

Nomor Seri Ijazah : 932062023000590

Certificate Serial Number



# POLITEKNIK PARIWISATA BATAM

Dengan ini memberikan kepada  
*Hereby confers upon*

**Riri Hardawati**

NIM / Student ID : 2019030140

NIK / National Identity Number : 1305124307000001

Lahir di / Born in : Jakarta, 03 Juli 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 : 932062023000590

|                               |                                  |                      |                               |
|-------------------------------|----------------------------------|----------------------|-------------------------------|
| Name                          | : Riri Hardawati                 | Place, Date of Birth | : Jakarta, 03 July 2000       |
| Student Identification Number | : 2019030140                     | Entry Year           | : 2019                        |
| Level of Education            | : Bachelor Degree                | Total Credits        | : 154 SKS                     |
| Study Program                 | : Culinary Management            | GPA                  | : 3.69 (scale of 4)           |
| Graduation Date               | : August 11 <sup>th</sup> , 2023 | Title                | : Bachelor of Applied Tourism |

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

| No. | Course                                            | Credit | Grade |
|-----|---------------------------------------------------|--------|-------|
| 31  | Hotel Accounting                                  | 2      | B+    |
| 32  | Hotel Information System                          | 2      | A     |
| 33  | Human Resource Management                         | 2      | B+    |
| 34  | Hygiene, Sanitation and Safety Work               | 3      | B+    |
| 35  | Indonesia Language                                | 2      | A-    |
| 36  | Indonesian Culinary Knowledge                     | 2      | A-    |
| 37  | Introduction to Tourism and Hospitality           | 2      | B     |
| 38  | Kitchen Layout Knowledge                          | 3      | A-    |
| 39  | Mandarin Language                                 | 2      | A     |
| 40  | Menu Knowledge                                    | 2      | A-    |
| 41  | Menu Planing and Design                           | 4      | A     |
| 42  | Methods of Writing and Presenting Scientific Work | 2      | B+    |
| 43  | Molecular Gastronomy                              | 2      | B     |
| 44  | On the Job Training 1                             | 15     | A-    |
| 45  | On the Job Training 2                             | 15     | A     |
| 46  | Pancasila                                         | 2      | B     |
| 47  | Professional Ethics                               | 2      | B+    |
| 48  | Religion                                          | 2      | A-    |
| 49  | Research Methods                                  | 2      | B     |
| 50  | Room Division Knowledge                           | 2      | A     |
| 51  | Statistics                                        | 2      | A-    |
| 52  | Tourism Law                                       | 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 11<sup>th</sup>, 2023

Director



**BTP**  
Batam Tourism  
Polytechnic

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

## TRANSKRIP AKADEMIK

No. Transkrip : 932062023000590

Nama : Riri Hardawati  
Nomor Induk Mahasiswa : 2019030140  
Jenjang Studi : Sarjana Terapan  
Program Studi : Manajemen Kuliner  
Tanggal Lulus : 11 Agustus 2023

Tempat, Tanggal Lahir : Jakarta, 03 Juli 2000  
Tahun Masuk : 2019  
Total SKS : 154 SKS  
IPK : 3.69 (skala 1 - 4)  
Gelar Kekerjaan : Sarjana Terapan Pariwisata

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

| No. | Mata Kuliah                         | SKS | Nilai |
|-----|-------------------------------------|-----|-------|
| 31  | Pemahaman Lintas Budaya             | 2   | A-    |
| 32  | Pemasaran Digital                   | 2   | A     |
| 33  | Penanganan Peralatan                | 2   | B+    |
| 34  | Pengantar Pariwisata dan Perhotelan | 2   | B     |
| 35  | Pengendalian Biaya 1                | 2   | A     |
| 36  | Pengendalian Biaya 2                | 3   | A     |
| 37  | Pengetahuan Divisi Kamar            | 2   | A     |
| 38  | Pengetahuan Kuliner Indonesia       | 2   | A-    |
| 39  | Pengetahuan Makanan dan Minuman     | 2   | A     |
| 40  | Pengetahuan Menu                    | 2   | A-    |
| 41  | Pengetahuan Tata Letak Dapur        | 3   | A-    |
| 42  | Pengolahan Roti dan Kue             | 4   | A-    |
| 43  | Penyajian dan Desain Makanan        | 2   | A-    |
| 44  | Perencanaan dan Desain Menu         | 4   | A     |
| 45  | Praktik Kerja Nyata 1               | 15  | A-    |
| 46  | Praktik Kerja Nyata 2               | 15  | A     |
| 47  | Proyek Akhir                        | 6   | B+    |
| 48  | Seni Kuliner                        | 4   | A-    |
| 49  | Sistem Informasi Hotel              | 2   | A     |
| 50  | Statistik                           | 2   | A-    |
| 51  | Supervisi Tata Boga                 | 3   | A-    |
| 52  | Teknologi Pangan                    | 3   | A     |

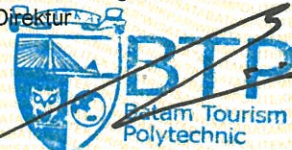
### Catatan

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