

Nomor Seri Ijazah : 932062023000958

Certificate Serial Number



POLITEKNIK PARIWISATA BATAM

Dengan ini memberikan kepada
Hereby confers upon

Bunga Putri Hasibuan

NIM / Student ID : 2019030117

NIK / National Identity Number : 2103076406001002

Lahir di / Born in : Ranai, 24 Juni 2000

gelar
name of qualification

S.Tr.Par

Bachelor of Applied Tourism
pada Program Studi Manajemen Kuliner
Culinary Management Study Program

beserta segala hak dan tanggung jawab yang melekat pada gelar akademik ini.
with all the right and responsibilities related to this name of qualification.

Diberikan di Batam, pada tanggal 11 Agustus 2023.

Awarded in Batam, on Eleventh of August, Two Thousand and Twenty Three.



Direktur,
Director of Batam Tourism Polytechnic



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

SK Pendirian Perguruan Tinggi No. : 504/E/O/2014, Tanggal 17 Oktober 2014

Awarding Institution's License No: 504/E/O/2014 , Date October 17, 2014

Akreditasi Program Studi BAN-PT No. : 6091/SK/BAN-PT/Ak.PEPS/STr/IX/2022

Accreditation of Study Program by National Accreditation Board for Higher Education No. : 6091/SK/BAN-PT/Ak.PEPS/STr/IX/2022

ACADEMIC TRANSCRIPT

Academic Transcript Number : 932062023000958

Name : Bunga Putri Hasibuan
 Student Identification Number : 2019030117
 Level of Education : Bachelor Degree
 Study Program : Culinary Management
 Graduation Date : August 11th, 2023

Place, Date of Birth : Ranai, 24 June 2000
 Entry Year : 2019
 Total Credits : 152 SKS
 GPA : 3.26 (scale of 4)
 Title : Bachelor of Applied Tourism

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

No.	Course	Credit	Grade
31	Hotel Accounting	2	A-
32	Hotel Information System	2	A-
33	Human Resource Management	2	B-
34	Hygiene, Sanitation and Safety Work	3	A-
35	Indonesia Language	2	B+
36	Indonesian Culinary Knowledge	2	B+
37	Introduction to Tourism and Hospitality	2	B+
38	Kitchen Layout Knowledge	3	B+
39	Mandarin Language	2	B
40	Menu Knowledge	2	B+
41	Menu Planning and Design	4	B
42	Methods of Writing and Presenting Scientific Work	2	A
43	Molecular Gastronomy	2	B+
44	On the Job Training 1	15	A-
45	On the Job Training 2	15	A-
46	Pancasila	2	A
47	Professional Ethics	2	A
48	Religion	2	B+
49	Research Methods	2	B+
50	Room Division Knowledge	2	A
51	Statistics	2	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, August 11th, 2023

Director



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

TRANSKRIP AKADEMIK

No. Transkrip : 932062023000958

Nama : Bunga Putri Hasibuan
 Nomor Induk Mahasiswa : 2019030117
 Jenjang Studi : Sarjana Terapan
 Program Studi : Manajemen Kuliner
 Tanggal Lulus : 11 Agustus 2023

Tempat, Tanggal Lahir : Ranai, 24 Juni 2000
 Tahun Masuk : 2019
 Total SKS : 152 SKS
 IPK : 3.26 (skala 1 - 4)
 Gelar Kesarjanaan : 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	B+
5	Bahasa Inggris Bisnis Komersial	2	B
6	Bahasa Inggris Hospitaliti	2	B+
7	Bahasa Inggris Jasa Boga	2	B+
8	Bahasa Inggris Korespondensi Jasa Boga	2	C+
9	Bahasa Mandarin	2	B
10	Bahasa Perancis	2	D
11	Dasar-Dasar Manajemen	2	B+
12	Etika Profesi	2	A
13	Gastronomi Molekuler	2	B+
14	Hygiene, Sanitasi dan Keselamatan Kerja	3	A-
15	Ilmu Gizi 1	2	A-
16	Ilmu Gizi 2	3	C
17	Keterampilan Komunikasi	2	C+
18	Kewarganegaraan	2	B
19	Kewirausahaan	3	A-
20	Komoditi Pangan	3	A
21	Manajemen Even	3	A-
22	Manajemen Mutu Kuliner	2	B+
23	Manajemen Sumber Daya Manusia	2	B-
24	Manajemen Waralaba	2	B
25	Metode Penelitian	2	B+
26	Metode Penulisan dan Penyajian Karya Ilmiah	2	A
27	Operasional Tata Boga 1	4	B
28	Operasional Tata Boga 2	4	A-
29	Pancasila	2	A
30	Pemahaman Lintas Budaya	2	A

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

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

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, 11 Agustus 2023

Direktur



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