



**Universitas Negeri Surabaya  
Faculty of Sports and Health Sciences,  
Undergraduate Nutrition Study Program**

Document Code

**SEMESTER LEARNING PLAN**

| Courses       | CODE                       | Course Family                     | Credit Weight              |     |        | SEMESTER                    | Compilation Date |
|---------------|----------------------------|-----------------------------------|----------------------------|-----|--------|-----------------------------|------------------|
| Food Safety   | 1321102028                 | Compulsory Study Program Subjects | T=0                        | P=0 | ECTS=0 | 3                           | August 31, 2023  |
| AUTHORIZATION | SP Developer               |                                   | Course Cluster Coordinator |     |        | Study Program Coordinator   |                  |
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|                       |                     |
|-----------------------|---------------------|
| <b>Learning model</b> | <b>Case Studies</b> |
|-----------------------|---------------------|

| <b>Program Learning Outcomes (PLO)</b>                      | <b>PLO study program that is charged to the course</b>   |  |        |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|---|--|--|--------|-------|--------|------|---|---|------|----|----|------|----|----|----|----|--|--|---|---|---|---|---|---|---|---|---|----|----|----|----|----|----|----|------|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|------|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|------|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|
|   | <b>PLO-8</b>   | Able to master the scientific basis of nutrition, food, biomedicine, humanities and public health sciences.  |        |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|   | <b>PLO-10</b>  | Able to apply an introspective attitude, learn throughout life, and collaborate between professions.   |        |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|   | <b>Program Objectives (PO)</b>   |  |        |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|   | <b>PO - 1</b>  | Able to formulate problems in managing nutritious food using concepts, examples and procedures in Food Safety science  |        |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|   | <b>PO - 2</b>  | Able to identify potential dangers in the management of nutritious food using knowledge of Food Safety science   |        |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|   | <b>PO - 3</b>  | Able to apply CPPOB and HACCP concepts to evaluate food safety in the food service industry  |        |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|   | <b>PLO-PO Matrix</b>   |  |        |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|   |  | <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th>P.O</th> <th>PLO-8</th> <th>PLO-10</th> </tr> </thead> <tbody> <tr> <td>PO-1</td> <td></td> <td></td> </tr> <tr> <td>PO-2</td> <td></td> <td></td> </tr> <tr> <td>PO-3</td> <td></td> <td></td> </tr> </tbody> </table> | P.O    | PLO-8 | PLO-10 | PO-1 |   |   | PO-2 |    |    | PO-3 |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|   | P.O  | PLO-8  | PLO-10 |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| PO-1  |  |  |        |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| PO-2  |  |  |        |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| PO-3  |  |  |        |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| <b>PO Matrix at the end of each learning stage (Sub-PO)</b> |  |  |        |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|   | <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th rowspan="2">P.O</th> <th colspan="16">Week</th> </tr> <tr> <th>1</th><th>2</th><th>3</th><th>4</th><th>5</th><th>6</th><th>7</th><th>8</th><th>9</th><th>10</th><th>11</th><th>12</th><th>13</th><th>14</th><th>15</th><th>16</th> </tr> </thead> <tbody> <tr> <td>PO-1</td> <td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>PO-2</td> <td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>PO-3</td> <td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> </tbody> </table> | 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 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 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  |  |  |        |       |        |      |   |   |      |    |    |      |    |    |    |    |  |  |   |   |   |   |   |   |   |   |   |    |    |    |    |    |    |    |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

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| <b>Short Course Description</b> | This course discusses the concepts of food safety, sanitation hygiene, potential biological, chemical and physical contamination, as well as issues of food safety and foodborne disease. The material in this lecture also includes national food safety regulations (UU No. 18 of 2012 concerning Food, PP No. 86 of 2019 concerning Food Safety, Indonesian National Standards (SNI) and Food Safety Scores (SKP)), international (FAO Codex Alimentarius- WHO, Good Manufacturing Practices (GMP), ISO 22000: 2018 Food Safety) as well as the Hazard Analysis Critical Control Point (HACCP) concept. Activities in this course are carried out through learning experiences, lectures, discussions and base learning projects. |
|---------------------------------|--|

|                   |               |
|-------------------|---------------|
| <b>References</b> | <b>Main :</b> |
|                   |               |

1. Surono Inggrid S, Sudibyo A, Waspodo P. 2018. Pengantar Keamanan Pangan untuk Industri Pangan . Yogyakarta: Deepublish
2. Thaheer H. 2005. Sistem Manajemen HACCP . Jakarta: Bumi Aksara.
3. Hariyadi P, Hariyadi Ratih D. 2009. Petunjuk Sederhana Memproduksi Pangan yang Aman . Jakarta: Dian Rakyat.
4. Organisasi Pangan dan Pertanian Sedunia. 1984. Peranan Keamanan Makanan dalam Kesehatan dan Pembangunan . Bandung: ITB
5. Nurlaela L. 2011. Sanitasi dan Higiene Makanan . Surabaya: Unesa University Press
6. Cahyadi W. 2009. Analisis dan Aspek Kesehatan Bahan Tambahan Pangan . Jakarta: Bumi Aksara

**Supporters:**

**Supporting lecturer**  
Noor Rohmah Mayasari, Ph.D.  
Lini Anisfatus Sholihah, S.Gz., M.Sc.  
Satwika Arya Pratama, S.Gz., M.Sc.

| 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     | Understand RPS and carry out lecture contracts. Understand the meaning of food safety | 1 Carry out a lecture contract   | <b>Criteria:</b><br>Full marks are obtained if you do all the questions correctly  |   | Lectures, discussions and reflections<br>2X50 | <b>Material:</b><br>RPS Food Safety Course<br><b>Literature:</b> | 0%                    |
| 2     | Understanding Food Borne Disease / Diseases caused by food                            | 1.1. Able to explain food borne disease<br>2.2. Able to understand the concept of food borne disease<br>3.3. Get to know the pathogenic bacteria that cause disease in food                                | <b>Criteria:</b><br>Assessment rubric: Full marks are obtained if you do all the questions correctly<br><br><b>Form of Assessment :</b><br>Participatory Activities, Tests |   | Lecture, discussion<br>2 X 50                 |  | 5%                    |
| 3     | Understand the potential for biological, chemical and physical contamination in food  | 1.1. Explain the potential for biological contamination in food<br>2.2. Explain the potential for chemical contamination in food products<br>3.3. Explain the potential for physical contamination in food | <b>Criteria:</b><br>Assessment rubric: Full marks are obtained if you do all the questions correctly<br><br><b>Form of Assessment :</b><br>Participatory Activities, Tests |   | Lecture, discussion<br>2X50                   |  | 5%                    |
| 4     | Understand the Principles of Hygiene and Sanitation                                   | 1.1. Explain the meaning of hygiene and sanitation<br>2.2. Explain the principles of hygiene<br>3.3. explain the principles of sanitation  | <b>Criteria:</b><br>Full marks are obtained if you do all the questions correctly<br><br><b>Form of Assessment :</b><br>Participatory Activities, Tests                    | Lecture, discussion<br>2 X 50   |   |  | 5%                    |
| 5     | Understanding Good Manufacturing Processing/CPPOB                                     | 1.1. Able to explain the Definition of GMP/CPPOB<br>2.2. Explain the principles of CPPOB   | <b>Criteria:</b><br>Full marks are obtained if you do all the questions correctly.<br><br><b>Form of Assessment :</b><br>Test  | Lecture, Discussion<br>2 X 50   |   |  | 10%                   |

|    |   |   |   |  |  |  |     |
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| 6  | Understand the concept of HACCP                                   | <p>1.1. Explain the definition of HACCP</p> <p>2.2. Explain the purpose of HACCP</p> <p>3.3. Explain the prerequisite program (PRP)</p> <p>4.4. Explain the 7 principles of HACCP</p> | <p><b>Criteria:</b><br/>Assessment rubric: Full marks are obtained if you do all the questions correctly.</p> <p><b>Form of Assessment :</b><br/>Test</p>   | Lecture, discussion<br>2 X 50  |  |  | 15% |
| 7  | Understand the concept of HACCP                                   | <p>1.1. Explain the definition of HACCP</p> <p>2.2. Explain the purpose of HACCP</p> <p>3.3. Explain the prerequisite program (PRP)</p> <p>4.4. Explain the 7 principles of HACCP</p> | <p><b>Criteria:</b><br/>Assessment rubric: Full marks are obtained if you do all the questions correctly.</p> <p><b>Form of Assessment :</b><br/>Test</p>   | Lecture, discussion<br>2 X 50  |  |  | 15% |
| 8  | Midterm exam  |   |   | 2 X 50   |  |  | 0%  |
| 9  | Develop food safety practice plans through SKP and CPPOB analysis | Able to make an evaluation plan for good processing of processed food in food businesses  | <p><b>Criteria:</b><br/>Generate practical project completion schedules. food safety</p> <p><b>Forms of Assessment :</b><br/>Participatory Activities, Project Results Assessment / Product Assessment, Practices / Performance</p> | <p>PJBL:<br/>1. Observation of the food service industry with lecturer supervision<br/>2. Develop CPPOB and SKP practice plans in the food service industry with lecturer supervision<br/>2 X 50</p> |  |  | 5%  |
| 10 | Implement food safety practices through SKP and CPPOB analysis    | Able to design instruments for good processing of processed food in food businesses   | <p><b>Criteria:</b><br/>Produce an evaluation instrument for good processed food processing practices in the food processing industry</p> <p><b>Form of Assessment :</b><br/>Participatory Activities</p>                           | <p>PJBL:<br/>3. Design and develop an evaluation instrument for good food processing practices in the food service industry with the supervision of lecturers.<br/>2 X 50</p>                        |  |  | 5%  |
| 11 | Implement food safety practices through SKP and CPPOB analysis    | Able to design instruments for good processing of processed food in food businesses   | <p><b>Criteria:</b><br/>Produce an evaluation instrument for good processed food processing practices in the food processing industry</p> <p><b>Form of Assessment :</b><br/>Participatory Activities</p>                           | <p>PJBL:<br/>3. Design and develop an evaluation instrument for good food processing practices in the food service industry with the supervision of lecturers.<br/>2 X 50</p>                        |  |  | 5%  |

|    |  |  |   |  |  |  |     |
|----|--|--|---|--|--|--|-----|
| 12 | Implement food safety practices through SKP and CPPOB analysis | Able to evaluate how to properly process processed food in food businesses                     | <b>Criteria:</b><br>Observation of the implementation of SKP and CPPOB analysis evaluations in the food processing industry<br><br><b>Forms of Assessment :</b><br>Participatory Activities, Project Results Assessment / Product Assessment, Practices / Performance | 4. Conduct SKP and CPPOB analysis evaluations in the food service industry with lecturer supervision<br>2 X 50                     |  |  | 10% |
| 13 | Implement food safety practices through SKP and CPPOB analysis | Able to evaluate how to properly process processed food in food businesses                     | <b>Criteria:</b><br>Observation of the implementation of SKP and CPPOB analysis evaluations in the food processing industry<br><br><b>Forms of Assessment :</b><br>Participatory Activities, Project Results Assessment / Product Assessment, Practices / Performance | 4. Conduct SKP and CPPOB analysis evaluations in the food service industry with lecturer supervision<br>2 X 50                     |  |  | 10% |
| 14 | Implement food safety practices through SKP and CPPOB analysis | Able to analyze SKP and CPPOB results  | <b>Criteria:</b><br>Produce food safety practice reports through SKP and CPPOB analysis<br><br><b>Form of Assessment :</b><br>Project Results Assessment / Product Assessment   | 5. Analyze the results of SKP and CPPOB evaluations in the food service industry which are realized in the form of a 2 X 50 report |  |  | 10% |
| 15 | Implement food safety practices through SKP and CPPOB analysis | Able to analyze SKP and CPPOB results  | <b>Criteria:</b><br>Produce food safety practice reports through SKP and CPPOB analysis<br><br><b>Form of Assessment :</b><br>Project Results Assessment / Product Assessment   | 5. Analyze the results of SKP and CPPOB evaluations in the food service industry which are realized in the form of a 2 X 50 report |  |  | 10% |
| 16 | Implement food safety practices through SKP and CPPOB analysis | Able to present the results of evaluating food safety practices through SKP and CPPOB analysis | <b>Criteria:</b><br>Presentation rubric   | Presentation of results<br>2 X 50  |  |  | 0%  |

#### Evaluation Percentage Recap: Case Study

| No | Evaluation                                      | Percentage |
|----|---|------------|
| 1. | Participatory Activities                        | 25.83%     |
| 2. | Project Results Assessment / Product Assessment | 28.33%     |
| 3. | Practice / Performance                          | 8.33%      |
| 4. | Test  | 47.5%      |
|    |   | 100%       |

#### 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.

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.