



**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
Management of Indonesian Cakes and Drinks	6230503096		T=3	P=0	ECTS=4.77	3	July 17, 2024
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator	
			Lilis Sulandari, S.Pt., M.P.	

Learning model	Case Studies																																	
Program Learning Outcomes (PLO)	PLO study program that is charged to the course																																	
	Program Objectives (PO)																																	
	PLO-PO Matrix																																	
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	PO Matrix at the end of each learning stage (Sub-PO)																																	
	<table border="1" style="margin: auto;"> <tr> <td rowspan="2" style="width: 50px; height: 30px;">P.O</td> <td colspan="16" style="text-align: center;">Week</td> </tr> <tr> <td style="width: 20px;">1</td> <td style="width: 20px;">2</td> <td style="width: 20px;">3</td> <td style="width: 20px;">4</td> <td style="width: 20px;">5</td> <td style="width: 20px;">6</td> <td style="width: 20px;">7</td> <td style="width: 20px;">8</td> <td style="width: 20px;">9</td> <td style="width: 20px;">10</td> <td style="width: 20px;">11</td> <td style="width: 20px;">12</td> <td style="width: 20px;">13</td> <td style="width: 20px;">14</td> <td style="width: 20px;">15</td> <td style="width: 20px;">16</td> </tr> </table>	P.O	Week																1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
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Short Course Description Conduct studies and provide an understanding of the concept of Indonesian cakes and drinks, equipment, types of dough, dough making techniques and packaging. Preparing plans, managing the production of cakes and drinks from various doughs as well as preparing reports on Indonesian cake and drink practices. Learning is carried out by applying direct and cooperative learning models. Learning activities include face-to-face meetings in the form of questions and answers, group discussions and reflections as well as independent practice in the laboratory.

References	<p>Main :</p> <ol style="list-style-type: none"> 1. Kristiastuti, Dwi dan Choirul Anna N. A. 2016. Pengetahuan Dasar Kue dan Minuman Indonesia. Surabaya: University Press. 2. Cahyadi, Wisnu. 2006. Analisis dan Aspek Kesehatan Bahan Tambahan Pangan. Jakarta: PT. Bumi Aksara. 3. Ekadjati, Edi S, TjetjepRohendi R, dkk. 2001. Kemasan Tradisional Masyarakat Sunda. Bandung: ITB. 4. Ganie, Suryatini N. 2002. UpabogaIndonesia, Ensiklopedia Pangan dan Kumpulan Resep. Jakarta: PT. Grafika Multiwarna. 5. Resep Wedang, Es & Kolak. Yogyakarta: Syura Media Utama. 6. Siahaan E. K. 1983. Wujud, Variasi dan Fungsinyaserta Cara Penyajiannya Daerah Sumatera Utara. Jakarta: Depdikbud 6. Suyitno dan Kamarijani. 1996. Dasar-Dasar Pengemasan. Jakarta: PT. Rineka Cipta. 7. Yetti Herayati. 1986. Wujud, Variasi dan Fungsinya serta Cara Penyajiannya Pada Orang Sunda Daerah Jawa Barat. Jakarta: Depdikbud 8. U. S. Wheat Associates. 1983. Pedoman Pembuatan Roti dan Kue. Jakarta: Djambatan 9. Yasa Boga. 1997. Kue-Kue Indonesia. Jakarta: PT. Gramedia Pustaka Utama <p>Supporters:</p>
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Supporting lecturer							
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	- Explain the meaning of cakes and drinks - Explain the characteristics of cakes - Explore examples of Indonesian cakes - Classify Indonesian cakes	Criteria: Question number 1 has a weight of 10 if answered correctly Question number 2 has a weight of 10 if answered correctly Question number 3 has a weight of 10 if answered correctly Question number 4 has a weight of 15 if answered correctly Question number 5 has a weight of 15 if answered correctly Question number 6 has a weight 20 if answered correctly Question number 7 has a weight of 20 if answered correctly	Lectures, discussions and questions and answers 3 X 50			0%
2	Able to understand cake components	1.Explain the meaning of Indonesian cake components 2.Identify the components of Indonesian cake 3.Study the function of each cake component	Criteria: 1.- The correct answer gets a score of 20 2.- Wrong answers get a score of 0	Assignment for question and answer group discussion and reflection 3 X 50			0%
3	Able to produce cakes from various basic/forming ingredients	1.Develop a practice plan 2.Analyzing the finished cake from various forming ingredients 3.Prepare practice reports	Criteria: 1.Performance assessment rubric: 2.Planning and preparing tools well has a weight of 20. 3.Planning and preparing materials well has a weight of 20 4.Planning and carrying out work procedures/steps well has a weight of 40. 5.Serving a dish well weighs 20.	Direct learning 3 X 50			0%
4	Able to identify Indonesian cake production equipment	1.Grouping Indonesian cake production equipment 2.Analyze the characteristics of special Indonesian cake equipment 3.Explore cake equipment that is/is sold on the market	Criteria: 1.If the question is answered correctly, you get a score of 10 2.If the question is answered incorrectly, you get a score of 0	Cooperative learning 3 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 - Explaining techniques for making cake dough. - Describe cake cooking/processing techniques	Criteria: 1.Questions number 1 to 7 have a weight of 10 if answered correctly 2.Questions number 8 and 9 have a weight of 15 if answered correctly	Reflection question and answer group discussion 6 X 50			0%
6							0%

7	Able to make unleavened Indonesian cakes from various doughs	- Prepare practice plans for unleavened cakes - Analyze the results of practice for unleavened cakes from various doughs - Prepare practice reports	Criteria: 1.Performance assessment rubric: 2.Planning and preparing tools well has a weight of 20. 3.Planning and preparing materials well has a weight of 20 4.Planning and carrying out work procedures/steps well has a weight of 40. 5.Serving a dish well weighs 20.	Hands-on learning 6 X 50			0%
8							0%
9			Criteria: 1.The correct answer is given a weight of 3 2.Wrong answers are given a weight of 0	Written giving (UTS) 3 X 50			0%
10	Capable of producing Indonesian yeast cakes	- Develop a practical plan for yeast cakes - Analyze the finished product of yeast cakes - Prepare a practice report	Criteria: 1.Performance assessment rubric: 2.Planning and preparing tools well has a weight of 20. 3.Planning and preparing materials well has a weight of 20 4.Planning and carrying out work procedures/steps well has a weight of 40. 5.Serving a dish well weighs 20.	Direct learning 3 X 50			0%
11	Able to understand and practice Indonesian pastries	- Explain the meaning of Indonesian pastries - Analyze the characteristics of pastries - Develop a plan. practice - Analyzing the finished cakes - Compiling a practice report	Criteria: 1.Writing test: 2.The correct answer gets a score of 20 3.Wrong answers get a score of 0 4.Performance assessment rubric: 5.Planning and preparing tools well has a weight of 20. 6.Planning and preparing materials well has a weight of 20 7.Planning and carrying out work procedures/steps well has a weight of 40. 8.Serving a dish well weighs 20.	Reflection question and answer group discussion and direct learning 6 X 50			0%
12							0%

13	Able to understand Indonesian cake and drink packaging	- Explaining the meaning of packaging - Explaining the purpose and requirements of packaging - Identifying types of packaging - Analyzing the characteristics of each packaging material - Practicing basic cake packaging techniques - Designing cake and drink packaging - Analyzing finished packaging products - Compiling a packaging practice report	Criteria: 1. Correct answers and correct reasons get a score of 10 2. Correct answers and incorrect reasons get a score of 7 3. Wrong answers for correct reasons get a score of 5 4. Wrong answers and reasons receive a score of 0	Reflection question and answer group discussion and direct learning 3 X 50			0%
14	Able to understand Indonesian drinks	- Studying the functions and benefits - Identifying drink components - Classifying types of Indonesian drinks - Developing practical plans - Analyzing finished Indonesian drinks/porridge - Compiling practical reports	Criteria: 1. Performance assessment rubric: 2. Planning and preparing tools well has a weight of 20. 3. Planning and preparing materials well has a weight of 20 4. Planning and carrying out work procedures/steps well has a weight of 40. 5. Serving a dish well weighs 20.	Direct learning, group discussion, question and answer and reflection 3 X 50			0%
15							0%
16							0%

Evaluation Percentage Recap: Case Study

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.
- 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.
- 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.
- Learning materials** are details or descriptions of study materials which can be presented in the form of several main points and sub-topics.
- 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%.
- TM=Face to face, PT=Structured assignments, BM=Independent study.

