

Food Technology

Introduction

Food Technology Study Program Bina Nusantara University aimed at those who are willing to learn more about food, and to work with innovative future foods, to solve major health issues by understanding functional foods, covers the design and production of foods with health benefits. Other subjects such as food chemistry, food processing, food microbiology, food safety, food packaging, human nutrition, food analysis, food product innovation, and food process engineering will be provided to understand and able to produce safe, healthy, high quality nutritious and tasty foods and beverages.

The Study Program is designed not only to meet the market needs but also to produce creative, innovative and productive graduates who are capable of food product innovation as well as food safety management system, with strong emphasis on engineering sciences, and providing graduates with *entrepreneurship* in food technology to meet global challenges on food and nutrition security.

The Study Program links to national and multinational food industry and universities all over the world are strong, and there will be one year enrichment program, with five tracts namely, study abroad, internship, entrepreneurship, research and community services to enrich the theory obtained in campus.

Facilities in the Study Program include well-equipped laboratories, namely Food Chemistry and Biochemistry, Microbiology, Food Processing, Physics, Computer, and Sensory Laboratories.

Vision

A world-class Food Technology Program with IT-support for advanced food enterprise development.

Mission

The mission of Food Technology Department is to contribute to the global community through the provision of world-class education by:

1. Providing a solid educational experience through the diffusion and integration of knowledge of Food Technology, and services to food industries.
2. Educating students from a diverse background in the fundamental skills, knowledge and practice of Food Technology in order to prepare them for a position in global industries and continue for advanced degrees in Food Technology or related disciplines.
3. Providing research and professional services to streamline and optimize operations which contribute to the enhancement of the quality of life.
4. Acknowledging all talents that positively contribute to the quality of life of Indonesians and the international community.

Program Objectives

The objectives of the program are:

1. To prepare students with a solid foundation of knowledge and understanding of Food Technology theory that will be beneficial to contribute in International Food Industry.
2. To provide students with the methodological, and computational skills to operate effectively and efficiency through direct involvement in problem solving required in research at Food Technology.

3. To provide students with information, communication and negotiation skills, and understanding of contemporary issues into practice in marketing of Food product.

Student Outcomes

After completing the study, graduates are:

1. Able to design food production process based on the application of the principles of food processing technologies effectively, efficiently, and precision in order to produce a standardized production process properly.
2. Able to design food products development that have quality, safe, nutritious and beneficial to health, and based on the principles of food technology.
3. Able to doing research on fusion food processing operations appropriate with the characteristics of food material, so as to produce safe food and quality along the food production chain and can provide added value to the food.
4. Able to analyze problems with the approach in solving the problem of food technology and the production of food products to be efficient, safe, and with a guaranteed quality.
5. Able to design the packaging of food products in order to protect and maintain the durability and quality of products, as well as safe, with an informative label for consumers appropriates with the regulations and legislation of food.
6. Able to propose innovations in the production process and or food products with a distinctively Indonesian locally based food ingredients.
7. Able to propose alternative food raw materials as a substitute for imported food.
8. Able to integrate computer applications that support the use of technology in food production processes fields.

Prospective Career of The Graduates

1. Food Industry: production, quality control, R&D in various national and multinational food industries.
2. Food processing system designer/manager.
3. Food safety management system designer/manager.
4. Food product innovator.
5. IT system/Software designer in supporting food processing.
6. Researcher in food processing or food technology to support the Government or industry.
7. Analyst in food policy, research, and implementation to develop food industry, food safety, nutrition, and food quality standards
8. Consultant in food processing, product formulation, food safety, sanitation.
9. Food Entrepreneur.

Curriculum

Food Technology Study Program is a solid foundation of knowledge and understanding to contribute in multinational food industries. Students will be equipped with the methodological and computational skills as well as practical laboratory in order to operate effectively and efficiently through direct involvement in problem solving essentially required in research and food industries.

The curriculum of Food Technology Study Program is specially structured to solve contemporary issues and to produce the innovation in Food Technology with IT support, as well as food safety management system.

Course Structure

Sem	Code	Course Name	SCU	Total	
1	CHAR6013	Character Building: Pancasila	2	20	
	FOOD6015	Introduction to Food Technology*	2		
	SCIE6045	Physics	2/1		
	SCIE6024	Biology	2/1		
	MATH6081	Mathematics	2		
	SCIE6020	Chemistry*	2/2		
	LANG6027	Indonesian	2		
	English University Courses I				
	ENGL6128	English in Focus	2		
ENGL6130	English for Business Presentation	2			
2	CHAR6014	Character Building: Kewarganegaraan	2	20	
	SCIE6023	Physical Chemistry	2/1		
	SCIE6021	Organic Chemistry	2/1		
	MATH6031	Calculus	4		
	FOOD6012	Basic Food Biochemistry*&***	2/2		
	ENTR6509	Entrepreneurship: Ideation	2		
	English University Courses II				
	ENGL6129	English Savvy	2		
	ENGL6131	English for Written Business Communication	2		
3	CHAR6015	Character Building: Agama	2	18	
	FOOD6022	Unit Operation in Food Processing*	2		
	STAT6095	Statistics Method	2		
	SCIE6022	Analytical Chemistry**	2/1		
	SCIE6026	Basic Microbiology*&***	2/1		
	FOOD6001	Food Chemistry**	2/2		
	FOOD6044	Characteristics of Food Materials*** & ***	2		
4	FOOD6042	Principles of Food Engineering*	2/2	20	
	FOOD6043	Principles of Food Processing**	4		
	FOOD6007	Food Microbiology*&***	2		
	COMP6268	Algorithm & Programming	2/2		
	FOOD6046	Food Processing Technology***	4/2		
5	FOOD6003	Food Analysis**	2/2	18	
	FOOD6028	Functional Foods*	2		
	FOOD6020	Integrated Food Processing Laboratory	2		
	FOOD6021	Food Packaging and Storage Technology*&***	2		
	ENTR6511	Entrepreneurship: Market Validation	2		
	FOOD6008	Food Microbiology Laboratory	2		
	FOOD6035	Food Safety Management System*	2		
	COMP6272	Data Structure	2		
6	FOOD6024	Research Methodology & Scientific Writing*	2	18	
	FOOD6045	Food Quality Assurance	2/2		
	FOOD6014	Nutrition and Biological Evaluation of Food Component*	2/1		
	FOOD6004	Sensory Evaluation	2/1		

Sem	Code	Course Name	SCU	Total
6	Elective Courses****			18
	COMP6079	Artificial Intelligence	2	
	ISYS6277	Database Systems	2	
	FOOD6026	Innovation and Creation of Food Product	2	
	CPEN6104	Automation and Process Control in Food Processing	2	
	FOOD6023	Bioprocess Technology	2	
	FOOD6013	Metabolism of Food Components	2	
	CPEN6137	Introduction to Sensors Technology	2	
	FOOD6025	Experimental Design*	2	
	FOOD6027	Planning and Plant Design	2	
	MOBI6040	Introduction to Mobile Application	2	
MOBI6041	Web Design	2		
7	Enrichment Program I		16	16
8	Enrichment Program II		8	16
	FOOD6030	Thesis & Seminar	8	
			TOTAL CREDITS 146 SCU	

*) This course is delivered in English

***) Entrepreneurship Embedded

***) Global Learning System Course

****) Elective Courses: Students choose 6 credits of elective courses on 6th semester

English University Courses:

-) For 1st Semester: English University Courses I, student with score BINUS UNIVERSITY English Proficiency Test less than 500 will take English in Focus, and student with score test greater than or equal to 500 will take English for Business Presentation
-) For 2nd Semester: English University Courses II, student with score BINUS UNIVERSITY English Proficiency Test less than 500 will take English Savvy, and student with score test greater than or equal to 500 will take English for Written Business Communication
-) Students must pass English Savvy with a minimum Grade of C

Enrichment Program I (7th Semester) & Enrichment Program II (8th Semester):

-) Student will take one of enrichment program tracks (off campus). See enrichment appendix for the tracks detail.

Enrichment Track Scheme

Track	Semester 7						Semester 8					
	IN	RS	EN	CD	SA	etc	IN	RS	EN	CD	SA	etc
1	v						v					
2		v					v					
3			v				v					
4				v			v					
5					v		v					
6	v							v				
7	v									v		

Notes:

IN : Internship

CD : Community Development

RS : Research

SA : Study Abroad

EN : Entrepreneurship

etc : Study Program Special Purposes

Notes:

Student will take one of enrichment program tracks

Enrichment Internship Track

Code	Course Name	SCU	Total
Enrichment Program I			
FOOD6031	Industrial Experience	8	16
FOOD6005	Food Additive, Food Law and Food Regulation in Food Industry	2	
FOOD6011	Hygiene, Sanitation and System Quality In Food Industry	2	
FOOD6032	Communication Skills in Food Industry	4	
Enrichment Program II			
FOOD6039	Professional Experience	4	8
FOOD6040	Food Analysis in Food Industry	2	
FOOD6041	Work Ethics in Food Industry	2	

Enrichment Entrepreneurship Track

Code	Course Name	SCU	Total
Enrichment Program I:			
ENTR6295	Business Start Up	8	16
ENTR6201	Food Business Model & Validation	2	
ENTR6202	Launching New Food Venture	2	
ENTR6237	EES in New Food Business	4	

Enrichment Research Track

Code	Course Name	SCU	Total
Enrichment Program I:			
RSCH6227	Research Experience	8	16
RSCH6153	Scientific Writing on Food Research	4	
RSCH6182	Global EES in Food Technology	4	
Enrichment Program II:			
RSCH6227	Research Experience	8	8

Enrichment Community Development Track

Code	Course Name	SCU	Total
Enrichment Program I			
CMDV6128	Community Outreach Project Implementation	8	16
CMDV6071	Community Outreach Project for Food Processing	4	
CMDV6098	Employability and Entrepreneurial Skills in Food Technology	4	
Enrichment Program II			
CMDV6128	Community Outreach Project Implementation	8	8

Enrichment Study Abroad Track*

Code	Course Name	SCU	Total
Enrichment Program I			
GLOB6005	Elective Course for Study Abroad 1	4	16
GLOB6006	Elective Course for Study Abroad 2	4	
GLOB6007	Elective Course for Study Abroad 3	4	
GLOB6008	Elective Course for Study Abroad 4	4	
GLOB6009	Elective Course for Study Abroad 5	2	
GLOB6010	Elective Course for Study Abroad 6	2	
GLOB6011	Elective Course for Study Abroad 7	2	
GLOB6012	Elective Course for Study Abroad 8	2	
GLOB6013	Elective Course for Study Abroad 9	2	
GLOB6014	Elective Course for Study Abroad 10	2	
GLOB6015	Elective Course for Study Abroad 11	2	
GLOB6016	Elective Course for Study Abroad 12	2	

*) Transferred courses will be transferred based on credit transfer policies on study program with total of 16 credits.

The Table of Prerequisite for Food Technology (S1)

Course	SCU	Sem.	Prerequisite Course	SCU	Sem.
FOOD6007	2	4	SCIE6026	2/1	3
FOOD6042	2/2	4	FOOD6022	2	2
FOOD6043	4	4	SCIE6023	2/1	2
			FOOD6001	2/2	3
FOOD6021	2	5	FOOD6043	4	4
			FOOD6042	2/2	4

*) The examination schedule of FOOD6022 will be a priority to be scheduled on the first day, the grade will also be processed as priority.

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

No.	Course Code	Course Name	Minimal Grade
1.	CHAR6013	Character Building: <i>Pancasila</i>	B
2.	ENTR6511	Entrepreneurship: Market Validation	C
3.	FOOD6012	Basic Food Biochemistry*	C
4.	FOOD6001	Food Chemistry	C
5.	FOOD6045	Food Quality Assurance	C
6.	FOOD6007	Food Microbiology*	C
7.	FOOD6046	Food Processing Technology	C
8.	FOOD6021	Food Packaging and Storage Technology*	C

*) Tutorial & Multipaper