



# Virtual Exchange Program

## ESA UNGGUL UNIVERSITY

### 2022



#### **International Office of Esa Unggul University**

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## REMARKS

- The virtual exchange program is opened for all students from partner universities of Esa Unggul University.
- All courses listed below are taught in English and are taught online.
- All courses are taught in total of 16 weeks with 14 weeks of learning (7 weeks of synchronous session + 7 weeks of self-study) and 2 weeks of exam (mid-term & final exam).
- Students are allowed to take minimum 1 course and maximum 3 courses listed in the brochure. Exception will be considered with a special request from the partner university.
- To participate in the virtual exchange program, students will be charged US\$10 (ten US dollars) per course selected for the delivery of transcripts and certificate. Please note that there may be additional fee for bank service (wire transferring the payment).
- Students interested in the virtual exchange program must apply via international office of the home university. Please refer to the application process below. Individual application to the international office of Esa Unggul University will not be processed.
- The deadline of application is on March 18, 2022.
- Students can add or drop courses within two weeks after the semester begins with the adjustment on the course fees.
- The Spring semester 2022 at Esa Unggul University starts on March 21, 2022 and ends on July 30, 2022.
- Please note that the course offered may be canceled, if the number of students does not enough to meet the requirement. In this case, students will be allowed to choose another course or drop the course.

## APPLICATION PROCESS

1. The international office of partner universities must nominate their students to join this virtual exchange program. Individual application will not be processed.
2. Please send the application form required to [international.office@esaunggul.ac.id](mailto:international.office@esaunggul.ac.id) before March 18, 2022.
3. Please fill in the home university information and students' application form as indicated in the attached document. The application form may also be downloaded via [bit.ly/form-ueu-vep22](https://bit.ly/form-ueu-vep22).

## NANOTECHNOLOGY

**Credits** : 3  
**Lecturer** : Dr. Swasmi Purwajanti  
**Learning Methods** : Lecture, project-based learning, discussion

### Course Description:

The Nanotechnology course discusses the characteristic of nano-sized materials derived from various materials, discusses the function of nanomaterials for human life, and the process of nanomaterials changes.

### Course Syllabus

Week	Topics	Teaching Hours
1	Learning Contract, Introduction, understanding and history of nanotechnology	1,5
2	Nanotechnology developments in Indonesia	1,5
3	Nanotechnology in nature	1,5
4	General application of nanotechnology and physicochemical characteristic of nanomaterials	1,5
5	Nanomaterial preparation	1,5
6	Nanomaterial characterization	1,5
7	Preparation techniques and material characterization	1,5
8	<b>MIDTERM EXAM</b>	
9	Nanomedicine	1,5
10	Cancer drug delivery	1,5
11	Detection and Diagnosis using nanomaterials	1,5
12	Nanophytomedice: Formulation	1,5
13	Nanophytomedicine : Application	1,5
14	Future prospect of nanomedicine	1,5
15	Application of nanomedicine or nanophytomedicine	1,5
16	<b>FINAL EXAM</b>	
Total		21

## VIROLOGY

**Credits** : 3  
**Lecturer** : Dr. Henny Saraswati, M.Biomed  
**Learning Methods** : Assignment, presentation skill, activity, writing skill, analysis skill

### Course Description:

Learning the virus based on their structure, genomes of virus and genomes of the host. Analysis about the grouping of viruses and reproduction process of virus and how we can control their growth with vaccine.

### Course Syllabus

Week	Topics	Teaching Hours
1	Learning Contract, Definition of virology, Basic concepts of virology, History of viruses	1,5
2	Virus structure, Grouping of viruses, Bacteriophages, Viroids and Prions	1,5
3	Virus DNA molecules, Virus RNA molecules, Virus grouping based on genetic material, the process of attachment and entry of viruses into cells	1,5
4	Transcription Process, Reverse Transcription, Post-transcriptional modification	1,5
5	Protein synthesis and formation of new viruses	1,5
6	Various kinds of viruses in humans; Herpes Virus, Hepatitis virus, Enterovirus, Rotavirus, Dengue virus	1,5
7	Various kinds of viruses in humans; Orthomyxovirus, Papillomavirus, Poliovirus HIV	1,5
8	<b>MIDTERM EXAM</b>	
9	Various viruses in plants and animals; Tobacco Mosaic Virus, Rabies virus, Cowpox virus	1,5
10	Various viruses in plants and animals; SIV and Diseases caused by prions	1,5
11	Virus detection using virus culture, Serological virus detection, Virus detection using molecular biology techniques	1,5
12	Various kinds of delivery media to explain how to detect the virus	1,5
13	Antivirus and the examples, An explanation of some vaccines to prevent virus infections	1,5
14	Genetic engineering using virus genetic material	1,5
15	Virus structure, Virus grouping, Virus genome, Virus life cycle, Virus pathogenicity, Viruses that infect humans, animals and plants, Virus detection methods, Antivirus and vaccines	1,5
16	<b>FINAL EXAM</b>	
Total		21

## STEM CELL

**Credits** : 3  
**Lecturer** : Aroem Naroeni, DEA. PhD  
**Learning Methods** : Discussion, lecture, project-based learning

### Course Description:

This course discusses various types of stem cells, ways of culture isolation, and their benefits for human health.

### Course Syllabus

Week	Topics	Teaching Hours
1	History & Definition of Stem cells	1,5
2	Various sources of stem cells: Embryonic stem cells	1,5
3	Various sources of stem cells: Adult stem cells	1,5
4	Various sources of stem cells: induced-pluripotent stem cell	1,5
5	Stem Cell Isolation	1,5
6	Stem cell culture and propagation	1,5
7	Stem cell culture and differentiation: Ectoderm and its derivatives	1,5
8	<b>MIDTERM EXAM</b>	
9	Stem cell culture and differentiation: Mesoderm and its derivatives	1,5
10	Stem cell culture and differentiation: Endoderm and its stem cells	1,5
11	Stem cells for diabetes treatment	1,5
12	Stem cells for the treatment of heart disease	1,5
13	Stem cells for bone regeneration treatment	1,5
14	Stem cells for the treatment of anemia and blood cancer	1,5
15	Stem cells and tissue engineering	1,5
16	<b>FINAL EXAM</b>	
Total		21

## BASIC OF BIOINFORMATIC

**Credits** : 3  
**Lecturer** : Dr. Riza Arief Putranto  
**Learning Methods** : Lecture, assignment, small group discussion, project-based learning

### Course Description:

This course discusses the application of computer science and informatics engineering in the field of biology, and discusses applications or algorithms used to interpret complex biological data into easy-to-understand biological information.

### Course Syllabus

Week	Topics	Teaching Hours
1	Introduction to the "Omics" era, Introduction to bioinformatics applications, and Hands-on NCBI	1,5
2	Sequence database and genomic analysis, BLAST genomic analysis and function, NCBI DNA sequence database and Genome Data Viewer, Refseq: Final version of Gene bank, and Hands-on Genome Data Viewer	1,5
3	Practice: Annotate sequences to genome, Practice homology search in NCBI, Practice surfing in Genome Data Viewer, Practice annotating sequences in Snap Gene Viewer software	1,5
4	Genomic comparative analysis I: Introduction to Galaxy, Introduction to Galaxy as a web-based platform for comparative genomics analysis, User interface from Galaxy, Workflow from Galaxy, Data visualization from Galaxy	1,5
5	Comparative genomics analysis II: Introduction to Comparative Genomics, History of comparative genomics, Definition of comparative genomics, Synteny concept, Objectives of comparative genomics, Concept of homology, Visualization of comparative genomics	1,5
6	Comparative genomics analysis III: Comparative genomics methodology and case examples, BLAST technique forms the basis of comparative genomics, Comparative genomics case studies	1,5
7	Practice: Comparative genomics, Practice uploading files to the Galaxy platform, Practice doing blast-to-blast NCBI (gene vs genome), Practice doing analysis of genomic results comparative practice of making phylogenetic trees and dot plots	1,5

<b>8</b>	<b>MIDTERM EXAM</b>	
<b>9</b>	Protein modelling I: Introduction to Protein Data Bank, Protein Data Bank as one of the main protein databases in the world, Basics of homology modelling	1,5
<b>10</b>	Protein modelling II: Protein modelling tools, abinitio and template-based version modelling presentation, SWISS-MODEL Hhpred presentation, Phyre2 presentation, ITASSER and QUARK presentation	1,5
<b>11</b>	Practice I: Protein modelling, Practice modelling with SWISS-MODEL-Hhpred, Practice doing modelling with Phyre2	1,5
<b>12</b>	Practice II: Protein modelling, Practice understanding model results and evaluation	1,5
<b>13</b>	Visualization of protein modelling: PyMOL, Introduction to PyMOL software, Introduction to protein modelling paradoxical theory	1,5
<b>14</b>	Practice: Visualization of protein modelling using PyMO, Practice taking pdf.file from Protein Data Bank, Practice annotating, secondary and tertiary structure of proteins, Practice superimposition of target proteins and standard proteins	1,5
<b>15</b>	Protein modelling practice	1,5
<b>16</b>	<b>FINAL EXAM</b>	
Total		21

## DNA FORENSIC

**Credits** : 3  
**Lecturer** : Prof. dr.Herawati Sudoyo, PhD  
**Learning Methods** : Lecture, case study, small group discussion, project-based learning

### Course Description:

Courses that discuss the role of DNA in the Forensic field, the application of Forensic DNA, and its useful development for fields related to Forensic DNA

### Course Syllabus

Week	Topics	Teaching Hours
1	Introduction, understanding and history of DNA forensics	1,5
2	Technology in Forensic DNA	1,5
3	Short Tandem Repeat: Locus and Support Kits	1,5
4	STR: examination of biological material sources	1,5
5	STR: Biological material collection and handling techniques	1,5
6	STR : DNA Extraction	1,5
7	STR : DNA quantification	1,5
8	<b>MIDTERM EXAM</b>	
9	STR : DNA amplification	1,5
10	STR : Capillary Electrophoresis	1,5
11	Forensic DNA analysis technical challenges	1,5
12	Forensic DNA test quality standards and validation	1,5
13	Database DNA	1,5
14	Ethics in DNA Forensics	1,5
15	Legal aspects of forensic DNA examination	1,5
16	<b>FINAL EXAM</b>	
Total		21

## NUTRITIONAL STATUS ASSESSMENT

<b>Credits</b>	: 3
<b>Lecturer</b>	: Putri Ronitawati, SKM., M.Si; Rachmanida Nuzrina, S.Gz., M.Gizi; Dudung Angkasa, S.Gz., M.Gizi
<b>Learning methods</b>	: Lecture, discussion

### Course Description:

This course aims to equip students with an understanding of knowledge and skills regarding aspects of nutritional consumption assessment at the individual, family and community levels for promotive, preventive, curative purposes. This course discusses how to assess nutritional consumption using various qualitative and quantitative methods with their weaknesses and strengths as well as their interpretation of each of the existing methods as well as the implications of assessing nutritional consumption in the community. Learning will be carried out by applying a student center learning approach. Students are encouraged and facilitated to actively seek and discover knowledge and acquire skills and attitudes.

### Course Syllabus

Week	Topics	Teaching Hours
1	Introduction: 1. Learning contract 2. The basic concept of the emergence of nutritional problems related to the host, agent, and the environment 3. Nutrition problems in Indonesia 4. Nutrition problems in the world	1,5
2	1. Basic concepts of clinical nutrition assessment Basic concepts of laboratory nutritional status assessment 2. The basic concept of anthropometric assessment of nutritional status 3. Basic concept of biophysical assessment of nutritional status	1,5
3	1. The basic concept of anthropometric assessment of nutritional status; 2. Different types of anthropometric measurements 3. Various anthropometric standards 4. Various anthropometric size classifications	1,5
4	1. The pattern of human growth from fetus to old age; 1. The technique of measuring the density of the human body 2. Techniques for measuring fat mass 3. Lean Mass Measurement Techniques 4. Human body dimension measurement technique	1,5
5	1. Various anthropometric standards 2. Anthropometric size classification	1,5
6	1. Function of medical history in relation to nutritional status; 2. Functions of medical examinations and biomarkers in relation to nutritional status	1,5

<b>7</b>	<ol style="list-style-type: none"> <li>1. Child growth monitoring</li> <li>2. National survey of nutritional status</li> <li>3. KMS</li> <li>4. Monitoring nutritional status</li> <li>5. WHO Antro Aplikasi App</li> </ol>	1,5
<b>8</b>	<b>MIDTERM EXAM</b>	
<b>9</b>	<ol style="list-style-type: none"> <li>1. Toddler body composition</li> <li>2. Parameters of linear measurement (length) in toddlers</li> <li>3. Techniques for interpreting the nutritional status of toddlers</li> </ol>	1,5
<b>10</b>	<ol style="list-style-type: none"> <li>1. Body composition of school-age children</li> <li>2. Parameters of linear measurement (length) in school-age children</li> <li>3. Techniques for interpreting the nutritional status of school-age children</li> </ol>	1,5
<b>11</b>	<ol style="list-style-type: none"> <li>1. Body composition of WUS and pregnant women group</li> <li>2. Parameters of linear measurement (length) in WUS and pregnant women</li> <li>3. Techniques for interpreting the nutritional status of WUS and pregnant women</li> </ol>	1,5
<b>12</b>	<ol style="list-style-type: none"> <li>1. Body composition of adult age group</li> <li>2. Linear (length) measurement parameters on mature</li> <li>3. Techniques for interpreting adult nutritional status</li> </ol>	1,5
<b>13</b>	<ol style="list-style-type: none"> <li>1. Body composition of the elderly age group</li> <li>2. Linear (length) measurement parameters on elderly</li> <li>3. Techniques for interpreting the nutritional status of the elderly</li> </ol>	1,5
<b>14</b>	<ol style="list-style-type: none"> <li>1. Body composition of athletes and athletes</li> <li>2. Parameters of linear measurement (length) in the group of athletes and athletes</li> <li>3. Techniques for interpreting the nutritional status of athletes and athletes</li> </ol>	1,5
<b>15</b>	<ol style="list-style-type: none"> <li>1. The basic concept of precision in anthropometric measurements</li> <li>2. The basic concept of accuracy in anthropometric measurements</li> </ol>	1,5
<b>16</b>	<b>FINAL EXAM</b>	
<b>Total</b>		<b>21</b>

## NUTRITION AND FITNESS

**Credits** : 2  
**Lecturer** : Nazhif Gifari, SGz., MSi & Mury Kuswari, SPd., MSi  
**Learning methods** : Lecture

### Course Description:

This course provides insight, knowledge and learning experience to students about Sports Nutrition which includes the concept of fitness nutrition, macronutrients, micro nutrition, athletes with special conditions, ergogenic aids, calculating nutritional needs and compiling athlete menu. Lectures are carried out in the form of lectures, discussions groups, analysis through case studies, assignments, demonstrations, group presentations and independent practice provided problem-based on sports nutrition.

### Course Syllabus

Week	Topics	Teaching Hours
1	Introduction: An overview of fitness nutrition and the basic concepts of the role of macro and micro nutrients in active communities and athletes	1,5
2	Types and types of nutrients that support performance: macronutrients and micronutrients	1,5
3	Carbohydrates and performance: structure of carbohydrates, function of carbohydrates in performance, types of carbohydrates, glycemic index, carbohydrate loading and carbohydrate requirements for athletes	1,5
4	Protein and performance: protein structure, protein function in performance, protein quality, types of protein and protein requirements for athletes	1,5
5	Fat and performance: Fat structure, fat function in performance, types of fat, fat and performance, fat burner, and fat needs for athletes	1,5
6	Vitamins, minerals and performance: structure of vitamins and minerals, function of vitamins and minerals in performance, types of vitamins and minerals, vitamins, minerals and performance and vitamin and mineral requirements for athletes	1,5
7	Water and performance: the structure of water, the function of water in performance, and the water needs of athletes	1,5
8	<b>MIDTERM EXAM</b>	
9	Calculating nutritional needs: energy needs, protein, fat, carbohydrates, vitamins and minerals	1,5

<b>10</b>	Weight management: weight loss, fat loss, weight maintenance and weight gain	1,5
<b>11</b>	Vegetarian athlete: definition, types of vegetarians, nutritional needs of athletes vegetarianism and health and nutrition problems in vegetarian athletes	1,5
<b>12</b>	Athlete eating disorders: causal factors, types of athletes at risk, anorexia and bulimia in athletes	1,5
<b>13</b>	Nutritional aids: definition, ergogenic aids, types of nutritional aids, potential of local food as ergogenic, and doping in athletes	1,5
<b>14</b>	Nutritional needs for power and endurance athletes, meal plan: energy, protein, fat, carbohydrates, fluids, vitamins and minerals	1,5
<b>15</b>	Nutritional needs for sprint athletes and sports games, meal plan: energy, protein, fat, carbohydrates, fluids, vitamins and minerals	1,5
<b>16</b>	<b>FINAL EXAM</b>	
<b>Total</b>		<b>21</b>

### BASIC OF FOOD SCIENCE

<b>Credits</b>	: 3
<b>Lecturer</b>	: Prita Dhyani Swamilaksita, SP, MSi; Dudung Angkasa, S.Gz, M.Gizi; Reza Fadhila, S.Tp, M.Si
<b>Learning methods</b>	: Lecture

#### Course Description:

This course describes the mechanism of microbial growth, types of harmful and beneficial microbes in foodstuffs (vegetable and animal), the influence of intrinsic and extrinsic factors on microbial growth in foodstuffs, qualitative and quantitative analysis, and the use of microbes in food products.

#### Course Syllabus

Week	Topics	Teaching Hours
1	Introduction: Learning contracts, understanding of food ingredients and grouping of foodstuffs, as well as food terms.	1,5
2	1. Causes of Food Damage 2. Food Hygiene	1,5
3	Microbiological Damage: - Types of pathogenic microbes - Food spoilage by pathogenic microbes and their dangers	1,5
4	Microbiological Damage II: - Types of non-pathogenic microbes - Food spoilage by non-pathogenic microbes and their dangers	1,5
5	The nature and quality of grains or cereals and their processed products	1,5
6	The nature and quality of tubers and their processed products	1,5
7	Nature and quality of animal food I (meat and poultry) and their processed products	1,5
8	<b>MIDTERM EXAM</b>	
9	Nature and quality of animal food II (fish and seafood) and their processed products	1,5
10	Nature and quality of animal food III (eggs and milk) and their processed products	1,5
11	Properties and quality of oils and fats	1,5
12	The nature and quality of oily fruit/seeds and nuts and their processed products	1,5
13	Nature and quality of vegetables and fruits	1,5
14	The nature and quality of spices	1,5
15	The nature and quality of semi-finished processed materials (sugar and fresheners)	1,5
16	<b>FINAL EXAM</b>	
Total		21

## NUTRITION THROUGH THE LIFE CYCLE

**Credits** : 3  
**Lecturer** : Rachmanida Nuzrina, S.Gz, M.Gizi  
**Learning methods** : Lecture

### Course Description:

This course explains how the life cycle process and its relationship with individual nutritional intake. In each cycle in life, there will be different problems in terms of physiological, anatomical, psychological and social aspects which will certainly have an impact on nutritional care. At the end of the lecture, students are expected to be able to understand nutritional problems in each life cycle and be able to analyze problems and plan nutritional interventions for individuals. This course requires students to be active both in class discussions, structured assignments and independent assignments. This course can be taken for students who have passed the basic courses in nutrition science. Please note that the course will be a prerequisite for students to take infectious and non-communicable disease dietetic courses.

### Course Syllabus

Week	Topics	Teaching Hours
1	Introduction: Learning contract, understanding the life cycle, understanding the role of nutrition in each phase of the life cycle	1,5
2	Definition of Nutritional Adequacy Rate for the entire life cycle, starting from pregnant women, breastfeeding mothers, infants, toddlers, adolescent school children, adults, adults with special needs, and the elderly	1,5
3	Pregnancy physiology, nutritional needs during pregnancy, nutritional status during pregnancy, nutritional problems and a healthy menu for pregnancy	1,5
4	<ol style="list-style-type: none"> <li>1. Physiological state of breastfeeding mother</li> <li>2. Nutrient needs during breastfeeding</li> <li>3. Determination of Nutritional Status in Breastfeeding Mothers</li> <li>4. Nutritional problems in breastfeeding mothers and the factors that influence it</li> <li>5. The role of nutrients during breastfeeding</li> <li>6. Healthy menu for breastfeeding mothers</li> </ol>	1,5
5	<ol style="list-style-type: none"> <li>1. Baby growth and development</li> <li>2. Nutritional Needs in babies</li> <li>3. Determination of Nutritional Status in Babies</li> <li>4. Nutritional Problems in Babies and the Factors That Affect It</li> <li>5. Healthy menu for babies</li> </ol>	1,5
6	<ol style="list-style-type: none"> <li>1. Toddler growth and development</li> <li>2. Nutritional Needs in toddlers</li> <li>3. Determination of Nutritional Status in Toddlers</li> <li>4. Nutritional Problems in Toddlers and the Factors That Affect It</li> <li>5. Healthy menu for toddlers</li> </ol>	1,5

<b>7</b>	<ol style="list-style-type: none"> <li>1. Growth and development of school children</li> <li>2. Nutritional Needs in school children</li> <li>3. Determination of Nutritional Status in School Children</li> <li>4. Nutritional problems in school children and the Factors That Affect It</li> <li>5. Physical activity of school children</li> <li>6. Healthy menu for school children</li> </ol>	1,5
<b>8</b>	<b>MIDTERM EXAM</b>	
<b>9</b>	<ol style="list-style-type: none"> <li>1. Physiology of adolescent growth</li> <li>2. Nutritional Needs in Adolescents</li> <li>3. Determination of Nutritional Status in Adolescents</li> <li>4. Nutritional Problems in Adolescents and the Factors That Affect It</li> <li>5. Healthy menu for teenagers</li> </ol>	1,5
<b>10</b>	<ol style="list-style-type: none"> <li>1. Physiology and metabolism in adulthood</li> <li>2. Nutritional Needs in adults</li> <li>3. Determination of Nutritional Status in Adults</li> <li>4. Nutritional problems in adults and the Factors That Affect It</li> <li>5. Healthy menu for adults</li> </ol>	1,5
<b>11</b>	<ol style="list-style-type: none"> <li>1. Physiology and metabolism in the elderly</li> <li>2. Nutritional Needs in the elderly</li> <li>3. Determination of Nutritional Status in the Elderly</li> <li>4. Nutritional problems in the elderly and the Factors That Affect It</li> <li>5. Healthy menu for the elderly</li> </ol>	1,5
<b>12</b>	<ol style="list-style-type: none"> <li>1. Physiology and metabolism in adulthood</li> <li>2. Nutritional Needs for athletes and sportsmen</li> <li>3. Determination of Nutritional Status in Athletes and Athletes</li> <li>4. Nutritional Problems in Athletes and Athletes and the Factors That Affect It</li> <li>5. Healthy menu for athletes and sportsmen</li> </ol>	1,5
<b>13</b>	<ol style="list-style-type: none"> <li>1. Physiology and metabolism in the vegetarian period</li> <li>2. Nutritional Needs for vegetarians</li> <li>3. Determination of Nutritional Status in Vegetarians</li> <li>4. Nutritional Problems in Vegetarians and the Factors That Affect It</li> <li>5. Healthy menu for vegetarians</li> </ol>	1,5
<b>14</b>	<ol style="list-style-type: none"> <li>1. Physiology and metabolism in labor</li> <li>2. Nutritional Needs of the workforce</li> <li>3. Determination of Nutritional Status in Workers</li> <li>4. Nutritional problems in the workforce and the Factors That Affect It</li> <li>5. Healthy menu for workers</li> </ol>	1,5
<b>15</b>	Nutritional care for target groups in the life cycle	1,5
<b>16</b>	<b>FINAL EXAM</b>	
<b>Total</b>		<b>21</b>

### BASIC OF CULINARY

**Credits** : 2  
**Lecturer** : Putri Ronitawati, SKM., M.Si  
**Learning methods** : Lecture

**Course Description:**

1. Students are able to understand culinary basics and apply them in scientific fields related to nutrition
2. Students are able to understand culinary concepts both in theory and practice
3. Students are able to understand and explain basic culinary theories as well as various food processing techniques for traditional, continental, oriental and middle eastern foods

**Course Syllabus**

Week	Topics	Teaching Hours
1	Introduction: Learning contracts, culinary understanding, and culinary history, development of new food products, culinary arts in Indonesia, professionalism in the culinary field as well as various cooking utensils and hiding tools in culinary operations.	1,5
2	Definition of Seasonings and Spices, the purpose of adding seasonings, types of seasonings and their application in cooking as well as the purpose of measuring and weighing, various measuring instruments, how to use the correct weighing equipment, and how to convert oil absorption	1,5
3	Understanding recipes, functions, advantages and limitations	1,5
4	Definition of preparation in the cooking process and various techniques of cutting food ingredients on vegetables, fruit, potatoes, fish, meat and chicken which are applied in a dish	1,5
5	Food processing techniques which include wet heat techniques for water media, wet heat techniques for oil media, dry heat techniques for tools and other media in various dishes.	1,5
6	Definition of stock/ stock, storage, classification and processing of various stocks/ stock and soup processing	1,5
7	Definition of vegetables, salads and sauces as well as processed vegetables that are applied in various salads and their complementary sauces	1,5
8	<b>MIDTERM EXAM</b>	

<b>9</b>	A variety of breakfast and one dish meals on continental, oriental, and middle eastern cuisine	1,5
<b>10</b>	The definition of modern cakes and traditional cakes as well as various techniques and preparations of modern cakes and traditional cakes	1,5
<b>11</b>	Food processing for special occasions for party dishes, tourist dishes and traditional ceremonies	1,5
<b>12</b>	6. Definition of oriental food 7. Characteristics of oriental food 8. Typical spices used in oriental food	1,5
<b>13</b>	6. Definition of continental food 7. Features of continental food 8. Order of dishes 9. Typical condiments used in continental food	1,5
<b>14</b>	6. Definition of middle eastern food 7. Middle eastern food characteristics 8. Typical spices used in middle eastern food	1,5
<b>15</b>	1. Table manners 2. Formal and informal meals 3. Dining table etiquette 4. How to eat this type of dish 5. Cutlery layout	1,5
<b>16</b>	<b>FINAL EXAM</b>	
Total		21

## PRESENTATION DRAWING

**Credits** : 3  
**Lecturer** : Sakundria Satya Murti Wardhana, M.Des, HDII  
**Learning methods** : Lecture, Discussion, Project-based learning

**Course Description:**  
 Practical courses

### Course Syllabus

Week	Topics	Teaching Hours
1	Introduction, understanding of presentation drawing	1,5
2	Discussion about practically drawing chairs, 2 way point perspective. Using pencil and marker staining techniques.	1,5
3	Discussion about practically drawing chairs, 2 way point perspective. Using pencil and marker staining techniques, continuous.	1,5
4	Discussion about practically drawing how to draw cabinet, 2 way point perspective. Using pencil and marker staining techniques.	1,5
5	Discussion about practically drawing how to draw cabinet, 2 way point perspective. Using pencil and marker staining techniques, continuous.	1,5
6	Discussion about practically drawing how to make a table design, 2 way point perspective. Using pencil and marker staining techniques.	1,5
7	Discussion about practically drawing how to make a table design, 2 way point perspective. Using pencil and marker staining techniques, continuous.	1,5
8	<b>MIDTERM EXAM</b>	
9	Discussion about practically drawing how to draw a bedroom, 2 way point perspective. Using pencil and marker staining techniques.	1,5
10	Discussion about practically drawing how to draw a bedroom, 2 way point perspective. Using pencil and marker staining techniques, continuous.	1,5
11	Discussion about practically drawing how to draw a bathroom, 2 way point perspective. Using pencil and marker staining techniques.	1,5
12	Discussion about practically drawing how to draw a living room, 2 way point perspective. Using pencil and marker staining techniques,	1,5
13	Discussion about practically drawing how to draw a living room, 2 way point perspective. Using pencil and marker staining techniques, continuous.	1,5
14	Discussion about practically drawing how to draw a simple lay out for residential, 2 way point perspective.	1,5

	Using pencil and marker staining techniques.	
<b>15</b>	Discussion about practically drawing how to draw a simple lay out for residential, 2 way point perspective. Using pencil and marker staining techniques, continuous.	1,5
<b>16</b>	<b>FINAL EXAM</b>	
Total		21

## QUANTITATIVE MANAGEMENT

**Credits** : 3  
**Learning methods** : Lecture, Discussion

### Course Syllabus

Week	Topics	Teaching Hours
1	The Role Of Quantitative Management In Decision Making	1,5
2	Linear Programs : Formulation And Graphic Solutions	1,5
3	Linear Programming Graphic Method Sensitivity	1,5
4	Simplex Method	1,5
5	Program a Linear Metode Primal Dual	1,5
6	Transportation Model	1,5
7	Assignment Model	1,5
8	<b>MIDTERM EXAM</b>	
9	Network Flow Models	1,5
10	Project Scheduling	1,5
11	Queue System	1,5
12	Multicriteria Decision Making	1,5
13	Decision-Making (Decision Analysis)	1,5
14	Inventory Model	1,5
15	Markov Model	1,5
16	<b>FINAL EXAM</b>	
Total		21

## INTRODUCTION TO MANAGEMENT

**Credits** : 3  
**Learning methods** : Lecture, Discussion

### Course Syllabus

Week	Topics	Teaching Hours
1	Preliminary	1,5
2	Evolution Of Management Theory	1,5
3	Globalization	1,5
4	Establishing And Renewing Organizations	1,5
5	Decision Making	1,5
6	Strategic Planning And Management	1,5
7	Strategy Implementation	1,5
8	<b>MIDTERM EXAM</b>	
9	Organizational Structure	1,5
10	Power And Authority	1,5
11	Managing Organizational Change And Innovation	1,5
12	Leadership	1,5
13	Team And Group Cooperation	1,5
14	Team And Group Cooperation	1,5
15	Control	1,5
16	<b>FINAL EXAM</b>	
Total		21

**MICROECONOMICS**

**Credits** : 3  
**Learning methods** : Lecture, Discussion

**Course Syllabus**

<b>Week</b>	<b>Topics</b>	<b>Teaching Hours</b>
1	Introduction	1,5
2	Demand & Supply	1,5
3	Non Price Mechanisme	1,5
4	Consumers, Producers, And The Efficiency Of Markets	1,5
5	Elasticity Of Demand-Supply	1,5
6	Consumer Behaviour 1	1,5
7	Consumer Behaviour 2	1,5
8	<b>MIDTERM EXAM</b>	
9	Microeconomics Production Theory	1,5
10	Production Theory	1,5
11	Production Cost Theory	1,5
12	Structure Of Markets	1,5
13	Monopoly	1,5
14	Oligopoly Markets	1,5
15	Monopolistic Competition Market	1,5
16	<b>FINAL EXAM</b>	
Total		21

## BUSINESS STATISTICS

Credits : 3  
Learning methods : Lecture, Discussion

### Course Syllabus

Week	Topics	Teaching Hours
1	Definition And Scope Of Statistics	1,5
2	Data Presentation	1,5
3	Central Value Measurement	1,5
4	Size Of Data Location And Distribution	1,5
5	Index Numbers	1,5
6	Hypothesis Test	1,5
7	Descriptive And Comparative Hypothesis Testing	1,5
8	<b>MIDTERM EXAM</b>	
9	Chi Square	1,5
10	Analysis Of Variance (Anova)	1,5
11	Simple Regression And Correlation	1,5
12	Multiple Regression	1,5
13	Non Parametric Statistics	1,5
14	Kruskal Wallis Test And Spearman Rank Correlation	1,5
15	Randomness Test And Kolmogorov Smirnov Test	1,5
16	<b>FINAL EXAM</b>	
Total		21

## ORGANIZATIONAL BEHAVIOUR

**Credits** : 3  
**Learning methods** : Lecture, Discussion

### Course Syllabus

Week	Topics	Teaching Hours
1	Basic Concepts Of Organizational Behavior	1,5
2	Differences In Organization	1,5
3	Attitudes And Job Satisfaction, Perceptions, Attributions And Emotions	1,5
4	Group Behavior	1,5
5	Work Team	1,5
6	Power And Politics, Conflict And Negotiation	1,5
7	Motivation	1,5
8	<b>MIDTERM EXAM</b>	
9	Leadership	1,5
10	Evaluation And Feedback	1,5
11	Stress Management	1,5
12	Organizational Structure And Design	1,5
13	Organizational Patterns	1,5
14	Organizational Change	1,5
15	Organizational Culture	1,5
16	<b>FINAL EXAM</b>	
Total		21

## SUPPLY CHAIN MANAGEMENT

Credits : 3  
Learning methods : Lecture, Discussion

### Course Syllabus

Week	Topics	Teaching Hours
1	Introduction & Supply Chain Management Terminology	1,5
2	Basic Concepts and Management of Supply Chain Management	1,5
3	Supply Chain Management and Competitive Advantage	1,5
4	Lead Time and Supply Chain Management	1,5
5	Supply Chain Management in SCM	1,5
6	Supply Chain Management Optimization	1,5
7	Supply Chain Management Forecast	1,5
8	<b>MIDTERM EXAM</b>	
9	Supply Chain Management Strategy Implications	1,5
10	Partnership in Supply Chain Management	1,5
11	The Role of Information Technology in Supply Chain Management	1,5
12	Inventory Management	1,5
13	Integrated Information System and Supply Chain Management (SCM) Information Technology Collaboration	1,5
14	Implementation Of National Logistics System	1,5
15	Supply Chain Management Performance Measurement	1,5
16	<b>FINAL EXAM</b>	
Total		21

## CONSUMER BEHAVIOUR

**Credits** : 3  
**Learning methods** : Lecture, Discussion

### Course Syllabus

Week	Topics	Teaching Hours
1	Introduction To Consumer Behaviour	1,5
2	Understanding Cognitive, Affective And Behavior	1,5
3	Customer Segmentation	1,5
4	Customer Motivation And Engagement	1,5
5	Perception And Positioning	1,5
6	Consumer Learning	1,5
7	Consumer Attitude And Behavior	1,5
8	<b>MIDTERM EXAM</b>	
9	Communication And Consumer Behavior	1,5
10	Cultural Influence And Consumer Behavior	1,5
11	Reference Group And Family	1,5
12	Leaders' Opinion In Consumer Behavior	1,5
13	Innovation Diffusion	1,5
14	Decision Making Process 1	1,5
15	Decision Making Process 2	1,5
16	<b>FINAL EXAM</b>	
Total		21

## MONEY AND CAPITAL MARKETS

Credits : 3  
Learning methods : Lecture, Discussion

### Course Syllabus

Week	Topics	Teaching Hours
1	Central Bank	1,5
2	Monetary Policy	1,5
3	Financial System Stability	1,5
4	Monetary Policy And Financial Markets	1,5
5	Institutions, Market Characteristics, Financial Market Instruments, And The Role Of Governments In Financial Markets	1,5
6	Money Market Instruments	1,5
7	Money Market Instruments In Indonesia	1,5
8	<b>MIDTERM EXAM</b>	
9	Transaction Mechanism in Indonesia Stock Exchange	1,5
10	Stock Instruments	1,5
11	Bond Instruments	1,5
12	Derivative Instruments	1,5
13	Factoring	1,5
14	Venture Capital	1,5
15	Leasing And Insurance	1,5
16	<b>FINAL EXAM</b>	
Total		21

**BUSINESS LAW**

**Credits** : 3  
**Learning methods** : Lecture, Discussion

**Course Syllabus**

<b>Week</b>	<b>Topics</b>	<b>Teaching Hours</b>
1	Introduction To Economic Science And Scope Legal Aspects In Economy	1,5
2	Legal Subject & Object And Objective Rights	1,5
3	Definition Of Company And Company Forms	1,5
4	Company In Legal And Non Legal Entities	1,5
5	Law Of Agreements And Commitments	1,5
6	Commercial Law	1,5
7	Sharia Business Law	1,5
8	<b>MIDTERM EXAM</b>	
9	Bankruptcy Law	1,5
10	Investment Law And Capital Market Law	1,5
11	Anti-Monopoly And Business Competition Law	1,5
12	Business Competition Supervisory Commission (KPPU)	1,5
13	Business Competition Supervisory Commission (KPPU)	1,5
14	Credit Agreement Law	1,5
15	Alternative Business Dispute Settlement	1,5
16	<b>FINAL EXAM</b>	
Total		21

## COOPERATIVE AND SME MANAGEMENT

**Credits** : 3  
**Learning methods** : Lecture, Discussion

### Course Syllabus

Week	Topics	Teaching Hours
1	Definition Of Cooperative	1,5
2	History Of Cooperatives And The Emergence Of Cooperative Ideas	1,5
3	Cooperative Principles	1,5
4	Cooperative As A Business Entity	1,5
5	Procedure For Establishing A Cooperative	1,5
6	Successful Performance Of Cooperative Business Entities	1,5
7	Cooperative Organization	1,5
8	<b>MIDTERM EXAM</b>	
9	Cooperation Management	1,5
10	Improving Cooperative Competitiveness	1,5
11	Micro Small & Medium Enterprises	1,5
12	Rest Of Business Results	1,5
13	Cooperative Development In Developing Countries	1,5
14	Government's Role In Fostering Cooperatives	1,5
15	Cooperatives In Competition Market	1,5
16	<b>FINAL EXAM</b>	
Total		21

**RESEARCH METHODOLOGY**

**Credits** : 3  
**Learning methods** : Lecture, Discussion

**Course Syllabus**

<b>Week</b>	<b>Topics</b>	<b>Teaching Hours</b>
1	Introduction	1,5
2	Introduction 2	1,5
3	Theory And Hypotheses Development	1,5
4	Theory And Hypotheses Development 2	1,5
5	Population And Sample	1,5
6	Population And Sample 2	1,5
7	Research Instruments	1,5
8	<b>MIDTERM EXAM</b>	
9	RESEARCH INSTRUMENTS 2	1,5
10	Empirical Model	1,5
11	Empirical Model	1,5
12	Empirical Model	1,5
13	Empirical Model	1,5
14	Empirical Model	1,5
15	Empirical Model	1,5
16	<b>FINAL EXAM</b>	
Total		21

## CORPORATE GOVERNANCE

**Credits** : 3  
**Learning methods** : Lecture, Discussion

### Course Syllabus

Week	Topics	Teaching Hours
1	Understanding Corporate Governance	1,5
2	The Role of Corporate Governance	1,5
3	Overview of the Principles of Corporate Governance	1,5
4	Understanding GCG through 5W + 1H and GCG Developments in the World, Asia & Indonesia	1,5
5	Company Organs and Stakeholders	1,5
6	Stages of Corporate Governance Implementation	1,5
7	Business Ethics, Code of Conduct and Risk Management	1,5
8	<b>MIDTERM EXAM</b>	
9	GCG Assessment Methodology	1,5
10	Formulation of an Effective Supervisory Policy for the Board of Commissioners	1,5
11	Board of Directors Aspect Assessment	1,5
12	Corporate Control System	1,5
13	The Key to Successful GCG Implementation	1,5
14	The Problem of Corruption in Indonesia (Good Public Governance)	1,5
15	Contemporary Issues and Research (Corporate Governance)	1,5
16	<b>FINAL EXAM</b>	
Total		21

## STRATEGIC MANAGEMENT

**Credits** : 3  
**Learning methods** : Lecture, Discussion

### Course Syllabus

Week	Topics	Teaching Hours
1	The Basic Concept In Strategic Management	1,5
2	Setting The Company's Vision - Mission And Goals	1,5
3	General/Macro Environmental Observations	1,5
4	Environmental Observations And Industry Analysis	1,5
5	Organizational Internal Environment (Management And HR Aspects)	1,5
6	Company Internal Analysis Of Marketing Aspects	1,5
7	Strategic Financial Management	1,5
8	<b>MIDTERM EXAM</b>	
9	Analysis Of The Organization's Internal Environment (Production Aspect And M.I.S)	1,5
10	Situation Analysis And Business Strategy (SWOT Analysis)	1,5
11	Strategic In Action	1,5
12	Strategy Formulation : Corporate Strategy	1,5
13	Strategy Formulation: Functional Strategy And Business	1,5
14	Implementation Of Strategy	1,5
15	Evaluation Of Strategy	1,5
16	<b>FINAL EXAM</b>	
	Total	21

## TAX LAW

**Credits** : 3  
**Learning methods** : Lecture, Discussion

**Course Description:**

Learn the role of quantitative management, mathematical models, linear programming, sensitivity analysis and graphs, simplex method, primal dual, transportation model, assignment model, network flow model, project scheduling: CPM/PERT, queuing system analysis, multi-criteria decision making, decision analysis decisions, inventory management, Markov analysis.

**Course Syllabus**

Week	Topics	Teaching Hours
1	Tax Collection Principles	1,5
2	Sources State Revenue	1,5
3	Definition Of Tax Law	1,5
4	Philosophical Basis And Principle Of Tax Collection	1,5
5	Tax object	1,5
6	Tax Payable And Tax Collection	1,5
7	Obstacles To Collecting Taxes, Taxes Payable And Taxes Obtained And Samples Of Tax Calculation	1,5
8	<b>MIDTERM EXAM</b>	
9	Taxpayer Rights And Obligations	1,5
10	NPWP (Taxpayer Identification Number) PPKP (Inauguration Of Taxable Entrepreneurs) BOOKING OBLIGATIONS	1,5
11	Letter Of Notification	1,5
12	Tax Assessments (SKP)	1,5
13	Interest Rewards And Tax Criminal Actions	1,5
14	Billing Actions 1	1,5
15	Billing Actions 2	1,5
16	<b>FINAL EXAM</b>	
Total		21

## PROFESSION ETHIC

**Credits** : 3  
**Learning methods** : Lecture, Discussion

### Course Description:

Learn Ethics of the accounting profession is a science that discusses good and bad human behavior or deeds as far as it can understand the human mind towards work that requires training and control of a special knowledge as an accountant.

### Course Syllabus

Week	Topics	Teaching Hours
1	Introduction To Ethics 1	1,5
2	Introduction To Ethics 2	1,5
3	Ethical Governance	1,5
4	Ethical Decision Making	1,5
5	Ethical Behaviour In Professional Accounting	1,5
6	Code Of Ethicsaccounting Profession	1,5
7	Case In Accounting Profession	1,5
8	<b>MIDTERM EXAM</b>	
9	Ethics In Auditing	1,5
10	Ethics In Financial Accounting And Management Accounting	1,5
11	Ethics In Taxation	1,5
12	Ethics In The Office Public Accountant	1,5
13	Cases In Public Accounting Firm Ethics	1,5
14	Professional Ethical Issues	1,5
15	The Development Of Professional Ethics	1,5
16	<b>FINAL EXAM</b>	
Total		21

## INTERMEDIATE ACCOUNTING 2

**Credits** : 3  
**Learning methods** : Lecture, Discussion

### Course Description:

Theoretically and conceptually learn about the preparation of financial statements of various types of companies, especially partnership companies and limited liability companies. Students are expected to understand and make accounting records of transactions that occur in partnership companies and limited liability companies.

### Course Syllabus

Week	Topics	Teaching Hours
1	Long Term Liability Bond	1,5
2	Long Term Liabilities: Currency Payable	1,5
3	EQUITY: Paid-In Capital	1,5
4	Equity: Balance Profit	1,5
5	Dilutive Securities	1,5
6	Earnings Per Share	1,5
7	Investment In Debt Security	1,5
8	<b>MIDTERM EXAM</b>	
9	Investing In Equity Security	1,5
10	Income Recognition Long-Term Construction	1,5
11	Income Recognition Services, Multiple Deliverable, Franchise	1,5
12	Accounting For Rent By Lessee	1,5
13	Accounting For Rent By Lessee 2	1,5
14	Accounting For Income Taxes	1,5
15	Accounting For Income Taxes: Operating Loss	1,5
16	<b>FINAL EXAM</b>	
Total		21

## PUBLIC SECTOR ACCOUNTING

**Credits** : 3  
**Learning methods** : Lecture, Discussion

### Course Description:

Learn about public sector accounting which is an accounting system used by public institutions. Every public institution certainly gets demands from the community so that financial management is carried out transparently. For this reason, accounting for the public sector is used as a means of accountability to the public.

### Course Syllabus

Week	Topics	Teaching Hours
1	Regional Financial Management Reform	1,5
2	Regional Financial Accounting is part of Regional Financial Management	1,5
3	Regional Financial Management Reform	1,5
4	Cycle and Basic Accounting and Recording System	1,5
5	Regional Financial Management	1,5
6	Regional Financial Report	1,5
7	Regional Financial Report 2	1,5
8	<b>MIDTERM EXAM</b>	
9	Accountancy BUMD	1,5
10	LOCAL GOVERNMENT ACCOUNTING SYSTEM	1,5
11	Understanding the Preparation of the Accrual Basis	1,5
12	Benefits of Local Government Financial Reports	1,5
13	Financial Reports and Report Analysis	1,5
14	Regional Financial Accounting System and Cycle	1,5
15	Government Accounting Standards	1,5
16	<b>FINAL EXAM</b>	
Total		21

## AUDITING 2

**Credits** : 3  
**Learning methods** : Lecture, Discussion

### Course Syllabus

Week	Topics	Teaching Hours
1	Sales Transaction 1	1,5
2	Sales Transaction 2	1,5
3	Accounts Receivable – Test Existency	1,5
4	Completing The Tests In The Sales And Collection Cycle: Accounts Receivable	1,5
5	Cash Check And Financial Instruments	1,5
6	Audit Bank And Financial Instrument	1,5
7	Fixed Assets Audit	1,5
8	<b>MIDTERM EXAM</b>	
9	Inventory Audit 1	1,5
10	Inventory Audit 2	1,5
11	Audit Loan And Capital Acquisition	1,5
12	Audit Loan And Capital Acquisition 2	1,5
13	Payment Audit	1,5
14	Completing The Audit	1,5
15	Fraud Auditing	1,5
16	<b>FINAL EXAM</b>	
Total		21



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