

	Universitas Negeri Surabaya Vocational Faculty D4 Culinary Management Study Program					Document Code	
SEMESTER LEARNING PLAN							
Courses	CODE	Course Family	Credit Weight			SEMESTER	Compilation Date
MPK STr Culinary Management - Pastry and Bakery Processing Operations	6230502120		T=2	P=0	ECTS=3.18	6	July 17, 2024
AUTHORIZATION	SP Developer		Course Cluster Coordinator			Study Program Coordinator	
			Lilis Sulandari, S.Pt., M.P.	
Learning model	Project Based Learning						
Program Learning Outcomes (PLO)	PLO study program that is charged to the course						
	Program Objectives (PO)						
	PLO-PO Matrix						
		<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">P.O</div>					
Short Course Description	This course is an examination of the concept and application of various commercial continental cake mixes. The discussion begins with the basic concept of continental cakes, ingredients and tools for making dough, dough classification, the process of making various continental cake doughs, and the finishing process. PBM is carried out by applying a constructivist and practical approach in groups and ends with a competency test.						
	References	Main :					
		<ol style="list-style-type: none"> 1. > 2. Annonymous. 2003. <i>The Essence of Modern Bakery and Pastry Delicious</i>. Jakarta:Trans. 3. Chung, Roy . 2002. <i>US. Wheat Associates</i> . Thailand. (Tidak dipublikasikan) 4. Crawford, Rick Douglas. 2014. <i>Opening and Operating a Retail Bakery</i> . New Jersey: John Wiley & Sons. 5. Gisslan, Wayne. 2005 . <i>Profesional Baking (Fourth Edition)</i> . New York: John Wiley and Sons. 6. Harvey Lang, Jennifer. 1988 . <i>Larousse Gastronomique</i>. New York: Publishers, Inc. 7. Hawkins, Kathryn. 2012. <i>Bread making: Self Sufficiency</i> . London: New Holland Publishers Ltd. 8. Jeanne Himich Freeland, Graves and Peckham, Gladys. 1987 . <i>Foundations of Food Preparation</i>. New York:Macmillan Publishing Co. 9. Mc. Williams, Margaret. 1985 . <i>Food Fundamentals</i> . New York:John Wiley and Sons. 10. Masi, Noble. 2011. <i>Baking Fundamentals</i> . New York: Prentice Hall: Pearson 11. The Culinary Institute of America. 2014. <i>In the Hands of a Bakers</i> . New Jersey: John Wiley & Sons. 12. US. Wheat Association. 1983 . <i>Pedoman Pembuatan Roti dan Kue</i> . Jakarta: Djambatan 13. . Buku Ajar Bakery dan Pastry. 					
Supporters:							
Supporting lecturer	Ila Huda Puspita Dewi, S.Pd., MM.Par.						

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							0%
2							0%
3							0%
4							0%
5							0%
6							0%
7							0%
8							0%
9							0%
10							0%
11							0%
12							0%
13							0%
14							0%
15							0%
16							0%

Evaluation Percentage Recap: Project Based Learning

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.