



**Universitas Negeri Surabaya  
Faculty of Engineering  
, Undergraduate Culinary Education Study Program**

Document Code

**SEMESTER LEARNING PLAN**

Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date
Western food	8321102133	Scientific and Skills Courses	T=2	P=0	ECTS=3.18	2	February 2, 2021
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator	
	Makanan Western		Dra. Lucia Tri Pangesthi, M.Pd.			Dr. Hj. Sri Handajani, S.Pd., M.Kes.	

**Learning model** Project Based Learning

**Program Learning Outcomes (PLO)** PLO study program which is charged to the course

**PLO-8** Able to create works in the field of culinary arts based on local wisdom with an entrepreneurial outlook

**PLO-11** Able to understand scientific concepts in the field of culinary arts

**Program Objectives (PO)**

**PO - 1** Have knowledge of the concept of Western menu patterns (appetizer, main course and dessert) which are oriented towards popular western dishes in the food service industry by referring to learning objectives and utilizing learning resources

**PO - 2** Able to design ingredients and equipment, process, present and store popular western cuisine products according to standard recipes oriented towards standard operational procedures for the food service industry, product quality standards, food hygiene standards, meeting aesthetic values, and by implementing K3 in the environment work intelligently, independently and honestly by referring to learning objectives and utilizing learning resources

**PO - 3** Have good morals, ethics and personality in studying western food concepts and their application in the production process of popular western menus in the food service industry intelligently, honestly, communicatively, being responsible independently and working in teams on professional work/tasks in their field in accordance with procedures who acts confidently but still pays attention to other people's opinions and social sensitivity

**PLO-PO Matrix**

P.O	PLO-8	PLO-11
PO-1		
PO-2		
PO-3		

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

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																

**Short Course Description** In this course students learn about western food concepts and their application to popular western menus in the food service industry. Material orientation includes: basic concepts of western food, western food menu patterns, sauces as a complement to western food, characteristics of dishes in popular western food menu patterns (appetizer, main course, dessert) in the food service industry and western food kitchen management in the food service industry. Learning is carried out using various learning strategies in the form of lectures, discussions, demonstrations, design, practice and using various learning models in the form of problem-based learning (PBL)

**References** **Main :**

- Gisslen, Wayne. 1983. Professional Cooking. Canada: John Wiley & Sons

**Supporters:**

- Caserani, Kinton. 1982. Understanding Cooking. Hongkong:Wing King Tong
- James, Wendy. Edden, Gill. Lorfod, Grizelda. 1982. Kitchen Techniques. London: Orbis Publishing
- Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey & Sons
- Sackett, Lou., Pestka, Jaclyn., Wayne. Gisslen. 2010. Professional Garde Manger. New Jersey: John Wiley & Sons
- Mc. Williams, Margareth. 1985. Food Fundamentals. New York: Macmillan Publishing Co.
- Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. Foundations of Food Preparation. New York: Macmillan Publishing Co

Supporting lecturer		Dra. Lucia Tri Pangesthi, M.Pd. Andika Kuncoro Widagdo, M.Pd. 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	Able to describe the basic concepts of western food	1.1.1. Explain the history of western food 2.1.2. Describe western food 3.1.3. Describe the organizational structure of western food 4.1.4. Describe the tasks of the parts in the western food organizational structure	<b>Criteria:</b> Assessment rubric  <b>Form of Assessment :</b> Participatory Activities, Tests	• Case study, Discussion in groups • Task-1: Identify 2 X 50 western food products	Vinesa (Synchronous, Asynchronous) 2 x 50	<b>Material:</b> Basic concepts of western food <b>References:</b> <i>Gisslen, Wayne. 1983. Professional Cooking. Canada: John Willey &amp; Sons</i>  <b>Material:</b> Basic concepts of western food <b>Reader:</b> James, Wendy. Eden, Gill. Lorford, Grizelda. 1982. <i>Kitchen Techniques. London: Orbis Publishing</i>  <b>Material:</b> Basic concepts of western food <b>References:</b> <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey &amp; Sons</i>  <b>Material:</b> Basic concepts of western food <b>Reference:</b> Mc. Williams, Margaret. 1985. <i>Food Fundamentals. New York: Macmillan Publishing Co.</i>	3%

2	Able to prepare a western food menu	<p>1.2.1. Explaining western menu patterns</p> <p>2.2.2. Identify dishes on the western menu pattern</p> <p>3.2.3. Analyzing dishes in western menu patterns</p> <p>4.2.4. Arranging a western menu</p> <p>5.2.5. Writing western menus</p>	<p><b>Criteria:</b> Assessment rubric</p> <p><b>Form of Assessment :</b> Test</p>	<p>• Case study, Discussion in groups • Task-1: Prepare a 2 X 50 western menu set</p>	<p>Vinesa (Synchronous, Asynchronous) 2 x 50</p>	<p><b>Material:</b> Preparing a western food menu <b>Reader:</b> <i>Gisslen, Wayne. 1983. Professional Cooking. Canada: John Willey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Preparing a western food menu <b>Reader:</b> <i>James, Wendy, Eden, Gill, Lorford, Grizelda. 1982. Kitchen Techniques. London: Orbis Publishing</i></p> <hr/> <p><b>Material:</b> Preparing a western food menu <b>References:</b> <i>Kotschevar, H. Lenda, Withrow, Diane. 2007. Management By Menu. America: John Wilrey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Preparing a western food menu <b>Reader:</b> <i>Mc. Williams, Margaret. 1985. Food Fundamentals. New York: Macmillan Publishing Co.</i></p>	3%
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3	Able to differentiate basic and derivative sauces in the processing and serving of Western food	<p>1.3.1. Explain the meaning of sauce</p> <p>2.3.2. Identify the components of the sauce</p> <p>3.3.3. Classify the types of sauces</p> <p>4.3.4. Distinguish between basic sauces and derivative sauces</p> <p>5.3.5. Develop procedures for making various types of basic sauces</p> <p>6.3.6. Determine the sauce criteria</p> <p>7.3.7. Explain sauce storage techniques</p>	<p><b>Criteria:</b> Assessment rubric</p> <p><b>Form of Assessment :</b> Participatory Activities, Tests</p>	<ul style="list-style-type: none"> <li>• Case study, discussion in groups</li> <li>• Task-3: Identify secondary and small sauces from mother sauce complete with recipe 2 X 50</li> </ul>	Vinesa (Synchronous, Asynchronous) 2 x 50	<p><b>Material:</b> Differentiating between basic and derivative sauces in processing and serving.</p> <p><b>Reference:</b> <i>Gisslen, Wayne. 1983. Professional Cooking. Canada: John Willey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Differentiating between basic and derivative sauces in processing and serving</p> <p><b>References:</b> <i>Caserani, Kinton. 1982. Understanding Cooking. Hong Kong: Wing King Tong</i></p> <hr/> <p><b>Material:</b> Differentiating between basic and derivative sauces in processing and serving.</p> <p><b>Reference:</b> <i>James, Wendy. Eden, Gill. Lorford, Grizelda. 1982. Kitchen Techniques. London: Orbis Publishing</i></p> <hr/> <p><b>Material:</b> Differentiating between basic and derivative sauces in processing and serving</p> <p><b>References:</b> <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Differentiating between basic and derivative sauces in processing and serving.</p> <p><b>Reference:</b> <i>Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. Foundations of Food Preparation. New York: Macmillan Publishing Co</i></p>	4%
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4	Able to make basic and derivative sauces in processing and serving western food	<p>1.4.1. Explains the procedure for making basic and derivative sauces</p> <p>2.4.2. Selecting the ingredients used in making basic and derivative sauces</p> <p>3.4.3. Select the equipment used in making basic and derivative sauces</p> <p>4.4.4. Make basic and derivative sauces</p> <p>5.4.5. Serves basic and derivative sauces</p> <p>6.4.6. Evaluate base and derivative sauces</p>	<p><b>Criteria:</b> Performance assessment rubric</p> <p><b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment, Tests</p>	<ul style="list-style-type: none"> <li>• Laboratory Practice</li> <li>• Problem based learning, Discussion in groups</li> <li>• Task-4: Make a practical portfolio report on basic and derivative sauces (2) 2 X 50</li> </ul>	Vinesa (Synchronous, Asynchronous) 2 x 50	<p><b>Material:</b> Making basic and derivative sauces in processing and serving western food. <b>Reference:</b> <i>Gisslen, Wayne. 1983. Professional Cooking. Canada: John Willey &amp; Sons</i></p> <p><b>Material:</b> Making basic and derivative sauces in processing and serving western food. <b>Reference:</b> <i>Caserani, Kinton. 1982. Understanding Cooking. Hong Kong: Wing King Tong</i></p> <p><b>Material:</b> Making basic and derivative sauces in processing and serving western food. <b>Reader:</b> <i>James, Wendy. Eden, Gill. Lorford, Grizelda. 1982. Kitchen Techniques. London: Orbis Publishing</i></p> <p><b>Material:</b> Making basic and derivative sauces in processing and serving western food. <b>Reference:</b> <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey &amp; Sons</i></p> <p><b>Material:</b> Making basic and derivative sauces in processing and serving western food. <b>Reference:</b> <i>Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. Foundations of Food Preparation. New York: Macmillan Publishing Co</i></p>	5%
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5	Able to analyze the types of cold appetizers in western food processing and serving	<p>1.5.1. Explain the concept of cold appetizers</p> <p>2.5.2. Identify the types of cold appetizers</p> <p>3.5.3. Identify the ingredient components of various types of cold appetizers</p> <p>4.5.4. Develop procedures for making various types of cold appetizers</p> <p>5.5.5. Determine the presentation of various types of cold appetizers</p> <p>6.5.6. Determine the criteria for various types of cold appetizers</p>	<p><b>Criteria:</b> Assessment rubric</p> <p><b>Form of Assessment :</b> Participatory Activities, Tests</p>	<ul style="list-style-type: none"> <li>• Case study</li> <li>• Discussion in groups</li> <li>• Task-5: Designing practices for cold appetizers and cold sauce 2 X 50</li> </ul>	Vinesa (Synchronous, Asynchronous) 2 x 50	<p><b>Material:</b> Types of cold appetizers in processing and serving western food.</p> <p><b>Reference:</b> <i>Gisslen, Wayne. 1983. Professional Cooking. Canada: John Willey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Types of cold appetizers in processing and serving western food.</p> <p><b>Reference:</b> <i>Caserani, Kinton. 1982. Understanding Cooking. Hong Kong: Wing King Tong</i></p> <hr/> <p><b>Material:</b> Types of cold appetizers in processing and serving western food.</p> <p><b>Reference:</b> <i>James, Wendy. Eden, Gill. Lorford, Grizelda. 1982. Kitchen Techniques. London: Orbis Publishing</i></p> <hr/> <p><b>Material:</b> Types of cold appetizers in processing and serving western food.</p> <p><b>Reference:</b> <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Types of cold appetizers in processing and serving western food.</p> <p><b>Reference:</b> <i>Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. Foundations of Food Preparation. New York: Macmillan Publishing Co</i></p>	5%
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6	Able to analyze the types of hot appetizers in the processing of serving continental food	<p>1.6.1. Explain the concept of hot appetizers</p> <p>2.6.2. Identify the types of hot appetizers</p> <p>3.6.3. Identify the ingredient components of various types of hot appetizers</p> <p>4.6.4. Develop procedures for making various types of hot appetizers</p> <p>5.6.5. Determine the presentation of various types of hot appetizers</p> <p>6.6.6. Determine the criteria for various types of hot appetizers</p>	<p><b>Criteria:</b> Performance assessment rubric</p> <p><b>Forms of Assessment :</b> Participatory Activities, Practice/Performance, Tests</p>	<ul style="list-style-type: none"> <li>• Lecture Based Learning, Discussion in groups</li> <li>• Task-6: Make a portfolio report on cold appetizer and cold sauce practices (2) 2 X 50</li> </ul>	Vinesa (Synchronous, Asynchronous) (2) 2 x 50	<p><b>Material:</b> Making various cold appetizers and cold sauces</p> <p><b>Reference:</b> <i>Gisslen, Wayne. 1983. Professional Cooking. Canada: John Willey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Making various cold appetizers and cold sauces</p> <p><b>References:</b> <i>Caserani, Kinton. 1982. Understanding Cooking. Hong Kong: Wing King Tong</i></p> <hr/> <p><b>Material:</b> Making various cold appetizers and cold sauces</p> <p><b>Reader:</b> <i>James, Wendy. Eden, Gill. Lorford, Grizelda. 1982. Kitchen Techniques. London: Orbis Publishing</i></p> <hr/> <p><b>Material:</b> Making various cold appetizers and cold sauces</p> <p><b>References:</b> <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Making various cold appetizers and cold sauces</p> <p><b>Reader:</b> <i>Mc. Williams, Margaret. 1985. Food Fundamentals. New York: Macmillan Publishing Co.</i></p> <hr/> <p><b>Material:</b> Making various cold appetizers and cold sauces</p> <p><b>Reader:</b> <i>Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. Foundations of Food Preparation. New York: Macmillan Publishing Co</i></p>	8%
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7	Able to make various cold and hot appetizers and cold sauces	<p>1.7.1. Explains the procedures for making cold and hot appetizers as well as cold and hot sauce</p> <p>2.7.2. Choose the ingredients used in making dishes from cold and hot appetizers as well as cold and hot sauces</p> <p>3.7.3. Choose the equipment used in making dishes from the types of cold and hot appetizers as well as cold and hot sauce</p> <p>4.7.4. Make dishes from cold and hot appetizers as well as cold and hot sauce</p> <p>5.7.5. Serves dishes from cold and hot appetizers as well as cold and hot sauce</p> <p>6.7.6. Evaluate dishes from cold and hot appetizers as well as cold and hot sauce types</p>	<p><b>Criteria:</b> Assessment rubric</p> <p><b>Form of Assessment :</b> Participatory Activities, Tests</p>	<ul style="list-style-type: none"> <li>• Case study</li> <li>• Discussion in groups</li> <li>• Task-7: Designing practices for hot appetizers and hot sauce 2 X 50</li> </ul>	Vinesa (Synchronous, Asynchronous) 2 x 50	<p><b>Material:</b> Types of hot appetizers in processing and serving western food. <b>Reference:</b> Gisslen, Wayne. 1983. <i>Professional Cooking, Canada: John Willey &amp; Sons</i></p> <p><b>Material:</b> Types of hot appetizers in processing and serving western food. <b>Reference:</b> Caserani, Kinton. 1982. <i>Understanding Cooking. Hong Kong: Wing King Tong</i></p> <p><b>Material:</b> Types of hot appetizers in processing and serving western food. <b>Reference:</b> James, Wendy. Eden, Gill. Lorford, Grizelda. 1982. <i>Kitchen Techniques. London: Orbis Publishing</i></p> <p><b>Material:</b> Types of hot appetizers in processing and serving western food. <b>Reference:</b> Kotschevar, H. Lendal, Withrow, Diane. 2007. <i>Management By Menu. America: John Wilrey &amp; Sons</i></p> <p><b>Material:</b> Types of hot appetizers in processing and serving western food. <b>Reference:</b> Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. <i>Foundations of Food Preparation. New York: Macmillan Publishing Co</i></p>	4%
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8	Midterm exam	Able to understand the material at meetings 1 to 7	<p><b>Criteria:</b> Midterm Exam Assessment Rubric</p> <p><b>Form of Assessment :</b> Participatory Activities</p>	Direct and Independent 2 X 50	Vinesa (Synchronous, Asynchronous) 2 x 50	<p><b>Material:</b> Meeting material 1 to 7</p> <p><b>Reference:</b> <i>Gisslen, Wayne. 1983. Professional Cooking. Canada: John Willey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Meeting material 1 to 7</p> <p><b>Reader:</b> <i>Caserani, Kinton. 1982. Understanding Cooking. Hong Kong: Wing King Tong</i></p> <hr/> <p><b>Material:</b> Meeting material 1 to 7</p> <p><b>Reader:</b> <i>James, Wendy. Eden, Gill. Lorford, Grizelda. 1982. Kitchen Techniques. London: Orbis Publishing</i></p> <hr/> <p><b>Material:</b> Meeting material 1 to 7</p> <p><b>Bibliography:</b> <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Willey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Meeting material 1 to 7</p> <p><b>References:</b> <i>Sackett, Lou., Pestka, Jaclyn., Wayne. Gisslen. 2010. Professional Garde Manger. New Jersey: John Wiley &amp; Sons</i></p> <hr/> <p><b>Material:</b> Meeting material 1 to 7</p> <p><b>Reference:</b> <i>Mc. Williams, Margaret. 1985. Food Fundamentals. New York: Macmillan Publishing Co.</i></p> <hr/> <p><b>Material:</b> Meeting material 1 to 7</p> <p><b>Bibliography:</b> <i>Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. Foundations of Food Preparation. New York: Macmillan Publishing Co</i></p>	15%
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9	Able to analyze main course types of beef and egg main dishes in western food processing and serving	<p>1.9.1. Explains the main course concept of main dish beef and egg</p> <p>2.9.2. Identify the main course qualifications of the main dish beef and egg</p> <p>3.9.3. Identify the main course components of the main dish beef and egg</p> <p>4.9.4. Explains the main course processing technique of main dish beef and egg</p> <p>5.9.5. Explains the presentation of the main course of main dish beef and egg</p>	<p><b>Criteria:</b> Performance assessment rubric</p> <p><b>Forms of Assessment :</b> Participatory Activities, Practice/Performance, Tests</p>	<ul style="list-style-type: none"> <li>• Laboratory Practice</li> <li>• Problem Based Learning, Discussion in groups</li> <li>• Task-8: Make a portfolio report on hot appetizer and hot sauce practice (2) 2 X 50</li> </ul>	Vinesa (Synchronous, Asynchronous) (2) 2 x 50	<p><b>Material:</b> Hot appetizers and hot sauce</p> <p><b>Reference:</b> <i>Gisslen, Wayne. 1983. Professional Cooking. Canada: John Willey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Hot appetizers and hot sauce</p> <p><b>References:</b> <i>Caserani, Kinton. 1982. Understanding Cooking. Hong Kong: Wing King Tong</i></p> <hr/> <p><b>Material:</b> Hot appetizers and hot sauce</p> <p><b>Reader:</b> <i>James, Wendy. Eden, Gill. Lorford, Grizelda. 1982. Kitchen Techniques. London: Orbis Publishing</i></p> <hr/> <p><b>Material:</b> Hot appetizers and hot sauce</p> <p><b>References:</b> <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Willey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Hot appetizers and hot sauce</p> <p><b>Reader:</b> <i>Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. Foundations of Food Preparation. New York: Macmillan Publishing Co</i></p>	4%
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10	Able to analyze main course types of main dish poultry and fish/sheelfish in processing and serving western food	<p>1.10.1. Explain the main course concept of main dish poultry and fish/sheelfish</p> <p>2.10.2. Identify main course qualifications for main dish poultry and fish/sheelfish</p> <p>3.10.3. Identify the main dish components of main dish poultry and fish/sheelfish</p> <p>4.10.4. Explain main course processing techniques for main dish poultry and fish/sheelfish</p> <p>5.10.5. Explain the main course presentation of main dish poultry and fish/sheelfish</p>	<p><b>Criteria:</b> Assessment rubric</p> <p><b>Form of Assessment :</b> Participatory Activities, Tests</p>	<ul style="list-style-type: none"> <li>• Case study</li> <li>• Discussion in groups</li> <li>• Task-9: Analyze main course recipes from various types of main dishes 2 X 50</li> </ul>	Vinesa (Synchronous, Asynchronous) 2 x 50	<p><b>Material:</b> Types of main courses in processing and serving western food. <b>Reference:</b> Gisslen, Wayne. 1983. <i>Professional Cooking, Canada: John Willey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Types of main courses in processing and serving western food. <b>Reference:</b> Caserani, Kinton. 1982. <i>Understanding Cooking. Hong Kong: Wing King Tong</i></p> <hr/> <p><b>Material:</b> Types of main courses in processing and serving western food <b>Reader:</b> James, Wendy. Eden, Gill. Lorford, Grizelda. 1982. <i>Kitchen Techniques. London: Orbis Publishing</i></p> <hr/> <p><b>Material:</b> Types of main courses in processing and serving western food. <b>Reference:</b> Kotschevar, H. Lendal, Withrow, Diane. 2007. <i>Management By Menu. America: John Wilrey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Types of main courses in processing and serving western food. <b>Reference:</b> Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. <i>Foundations of Food Preparation. New York: Macmillan Publishing Co</i></p>	3%
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11	Able to analyze the types of accommodation in processing and serving western food	<p>1.11.1. Explain the concept of accompaniment</p> <p>2.11.2. Identify the types of main course accompaniments</p> <p>3.11.3. Identify the material components of each type of main course accompaniment</p> <p>4.11.4. Identify the types of materials for each type of main course accompaniment</p> <p>5.11.5. Explains material processing techniques for each type of main course accompaniment</p> <p>6.11.6. Explain the techniques for presenting materials from each type of main course accompaniment</p>	<p><b>Criteria:</b> Assessment rubric</p> <p><b>Form of Assessment :</b> Participatory Activities, Tests</p>	<ul style="list-style-type: none"> <li>• Case study</li> <li>• Discussion in groups</li> <li>• Assignment-10: Analyze accompaniment recipes of various types</li> </ul> <p>Design main course practice 2 X 50</p>	Vinesa (Synchronous, Asynchronous) 2 x 50	<p><b>Material:</b> Types of accommodation in processing and serving western food. <b>Reference:</b> <i>Gisslen, Wayne. 1983. Professional Cooking. Canada: John Willey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Types of accommodation in processing and serving western food. <b>Reference:</b> <i>Caserani, Kinton. 1982. Understanding Cooking. Hong Kong: Wing King Tong</i></p> <hr/> <p><b>Material:</b> Types of accommodation in processing and serving western food. <b>Reader:</b> <i>James, Wendy. Eden, Gill. Lorford, Grizelda. 1982. Kitchen Techniques. London: Orbis Publishing</i></p> <hr/> <p><b>Material:</b> Types of accommodation in processing and serving western food. <b>Reference:</b> <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Willey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Types of accommodation in processing and serving western food. <b>Reference:</b> <i>Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. Foundations of Food Preparation. New York: Macmillan Publishing Co</i></p>	4%
12	Able to make various main course dishes with accompaniments and sauces	<p>1.12.1. Explains the procedures for making various types of main course dishes</p> <p>2.12.2. Explain the procedure for making accompaniments from different materials</p> <p>3.12.3. Explain the procedure for making sauce from different ingredients</p> <p>4.12.4. Selecting the ingredients used in making various types of</p>	<p><b>Criteria:</b> Performance assessment rubric</p> <p><b>Forms of Assessment :</b> Participatory Activities, Practice/Performance, Tests</p>	<ul style="list-style-type: none"> <li>• Laboratory Practices</li> <li>• Problem Based Learning, Discussions in groups</li> <li>• Task-11: Make a portfolio report on main course practices including beef and egg and hot sauce</li> </ul> <p>(2) 2 X 50</p>	Vinesa (Synchronous, Asynchronous) (2) 2 x 50	<p><b>Material:</b> Make various main course dishes from main dish beef and egg with accompaniments and sauce <b>Reader:</b> <i>Gisslen, Wayne. 1983. Professional Cooking. Canada: John Willey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Make various main course dishes from main dish beef and egg with</p>	5%

main course dishes, accompaniments and sauces  
5.12.5. Selecting equipment used in making various dishes, making main course accompaniments and sauces  
6.12.6. Make various main courses, accompaniments and sauces  
7.12.7. Serves a variety of main course dishes, accompaniments and sauces  
8.12.8. Evaluate various main course dishes, accompaniments and sauces

accompaniments and sauce  
**Reader:** Caserani, Kinton. 1982. *Understanding Cooking. Hong Kong: Wing King Tong*

**Material:** Make various main course dishes from main dish beef and egg with accompaniments and sauce

**Reader:** James, Wendy. Eden, Gill. Lorford, Grizelda. 1982. *Kitchen Techniques. London: Orbis Publishing*

**Material:** Make various main course dishes from main dish beef and egg with accompaniments and sauce.

**References:** Kotschevar, H. Lendal, Withrow, Diane. 2007. *Management By Menu. America: John Wilrey & Sons*

**Material:** Make various main course dishes from main dish beef and egg with accompaniments and sauce

**Reader:** Sackett, Lou., Pestka, Jaclyn., Wayne. Gisslen. 2010. *Professional Garde Manger. New Jersey: John Wiley & Sons*

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**Reader:** Mc. Williams, Margaret. 1985. *Food Fundamentals. New York: Macmillan Publishing Co.*

**Material:** Making various main course dishes from main dish beef and egg with accompaniments and sauce

**Reader:** Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. *Foundations of Food Preparation. New York: Macmillan Publishing Co*

13	Able to analyze the types of hot desserts in western food processing and serving	<p>1.13.1. Explain the concept of hot dessert</p> <p>2.13.2. Identify hot dessert qualifications</p> <p>3.13.3. Identify the components of a hot dessert</p> <p>4.13.4. Explain hot dessert processing techniques</p> <p>5.13.5. Explain the presentation of hot desserts</p>	<p><b>Criteria:</b> Performance assessment rubric</p> <p><b>Forms of Assessment :</b> Participatory Activities, Practice/Performance, Tests</p>	<ul style="list-style-type: none"> <li>• Laboratory Practice</li> <li>• Problem Based Learning, Discussion in groups</li> <li>• Task-12: Make a portfolio report on main course practices for poultry and fish/shellfish and hot sauce (2) 2 X 50</li> </ul>	Vinesa (Synchronous, Asynchronous) (2) 2 x 50	<p><b>Material:</b> Make various main course dishes from main dish poultry and fish/shellfish with accompaniment and sauce <b>Reader:</b> <i>Gisslen, Wayne. 1983. Professional Cooking. Canada: John Willey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Make various main course dishes from main dish poultry and fish/shellfish with accompaniment and sauce <b>Reader:</b> <i>Caserani, Kinton. 1982. Understanding Cooking. Hong Kong: Wing King Tong</i></p> <hr/> <p><b>Material:</b> Make various main course dishes from main dish poultry and fish/shellfish with accompaniments and sauce <b>Reader:</b> <i>James, Wendy. Eden, Gill. Lorford, Grizelda. 1982. Kitchen Techniques. London: Orbis Publishing</i></p> <hr/> <p><b>Material:</b> Make various main course dishes from main dish poultry and fish/shellfish with accompaniment and sauce. <b>References:</b> <i>Kotschevar, H. Lendal, Withrow, Diane. 2007. Management By Menu. America: John Wilrey &amp; Sons</i></p> <hr/> <p><b>Material:</b> Make various main course dishes from main dish poultry and fish/shellfish with accompaniment and sauce <b>Reader:</b> <i>Sackett, Lou., Pestka, Jaclyn., Wayne. Gisslen. 2010. Professional Garde Manger. New Jersey: John Wiley &amp; Sons</i></p> <hr/> <p><b>Material:</b> Make various main course dishes from main dish poultry and fish/shellfish with accompaniment and sauce <b>Reader:</b> <i>Mc. Williams, Margaret. 1985. Food Fundamentals.</i></p>	3%
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						<p>New York: Macmillan Publishing Co.</p> <p><b>Material:</b> Make various main course dishes from main dish poultry and fish/shellfish with accompaniment and sauce  <b>Reader:</b> Jeanne Himich Freeland, Peckham, Gladys. 1987. <i>Foundations of Food Preparation.</i> New York: Macmillan Publishing Co</p>	
14	Able to analyze the types of cold desserts in western food processing and serving	<p>1.14.1 Explain the concept of cold dessert</p> <p>2.14.2 Identify cold dessert qualifications</p> <p>3.14.3 Identify the components of a cold dessert</p> <p>4.14.4 Explain cold dessert processing techniques</p> <p>5.14.5 Explain serving cold desserts</p>	<p><b>Criteria:</b> Assessment rubric</p> <p><b>Form of Assessment :</b> Participatory Activities, Tests</p>	<ul style="list-style-type: none"> <li>• Case study</li> <li>• Discussion in groups</li> <li>• Task-13: Analyze dessert recipes of various types 2 X 50</li> </ul>	Vinesa (Synchronous, Asynchronous) 2 x 50	<p><b>Material:</b> Types of desserts in the processing and presentation of western food.  <b>Reference:</b> Gisslen, Wayne. 1983. <i>Professional Cooking.</i> Canada: John Willey &amp; Sons</p> <p><b>Material:</b> Types of desserts in processing and serving western food.  <b>Reference:</b> Caserani, Kinton. 1982. <i>Understanding Cooking.</i> Hong Kong: Wing King Tong</p> <p><b>Material:</b> Types of desserts in processing and serving western food.  <b>Reference:</b> James, Wendy. Eden, Gill. Lorford, Grizelda. 1982. <i>Kitchen Techniques.</i> London: Orbis Publishing</p> <p><b>Material:</b> Types of desserts in processing and serving western food.  <b>Reference:</b> Kotschevar, H. Lendal, Withrow, Diane. 2007. <i>Management By Menu.</i> America: John Wilrey &amp; Sons</p> <p><b>Material:</b> Types of desserts in processing and serving western food.  <b>Reference:</b> Sackett, Lou., Pestka, Jaclyn., Wayne. Gisslen. 2010. <i>Professional Garde Manger.</i> New Jersey: John Wiley &amp; Sons</p> <p><b>Material:</b> Types of desserts in processing and</p>	3%

						<p>serving western food</p> <p><b>Reference:</b> <i>McWilliams, Margaret. 1985. Food Fundamentals. New York: Macmillan Publishing Co.</i></p> <hr/> <p><b>Material:</b> Types of desserts in the processing and presentation of western food.</p> <p><b>Reference:</b> <i>Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. Foundations of Food Preparation. New York: Macmillan Publishing Co</i></p>
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15	Able to make various hot and cold dessert dishes	<p>1.15.1. Explains the procedures for making various types of hot and cold dessert dishes</p> <p>2.15.2. Selecting the ingredients used in making various types of hot and cold dessert dishes</p> <p>3.15.3. Choose the equipment used in making various types of hot and cold dessert dishes</p> <p>4.15.4. Make various types of hot and cold dessert dishes</p> <p>5.15.5. Serves various types of hot and cold dessert dishes</p> <p>6.15.6. Evaluate various types of hot and cold dessert dishes</p>	<p><b>Criteria:</b> Performance assessment rubric</p> <p><b>Forms of Assessment :</b> Participatory Activities, Practice/Performance, Tests</p>	<ul style="list-style-type: none"> <li>• Laboratory Practice</li> <li>• Problem Based Learning, Discussion in groups</li> <li>• Task-14: Make a dessert practice portfolio report (2) 2 X 50</li> </ul>	Vinesa (Synchronous, Asynchronous) (2) 2 x 50	<p><b>Material:</b> Making various dessert dishes <b>Reader:</b> Gisslen, Wayne. 1983. <i>Professional Cooking</i>. Canada: John Willey &amp; Sons</p> <hr/> <p><b>Material:</b> Making various dessert dishes <b>References:</b> Caserani, Kinton. 1982. <i>Understanding Cooking</i>. Hong Kong: Wing King Tong</p> <hr/> <p><b>Material:</b> Making various dessert dishes <b>Reader:</b> James, Wendy, Eden, Gill, Lorford, Grizelda. 1982. <i>Kitchen Techniques</i>. London: Orbis Publishing</p> <hr/> <p><b>Material:</b> Making various dessert dishes <b>Reader:</b> Kotschevar, H. Lendal, Withrow, Diane. 2007. <i>Management By Menu</i>. America: John Willey &amp; Sons</p> <hr/> <p><b>Material:</b> Making various dessert dishes <b>Reader:</b> Sackett, Lou., Pestka, Jaclyn., Wayne, Gisslen. 2010. <i>Professional Garde Manger</i>. New Jersey: John Wiley &amp; Sons</p> <hr/> <p><b>Material:</b> Making various dessert dishes <b>Reader:</b> Mc. Williams, Margaret. 1985. <i>Food Fundamentals</i>. New York: Macmillan Publishing Co.</p> <hr/> <p><b>Material:</b> Making various dessert dishes <b>Reader:</b> Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. <i>Foundations of Food Preparation</i>. New York: Macmillan Publishing Co</p>	5%
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16	Able to make various dessert dishes	Able to understand the material at meetings 9 to 14	<p><b>Criteria:</b> Performance assessment rubric</p> <p><b>Forms of Assessment :</b> Participatory Activities, Practice/Performance, Tests</p>	Direct and Independent 2 X 50	Vinesa (Synchronous, Asynchronous) 2 x 50	<p><b>Material:</b> Making various dessert dishes <b>Reader:</b> Gisslen, Wayne. 1983. <i>Professional Cooking</i>. Canada: John Willey &amp; Sons</p> <hr/> <p><b>Material:</b> Making various dessert dishes <b>References:</b> Caserani, Kinton. 1982. <i>Understanding Cooking</i>. Hong Kong: Wing King Tong</p> <hr/> <p><b>Material:</b> Making various dessert dishes <b>Reader:</b> James, Wendy, Eden, Gill, Lorford, Grizelda. 1982. <i>Kitchen Techniques</i>. London: Orbis Publishing</p> <hr/> <p><b>Material:</b> Making various dessert dishes <b>Reader:</b> Kotschevar, H. Lendal, Withrow, Diane. 2007. <i>Management By Menu</i>. America: John Willey &amp; Sons</p> <hr/> <p><b>Material:</b> Making various dessert dishes <b>Reader:</b> Sackett, Lou., Pestka, Jaclyn., Wayne, Gisslen. 2010. <i>Professional Garde Manger</i>. New Jersey: John Wiley &amp; Sons</p> <hr/> <p><b>Material:</b> Making various dessert dishes <b>Reader:</b> Mc. Williams, Margaret. 1985. <i>Food Fundamentals</i>. New York: Macmillan Publishing Co.</p> <hr/> <p><b>Material:</b> Making various dessert dishes <b>Reader:</b> Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987. <i>Foundations of Food Preparation</i>. New York: Macmillan Publishing Co</p>	25%
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**Evaluation Percentage Recap: Project Based Learning**

No	Evaluation	Percentage
1.	Participatory Activities	46.34%
2.	Project Results Assessment / Product Assessment	1.67%
3.	Practice / Performance	16.67%
4.	Test	34.34%
		99.02%

## 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.