analyze the effects of using dangerous cosmetics	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2.1. Participation: carried out by observing student activities (weight 2) 3.2. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.3. UAS: carried out every semester to measure all indicators (weight 3) 5.4. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Discussion, consultation and presentation 2 X 50			0%

10	Quality Assurance System in the Catering/Fashion/Makeup industry	1. Explain the meaning of a quality assurance system in the catering/fashion/makeup industry. 2. Quality assurance system in the catering/fashion/make-up sector	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2.1. Participation: carried out by observing student activities (weight 2) 3.2. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.3. UAS: carried out every semester to measure all indicators (weight 3) 5.4. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Discussion, consultation and presentation 2 X 50			0%
11	Describe the storage of goods/materials	1. Explain the classification of goods/materials 2. Goods/material storage system	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2.1. Participation: carried out by observing student activities (weight 2) 3.2. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.3. UAS: carried out every semester to measure all indicators (weight 3) 5.4. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Discussion, consultation and presentation 2 X 50			0%

12	Describe environmental sanitation	1. Explain the meaning of environmental sanitation 2. Describe the scope of environmental sanitation 3. Describe the implementation of environmental sanitation	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2.1. Participation: carried out by observing student activities (weight 2) 3.2. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.3. UAS: carried out every semester to measure all indicators (weight 3) 5.4. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Discussion, consultation and presentation 2 X 50			0%
13	Describe the sanitation of work equipment	1. Explain the classification of work equipment 2. Explain the sanitation of work equipment	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2.1. Participation: carried out by observing student activities (weight 2) 3.2. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.3. UAS: carried out every semester to measure all indicators (weight 3) 5.4. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Discussion, consultation and presentation 2 X 50			0%

14	Describing Global Warming	1. Understanding global warming 2. Effect of global warming 3. How to tackle global warming	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2.1. Participation: carried out by observing student activities (weight 2) 3.2. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.3. UAS: carried out every semester to measure all indicators (weight 3) 5.4. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Discussion, consultation and presentation 2 X 50		0%
15	Understand and apply Sanitation Hygiene in their respective fields of work	Able to apply sanitation hygiene and K3 in the field of catering/fashion/make-up work in written work/papers.	Criteria: 1. The assessment criteria are carried out by looking at aspects: 2.1. Participation: carried out by observing student activities (weight 2) 3.2. UTS: carried out with an assessment during the middle of the semester (weight 2) 4.3. UAS: carried out every semester to measure all indicators (weight 3) 5.4. Task: carried out on each indicator (weight 3) 6. Student Final Grade: 7. Participation Score (2) x Lever Score (3) x UTS Score (2) x UAS Score (3) divided by 10.	Presentation, discussion and questions and answers 2 X 50		0%
16	Final exams			2 X 50		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.