

Hotel Management

Introduction

The Hotel Management Program at BINUS offers a comprehensive Bachelor of Applied Tourism (*Sarjana Terapan Pariwisata*) Program focused on equipping students for successful careers in the dynamic hotel and hospitality industry. With national accreditation of “*Baik Sekali*” from BAN-PT and international certifications such as TedQual from the United Nations World Tourism Organization and HEEACT from Taiwan, the program ensures adherence to global standards of education. Students benefit from a curriculum that emphasizes both management fundamentals and specialized streams: Culinary Art and Hotel Operation Services. These streams are designed to cultivate expertise in culinary competencies and hotel operations, respectively, supported by state-of-the-art equipment, systems, technology, and sustainability awareness.

From the first semester through the fourth semester, the Hotel Management Program at BINUS integrates practical classes to provide hands-on learning experiences essential for industry readiness. Additionally, through the Independent Learning Independent Campus (*Merdeka Belajar Kampus Merdeka - MBKM*) initiative, students have the flexibility to pursue courses aligned with their talents and interests, including options from other study programs and institutions. This initiative aims to broaden students’ knowledge base and enhance their skills, preparing them to excel in diverse roles within the hospitality sector.

Furthermore, the program emphasizes experiential learning through a one-year enrichment program that encompasses a variety of tracks, including industry internships both domestically and internationally. This opportunity allows students to immerse themselves in esteemed hotels, restaurants, convention centers, and other hospitality venues, in gaining invaluable work experience. Additionally, students have the option to participate in study abroad programs, conduct research, pursue entrepreneurship ventures, or contribute to community development. Students will graduate equipped with the skills and knowledge to excel in various roles within the global hospitality sector.

Complementing these practical experiences are guest lectures, seminars, workshops, industry visits, and participation in national and international hospitality competitions. Moreover, recognizing the importance of emerging technologies, the curriculum incorporates basic knowledge of artificial intelligence (AI), preparing students to leverage AI applications in enhancing guest experiences, optimizing operations, and driving innovation in hospitality management.

Upon graduation, students are encouraged to pursue nationally recognized certifications in hotel competencies, enhancing their marketability for employment in multinational hospitality corporations, global food and beverage startups, and other sectors of the industry, including establishing their own entrepreneur business. The program’s blend of international and local content ensures graduates are equipped to manage diverse hotel operations effectively in today’s competitive global marketplace.

Vision

A world class hospitality education nurturing the community and fostering sustainable collaboration.

Mission

The mission of Hotel Management department is to contribute to the global community through the provision of world-class education by:

1. Educating students with a high level of hospitality knowledge, skills, and attitude, to become hotelier by providing innovative and creative learning.
2. Educating students to become hospitality leaders in a diverse work environment and prepare for further study.
3. Improving quality of life for Indonesians through nurturing community in the hospitality sector.
4. Maintaining and acknowledging hospitality talents through collaborative research and benchmarking that leads to sustainable competitive advantage.
5. Being the main driver to enrich BINUS University system.

Program Objective

The objectives of the programme are:

1. To provide students with a high level of hospitality knowledge skills, and attitude in order to improve community quality of life.
2. To equip students with managerial capabilities through research and work experiences in order to become hospitality leaders and pursue further study.
3. To prepare students to become a global hospitality talent by fostering collaboration and benchmark that leads to sustainable competitive advantage.

Student Outcomes

After completing the study, graduates are:

1. Able to apply hotel operations in the room division and food and beverage division to produce products and services that are supported by technology and in accordance with industry quality standards;
2. Able to perform hotel managerial functions of room division and food and beverage department;
3. Able to demonstrate procedures for food production and food processing services that are in accordance with the development and innovation of the hospitality industry;
4. Able to interpret the concept of hospitality and the managerial functions in sales marketing, finance, human resources, and safety aligned with the concept of sustainability and Global Code of Ethics for Tourism;
5. Able to create culinary products complying the knowledge, skills, techniques, and technology refer to industry quality standards;
6. Able to produce beverage products in the Food & Beverage Service Department and produce excellent service in the Room Division with the right knowledge, techniques, equipment, expertise and creativity as well as using technology that is in accordance with industry standards;
7. Able to apply interdisciplinary knowledge and skills in developing alternative solutions for problem-solving.

Prospective Careers of the Graduates

Graduates will be able to pursue national and international career paths in the hospitality industry at managerial as well as operational levels worldwide. The managerial positions open for Hotel Management graduates are varied and limitless. With a hospitality qualification, a graduate can choose from a wide range of careers. The career options include:

1. Food Production (Kitchen & Pastry)
chef de cuisine, chef de partie, demi chef, pastry chef, executive chef, celebrity chef, chef on board, catering manager, production manager, kitchen manager, chief steward, kitchen artist, cost controller, food blogger, research & development, and consultant.
2. Food & Beverage Service
barista, bartender, mixologist, greeter, waiter, banquet operations, restaurant manager, bar manager, beverage manager, sommelier, banquet manager, and food & beverage manager.
3. Rooms Division - Front Office
front desk agent, guest relation officer, concierge, executive lounge, business center agent, butler, front office supervisor, rooms controller, telephone operator, chief concierge, head butler, duty manager, recreation manager, executive lounge manager, front office manager, rooms division manager, and director of rooms.
4. Rooms Division - Housekeeping
housekeeping supervisor, floor supervisor, housekeeping order taker, laundry manager, linen & uniform supervisor, and executive housekeeper.
5. Sales & Marketing
sales coordinator, sales executive, sales manager, public relations officer, public relations manager, food & beverage sales, banquet sales, event manager, wedding specialist, catering manager, conference sales manager, senior sales manager, director of catering, director of events, director of sales, director of marketing, and director of sales & marketing.
6. Human Resources
human resources coordinator, training coordinator, training manager, recruitment manager, human resources manager, director of human resources, and director of learning & development.
7. Top Management
resident manager, hotel manager, executive assistant manager, and general manager.
8. Entrepreneur
establish a coffee shop, specialize in cake decorations, or launch a café.

Curriculum

The Hotel Management curriculum is designed to meet the industry needs that cover the skills, knowledge, and attitude required for pursuing a management career in the hospitality industry.

- Hospitality Culinary Area
Kitchen Operations, Asian Cuisine, Indonesian Cuisine, Gastronomy Study, Pastry and Bakery Production, Pastry and Baking Art, Culinary Art, and Stewarding.
- Hospitality Operations Service Area
Front Office Operations, Housekeeping Operations, Restaurant Operations, Bar Operations, Mixology, and Coffee Art.
- Hospitality Knowledge
Introduction to Tourism, Introduction to Hospitality, and Hygiene and Safety in Hospitality.

- Hospitality Management
 Marketing Management with AI Knowledge, Human Resources Management with AI Knowledge, Financial Management, Food Production Management, Catering Management, Front Office Management, Housekeeping Management, Rooms Division Management, and Food and Beverage Management.

Course Structure

Sem	Code	Course Name	SCU	Total	
1	CHAR6013021	Character Building: <i>Pancasila</i>	2	20	
	HTMN6001021	Introduction to Hospitality ^{1&2}	4		
	HTMN6002021	Introduction to Tourism ^{1&2} (AOL)	2		
	HTMN6123021	Hygiene and Safety for Hospitality ¹ (AOL)	4		
	HTMN6149021	Front Office Operation ^{1&2} (AOL)	4		
	HTMN6150021	Housekeeping Operation ¹ (AOL)	4		
	Foreign Language Courses				0
2	CHAR6014021	Character Building: <i>Kewarganegaraan</i>	2	20	
	COSC6011021	Foundations of Artificial Intelligence	2		
	HTMN6125021	Restaurant Operation ^{1&2}	4		
	HTMN6008021	Kitchen Operation ^{1&2}	4		
	HTMN6128021	Pastry and Bakery Operation ^{1&2} (AOL)	4		
	HTMN6129021	Bar Operation ^{1&2} (AOL)	2		
	HTMN6130021	Steward Operation ¹	2		
	Foreign Language Courses				0
3	CHAR6015021	Character Building: <i>Agama</i>	2	17/15	
	HTMN6108021	Food and Beverage Management ¹ (AOL)	2		
	ENTR6510005	Entrepreneurship: Prototyping	2		
	Stream: Culinary Art				
	HTMN6083021	Asian Cuisine ^{1&2} (AOL)	4		
	HTMN6159021	Pastry and Baking Art ¹ (AOL)	3		
	HTMN6131021	Catering Management ¹ (AOL)	2		
	HTMN6132021	Gastronomy Study ¹	2		
	Stream: Hotel and Operation Services				
	HTMN6133021	Room Division Management ^{1&2} (AOL)	4		
	HTMN6126021	Bar Management ¹ (AOL)	2		
	HTMN6161021	Mixology ¹ (AOL)	3		
	Foreign Language Courses				0
	4	LANG6027021	Indonesian		2
MKTG6233021		Marketing Management in Hospitality ^{1&2} (AOL) & (AIE)	4		
HTMN6124021		Human Resources Management in Hospitality ¹ (AOL) & (AIE)	4		
FINC6143021		Financial Management in Hospitality ¹ (AOL)	2		
Stream: Culinary Art					
HTMN6160021		Indonesian Cuisine ¹ (AOL)	3		

Sem	Code	Course Name	SCU	Total	
	HTMN6021021	Food Production Management ¹ (AOL)	2		
	HTMN6011021	Culinary Art ^{1&2} (AOL)	4		
	Stream: Hotel and Operation Services				
	HTMN6135021	Front Office Management ¹ (AOL)	4		
	HTMN6136021	Housekeeping Management ^{1&2} (AOL)	4		
	HTMN6162021	Coffee Art ¹ (AOL)	3		
	Foreign Language Courses				0
5	ENTR6511005	Entrepreneurship: Market Validation	2	22	
	Minor Program		20		
	Free Electives		20		
	Multidisciplinary Stream		20		
6	Enrichment Program I		20	20	
7	Enrichment Program II		20	20	
8	HTMN6031021	Final Project	6	6	
Total Credits 146 SCU					

1) This course is delivered in English

2) Global Learning System course

-) **AOL** - Assurance of Learning Process System

-) **AIE** - Artificial Intelligence Embedded Course

Multidisciplinary Stream/Minor/Free Electives:

-) For 5th Semester: Students are required to choose Cross Streaming or Minor Program or Free Electives. For Free Electives, students are required to choose from the list of Free Electives in Appendix.

Foreign Language Courses:

Students will take foreign language courses according to BINUS University English proficiency test results. See foreign language courses appendix for the details. Students must pass with a minimum Grade of C.

Appendix Foreign Language Courses

Foreign Language Courses	SCU
ENGL6253021 English for Frontrunners	0
ENGL6254021 English for Independent Users	0
ENGL6255021 English for Professionals	0
JAPN6190021 Basic Japanese Language*	0
CHIN6163021 Basic Chinese Language*	0

*) This course is optional for students

1. Students with Binus University English Proficiency Test score less than 437 are required to take English for Frontrunners and English for Independent Users.
2. Students with Binus University English Proficiency Test score less than 520 are required to take English for Independent Users and English for Professionals.
3. Students with Binus University English Proficiency Test score equal to or greater than 520 are required to take English for Professionals. Additionally, students may choose to take either Basic Japanese Language or Basic Chinese Language.
4. Students are required to pass the foreign language courses before they take enrichment.

5. Students can see the requirements to pass the foreign language courses at BINUSMAYA – Beelingua.

Minor Scheme

Minor Program	Semester 5
Minor @ BINUS Kemanggisian	
Blockchain Technology and Business	-
Creative Digital Storytelling	v
Cross Cultural Communication	v
Data Analytics	v
Digital Banking	-
Digital Ecosystem	v
Event Business and Entertainment	-
Human Capital in Digital Workplace	v
Interactive & Users Experience Design	v
Robotic Process Automation	v
Sustainable Development	v
Minor @ BINUS Alam Sutera	
Digital Transformation	v
Minor @ BINUS Bekasi	
Culinary	-
Virtual Services Experience	v
Minor @ BINUS Malang	
Digital Technopreneur	v
Minor @ BINUS Bandung	
Designpreneur	v
Minor @ BINUS Semarang	
Content Creation	v
Metaverse in Business	v

The minor programs can change anytime based on the trends of knowledge and industry each year. Students will receive information about the updated minor programs during the registration period.

1. Minor Program: Creative Digital Storytelling

Fundamental Courses

Course	SCU
ENGL6274024 Approaches in Multimodal Storytelling	2
DSIN6033007 Visual Storytelling	2
ENGL6275024 Storytelling for Business	2
FILM6118009 Script Development & Pitching	4
Total SCU	10

Supporting Courses

Course	SCU
ENGL6276024 Cultures, Language, and Arts Production	4
JAPN6212025 Anime and Manga as Storytelling	2
ENGL6277024 Music as Medium for Storytelling	4
Total SCU	10

2. Minor Program: Cross Cultural Communication
Fundamental Courses

Course	SCU
CHIN6132026 Chinese Conversation in Daily Activities	4
COMM6502019 Communication in Diversity	2
BUSS6170025 Asian Business Ethics	4
Total SCU	10

Supporting Courses

Course	SCU
CHIN6134026 Chinese Conversation in Business Communication	4
LAWS6158028 Private International Law	2
INTR6135029 Comparative Politics	4
Total SCU	10

3. Minor Program: Data Analytics
Fundamental Courses

Course	SCU
ISYS6680003 Introduction to Data Analytics	2
ISYS6681003 Data Management & Descriptive Analytics	4
STAT6198049 Statistical for Decision Making	4
Total SCU	10

Supporting Courses

Course	SCU
ISYS6682003 Application of Predictive Analytics to Business Data	4
ISYS6683003 Prescriptive Analytics and Optimization	4
MKTG6312005 Digitalization of Markets and Consumption	2
Total SCU	10

4. Minor Program: Digital Ecosystem
Fundamental Courses

Course	SCU
COMP6683001 Introduction to Artificial Intelligence	2/2
ISYS6549003 Digital Innovation	4
COMP6937001 Current Trends in Technology	2
Total SCU	10

Supporting Courses

Course	SCU
COMM6501019 Narrative Development	4
DSGN6834007 Visual Identity	4
COMP6685001 Cyber Security for Business	2
Total SCU	10

5. Minor Program: Human Capital in Digital Workplace
Fundamental Courses

Course	SCU
PSYC6174027 Psychology in The Workplace	4
MGMT6349005 Digital Workplace Strategy	4
ISYS6551003 Digital Workplace and Technology	4
LAWS6157028 Legal Aspects in Digital Workplace	4
PSYC6175027 Human Resources Development	4
Total SCU	20

6. Minor Program: Interactive & Users Experience Design
Fundamental Courses

Course	SCU
ISYS6553003 User-Centered Research and Evaluation	4
PSYC6176027 Psychology and User Experience	4
DSIN6003007 Fundamental of Interface Design	2
Total SCU	10

Supporting Courses

Course	SCU
ISYS6554003 Core Principles: Interactive Design	4
DSGN6837007 Digital Design Production	4
ISYS6556003 Information Architecture	2
Total SCU	10

7. Minor Program: Robotic Process Automation
Fundamental Courses

Course	SCU
COMP6857001 Basic Programming for Automation	2
COMP6858001 RPA Concept & Design	2
ISYS6684003 RPA Developer Fundamental	4
ISYS6687003 Business Process Improvement	2
Total SCU	10

Supporting Courses

Course	SCU
ISYS6685003 RPA Developer Advance	4
ISYS6686003 RPA Business Analytics Fundamental	4
COMP6859001 Intelligence Automation	2
Total SCU	10

8. Minor Program: Sustainable Development
Fundamental Courses

Course	SCU
ISYE6154011 Sustainable Design and Manufacture	4
CPEN6217010 Digital for Sustainable Development	4
ARCH6119014 Introduction to Sustainable Development	2
Total SCU	10

Supporting Courses

Course	SCU
ISYE6155011 Occupational, Health, Safety, and Administration in Engineering	2
DSGN6835008 Engineering Material	4
CIVL6118013 Engineering Economic	4
Total SCU	10

9. Minor Program: Digital Transformation
Fundamental Courses

Course	SCU
ISYS6559003 Business Models and Technology Innovation	4
ISYS6557003 Business Data Management	4
MGMT6484005 Digital Strategy	2
Total SCU	10

Supporting Courses

Course	SCU
ISYS6695003 Digital Marketing Analysis	4
STAT6200049 Practical Statistics for Digital Business	4
ISYS6560003 Success Factor for Leading Digital Transformation	2
Total SCU	10

10. Minor Program: Virtual Service Experience
Fundamental Courses

Course	SCU
ISYS6561003 Fundamental of Virtual Services	2
ACCT6350020 Virtual Financial Services	4
MGMT6354005 Virtual Operation and Supply Chain	4
Total SCU	10

Supporting Courses

Course		SCU
ISYS6562003	Virtual Market Place	4
HTMN6082021	Virtual Hospitality Management	4
ISYS6563003	Seminar on Virtual Services	2
Total SCU		10

11. Minor Program: Digital Technopreneur
Fundamental Courses

Course		SCU
ENTR6528002	The Entrepreneurial Innovator	4
DSGN6839006	Interactive Design	4
COMM6504018	Digital Branding	2
ENPR6196002	Market Intelligence	2
COMP6687004	User Experience Design	4
DSGN6844023	Prototyping Digital Future	4
Total SCU		20

12. Minor Program: Designpreneur
Fundamental Courses

Course		SCU
ENTR6525032	Fundamental of Designpreneur	4
COMP6688031	UI/UX Development	4
DSGN6797034	Surface Packaging Design	4
ENTR6526032	Hospitality and Service Design	4
DSGN6843033	Project Design	4
Total SCU		20

13. Minor Program: Content Creation
Fundamental Courses

Course		SCU
FILM6105009	Filmmaking Fundamental	4
MKTG6392055	Digital marketing	4
DSIN6042053	Photography for Creators	2
Total SCU		10

Supporting Courses

Course		SCU
DSGN6990053	Creative Storytelling	4
DSIN6043053	Strategic Influence	2
DSIN6041053	Introduction to Visual Communication Design	4
Total SCU		10

14. Minor Program: Metaverse in Business

Fundamental Courses

Course		SCU
ISYS6777052	Business Model	2
COMP6889051	Virtual Reality	4
COMP6890051	Augmented reality	4
Total SCU		10

Supporting Courses

Course		SCU
ISYS6778052	Data Analytics	2
DSGN6981053	Design Thinking	4
DSGN6980053	Interface Design	4
Total SCU		10

Multidisciplinary Stream Scheme

Multidisciplinary Stream	Owner Department	Multidisciplinary Stream Scheme
		Full 20 SCU
		Semester 5
Stream @Greater Jakarta		
Corporate Communication	Marketing Communication	v
English for Business Professionals	English Literature	v
English as Foreign Language Learning	English Literature	v
English for Specific Academic Purposes	English Literature	v
Japanese Language & Business Culture	Japanese Literature	v
Strategic Digital Production	Mass Communication	v

1. Corporate Communication

Course		SCU
COMM6630019	Crisis Communication	2
COMM6631019	Public Affair	2
COMM6632019	Writing for Corporate Communication	2/2
COMM6541019	Digital Corporate Communication	2/2
COMM6633019	Corporate Sustainability	4
COMM6607019	Strategic Corporate Communication	4
Total SCU		20

2. English for Business Professionals

Course		SCU
ENGL6154024	English for Business Communications	4
ENGL6258024	English for Global Leadership	2
ENGL6169024	English for Professionals	2
MKTG6112024	Language Innovations in Marketing and Advertising	2
COMM6506024	Current Issues in Business Communications	2
ENGL6244024	Social Media Broadcasting	4
ENGL6245024	Business Rhetoric	4
Total SCU		20

3. English as Foreign Language Learning

Course		SCU
EDUC6051024	English Language Learning Fundamentals	4
EDUC8003024	English for Specific Purposes: Second Language Learning	2
EDUC6053024	Print & Digital Literacy	2
EDUC6054024	Classroom Communication and Learning	4
EDUC6055024	Teaching BIPA	2
EDUC6056024	Current Issues in Foreign Language Learning	2
EDUC6057024	Language Testing	4
Total SCU		20

4. English for Specific Academic Purposes

Course		SCU
ENGL6259024	Reading Skills for Academic Study	4
ENGL6260024	Text Analysis for Paper Writing	4
ENGL6261024	Style and Rhetoric	4
ENGL6262024	Presentation Skills	4
ENGL6263024	Advanced Seminar and Poster Presentation	4
Total SCU		20

5. Japanese Language & Business Culture

Course		SCU
JAPN6032025	Japanese Work Ethics (<i>Bijinesu Mana-</i>)	2
JAPN6117025	Intermediate Japanese (<i>Chuukyuu Bunpou</i>)	4
JAPN6118025	Text Analysis (<i>Chuukyuu Dokkai</i>)	4
JAPN6203025	Intermediate Listening Comprehension (<i>Chuukyuu Choukai</i>)	4
JAPN6202025	Japanese in Translation II (<i>Nihongo Honyaku II</i>)	4
JAPN6165025	Advanced Linguistics (<i>Gengogaku II</i>)	2
Total SCU		20

6. Strategic Digital Production

Course	SCU
COMM6533019 Creative Program Design	2/2
COMM6618019 Ethics and Audience in Creative Production	2
COMM6619019 Writing in Electronic Media & Editorial Review	2
COMM6620019 Online Publishing	2/2
COMM6624019 Digital Creative Content	2/2
COMM6609019 Digital Strategic Production	2/2
Total SCU	20

Appendix: Free Electives (5th Semester)

Students will receive information about free Electives during the registration period.

Enrichment Program I (6th Semester) & Enrichment Program II (7th Semester):

-) Student will take one of enrichment program tracks (off campus).

Enrichment Track Scheme

Track	Semester 6						Semester 7					
	IN	RS	EN	CD	SA	IS	IN	RS	EN	CD	SA	IS
1	v						v					
2	v								v			
3	v										v	
4	v									v		
5	v							v				
6	v											v
7			v				v					
8					v		v					
9				v			v					
10		v					v					
11						v	v					

Note:

IN	: Certified Internship	SA	: Certified Study Abroad
RS	: Certified Research	IS	: Certified Specific Independent Study
EN	: Certified Entrepreneurship	FS	: Further Study
CD	: Certified Community Development	etc	: Study Program Special Purposes

Description:

Student will take one of enrichment program tracks

Certified Internship Track

Code	Course Name	SCU	Total	
Enrichment Program I				
Streaming: Culinary Art				
HTMN6033021	Industrial Experience in Culinary	8	20	
HTMN6116021	Food Preparation	8		
HTMN6091021	EES in Culinary	4		
Streaming: Hotel and Operation Services				
HTMN6036021	Industrial Experience in Hotel Operation	8		
HTMN6117021	Operational Skill in Hotel Operation	8		
HTMN6092021	EES in Hotel Operation	4		
Enrichment Program II				
Streaming: Culinary Art				
HTMN6039021	Professional Experience in Culinary	8	20	
HTMN6118021	Food Production	8		
HTMN6040021	Leadership in Culinary	4		
Streaming: Hotel and Operation Services				
HTMN6042021	Professional Experience in Hotel Operation	8		
HTMN6119021	Managerial Skill in Hotel Operation	8		
HTMN6043021	Leadership in Hotel Operation	4		

Certified Entrepreneurship Track

Code	Course Name	SCU	Total
Enrichment Program I/II			
ENPR6150021	New Venture Initiation in Hospitality and Tourism	8	20
ENPR6151021	Product Development Process for Hospitality and Tourism	8	
ENPR6152021	EES in New Hospitality and Tourism Business	4	

Certified Research Track

Code	Course Name	SCU	Total
Enrichment Program I/II			
RSCH6664021	Research Experience in Hospitality and Tourism	8	20
RSCH6665021	Scientific Writing for Hospitality and Tourism Research	8	
RSCH6666021	Global EES in Hospitality and Tourism Research	4	

Certified Community Development Track

Code	Course Name	SCU	Total
Enrichment Program I/II			20
CMDV6431021	Community Outreach Project Implementation in hospitality and tourism	8	
CMDV6432021	Community Outreach Project Design in Hospitality and Tourism	8	
CMDV6433021	Employability and Entrepreneurial Skills in Hospitality and Tourism	4	

Certified Study Abroad Track

Code	Course Name	SCU	Total
Elective courses list for study abroad*			20
Enrichment Program I/II			
GLOB6005021	Elective Course for Study Abroad 1	4	
GLOB6006021	Elective Course for Study Abroad 2	4	
GLOB6007021	Elective Course for Study Abroad 3	4	
GLOB6008021	Elective Course for Study Abroad 4	4	
GLOB6009021	Elective Course for Study Abroad 5	2	
GLOB6010021	Elective Course for Study Abroad 6	2	
GLOB6011021	Elective Course for Study Abroad 7	2	
GLOB6012021	Elective Course for Study Abroad 8	2	
GLOB6013021	Elective Course for Study Abroad 9	2	
GLOB6014021	Elective Course for Study Abroad 10	2	
GLOB6015021	Elective Course for Study Abroad 11	2	
GLOB6016021	Elective Course for Study Abroad 12	2	
GLOB6251021	Elective Course for Study Abroad 29	4	

*) Transferred courses will be transferred based on credit transfer policies on study program with total of 20 credits.

Certified Specific Independent Study

Code	Course Name	SCU	Total
Elective courses list for certified specific independent study*			20
Enrichment Program I/II: (For students who take Certified Specific Independent Study Track in either odd or even semester, they should take these courses)			
CSIS6001021	Course Certification	3	
CSIS6002021	Technical Skill Enrichment	4	
CSIS6003021	Industrial Project	9	
CSIS6004021	Soft Skill Enrichment	4	
CSIS6005021	Elective Course for Specific Independent Study 1	8	
CSIS6006021	Elective Course for Specific Independent Study 2	8	
CSIS6007021	Elective Course for Specific Independent Study 3	6	
CSIS6008021	Elective Course for Specific Independent Study 4	6	
CSIS6009021	Elective Course for Specific Independent Study 5	6	
CSIS6010021	Elective Course for Specific Independent Study 6	5	

Code	Course Name	SCU	Total
CSIS6011021	Elective Course for Specific Independent Study 7	5	
CSIS6012021	Elective Course for Specific Independent Study 8	5	
CSIS6013021	Elective Course for Specific Independent Study 9	5	
CSIS6014021	Elective Course for Specific Independent Study 10	4	
CSIS6015021	Elective Course for Specific Independent Study 11	4	
CSIS6016021	Elective Course for Specific Independent Study 12	4	
CSIS6017021	Elective Course for Specific Independent Study 13	4	
CSIS6018021	Elective Course for Specific Independent Study 14	4	
CSIS6019021	Elective Course for Specific Independent Study 15	3	
CSIS6020021	Elective Course for Specific Independent Study 16	3	
CSIS6021021	Elective Course for Specific Independent Study 17	3	
CSIS6022021	Elective Course for Specific Independent Study 18	3	
CSIS6023021	Elective Course for Specific Independent Study 19	3	
CSIS6024021	Elective Course for Specific Independent Study 20	3	
CSIS6025021	Elective Course for Specific Independent Study 21	2	
CSIS6026021	Elective Course for Specific Independent Study 22	2	
CSIS6027021	Elective Course for Specific Independent Study 23	2	
CSIS6028021	Elective Course for Specific Independent Study 24	2	
CSIS6029021	Elective Course for Specific Independent Study 25	2	
CSIS6030021	Elective Course for Specific Independent Study 26	2	
CSIS6031021	Elective Course for Specific Independent Study 27	2	
CSIS6032021	Elective Course for Specific Independent Study 28	2	
CSIS6033021	Elective Course for Specific Independent Study 29	1	
CSIS6034021	Elective Course for Specific Independent Study 30	1	
CSIS6035021	Elective Course for Specific Independent Study 31	1	
CSIS6036021	Elective Course for Specific Independent Study 32	1	

*) For students who take BINUS certified specific independent study courses, they should take the first 4 courses on the list above (20 credits). Meanwhile, electives courses 1 to 32 are transferred courses for students who take certified specific independent study outside BINUS University. Transferred courses will be transferred based on credit transfer policies on study program with total of 20 credits.

Student should pass all of these quality controlled courses as listed below:

No	Course Code	Course Name	Minimal Grade
1.	CHAR6013021	Character Building: <i>Pancasila</i>	B
2.	HTMN6002021	Introduction to Tourism*	C
3.	HTMN6125021	Restaurant Operation	C
4.	HTMN6008021	Kitchen Operation	C
5.	FINC6143021	Financial Management in Hospitality*	C
6.	HTMN6124021	Human Resources Management in Hospitality	C
7.	ENTR6511005	Entrepreneurship: Market Validation	C
Stream Course			
8.	HTMN6126021	Bar Management*	C
8.	HTMN6021021	Food Production Management*	C

*) Tutorial

