Food Technology

Introduction

The Food Technology Study Program at Bina Nusantara University is aimed at students who are interested to learn deeply about foods and their production processes, to fulfil United Nations' Sustainable Development Goals of (1) zero hunger, and (2) good health and well-being, by understanding the design and production of foods with health benefits. The food Technology Program concerns the application of biological, chemical, and engineering sciences to further understand and improve the quality, safety, nutritional, and economic value of food and beverages on an industrial scale.

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, with a strong emphasis on engineering sciences, and providing graduates with *entrepreneurship* in food technology to meet global challenges on food security.

The Study Program links to national and multinational food industries and universities all over the world are strong, and there will be a one-year enrichment program, with five tracks namely, Study Abroad, Internship, Entrepreneurship, Research, Independent Study, Community Development and Further Study to enrich the theory obtained in the campus.

Facilities in the Study Program include well-equipped laboratories, namely Food Biotechnology, Food Processing, Science (Chemistry/Biochemistry), Sensory, Physics, Nutrition and Computer Laboratories.

Vision

A world-class Food Technology Study Program, fostering and empowering the society through digital technology for food innovation.

Mission

The missions of Food Technology Study Program are:

1. Educating BINUSIAN through holistic approach in food science and technology that meet global standard.
2. Answering food-related global issue by high quality and impactful research through digital technology for food innovation.
3. Fostering BINUSIAN as life-long learner through self-enrichment in food technology.
4. Empowering BINUSIAN to continuously improve society's quality of life through digital technology for food innovation.

Program Objectives

The objectives of the program are:

1. To produce graduates that meet global standard that competent in the core area of food science and technology (Food Chemistry, Food Microbiology, Nutrition, and Food Engineering).
2. To produce graduates who can apply knowledge, skills, and creativity to answer a food-related global issue by high quality and impactful research through digital technology for food innovation.
3. To produce professional graduates with spirit in self-enrichment and life-long learning in Food Technology.
4. To produce graduates with commitment and ability in empowering society through digital technology for food innovation.

Student Outcomes

After completing the study, graduates are:

1. Able to apply knowledge in core area of food science and technology

2. Able to integrate their knowledge in food science and technology

3. Able to demonstrate proficiency communication, professionalism, and leadership skills.

4. Able to apply functional food and food packaging knowledges to enhance the values in innovated food products

5. Able to apply interdisciplinary knowledge and skills in developing alternative solutions for problem-solving.

Prospective Career of the Graduates

- Food Product or Ingredient Development Scientist
- Quality Control Supervisor in Food Industry
- Quality Assurance System Developer in Food Industry
- Food Analyst
- Regulatory affairs specialist
- Food Production Coordinator
- Food Marketer
- Food Researcher & Educator
- Food Consultant
- Food Entrepreneur

Curriculum

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

The curriculum of the Food Technology Study Program is specially structured to solve contemporary issues and to produce innovation in Food Technology with IT support.

Course Structure

Sem	Code	Course Name	SCU	Total
1	CHAR6013015	Character Building: Pancasila	2	20
	FOOD6015015	Introduction to Food Technology*	2	
	MATH6157015	Calculus	2/1	
	SCIE6024015	Biology	2/1	
	SCIE6053015	Chemistry*	4/2	
	LANG6027015	Indonesian	2	
	STAT6201015	Basic Statistic	2	
	Foreign Language Courses		0	
2	CHAR6014015	Character Building: Kewarganegaraan	2	20
	SCIE6021015	Organic Chemistry	2/1	
	FOOD6048015	General Physics	2/1	
	FOOD6049015	Basic Food Biochemistry*&**	2/1	
	SCIE6026015	Basic Microbiology*&**	2/1	
	FOOD6052015	Food Law and Regulation**	2	
	ENTR6509001	Entrepreneurship: Ideation	2	

Sem	Code	Course Name	SCU	Total
	FOOD6087015	Scientific Communication in Food Technology*	2	
	Foreign Language Courses		0	
3	CHAR6015015	Character Building: Agama	2	18
	FOOD6082015	Food Chemistry*&***	2/1	
	FOOD6004015	Sensory Evaluation*	2/1	
	FOOD6088015	Food Processing Technology I**	2/2	
	ENTR6510001	Entrepreneurship: Prototyping	2	
	FOOD6095015	Unit Operation	2	
	FOOD6090015	Advanced Statistic in Food Technology	2	
	Foreign Language Courses		0	
4	ENTR6511001	Entrepreneurship: Market Validation	2	22
	FOOD6077015	Food Microbiology*&***	2/1	
	FOOD6085015	Food Innovation & Product Development	2	
	FOOD6056015	Food Engineering*&***	2/2	
	FOOD6091015	Food Safety & Sanitation*	2	
	FOOD6003015	Food Analysis**	2/2	
	FOOD6089015	Food Quality Assurance System**	2	
	FOOD6051015	Human Nutrition*	2/1	
	Foreign Language Courses		0	
5	**Stream: Innovative Food Processing**			20
	FOOD6092015	Molecular Gastronomy	2	
	FOOD6074015	Food Processing Technology II	2	
	FOOD6076015	Food Fermentation Technology*	2	
	FOOD6073015	Current Issues in Food Technology**	2	
	CPEN6235015	IoT in Food Industry	2	
	FOOD6094015	Nutrition & Health	4	
	FOOD6086015	Food Packaging, Labeling and Shelf-life*&***	4	
	FOOD6065015	Functional Foods & Nutraceuticals*	2	
	Minor Program		20	
	Free Electives		20	
	Multidisciplinary Stream		20	
6	**Enrichment Program I**		20	20
7	**Enrichment Program II**		20	20
8	FOOD6078015	Pre – Thesis	2	6
	FOOD6079015	Thesis	4	
	FOOD6071015	Thesis	6	
			TOTAL CREDIT 146 SCU	

*) This course is delivered in English   ***) Entrepreneurship Embedded

**) Global Learning System Course

Streaming/Minor/Free Electives:

-) For 5th Semester: Students are required to choose Streaming or Minor 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
ENGL6253019	English for Frontrunners	0
ENGL6254019	English for Independent Users	0
ENGL6255019	English for Professionals	0
JAPN6190019	Basic Japanese Language*	0
CHIN6163019	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.

Pre-thesis (2 SCU) & Thesis (4 SCU) *can be taken in the 6th and/or 7th semester by the students who meet the requirements from the Study Program/Program*

Minor Scheme

Minor Program	Semester 5
Minor @ Binus Kemanggisan	
Digital Ecosystem	v
Human Capital in Digital Workplace	v
Sustainable Development	v
Cross Cultural Communication	v
Interactive & Users Experience Design	v
Data Analytics	v
Robotic Process Automation	v
Event Business and Entertainment	v
Creative Digital Storytelling	v
Minor @ Binus Alam Sutera	
Digital Transformation	v
Minor @ Binus Bekasi	
Virtual Services Experience	v
Culinary	v
Minor @ Binus Malang	
Digital Technopreneur	v
Minor @ Binus Bandung	
Designpreneur	v
Minor @ Binus Semarang	
Metaverse in Business	v
Content Creation	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: 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	Narative Development	4
DSGN6834007	Visual Identity	4
COMP6685001	Cyber Security for Business	2
	Total SCU	**10**

2. 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**

3. 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**

4. 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**

5. 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**

6. 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**

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: Event Business and Entertainment

Fundamental Courses

Course		SCU
HTMN6151021	Event Marketing Management	2
HTMN6152021	Catering Management	4
TRSM6232022	MICE (Meeting, Incentive, Convention, Exhibition) Management	4
	Total SCU	**10**

Supporting Courses

Course		SCU
TRSM6233022	Event Sponsorship and Funding	2
TRSM6234022	Sport and Entertainment Event Management	4
TRSM6235022	Festival & Cultural Event	4
	Total SCU	**10**

9. 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**

10. 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**

11. 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**

12. Minor Program: Culinary

Fundamental Courses

Course		SCU
HTMN6108021	Food and Beverage Management	2
HTMN6008021	Kitchen Operation	4
HTMN6128021	Pastry and Bakery Operation	4
	Total SCU	**10**

SCU for HTMN6008021, HTMN6128021 are practical

Supporting Courses

Course		SCU
HTMN6155021	Indonesian Cuisine	4
HTMN6125021	Restaurant Operation	4
HTMN6154021	Culinary Tourism	2
	Total SCU	**10**

SCU for HTMN6155021, HTMN6125021 are practical

13. 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**

14. 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**

15. 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**

16. Minor Program: Content Creation

Fundamental Courses

Course		SCU
FILM6105009	Filmmaking Fundamental	4
MKTG6336055	Content Marketing Analytics	4
DSIN6042053	Photography for Creators	2
	Total SCU	**10**

Supporting Courses

Course		SCU
DSIN6094053	Content Storytelling	4
DSIN6043053	Strategic Influence	2
DSIN6041053	Introduction to Visual Communication Design	4
	Total SCU	**10**

Multidisciplinary Stream Scheme

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

1. Multidisciplinary Stream: Japanese Language & Business Culture

Stream Courses

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

Additional Information

Students who take this stream must have a JLPT N4 from the Japan Foundation or other institutions.

2. Multidisciplinary Stream: English as Foreign Language Learning

Stream Courses

	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**

Additional Information

Students who take this stream must have a TOEFL score of at least TOEFL ≥ 500.

3. Multidisciplinary Stream: English for Business Professionals

Stream Courses

	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**

Additional Information

Students who take this stream must have a TOEFL score of at least TOEFL ≥ 500.

4. Multidisciplinary Stream: English for Specific Academic Purposes

Stream Courses

	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**

Additional Information

None.

5. Multidisciplinary Stream: Corporate Communication

Stream Courses

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**

Additional Information

There is an additional Laboratory fee.

6. Multidisciplinary Stream: Strategic Digital Production

Stream Courses

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**

Additional Information

There is an additional Laboratory fee.

Appendix: Free Electives (5th Semester)

No	Course Owner Department	Course Code	Course Name	SCU	Semester
1	Business Management	MGMT6400005	Supply Chain Strategy	2	5
2	Business Management	MGMT6459005	Retail Management	4	5
3	Business Management	MGMT6460005	Retail Supply Chain Management	2	5
4	Business Management	MKTG6324005	Retail Marketing Management	2	5
5	Business Management	MGMT6461005	Category Management	2	5
6	Management	MGMT6297005	Operations Management	4	5
7	Management	FINC6001005	Financial Management	4	5
8	Global Business Marketing	MKTG6321005	Marketing Data Analytics	4	5
9	Global Business Marketing	MKTG6322005	Sales and Customer Relationship Management	4	5
10	Global Business Marketing	MKTG6237005	Global Strategic Marketing : Asia Pasific Perspective	4	5
11	Global Business Marketing	MKTG6270005	Retail and Omni Channel	2	5
12	Global Business Marketing	MKTG6272005	Marketing Research	2/2	5
13	Global Business Marketing	MGMT6358005	Managing Business Information	2/2	5
14	International Business Management	MGMT6357005	Multinational Corporation Management	4	5
15	International Business Management	BUSS6223005	Trade in Asia	2	5
16	International Business Management	BUSS6224005	Special Topics in International Business	4	5
17	Computer Engineering	CPEN6098010	Computer Networks	2/2	5
18	Computer Engineering	CPEN6126010	Cross Platform Application Development	4	5
19	Computer Engineering	CPEN6225010	Telco Network & Switching System	2	5
20	Computer Engineering	CPEN6232010	Cloud Technology Practice	2	5
21	Computer Engineering	CPEN6220010	Computer Networks & Information Security	4/1	5
22	Industrial Engineering	ISYE6067011	Global Supply Chain	2	5
23	Industrial Engineering	ISYE6165011	Supply Chain Risk & Negotiation	2	5
24	Industrial Engineering	ISYE6115011	Transportation Modeling	2	5
25	Industrial Engineering	MKTG6128011	Market Research	2	5
26	Industrial Engineering	ISYE6167011	Decision Support System	2	5
27	Industrial Engineering	ISYE6168011	Financial Engineering	2	5
28	Industrial Engineering	ISYE6130011	Project Management	2	5
29	Industrial Engineering	ISYE6169011	Maintenance Management Systems	2	5
30	Industrial Engineering	ISYE6170011	Sustainable Engineering Systems	2	5
31	Industrial Engineering	ISYE6113011	Leadership & Organizational Behavior	2	5
32	Food Technology	FOOD6092015	Molecular Gastronomy	2	5
33	Food Technology	FOOD6074015	Food Processing Technology II	2	5
34	Food Technology	FOOD6076015	Food Fermentation Technology	2	5
35	Food Technology	FOOD6073015	Current Issues in Food Technology	2	5
36	Food Technology	CPEN6235015	IoT in Food Industry	2	5
37	Food Technology	FOOD6094015	Nutrition & Health	4	5

No	Course Owner Department	Course Code	Course Name	SCU	Semester
38	Food Technology	COMP6800001	Human and Computer Interaction	2/1	5
39	Computer Science	COMP6586001	Embedded Systems	2	5
40	Computer Science	COMP6144001	Web Programming	2/1	5
41	Computer Science	COMP6590001	Geographical Information System	2/2	5
42	Computer Science	ISYS6197001	Business Application Development	2/2	5
43	Computer Science	GAME6085001	Object Oriented Game Programming	2	5
44	Game Application and Technology	COMM6624019	Digital Creative Content	2/2	5
45	Marketing Communication	COMM6620019	Online Publishing	2/2	5
46	Marketing Communication	COMM6533019	Creative Program Design	2/2	5
47	Marketing Communication	COMM6510019	Reportage & Interview Technique	2/2	5
48	Marketing Communication	COMM6622019	Audio Journalism	2/2	5
49	Marketing Communication	COMM6410019	Digital Broadcasting Production	2/2	5
50	Marketing Communication	COMM6630019	Crisis Communication	2	5
51	Marketing Communication	COMM6631019	Public Affair	2	5
52	Marketing Communication	COMM6633019	Corporate Sustainability	4	5
53	Marketing Communication	COMM6632019	Writing for Corporate Communication	2/2	5
54	Marketing Communication	COMM6541019	Digital Corporate Communication	2/2	5
55	Marketing Communication	COMM6634019	Environmental Issues and Brand Activism	4	5
56	Marketing Communication	COMM6635019	Integrated Marketing Communication	2	5
57	Marketing Communication	COMM6637019	Brand Activation	2/2	5
58	Marketing Communication	COMM6638019	Social Media Planning & Engagement	2/2	5
59	Marketing Communication	TRSM6218022	Adventure Tourism Management	4	5
60	Tourism	TRSM6219022	Wildlife and Marine Tourism	2	5
61	Tourism	TRSM6220022	Rural Tourism Entrepreneurship	4	5
62	Tourism	TRSM6221022	Sport Tourism	2	5
63	Tourism	TRSM6222022	Climate Change & Tourism	2	5
64	Tourism	BUSS6137022	Tourism E-Business	4	5
65	Tourism	TRSM6217022	Immigration, Quarantine and Customs	2	5
66	Tourism	TRSM6140022	Tourism Law and Regulation	2	5
67	Tourism	MGMT6408022	Strategic Management for Tourism	2	5
68	Tourism	TRSM6225022	Protected Area Planning & Management	4	5
69	Hotel Management	MGMT6304021	Organization Behavior in Hospitality	2	5
70	Hotel Management	HTMN6145021	Revenue Management in Hospitality	2	5
71	Hotel Management	HTMN6027021	Service Management	4	5
72	Hotel Management	HTMN6146021	Food Safety Management	2	5
73	Hotel Management	HTMN6018021	Consumer Behavior in Hospitality	2	5

No	Course Owner Department	Course Code	Course Name	SCU	Semes ter
74	Hotel Management	HTMN6147021	Hospitality Management	4	5
75	Hotel Management	HTMN6148021	Research Methodology in Hospitality	4	5
76	Hotel Management	HTMN6001021	Introduction to Hospitality	4	5
77	Hotel Management	HTMN6123021	Hygiene and Safety for Hospitality	4	5
78	Hotel Management	HTMN6108021	Food and Beverage Management	2	5
79	Hotel Management	HTMN6131021	Catering Management	2	5
80	Hotel Management	HTMN6132021	Gastronomy Study	2	5
81	Finance	FINC6189020	Introduction to Financial Market and Fin-Tech	2	5
82	Finance	FINC6010020	International Finance	2	5
83	Cyber Security	COMP6542001	Computer Security Fundamental	2	5
84	Data Science	DTSC6006001	Machine Learning	2/1	5
85	Mobile Application & Technology	MOBI6068001	Web Design	2	5
86	Mobile Application & Technology	MOBI6070001	Embedded System and Internet of Things	3	5
87	Mobile Application & Technology	MOBI6059001	Mobile Programming	2	5
88	Statistics	STAT6157049	Data Mining and Visualization	2	5
89	Information Systems	ISYS6196003	Business Analytics	2	5
90	Information Systems	ISYS6199003	Data & Text Mining	4	5
91	Information Systems	ISYS6202003	Social Informatics	4	5
92	Information Systems	ISYS6289003	Collaborative Computing	4	5
93	Information Systems	ISYS6402003	Business Analytics	2/2	5
94	Information Systems	ISYS8066003	Business Process Management	4	5
95	Business Information Technology	ISYS6579003	Knowledge-Based AI: Cognitive Systems	4	5
96	Animation	DSGN6689007	Concept Art & Production Design	2	5
97	Animation	DSGN6690007	Animation Storytelling	2	5
98	Creative Advertising	DSGN6661007	Photography	4	5
99	Film	FILM6059009	Global Cinema	4	5
100	New Media	DSGN6743007	Digital Graphic Reproduction	4	5

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

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

Enrichment Track Scheme

Track	Semester 6							Semester 7							
	IN	RS	EN	CD	SA	IS	etc	IN	RS	EN	CD	SA	IS	FS	etc
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			
12	v												v		
13	v													v	
14	v														v
15			v							v					

Note:

IN : Certified Internship
RS : Certified Research
EN : Certified Entrepreneurship
CD : Certified Community Development

SA : Certified Study Abroad
IS : Certified Specific Independent Study
FS : Further Study
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			
FOOD6080015	Unit Operations in Food Industry	8	20
FOOD6031015	Industrial Experience	8	
FOOD6068015	Professionalism & Leadership	4	
Enrichment Program II			
FOOD6067015	Self-Management & Work Ethics	4	20
FOOD6081015	Integrated Food Processing	8	
FOOD6070015	Project Management & Organization	8	

Certified Entrepreneurship Track

Code	Course Name	SCU	Total
Enrichment Program I			
ENTR6591015	New Food Venture Initiation	8	20
ENTR6592015	Food Product Development Process	8	
ENTR6576015	Professionalism & Leadership	4	
Enrichment Program II			
ENTR6594015	Food Product Launching	8	20
ENTR6595015	Food Business Development	8	
ENTR6593015	EES in Food Business	4	

Certified Research Track

Code	Course Name	SCU	Total
Enrichment Program I			
RSCH6227015	Research Experience	8	20
RSCH6508015	Experimental Design	8	
RSCH6490015	Professionalism & Leadership	4	
Enrichment Program II			
RSCH6182015	Global EES in Food Technology	4	20
RSCH6509015	Academic Writing	8	
RSCH6492015	Research Methodology	8	

Certified Community Development Track

Code	Course Name	SCU	Total
Enrichment Program I			
CMDV6128015	Community Outreach Project Implementation	8	20
CMDV6288015	Community Outreach Project for Food Processing	8	
CMDV6398015	Professional & Leadership	4	
Enrichment Program II			
CMDV6399015	Community Outreach Post Harvesting Project	8	20
CMDV6400015	Community Outreach Food Law and Regulation	8	
CMDV6098015	Employability and Entrepreneurial Skills in Food Technology	4	

Certified Study Abroad Track

Code	Course Name	SCU	Total
Elective courses list for study abroad*			
Enrichment Program I/II			
GLOB6005010	Elective Course for Study Abroad 1	4	20
GLOB6006010	Elective Course for Study Abroad 2	4	
GLOB6007010	Elective Course for Study Abroad 3	4	
GLOB6008010	Elective Course for Study Abroad 4	4	
GLOB6009010	Elective Course for Study Abroad 5	2	
GLOB6010010	Elective Course for Study Abroad 6	2	
GLOB6011010	Elective Course for Study Abroad 7	2	

Code	Course Name	SCU	Total
GLOB6012010	Elective Course for Study Abroad 8	2	
GLOB6013010	Elective Course for Study Abroad 9	2	
GLOB6014010	Elective Course for Study Abroad 10	2	
GLOB6015010	Elective Course for Study Abroad 11	2	
GLOB6016010	Elective Course for Study Abroad 12	2	
GLOB6249010	Elective Course for Study Abroad 27	3	
GLOB6250010	Elective Course for Study Abroad 28	3	
GLOB6251010	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*			
Enrichment Program I/II			
CSIS6001010	Course Certification	3	
CSIS6002010	Technical Skill Enrichment	4	
CSIS6003010	Industrial Project	9	
CSIS6004010	Soft Skill Enrichment	4	
CSIS6005010	Elective Course for Specific Independent Study 1	8	
CSIS6006010	Elective Course for Specific Independent Study 2	8	
CSIS6007010	Elective Course for Specific Independent Study 3	6	
CSIS6008010	Elective Course for Specific Independent Study 4	6	
CSIS6009010	Elective Course for Specific Independent Study 5	6	
CSIS6010010	Elective Course for Specific Independent Study 6	5	
CSIS6011010	Elective Course for Specific Independent Study 7	5	
CSIS6012010	Elective Course for Specific Independent Study 8	5	
CSIS6013010	Elective Course for Specific Independent Study 9	5	20
CSIS6014010	Elective Course for Specific Independent Study 10	4	
CSIS6015010	Elective Course for Specific Independent Study 11	4	
CSIS6016010	Elective Course for Specific Independent Study 12	4	
CSIS6017010	Elective Course for Specific Independent Study 13	4	
CSIS6018010	Elective Course for Specific Independent Study 14	4	
CSIS6019010	Elective Course for Specific Independent Study 15	3	
CSIS6020010	Elective Course for Specific Independent Study 16	3	
CSIS6021010	Elective Course for Specific Independent Study 17	3	
CSIS6022010	Elective Course for Specific Independent Study 18	3	
CSIS6023010	Elective Course for Specific Independent Study 19	3	
CSIS6024010	Elective Course for Specific Independent Study 20	3	
CSIS6025010	Elective Course for Specific Independent Study 21	2	
CSIS6026010	Elective Course for Specific Independent Study 22	2	
CSIS6027010	Elective Course for Specific Independent Study 23	2	

Code	Course Name	SCU	Total
CSIS6028010	Elective Course for Specific Independent Study 24	2	
CSIS6029010	Elective Course for Specific Independent Study 25	2	
CSIS6030010	Elective Course for Specific Independent Study 26	2	
CSIS6031010	Elective Course for Specific Independent Study 27	2	
CSIS6032010	Elective Course for Specific Independent Study 28	2	
CSIS6033010	Elective Course for Specific Independent Study 29	1	
CSIS6034010	Elective Course for Specific Independent Study 30	1	
CSIS6035010	Elective Course for Specific Independent Study 31	1	
CSIS6036010	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.	CHAR6013015	Character Building: Pancasila	B
2.	FOOD6082015	Food Chemistry	C
3.	ENTR6511001	Entrepreneurship: Market Validation	C
4.	FOOD6056015	Food Engineering*	C
5.	FOOD6085015	Food Innovation & Product Development*	C
6.	FOOD6003015	Food Analysis*	C
Stream Courses			
7.	FOOD6065015	Functional Food & Nutraceuticals	C
8.	FOOD6086015	Food Packaging, Labeling and Shelf-life	C

*) Tutorial & Multipaper