



**Universitas Negeri Surabaya
Faculty of Vocational Studies
D4 Culinary Management Study Program**

Document Code

SEMESTER LEARNING PLAN

Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date
Knowledge of Indonesian Cakes and Drinks	99999440601062		T=1	P=0	ECTS=1.59	2	July 17, 2024

AUTHORIZATION	SP Developer	Course Cluster Coordinator	Study Program Coordinator
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Learning model	Case Studies
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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	Week															
		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16

Short Course Description	1. Students have knowledge of Indonesian cake and drink theory to understand equipment, manufacturing and processing techniques as well as organoleptic criteria for finished Indonesian cake products. 2. Students have knowledge about baking cakes and drinks 3. Students have knowledge about the components of Indonesian cakes and drinks 4. Students have knowledge about cake dough 5. Students have knowledge about Indonesian cake making techniques
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References	<p>Main :</p> <ol style="list-style-type: none"> 1. Ganie, Suryatini N. 2002. Upaboga Indonesia, Ensiklopedia Pangan & Kumpulan Resep. Jakarta: PT. Grafika Multiwarna. 2. Ekadjati, Edi S, Tjetjep Rohendi R, dkk. 2001. Kemasan Tradisional Masyarakat Sunda. Bandung: ITB. 3. Kristiastuti, Dwi dan C Anna N.A. 2016. Pengetahuan Dasar Kue dan Minuman Indonesia. Surabaya: Unesa University Press. 4. Yasa Boga. 1997. Kue-Kue Indonesia . Jakarta: PT. Gramedia Pustaka Utama. 5. Sa'adah, Naela. 2011. 191 Resep Wedang, Es & Kolak . Yogyakarta: Syura Media Utama. 6. Siahaan E.K. 1983. Wujud, Variasi dan Fungsinya serta Cara Penyajiannya Daerah Sumatera Utara. Depdikbud 7. Yetti Herayati. 1986. Wujud, Variasi dan Fungsinya serta Cara Penyajiannya Pada Orang Sunda Daerah Jawa Barat. Depdikbud <p>Supporters:</p>
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Supporting lecturer	Dra. Dwi Kristiastuti Suwardiah, M.Pd. Dra. Niken Purwidiani, M.Pd. Ita Fatkhur Romadhoni, S.Pd., M.Pd.
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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 understand the basic concepts of Indonesian cakes and drinks	- Explaining the meaning of cakes and drinks - Explaining the characteristics of cakes - Exploring examples of Indonesian cakes - Classifying Indonesian cakes	Criteria: 100 marks if everything is correct	Lectures, discussions and questions and answers 1 X 50			0%
2	Able to understand cake components	- Identifying the components of Indonesian cakes - Studying the function of each cake component	Criteria: One hundred points if everything is correct	Direct learning, group discussions, questions and answers, and reflection 1 X 50			0%
3	Able to understand cake components	- Identifying the components of Indonesian cakes - Studying the function of each cake component	Criteria: one hundred points if everything is correct	Direct learning, group discussions, questions and answers, and reflection 1 X 50			0%
4	Able to understand various types of cake dough	- Explaining the meaning of dough - Classifying Indonesian cake dough Analyzing the characteristics of each cake dough	Criteria: One hundred points if everything is correct	Group discussion, question and answer, reflection and direct learning 1 X 50			0%
5	Able to understand various types of cake dough	- Explaining the meaning of dough - Classifying Indonesian cake dough - Analyzing the characteristics of each cake dough	Criteria: Score 100 if everything is correct	Group discussion, question and answer, reflection and direct learning 1 X 50			0%
6	Able to understand various types of cake dough	- Explaining the meaning of dough - Classifying Indonesian cake dough - Analyzing the characteristics of each cake dough	Criteria: Score 100 if everything is correct	Group discussion, question and answer, reflection and direct learning 1 X 50			0%
7	Able to identify Indonesian cake production equipment	- Classifying Indonesian cake production equipment - Analyzing the characteristics of special Indonesian cake equipment - Exploring cake equipment that exists/is sold on the market	Criteria: Score 100 if everything is correct	Cooperative learning 1 X 50			0%
8	Midterm exam		Criteria: 100 marks if everything is correct	1 X 50			0%

9	Able to identify Indonesian cake production equipment	- Classifying Indonesian cake production equipment - Analyzing the characteristics of special Indonesian cake equipment - Exploring cake equipment that exists/is sold on the market	Criteria: Score 100 if everything is correct	Cooperative learning 1 X 50			0%
10	Able to understand Indonesian pastries	- Explain the meaning of Indonesian dry cakes - Analyze the characteristics of dry cakes	Criteria: Score 100 if everything is correct	Group discussion, question and answer, reflection and direct learning 1 X 50			0%
11	Able to understand Indonesian cake and drink packaging	- Explaining the meaning and packaging - Analyzing the characteristics of each packaging material Designing cake and drink packaging	Criteria: 100 marks if everything is correct	Group discussion, question and answer, reflection and direct learning 1 X 50			0%
12	Able to understand Indonesian cake and drink packaging	- Explaining the meaning and packaging - Analyzing the characteristics of each packaging material - Designing cake and drink packaging - Analyzing the finished packaging	Criteria: Value 100 If correct	Group discussion, question and answer, reflection and direct learning 1 X 50			0%
13	Able to understand the concept of Indonesian drinks	- Explain the meaning of Indonesian drinks - Study the functions and benefits - Identify the components of drinks	Criteria: 100 marks if everything is correct	Direct learning, group discussions, questions and answers, and reflection 1 X 50			0%
14	Able to understand the concept of Indonesian drinks	- Explain the meaning of Indonesian drinks - Study the functions and benefits - Identify the components of drinks	Criteria: Score 100 if everything is correct	Direct learning, group discussions, questions and answers, and reflection 1 X 50			0%
15	Able to understand Indonesian porridge	- Explain the meaning of typical Indonesian porridge - Study the types and types of porridge from various regions in Indonesia - Identify the components of porridge	Criteria: 100 marks if everything is correct	Direct learning, group discussions, questions and answers, and reflection 1 X 50			0%
16	FINAL EXAMS			1 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** 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.