

ACADEMIC TRANSCRIPT

Academic Transcript Number : 932062022000577

Name : Zilfa Nahdatul Hikmah Date of Birth : Duri Mandau, 13 October 1999
Student Identification Number : 2018030043 Entry Year : 2018
Level of Education : Bachelor Degree Total Credit : 155 SKS
Study Program : Culinary Management GPA : 3.35 (scale 1 - 4)
Graduation Date : 26/11/2022 Title : Bachelor of Applied Tourism

No.	Course	Credit	Grade
1	Basics of Management	2	A-
2	Cake and Bakery	4	B-
3	Citizenship	2	A-
4	Commercial Business English	2	C+
5	Communication Skills	2	A-
6	Computer Application	3	B-
7	Cost Control 1	2	B
8	Cost Control 2	3	D
9	Cross Cultural Understanding	2	B
10	Culinary Arts	4	B+
11	Culinary Operations 1	6	A
12	Culinary Operations 2	6	A-
13	Culinary Quality Management	2	A
14	Culinary Supervision	3	A-
15	Digital Marketing	2	B+
16	English Catering Correspondence	2	B+
17	English for Catering Service	2	A-
18	Entrepreneurship	3	B+
19	Event Management	3	B
20	Food & Beverage Knowledge	2	C+
21	Food Commodity	3	B+
22	Food Nutrition 1	2	B-
23	Food Nutrition 2	3	B-
24	Food Plating & Design	2	B+
25	Food Technology	3	A
26	Franchise Management	2	A-
27	French Language	2	B-
28	Handling Kitchen Equipment	2	B
29	Hospitality Basic English	2	B
30	Hotel Accounting	2	A

No.	Course	Credit	Grade
31	Hotel Information System	2	B+
32	Human Resource Management	2	B
33	Hygiene, Sanitation and Work Safety	2	A-
34	Indonesian Culinary Knowledge	2	A-
35	Indonesian Language	2	A
36	Kitchen Layout Knowledge	3	C+
37	Mandarin Language	2	B+
38	Menu Knowledge	2	A-
39	Menu Planing and Design	4	B+
40	Molecular Gastronomy	2	A
41	On the Job Training 1	15	A-
42	On the Job Training 2	15	A-
43	Pancasila	2	B+
44	Professional Ethics	2	A
45	Religion	2	B
46	Research Methods	2	B-
47	Room Division Knowledge	2	A
48	Statistics	2	B+
49	Tourism Introduction	2	B
50	Tourism Law	2	B+
51	Final Project	6	B+

Notes

Nilai : A=85.00-100.00, A-=80.00-84.99, B=70.00-74.99, B+=75.00-79.99, B-=65.00-69.99, C=55.00-59.99, C+=60.00-64.99, C-=50.00-54.99, D=40.00-49.99, E=0.00-39.99
Bobot : A=4.00, A-=3.70, B=3.00, B+=3.30, B-=2.70, C=2.00, C+=2.30, C-=1.70, D=1.00, E=0.00

Batam, 26th of November 2022
Director



M. Nur A Nasution, S.Sos., M.Pd., CHA

POLITEKNIK PARIWISATA BATAM



TRANSKRIP AKADEMIK

No. Transkrip : 932062022000577

Nama : Zilfa Nahdatul Hikmah
 Nomor Induk Mahasiswa : 2018030043
 Jenjang Studi : Sarjana Terapan
 Program Studi : Manajemen Kuliner
 Tanggal Lulus : 26/11/2022

Tempat, Tanggal Lahir : Duri Mandau, 13 Oktober 1999
 Tahun Masuk : 2018
 Total SKS : 155 SKS
 IPK : 3,35 (skala 1 - 4)
 Gelar Akademik : Sarjana Terapan Pariwisata

No.	Mata Kuliah	SKS	Nilai
1	Agama	2	B
2	Akuntansi Perhotelan	2	A
3	Aplikasi Komputer	3	B-
4	Bahasa Indonesia	2	A
5	Bahasa Inggris Bisnis Komersial	2	C+
6	Bahasa Inggris Dasar Hospitaliti	2	B
7	Bahasa Inggris Jasa Boga	2	A-
8	Bahasa Inggris Korespondensi Jasa Boga	2	B+
9	Bahasa Mandarin	2	B+
10	Bahasa Perancis	2	B-
11	Dasar-Dasar Management	2	A-
12	Etika Profesi	2	A
13	Gastronomi Molekuler	2	A
14	Higiene, Sanitasi dan Keselamatan Kerja	2	A-
15	Hukum Pariwisata	2	B+
16	Ilmu Gizi 1	2	B-
17	Ilmu Gizi 2	3	B-
18	Keterampilan Komunikasi	2	A-
19	Kewarganegaraan	2	A-
20	Kewirausahaan	3	B+
21	Komoditi Pangan	3	B+
22	Manajemen Even	3	B
23	Manajemen Mutu Kuliner	2	A
24	Manajemen Sumber Daya Manusia	2	B
25	Manajemen Waralaba	2	A-
26	Metode Penelitian	2	B-
27	Operasional Tata Boga 1	6	A
28	Operasional Tata Boga 2	6	A-
29	Pancasila	2	B+
30	Pemahaman Lintas Budaya	2	B

No.	Mata Kuliah	SKS	Nilai
31	Pemasaran Digital	2	B+
32	Penanganan Peralatan Kitchen	2	B
33	Pengantar Pariwisata	2	B
34	Pengendalian Biaya 1	2	B
35	Pengendalian Biaya 2	3	D
36	Pengetahuan Divisi Kamar	2	A
37	Pengetahuan Kuliner Indonesia	2	A-
38	Pengetahuan Makanan dan Minuman	2	C+
39	Pengetahuan Menu	2	A-
40	Pengetahuan Tata Letak Dapur	3	C+
41	Pengolahan Roti dan Kue	4	B-
42	Penyajian dan Desain Makanan	2	B+
43	Perencanaan dan Desain Menu	4	B+
44	Praktik Kerja Nyata 1	15	A-
45	Praktik Kerja Nyata 2	15	A-
46	Seni Kuliner	4	B+
47	Sistem Informasi Hotel	2	B+
48	Statistik	2	B+
49	Supervisi Tata Boga	3	A-
50	Teknologi Pangan	3	A
51	Proyek Akhir	6	B+

Catatan

Nilai : A=85.00-100.00, A-=80.00-84.99, B=70.00-74.99, B+=75.00-79.99, B-=65.00-69.99, C=55.00-59.99, C+=60.00-64.99, C-=50.00-54.99, D=40.00-49.99, E=0.00-39.99
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Batam, 26 November 2022

Direktur



M. Nur A Nasution, S.Sos., M.Pd., CHA