

## **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	
	<b>Foreign Language Courses</b>			
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	
	FOOD6087015	Scientific Communication in Food Technology*	2	
<b>Foreign Language Courses</b>			0	
3	CHAR6015015	Character Building: Agama	2	20
	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	
	<b>Foreign Language Courses</b>			
4	ENTR6511001	Entrepreneurship: Market Validation	2	20
	FOOD6077015	Food Microbiology*&***	2/1	
	FOOD6085015	Food Innovation & Product Development	2	
	FOOD6056015	Food Engineering*&***	2/2	

Sem	Code	Course Name	SCU	Total
	FOOD6091015	Food Safety & Sanitation*	2	
	FOOD6003015	Food Analysis**	2/2	
	FOOD6089015	Food Quality Assurance System**	2	
	FOOD6051015	Human Nutrition*	2/1	
	<b>Foreign Language Courses</b>			
5	<b>Stream: Innovative Food Processing</b>			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	
	<b>Minor Program</b>			
<b>Free Electives</b>			20	
<b>Multidisciplinary Stream</b>			20	
6	<b>Enrichment Program I</b>		20	20
7	<b>Enrichment Program II</b>		20	20
8	FOOD6078015	Pre – Thesis	2	6
	FOOD6079015	Thesis	4	
	FOOD6071015	Thesis	6	
<b>TOTAL CREDIT 146 SCU</b>				

\*) This course is delivered in English

\*\*) Entrepreneurship Embedded

\*\*) Global Learning System Course

#### Streaming/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.

#### English University Courses:

-) For 1<sup>st</sup> 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 2<sup>nd</sup> 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

**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

### Appendix Foreign Language Courses

Foreign Language Courses		SCU
ENGL6253010	English for Frontrunners	0
ENGL6254010	English for Independent Users	0
ENGL6255010	English for Professionals	0
JAPN6190010	Basic Japanese Language	0
CHIN6163010	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 4
<b>Minor @ Binus Kemanggisian</b>	
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
<b>Minor @ Binus Alam Sutera</b>	
Digital Transformation	v
<b>Minor @ Binus Bekasi</b>	
Virtual Services Experience	v
Culinary	v
<b>Minor @ Binus Malang</b>	
Digital Technopreneur	v
<b>Minor @ Binus Bandung</b>	
DesignPreneur	v
<b>Minor @ Binus Semarang</b>	
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. Digital Ecosystem

### 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>

## 2. 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
<b>Total SCU</b>	<b>10</b>

## 3. Sustainable Development

### Fundamental Courses

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

## 4. Cross Cultural Communication

### 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>

## 5. 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
<b>Total SCU</b>	<b>10</b>

## 6. Data Analytics

### Fundamental Courses

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

## 7. 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
<b>Total SCU</b>	<b>10</b>

## 8. Digital Transformation

### Fundamental Courses

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

## 9. Virtual Services Experience

### Fundamental Courses

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

## 10. Culinary

### 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>

## 11. 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
<b>Total SCU</b>		<b>10</b>

## 12. 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
<b>Total SCU</b>		<b>10</b>

## 13. Metaverse in Business

### Fundamental Courses

Course		SCU
ISYS6777052	Business Model	2
COMP6889051	Virtual Reality	4
COMP6890051	Augmented reality	4
<b>Total SCU</b>		<b>10</b>

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



No	Course Owner Department	Course Code	Course Name	SCU	Semester
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
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

No	Course Owner Department	Course Code	Course Name	SCU	Semester
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
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

No	Course Owner Department	Course Code	Course Name	SCU	Semester
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 (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**

Track	Semester 6							Semester 7							
	IN	RS	EN	CD	SA	IS	etc	IN	RS	EN	CD	SA	IS	FS	etc
1	v							v							

Track	Semester 6							Semester 7							
	IN	RS	EN	CD	SA	IS	etc	IN	RS	EN	CD	SA	IS	FS	etc
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>			
FOOD6080015	Unit Operations in Food Industry	8	20
FOOD6031015	Industrial Experience	8	
FOOD6068015	Professionalism & Leadership	4	
<b>Enrichment Program II</b>			
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
<b>Enrichment Program I</b>			
ENTR6591015	New Food Venture Initiation	8	20
ENTR6592015	Food Product Development Process	8	
ENTR6576015	Professionalism & Leadership	4	
<b>Enrichment Program II</b>			
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
<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	
GMDV6400015	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
<b>Elective courses list for study abroad*</b>			20
<b>Enrichment Program I/II</b>			
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	
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
<b>Elective courses list for certified specific independent study*</b>			
<b>Enrichment Program I/II</b>			
CSIS6001010	Course Certification	3	20
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	
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.

### Further Study Track

For students who take the Master of Management Study Program (Stream Business Management) through the Enrichment Further Study track, the courses that have been taken in semester 1 can be equivalent to the following courses :

Code	Course Name	SCU	Total
<b>Enrichment Program II</b>			20
ENPR6195015	Design Thinking for Food Innovation	4	
MKTG6299015	Business Negotiation	4	
MKTG6326015	Food Digital Marketing Strategy	4	
STAT6213015	Food Business Analytics	4	
MGMT6496015	Human Resources Management	4	

For students who take the Master of Management Study Program (Stream Creative Marketing) through the Enrichment Further Study track, the courses that have been taken in semester 1 can be equivalent to the following courses :

Code	Course Name	SCU	Total
<b>Enrichment Program II</b>			20
ENPR6195015	Design Thinking for Food Innovation	4	
MKTG6299015	Business Negotiation	4	
MKTG6326015	Food Digital Marketing Strategy	4	
ACCT6495015	Financial Management in Food Business	4	
MGMT6496015	Human Resources Management	4	

### 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

No.	Course Code	Course Name	Minimal Grade
6.	FOOD6003015	Food Analysis*	C
<b>Stream Courses</b>			
7.	FOOD6065015	Functional Food & Nutraceuticals	C
8.	FOOD6086015	Food Packaging, Labeling and Shelf-life	C

\*) Tutorial & Multipaper

