

PENGATURAN DAN PELAKSANAAN KERJA SAMA

MANAJEMEN KULINER

POLITEKNIK PARIWISATA BATAM

DAN

RAFFLES BALI

Tentang

Pemagangan dan Tri Dharma Perguruan Tinggi

No:	
	029/IA/CUM/VII/2023

Dasar Pelaksanaan : 1. Kegiatan Kerjasama antara Politeknik Pariwisata Batam
dengan RAFFLES BALI

Bentuk Kegiatan : Pelaksanaan Kegiatan Magang

Waktu dan Tempat : Periode Januari sampai dengan Juli 2023

Peserta Magang atas nama : Cindy Meilina

Lingkup Kerja Sama : **KEWAJIBAN POLITEKNIK PARIWISATA BATAM
PROGRAM STUDI MANAJEMEN KULINER :**

1. Mempersiapkan kandidat calon mahasiswa yang akan mengikuti kegiatan pemagangan
2. Mengikuti dan mengawasi mahasiswa selama pemagangan berlangsung

KEWAJIBAN BAGIAN HUMAN RESOURCES :

1. Melaksanakan penyeleksian terhadap kandidat calon mahasiswa yang akan mengikuti kegiatan pemagangan
2. Memberikan pelatihan kepada mahasiswa magang sesuai dengan kompetensi masing-masing mahasiswa selama pemagangan berlangsung.
3. Memberikan penilaian serta sertifikat kepada mahasiswa magang yang telah menyelesaikan kegiatan magang

Penanggung Jawab

**: PROGRAM STUDI MANAJEMEN KULINER
POLITEKNIK PARIWISATA BATAM:**

Nama : Rosie Oktavia Puspita Rini, S.E., MM.Par

Jabatan : Ketua Program Studi

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BAGIAN HUMAN RESOURCES

Nama : Iwan Setiady

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Ketua Program Studi



Rosie Oktavia Puspita Rini, S.E., MM.Par

NIDN. 1007109204

Penanggung Jawab,



Iwan Setiady

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ARRANGEMENT AND IMPLEMENTATION OF COLLABORATION
CULINARY MANAGEMENT
BATAM TOURISM POLYTECHNIC
AND
PADMA SEMARANG
About
INTERNSHIP PROGRAM

No:	
	013/IA/CUM/VI/2024

Basic of Implementation : Collaboration activities between Batam Tourism Polytechnic and PADMA SEMARANG

Form of Activity : Implementation of the Internship Program

Place and Date : PADMA SEMARANG/ 1st January 2024 - 31st July 2024

Participant : Fadila Yurahman

Scope of Collaboration : **RESPONSIBILITY OF BATAM TOURISM POLYTECHNIC**

CULINARY MANAGEMENT:

1. Prepare prospective student candidates who will take part in the Internship Program.
2. Following up and supervising students during the program.

RESPONSIBILITY OF PADMA SEMARANG:

1. Carry out selection of prospective student candidates who will take part in apprenticeship activities.
2. Provide training to apprentices in accordance with the competence of each student during the apprenticeship.
3. Provide assessments and certificates to apprentices who have completed their apprenticeship activities.

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Form of Activity : Implementation of the Internship Program

Place and Date : PADMA SEMARANG/ 1st January 2024 - 31st July 2024

Participant : Bagus Firman Nur Yahya

Scope of Collaboration : **RESPONSIBILITY OF BATAM TOURISM POLYTECHNIC**

CULINARY MANAGEMENT:

3. Prepare prospective student candidates who will take part in the Internship Program.
4. Following up and supervising students during the program.

RESPONSIBILITY OF PADMA SEMARANG:

4. Carry out selection of prospective student candidates who will take part in apprenticeship activities.
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6. Provide assessments and certificates to apprentices who have completed their apprenticeship activities.