

Nomor Seri Ijazah : 932062023000019  
Certificate Serial Number



# POLITEKNIK PARIWISATA BATAM

Dengan ini memberikan kepada  
Hereby confers upon

**Yelmi Ramadhani**

NIM / Student ID : 2019030141

NIK / National Identity Number : 1305126512000001

Lahir di / Born in : Tandikat, 25 Desember 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 : 932062023000019

|                               |                                  |                      |                               |
|-------------------------------|----------------------------------|----------------------|-------------------------------|
| Name                          | : Yelmi Ramadhani                | Place, Date of Birth | : Tandikat, 25 December 2000  |
| Student Identification Number | : 2019030141                     | Entry Year           | : 2019                        |
| Level of Education            | : Bachelor Degree                | Total Credits        | : 161 SKS                     |
| Study Program                 | : Culinary Management            | GPA                  | : 3.66 (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      | B+    |
| 4   | Commercial Business English     | 2      | A     |
| 5   | Communication Skills            | 2      | A     |
| 6   | Computer Application            | 3      | B     |
| 7   | Cost Control 1                  | 2      | B+    |
| 8   | Cost Control 1                  | 2      | A-    |
| 9   | Cost Control 2                  | 3      | A     |
| 10  | Cross-Cultural Understanding    | 2      | A     |
| 11  | Culinary Arts                   | 4      | A-    |
| 12  | Culinary Operations 1           | 4      | A-    |
| 13  | Culinary Operations 2           | 4      | A     |
| 14  | Culinary Quality Management     | 2      | A-    |
| 15  | Culinary Supervision            | 3      | A-    |
| 16  | Digital Marketing               | 2      | A-    |
| 17  | English Catering Correspondence | 2      | A     |
| 18  | English for Catering Service    | 2      | A     |
| 19  | English for Hospitality         | 2      | A-    |
| 20  | Entrepreneurship                | 3      | A-    |
| 21  | Entrepreneurship                | 3      | A-    |
| 22  | Equipment Handling              | 2      | A     |
| 23  | Event Management                | 3      | A-    |
| 24  | Final Project                   | 6      | A-    |
| 25  | Food & Beverage Knowledge       | 2      | A     |
| 26  | Food Commodities                | 3      | A-    |
| 27  | Food Nutrition 1                | 2      | A-    |
| 28  | Food Nutrition 2                | 3      | B-    |
| 29  | Food Plating & Design           | 2      | A-    |
| 30  | Food Technology                 | 3      | A-    |

| No. | Course                                            | Credit | Grade |
|-----|---------------------------------------------------|--------|-------|
| 31  | Franchise Management                              | 2      | A-    |
| 32  | French Language                                   | 2      | B     |
| 33  | Hotel Accounting                                  | 2      | A-    |
| 34  | Hotel Information System                          | 2      | A     |
| 35  | Human Resource Management                         | 2      | B+    |
| 36  | Human Resource Management                         | 2      | A-    |
| 37  | Hygiene, Sanitation and Safety Work               | 3      | A-    |
| 38  | Indonesia Language                                | 2      | B+    |
| 39  | Indonesian Culinary Knowledge                     | 2      | A-    |
| 40  | Introduction to Tourism and Hospitality           | 2      | B     |
| 41  | Kitchen Layout Knowledge                          | 3      | B+    |
| 42  | Mandarin Language                                 | 2      | A     |
| 43  | Menu Knowledge                                    | 2      | A-    |
| 44  | Menu Planning and Design                          | 4      | A-    |
| 45  | Methods of Writing and Presenting Scientific Work | 2      | A-    |
| 46  | Molecular Gastronomy                              | 2      | B     |
| 47  | On the Job Training 1                             | 15     | A-    |
| 48  | On the Job Training 2                             | 15     | A     |
| 49  | Pancasila                                         | 2      | B     |
| 50  | Professional Ethics                               | 2      | A-    |
| 51  | Religion                                          | 2      | A     |
| 52  | Research Methods                                  | 2      | B-    |
| 53  | Room Division Knowledge                           | 2      | A     |
| 54  | Statistics                                        | 2      | B     |
| 55  | Tourism Law                                       | 2      | A-    |

### 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



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

## TRANSKRIP AKADEMIK

No. Transkrip : 932062023000019

Nama : Yelmi Ramadhani  
Nomor Induk Mahasiswa : 2019030141  
Jenjang Studi : Sarjana Terapan  
Program Studi : Manajemen Kuliner  
Tanggal Lulus : 11 Agustus 2023

Tempat, Tanggal Lahir : Tandikat, 25 Desember 2000  
Tahun Masuk : 2019  
Total SKS : 161 SKS  
IPK : 3.66 (skala 1 - 4)  
Gelar Kekerjaan : Sarjana Terapan Pariwisata

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

| No. | Mata Kuliah                         | SKS | Nilai |
|-----|-------------------------------------|-----|-------|
| 31  | Operasional Tata Boga 2             | 4   | A     |
| 32  | Pancasila                           | 2   | B     |
| 33  | Pemahaman Lintas Budaya             | 2   | A     |
| 34  | Pemasaran Digital                   | 2   | A-    |
| 35  | Penanganan Peralatan                | 2   | A     |
| 36  | Pengantar Pariwisata dan Perhotelan | 2   | B     |
| 37  | Pengendalian Biaya 1                | 2   | B+    |
| 38  | Pengendalian Biaya 1                | 2   | A-    |
| 39  | Pengendalian Biaya 2                | 3   | A     |
| 40  | Pengetahuan Divisi Kamar            | 2   | A     |
| 41  | Pengetahuan Kuliner Indonesia       | 2   | A-    |
| 42  | Pengetahuan Makanan dan Minuman     | 2   | A     |
| 43  | Pengetahuan Menu                    | 2   | A-    |
| 44  | Pengetahuan Tata Letak Dapur        | 3   | B+    |
| 45  | Pengolahan Roti dan Kue             | 4   | A-    |
| 46  | Penyajian dan Desain Makanan        | 2   | A-    |
| 47  | Perencanaan dan Desain Menu         | 4   | A-    |
| 48  | Praktik Kerja Nyata 1               | 15  | A-    |
| 49  | Praktik Kerja Nyata 2               | 15  | A     |
| 50  | Proyek Akhir                        | 6   | A-    |
| 51  | Seni Kuliner                        | 4   | A-    |
| 52  | Sistem Informasi Hotel              | 2   | A     |
| 53  | Statistik                           | 2   | B     |
| 54  | Supervisi Tata Boga                 | 3   | A-    |
| 55  | 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