

## SUBJECT SYLLABUS

## ACADEMIC OVERVIEW INTERNATIONAL SCHOOL OF ECONOMIC & ADMINISTRATIVE SCIENCES

SUBJECT NAME AND CODE:Nestle Cathedra (CNESTLE)PROGRAM:Bachelor of International Business (BIB)LEVEL OF STUDY:Undergraduate Program

| GENERAL ACADEMIC INFORMATION |   |                |   |  |
|------------------------------|---|----------------|---|--|
| LATEST UPDATE                | 2016-2  |                |   |  |
| ACADEMIC AREA                | Innovation and Entrepreneurship   |                |   |  |
| SEMESTER                     | NA  |                |   |  |
| SUBJECT TYPE                 | Elective  |                |   |  |
| CREDIT POINTS                | 3   |                |   |  |
| CLASSROOM                    |   |                |   |  |
| HOURS PER                    | 3   |                |   |  |
| WEEK                         |   |                |   |  |
| PRE-REQUISITES               | NA  |                |   |  |
| LANGUAGE                     | Spanish   |                |   |  |
| INTERNATIONAL<br>CONTENT     | <ul> <li>Reading materials include international journal articles</li> <li>Reading materials in English</li> <li>Research tasks on intercultural contexts</li> <li>Development of projects with international or intercultural focus</li> <li>International cases are used and compared against national reality</li> <li>International bibliography is used</li> </ul> |                |   |  |
| COURSE DETAILS               | To apply creative processes for developing p  | ew practical a | nd applicable                             |  |
| COURSE<br>DESCRIPTION        | To apply creative processes for developing new practical and applicable products or services that provide solutions to Nestlé Professional <sup>®</sup> needs. The ideas proposed may become a reality since the participants are supported by company mentors.   |                |   |  |
| COMPETENCES<br>DEVELOPED     | Competence  | Emphasis       | Intended<br>Learning<br>Outcome<br>(ILO)* |  |
|                              | Recognizing those factors that favor the<br>development of creativity and innovation<br>and using them for producing new goods<br>and services for the organization,<br>considering market expectations.  | Knowledge      | ILO01<br>ILO03                            |  |

|  |   | CL 11            | 11.000       |  |
|--|---|------------------|--------------|--|
|  | Developing consistent proposals for creative  | Skill            | ILO02        |  |
|  | products in particular settings that require  |                  | ILO03        |  |
|  | the critical and creative thinking of students  |                  |              |  |
|  | Integrating, in a practical way, the  | Context          | ILO 01       |  |
|  | knowledge acquired during the major and   |                  | ILO03        |  |
|  | using it in the construction of an innovative   |                  |              |  |
|  | project related to the functional areas of the  |                  |              |  |
|  | organization.   |                  |              |  |
|  | * Intended Learning Outcome   |                  |              |  |
|  |   |                  |              |  |
|  | ILO01: Global Vision: Demonstrate an understanding of multicultural   |                  |              |  |
|  | environments both in local and global contexts.<br>ILO02: Critical Thinking: Evaluate information using critical and analytical reasoning to address changing economic and business situations. |                  |              |  |
|  |   |                  |              |  |
|  |   |                  |              |  |
|  | ILO03: Teamwork: Understand and work  | with others      | of different |  |
|  | backgrounds to solve problems, develop me   |                  |              |  |
|  | share knowledge.  | 5                | 1            |  |
|  | 1. Introduction and presentation of Professiona   | al Directives of | Nestle that  |  |
|  | will work with the students   |                  |              |  |
|  |   |                  |              |  |
|  | 2. Competitive Intelligence and Business Strategy: Innovation Strategy  |                  |              |  |
|  | 3. Competitive Intelligence and Business Strategy: Industry Trends &  |                  |              |  |
|  | Context HORECA  |                  |              |  |
|  | 4. Competitive Intelligence and Business Strategy: Opportunity  |                  |              |  |
|  | Platform (consumer insight)   |                  |              |  |
|  | 5. Ideation workshop (applied innovation)   |                  |              |  |
| COURSE   | 6. Development of the project: Workshop of Modelling the business idea  |                  |              |  |
|  | 7. Project development: Value proposal and market segmentation  |                  |              |  |
| CONTENTS   | 8. Project development : Marketing  |                  |              |  |
|  | 9. Project development : Sales forecast   |                  |              |  |
|  | 10. Technical feasibility of the project  |                  |              |  |
|  | 11. Presentation and support of progress  |                  |              |  |
|  | 12. Project Development: laws and regulations   |                  |              |  |
|  | 13. Project Development: Human Resources  |                  |              |  |
|  | 14. Project Development : Finance   |                  |              |  |
|  | 15. Project Development : Finance   |                  |              |  |
|  | 16. Final presentation of the project   |                  |              |  |
|  | Active Learning   |                  |              |  |
|  | -   |                  |              |  |
|  | Project-Based Learning,   |                  |              |  |
|  | Lecture   |                  |              |  |
| METHODOLOGY  | Theoretical classes   |                  |              |  |
|  | Participative classes: Small Groups Discussion and Course Discussions   |                  |              |  |
|  | Workshops   |                  |              |  |
|  | Written tests, essays, presentations and integra  | al projects      |              |  |
|  | The subject will be developed with the methodology of Project-Based   |                  |              |  |
| ASSESSMENT   | Learning, where knowledge and skills a  |                  | •            |  |
|  |   | •                | -            |  |
| development of projects that respond to a challenge posed by the |   |                  |              |  |

| <ul> <li>multinational Nestlé. Additionally, we will make use of the following resources:</li> <li>Teacher's lectures on basic theoretical aspects</li> <li>Group works &amp; presentations</li> <li>Design thinking</li> <li>Audiovisual material</li> <li>Basic and complementary readings</li> </ul> |
|---|
| <ol> <li>First term [30%]</li> <li>Individual participation in class +quizzes+homeworks 50%</li> <li>Individual exam 50%</li> </ol>   |
| <ol> <li>Second term [30%]</li> <li>Individual exam 30%</li> <li>Team project- first outcome (oral presentation in a simulated board + executive summary) 35%</li> <li>Individual participation in class +quizzes+homeworks 35%</li> </ol>  |
| <ul> <li>3. Third term [40%]</li> <li>3.1. Individual participation in class + quiz + case analysis sheets 40%</li> <li>3.2. Team project- final outcome (oral presentation in a simulated board + executive summary) 60%</li> </ul>  |