

## 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	Course		SCU	Total
1	CHAR6013015	Character Building: <i>Pancasila</i>	2	20
	FOOD6015015	Introduction to Food Technology <sup>1</sup>	2	
	MATH6219015	Calculus	2	
	SCIE6090015	Biology	2/1	
	SCIE6089015	Chemistry <sup>1</sup>	2/2	
	LANG6027015	Indonesian	2	
	FOOD6048015	General Physics	2/1	
	FOOD6087015	Scientific Communication in Food Technology <sup>1</sup> (AOL) (AIE)	2	
	Foreign Language Course		0	
2	CHAR6014015	Character Building: <i>Kewarganegaraan</i>	2	20
	SCIE6021015	Organic Chemistry	2/1	
	FOOD6133015	Statistics in Food Technology (AIE)	2/1	
	FOOD6049015	Basic Food Biochemistry <sup>1&amp;2</sup>	2/1	

Sem	Course		SCU	Total
	SCIE6026015	Basic Microbiology <sup>1&amp;2</sup>	2/1	
	FOOD6095015	Unit Operation	2	
	COSC6011015	Foundations of Artificial Intelligence	2	
	FOOD6125015	Characteristic of Food Materials	2	
	<b>Foreign Language Course</b>		0	
3	CHAR6015015	Character Building: <i>Agama</i>	2	21
	FOOD6082015	Food Chemistry <sup>1&amp;2</sup> ( <b>AOL</b> )	2/1	
	FOOD6004015	Sensory Evaluation <sup>1</sup> ( <b>AOL</b> )	2/1	
	FOOD6126015	Food Processing Technology <sup>2</sup> ( <b>AOL</b> )	2/2	
	ENPR6311001	Creativity and Innovation	2	
	FOOD6077015	Food Microbiology <sup>1&amp;2</sup> ( <b>AOL</b> )	2/1	
	FOOD6091015	Food Safety & Sanitation <sup>1</sup> ( <b>AOL</b> )	2	
	FOOD6134015	Food Law and Regulation <sup>2</sup>	2	
	<b>Foreign Language Course</b>		0	
4	ENPR6312001	Venture Creation	2	19
	FOOD6124015	Food Packaging, Labeling and Shelf-life <sup>1&amp;2</sup>	2	
	FOOD6085015	Food Innovation & Product Development ( <b>AIE</b> )	2	
	FOOD6056015	Food Engineering <sup>1&amp;2</sup> ( <b>AOL</b> )	2/2	
	FOOD6003015	Food Analysis <sup>2</sup> ( <b>AOL</b> )	2/2	
	FOOD6089015	Food Quality Assurance System <sup>2</sup> ( <b>AIE</b> )	2	
	FOOD6051015	Human Nutrition <sup>1</sup> ( <b>AOL</b> )	2/1	
	<b>Foreign Language Course</b>		0	
5	<b>Stream: Innovative Food Processing</b>			20
	FOOD6128015	Food Ingredients & Additives	2	
	FOOD6129015	Advanced Food Processing & Packaging ( <b>AOL</b> )	2/2	
	FOOD6076015	Food Fermentation Technology <sup>1</sup>	2	
	FOOD6073015	Current Issues in Food Technology <sup>2</sup>	2	
	FOOD6092015	Molecular Gastronomy	2	
	FOOD6094015	Nutrition & Health	4	
	FOOD6132015	Herbs & Spices	2	
	FOOD6065015	Functional Foods & Nutraceuticals <sup>1</sup> ( <b>AOL</b> )	2	
	<b>Minor Program</b>		20	
	<b>Free Electives</b>		20	
6	<b>Enrichment Program I</b>		20	20
7	<b>Enrichment Program I</b>		20	20
8	FOOD6078015	Pre-Thesis	2	6
	FOOD6079015	Thesis	4	
	FOOD6071015	Thesis	6	
<b>Total Credits 146 SCU</b>				

1) This course is delivered in English

2) Global Learning System Course

- ) **AOL** - Assurance of Learning Process System
- ) **AIE** - Artificial Intelligence Embedded Course

#### Streaming/Minor/Free Electives:

- ) For 5<sup>th</sup> 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:

Foreign language courses are personalized courses that can be taken by the students according to their own pace from semester 1 until semester 4 or before they take enrichment. The courses are available at BINUSMAYA – Beelingua.

The following are the provisions of the courses that must be taken by students:

Foreign Language Courses		SCU
ENGL6253015	English for Frontrunners	0
ENGL6254015	English for Independent Users	0
ENGL6255015	English for Professionals	0
JAPN6190015	Basic Japanese Language	0
CHIN6163015	Basic Chinese Language	0

\*) This course is optional for students

1. Students with Beelingua Placement Test score less than 60 are required to take English for Frontrunners and English for Independent Users.
2. Students with Beelingua Placement Test score between 60 and 99 are required to take English for Independent Users and English for Professionals.
3. Students with Beelingua Placement Test score greater than 99 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 6<sup>th</sup> and/or 7<sup>th</sup> semester by the students who meet the requirements from the Study Program/Program

## Minor Scheme

Minor Program	Semester 5
<b>Minor @ Binus Kemanggisian</b>	
Blockchain Technology and Business	-
Creative Digital Storytelling	V
Cross Cultural Communication	V
Data Analytics	V
Digital Banking	-
Digital Ecosystem	V
English for Business Professionals	V
Event Business and Entertainment	V
Human Capital in Digital Workplace	V
Interactive & Users Experience Design	V
Sustainable Development	V
<b>Minor @ Binus Alam Sutera</b>	
Digital Transformation	V
<b>Minor @ Binus Bekasi</b>	
Culinary	V
Korean Culture and Creativity	V
<b>Minor @ Binus Malang</b>	
Chinese for Career Pathways	V
English for Business Professionals	V
Digital Technopreneur	V
<b>Minor @ Binus Bandung</b>	
DesignPreneur	V
Robotic Process Automation	V
<b>Minor @ Binus Semarang</b>	
Content Creation	V
Data Analytics	V
Immersive Journey to Japanese Language and Culture	V
Metaverse in Business	V
<b>Minor @ Binus Medan</b>	
Global 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

### Introduction

Digital storytelling, by definition, is the process of telling a story using video, images, audio, music, geospatial applications, and any other digital media. Thus, this minor introduces the concept and skills in producing and communicating videos, images, and texts through English. It is interdisciplinary in its nature and relies heavily on critical and analytical thinking. It also aims to familiarize students with the technology/ tools needed to adapt a literary work to another form or vice versa. It is the minor that blend perspectives of arts with humanities to facilitate new interpretation of literary works.

### Career Options

Social Media Content Creator; Digital Storyteller; Brand Designer; Digital Storytelling News Editor; Social Media Specialist; Digital Associate; Video Editor; Content Creator; Content Creator; Scriptwriter; Fiction writers; Non-Fiction Writers; Copywriter; Social Media Specialist.

### Course Distribution

#### Fundamental Courses

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

#### 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
<b>Total SCU</b>	<b>10</b>

#### Additional Information

None

## 2. Minor Program: Cross Cultural Communication

### Introduction

This minor program equips students with the ability to communicate using languages and understanding cultures of foreign parties. In addition, this minor program enables students to apply intercultural awareness through both Indonesian and foreign languages and cultures.

### Career Options

Language specialist, language localization specialist, translator, interpreter, mobility consultant/staff.

### Course Distribution

#### Fundamental Courses

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

### Supporting Courses

Course		SCU
CHIN6134026	Chinese Conversation in Business Communication	4
LAWS6198028	Artificial Intelligence in Legal Discourse	2
INTR6135029	Comparative Politics	4
Total SCU		10

### Additional Information

None

## 3. Minor Program: Data Analytics

### Introduction

The Data Analytics minor program provides insight into acquisitions and analysis of data in organizations by using critical thinking from multiple strategic perspectives, including consumer behavior communicated in the form of visualizations/models that can support retrieval decision.

### Career Options

Data Analyst, Marketing Analyst.

### Course Distribution

#### 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

### Additional Information

None

## 4. Minor Program: Digital Ecosystem

### Introduction

To face challenges in the era of technological disruption and the wave of the 4.0 industrial revolutions, this minor program offers foundational knowledge about the digital ecosystem in the 4.0 industrial revolutions. Through this minor program, students will be able to develop fundamental knowledge about main pillars of the digital ecosystem,

such as informatics, business, and creative design. Students will also be able to combine the knowledge they gain from their respective majors with information technology to develop real solutions for society.

### Career Options

Chief technology officer, digital business strategy expert/consultant, digital solution architect, digital business strategy manager, digital operations manager.

### Course Distribution

#### Fundamental Courses

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

#### Supporting Courses

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

#### Additional Information

None

## 5. Minor Program: English for Business Professionals

### Introduction

This minor focuses on students who are interested in English in the business context. Students will learn about leadership and management, as well as language innovations in marketing and advertising. There will also be discussions on business communication issues.

### Career Options

Manager, Business practitioner, Entrepreneur, Professional employee.

### Course Distribution

#### Fundamental Courses

Course	SCU
ENGL6154024 English for Business Communications	4
MKTG6112024 Language Innovations in Marketing and Advertising	2
ENGL6244024 Social Media Broadcasting	4
<b>Total SCU</b>	<b>10</b>



### Supporting Courses

Course		SCU
ENGL6258024	English for Global Leadership	2
ENGL6169024	English for Professionals	2
COMM6506024	Current Issues in Business Communications	2
ENGL6245024	Business Rhetoric	4
Total SCU		10

### Additional Information

None

## 6. Minor Program: Event Business and Entertainment

### Introduction

This minor program provides practical and managerial skills, as well as knowledge of business in MICE (Meeting, Incentive, Convention, Exhibition) event, sport event, and festival, enabling students to plan and conduct a successful event.

### Career Options

Professional event organizer, Professional Conference Organizer, Event Coordinator, Convention Services Supervisor, Venue Supervisor, Entertainment Supervisor, Event Promotor, Events Planner, Sporting Event Organizer, Catering Coordinator.

### Course Distribution

#### 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

### Additional Information

None

## 7. Minor Program: Human Capital in Digital Workplace

### Introduction

HCDW focuses on the human aspect of improving performance and developing human resources in the Industrial 4.0 era, which utilizes a significant number of digital and mobile workspaces.

### Career Options

Human resource consultant, human resource manager, HR application developer (HRIS developer), HR development consultant.

### Course Distribution

#### 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

### Additional Information

None

## 8. Minor Program: Interactive & Users Experience Design

### Introduction

In today's digital era, people are competing to produce the best digital products that suit the users' needs. How can we make this happen? Minor Interactive & User Experience (UX) Design is the answer. In this Minor program, students will learn about the basics of UX starting from finding, designing, and building a digital product that is in accordance with a good UX concept to ensure that the digital products produced have adopted the UX theory. In this minor program, students will study UX from 3 (three) main pillars of UX, namely Information Systems, Psychology, and Design through 6 (six) subjects that can be selected.

### Career Options

UX Researcher, UX Designer, Usability Analyst, Information Architect, Interaction Designer, Visual Designer, Content Strategies

### Course Distribution

#### 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

**Additional Information**

None

**9. Minor Program: Sustainable Development**
**Introduction**

The minor program on the topic of Sustainable Development prepares students from other disciplines for careers in engineering-related fields. Students will receive enrichment in the fields of Architecture, Industrial Engineering, Civil Engineering, Computer Engineering, and Food Technology. Students also gain knowledge of the development and application of the latest technology in the engineering field, which supports sustainable development and the industrial revolution 4.0.

**Career Options**

Construction Manager; Property Manager; Building Manager; Civil Engineer; Project Manager; Pre Sales and Marketing Engineer, Product Specialist, Product Development, Business Development.

**Course Distribution**
**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

**Additional Information**

None

## 10. Minor Program: Digital Transformation

### Introduction

Digital Transformation provides knowledge on how information technology can be a competitive advantage in business processes. In this minor program, students will learn about innovation in business processes, data management, and strategies that can support companies to become leaders in the digital era.

### Career Options

Business Analyst, System Analyst, Corporate Information Systems Designer, Database Administrator, Database Designer, Technopreneur, IS Project Manager, IT/IS Consultant and Auditor, Social Media professional, and Marketing Analyst.

### Course Distribution

#### 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

### Additional Information

None

## 11. Minor Program: Culinary

### Introduction

The Culinary Minor Program provides learning that focuses on Culinary, Pastry & Bakery field. The curriculum design is more of practicums, which aim to make students have the competencies required in the fields of Food Production, Pastry & Bakery and Authentic Indonesian Cuisine.

### Career Options

Entrepreneur in the field of Culinary (Resto, Café, Catering Business), Chef, Restaurant Owner/Manager.

## Course Distribution

### Fundamental Courses

Course	SCU
HTMN6108021 Food and Beverage Management	2
HTMN6008021 Kitchen Operation	4
HTMN6128021 Pastry and Bakery Operation	4
<b>Total SCU</b>	<b>10</b>

SCU for HTMN6008021, HTMN6128021 are practical

### Supporting Courses

Course	SCU
HTMN6155021 Indonesian Cuisine	4
HTMN6125021 Restaurant Operation	4
HTMN6154021 Culinary Tourism	2
<b>Total SCU</b>	<b>10</b>

SCU for HTMN6155021, HTMN6125021 are practical

### Additional Information

None

## 12. Minor Program: Korean Culture and Creativity

### Introduction

This minor program provides knowledge and experience in Korean Performance and Culture. The courses will cover pop art, culture, cuisine, film, drama, music, and language. Students who have international experience, especially in Korea, will have a wide range of employment opportunities.

### Career Options

Content Creator, Performer, Creative Marketer, Event Organizer, Foodpreneur, and Advertiser working in a Korean environment.

## Course Distribution

### Fundamental Courses

Course	SCU
HTMN6163021 Korean Cuisine and Culinary Arts	4
COMM6718019 Korean Language and Media	4
FILM6134009 Hallyu Creative Content	2
<b>Total SCU</b>	<b>10</b>

### Supporting Courses

Course	SCU
FILM6135009 K-Drama and Beyond: Analysis and Appreciation	4
COMM6719019 K-Pop Culture and Performance	4
MKTG6339005 K-Pop and K-Drama Marketing and Promotion	2
<b>Total SCU</b>	<b>10</b>

### Additional Information

None

## 13. Minor Program: Chinese for Career Pathways

### Introduction

This minor program offers a variety of courses customized to industry needs for Binus non-Chinese Literature students. With this minor program, students who do not major in Mandarin can still experience the benefits of mastering basic Mandarin, which is currently required by industries such as Hospitality, Chinese Companies, Management Banking, and Communication skills.

### Career Options

Business Administration, Translation and Interpretation, International Relations and Diplomacy, Tourism and Hospitality, Marketing and Communications.

### Course Distribution

#### Fundamental Courses

Course	SCU
CHIN6196026 Mandarin for Future Career	4
CHIN6197026 Easy Way to HSK 2 Preparation	4
CHIN6198026 Exploring Modern Chinese Culture	2
<b>Total SCU</b>	<b>10</b>

#### Supporting Courses

Course	SCU
CHIN6199026 Chinese Digital Technology	2
CHIN6200026 Traveling to China	2
CHIN6201026 Special Topics in Chinese Business	2
CHIN6202026 Global Strategic Marketing: Chinese Perspective	4
<b>Total SCU</b>	<b>10</b>

### Additional Information

Open a maximum of 2 classes per batch per semester, with each class accommodating up to 30 students.

## 14. Minor Program: Digital Technopreneur

### Introduction

Digital Technopreneur is a minor program that facilitates students in exploring the potentials of developing digital technology venture that combines technical competence with entrepreneurial skills, creativity, and innovative ideas to produce digital technology business models & prototypes. The minor program embraces the human-centered approach in helping students to develop innovative value propositions.

### Career Options

Entrepreneur, Digital-preneur, Techno-preneur, Creative-preneur, Design-preneur.

## Course Distribution

### 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

### Additional Information

None

## 15. Minor Program: Designpreneur

### Introduction

The Designpreneur Minor program give students the ability to be able to produce innovative work in the form of products or services based on creativity and design that can be utilized in running or developing a business.

### Career Options

Design journalist, product designer, packaging designer, service system designer, service process analyst, creative director, sociopreneur.

## Course Distribution

### 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

### Additional Information

None

## 16. Minor Program: Robotic Process Automation

### Introduction

The Robotic Process Automation minor program provides an understanding of the concept of Robotic Process Automation (RPA) in automating repetitive processes, as well as providing an understanding of how the RPA development process involving the concept of Artificial Intelligence.

### Career Options

RPA Developer, RPA Architect, RPA Business Analyst, System Analyst, Corporate Information Systems Designer, Technopreneur, IS Project Manager, IT/IS Consultant.

### Course Distribution

#### 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
<b>Total SCU</b>	<b>10</b>

#### Supporting Courses

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

#### Additional Information

None

## 17. Minor Program: Content Creation

### Introduction

You've probably heard it by now: Content is king. But why? Those days Consumers are going online, marketing has gone digital, and content creation is more important now than ever. Content creation encapsulates copywriting, design, production and other media that provide value and connect you to your target audience. Matching search intent and providing value (to the consumer and brand) is the foundation of successful content creation. Content creators produce work on a variety of platforms including social media, blogs, podcasts, video platforms, case studies, white papers, infographics and more.

### Career Options

Content Creator, Influencer, Social media Specialist.

### Course Distribution

#### Fundamental Courses

Course	SCU
FILM6105009 Filmmaking Fundamental	4
MKTG6336055 Content Marketing Analytics	4
DSIN6042053 Photography for Creators	2
<b>Total SCU</b>	<b>10</b>





### Supporting Courses

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

### Additional Information

None

## 18. Minor Program: Immersive Journey to Japanese Language and Culture

### Introduction

Immersive Journey to Japanese Language and Culture Minor program is focused on the basic learning of the Japanese language (equivalent to N5 or corresponding to CEFR levels A1 to A2). This includes an understanding of Japanese characters (Hiragana, Katakana, basic Kanji) and grammar. Additionally, it encompasses the comprehension of reading and listening skills in Japanese, covering vocabulary, phrases, and simple sentences. This program also includes the development of basic writing and speaking skills in Japanese.

Upon completion of this minor, students will be prepared to read Japanese written in Hiragana, Katakana, and basic Kanji, as well as understand everyday conversations in the Japanese language. Subsequently, students will be equipped to engage in basic-level Japanese speaking and writing.

The outcomes of this minor, built upon a foundation of basic Japanese language proficiency, will benefit students who plan to study abroad in Japan, travel to Japan, or pursue interests and hobbies related to Japan.

### Career Options

Working in Japan, either in Indonesia or Japan, in the following fields as Consultant, Front Office, Tour Guide, Secretary, Finance, HR, Industry Creative (Content creator, dubber, cosplayer).

### Course Distribution

#### Fundamental Courses

Course		SCU
JAPN6221025	Essential Japanese Grammar ( <i>Yoku Tsukaeru Bunpou</i> )	4
JAPN6222025	Survival Japanese in Various Situations ( <i>Nihon E Ikou, Yasashii Kaiwa De</i> )	4
JAPN6223025	Ideas and Images of Japan ( <i>Nihon Jijou</i> )	2
Total SCU		10

### Supporting Courses

Course		SCU
JAPN6224025	Japanese Reading Comprehension ( <i>Tanoshiku Yomou</i> )	4
JAPN6225025	Understanding Native Japanese Speakers ( <i>Tanoshiku Kikou</i> )	2
JAPN6226025	Japanese N5 Level Certification Preparation ( <i>Nihongo Charenji N5</i> )	4
Total SCU		10

### Additional Information

None

## 19. Minor Program: Metaverse in Business

### Introduction

The objective of the Metaverse in Business minor program in general is to offer a new learning experience in business innovation in the digital world. After completing the Metaverse in Business minor program, students will be able to design Virtual Reality applications so that they are able to present users in a virtual world, as if they are in another place, and develop Augmented Reality applications to present virtual effects in the real world.

### Career Options

AR/VR Designer, AR/VR Developer, AR/VR Engineer, AR/VR Researcher.

### Course Distribution

#### 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

### Additional Information

None

## 20. Minor Program: Global Business

### Introduction

The Global Business minor program is designed for students who aspire to integrate creativity, business acumen, and technological expertise in a global context. This program equips students with essential knowledge and skills in digital business innovation, creative industry management, and emerging technologies. Students will explore topics such as digital entrepreneurship, creative content monetization, business model innovation, and the application of advanced technologies like artificial intelligence, blockchain, and immersive media in creative industries. By combining business strategy with technological advancements, this minor prepares students to become agile professionals capable of navigating and leading in the evolving global marketplace. This program is ideal for students from various disciplines who wish to enhance their competencies in creative business and technology, fostering interdisciplinary innovation and international competitiveness.

### Career Options

Digital Business Strategist, Creative Entrepreneur, Digital Marketing Specialist, UX/UI Designer, Tech-Driven Product Manager, Creative Industry Manager, E-commerce & Content Monetization Expert, Brand & Digital Experience Manager, Creative Technologist.

### Course Distribution

#### Fundamental Courses

Course		SCU
DSIN6142066	Global Interactive Design	4
BUSS6275061	E-Commerce and Digital Entrepreneurship	4
COSC6159060	Emerging Technologies in Global Business	4
ISYS6997064	Data Analytics For Global Business	4
TRDE6001065	Global Regulatory Environment	4
Total SCU		10

### Additional Information

Open a maximum of 2 classes per batch per semester, with each class accommodating up to 30 students.

## Appendix: Free Electives (5<sup>th</sup> Semester)

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

## Enrichment Program I (6<sup>th</sup> Semester) & Enrichment Program II (7<sup>th</sup> Semester):

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

### Enrichment Track Scheme

Implementation Track Schedule															
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	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
<b>Enrichment Program I</b>			20
FOOD6080015	Unit Operations in Food Industry	8	
FOOD6031015	Industrial Experience	8	
FOOD6068015	Professionalism & Leadership	4	
<b>Enrichment Program II</b>			20
FOOD6067015	Self-Management & Work Ethics	4	
FOOD6081015	Integrated Food Processing	8	
FOOD6070015	Project Management & Organization	8	

### Certified Entrepreneurship Track

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

### Certified Research Track

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

### Certified Community Development Track

Code	Course Name	SCU	Total
<b>Enrichment Program I</b>			20
CMDV6128015	Community Outreach Project Implementation	8	
CMDV6288015	Community Outreach Project for Food Processing	8	
CMDV6398015	Professional & Leadership	4	
<b>Enrichment Program II</b>			20
CMDV6399015	Community Outreach Post Harvesting Project	8	
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*			20
Enrichment Program I/II			
GLOB6005010	Elective Course for Study Abroad 1	4	
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	
GLOB6012010	Elective Course for Study Abroad 8	2	

Code	Course Name	SCU	Total
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*			20
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	
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	
CSIS6028010	Elective Course for Specific Independent Study 24	2	
CSIS6029010	Elective Course for Specific Independent Study 25	2	

Code	Course Name	SCU	Total
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	Minimum Grade
1	CHAR6013015	Character Building: Pancasila	B
2	FOOD6082015	Food Chemistry	C
3	FOOD6004015	Sensory Evaluation*	C
4	FOOD6056015	Food Engineering	C
5	FOOD6003015	Food Analysis*	C
6	ENPR6312001	Venture Creation	C
<b>Stream Courses</b>			
7	FOOD6065015	Functional Food & Nutraceuticals	C
8	FOOD6129015	Advanced Food Processing & Packaging	C

\*) Tutorial