

Nomor Seri Ijazah : 943072023000311
Certificate Serial Number



BTP
Batam Tourism
Polytechnic

POLITEKNIK PARIWISATA BATAM

Dengan ini memberikan kepada
Hereby confers upon

Abd Rahman Yusuf

NIM / Student ID : 2019020042

NIK / National Identity Number : 1404192011970004

Lahir di / Born in : Sungai Guntung, 20 November 1997

gelar
name of qualification

S.Tr.Par

Bachelor of Applied Tourism
pada Program Studi Manajemen Tata Hidangan
Food and Beverage 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. : 454/SK/BAN-PT/Akred/Dipl-IV/III/2019

Accreditation of Study Program by National Accreditation Board for Higher Education No. : 454/SK/BAN-PT/Akred/Dipl-IV/III/2019

ACADEMIC TRANSCRIPT

Academic Transcript Number : 943072023000311

Name	: Abd Rahman Yusuf	Place, Date of Birth	: Sungai Guntung, 20 November 1997
Student Identification Number	: 2019020042	Entry Year	: 2019
Level of Education	: Bachelor Degree	Total Credits	: 155 SKS
Study Program	: Food and Beverage Management	GPA	: 3.62 (scale of 4)
Graduation Date	: August 11 th , 2023	Title	: Bachelor of Applied Tourism

No.	Course	Credit	Grade
1	Banquet Management	4	A
2	Banquet Operational	4	A
3	Bar Operations 1	4	A
4	Bar Operations 2	4	B+
5	Basic Accounting	2	B
6	Basic Management	2	A-
7	Citizenship	2	A
8	Coffee Knowledge	2	A-
9	Coffee Management	2	A-
10	Computer Applications	2	B-
11	Cost Control	3	B
12	Cross-Cultural Understanding	2	A-
13	Culinary Introduction	2	A-
14	English Correspondence for Food and Beverage	2	B
15	English for Business Presentation	2	B
16	English for Hospitality	2	B+
17	English for Waiters and Bartenders	2	B
18	Entrepreneurship 1	2	A
19	Event Management	2	A
20	Excellent Service	2	A
21	Final Project	6	B+
22	Food & Beverages Management	4	A
23	Food and Beverage Management	4	B-
24	Franchise Management	2	B+
25	French Language	2	B
26	Hospitality Financial Management	2	A
27	Hospitality Marketing	2	A-
28	Human Resource Management 1	2	A
29	Human Resource Management 2	2	A
30	Hygiene, Sanitation and Safety Work	2	A-

No.	Course	Credit	Grade
31	Indonesian Language	2	B+
32	Introduction to Tourism and Hospitality	2	B+
33	Management Applications	6	A-
34	Mandarin Language	2	B+
35	Menu Knowledge	2	A-
36	Menu Planning and Design	2	A
37	On the Job Training 1	15	A-
38	On the Job Training 2	15	A-
39	Pancasila	2	A
40	Religion	2	A-
41	Research Methods	2	A
42	Restaurant Operations 1	4	A
43	Restaurant Operations 2	4	A
44	Restaurant and Bar Cashier	3	A-
45	Restaurant and Bistro Design Planning	2	B+
46	Revenue Management	2	B+
47	Room Division Knowledge	2	A-
48	Stewarding	3	A
49	Tourism Law	2	B+
50	Tourism Statistics	2	A-
51	Urban Mixology Concept	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 : 943072023000311

Nama : Abd Rahman Yusuf
Nomor Induk Mahasiswa : 2019020042
Jenjang Studi : Sarjana Terapan
Program Studi : Manajemen Tata Hidangan
Tanggal Lulus : 11 Agustus 2023

Tempat, Tanggal Lahir : Sungai Guntung, 20 November 1997
Tahun Masuk : 2019
Total SKS : 155 SKS
IPK : 3.62 (skala 1 - 4)
Gelar Kekerjaan : Sarjana Terapan Pariwisata

No.	Mata Kuliah	SKS	Nilai
1	Agama	2	A-
2	Aplikasi Komputer	2	B-
3	Aplikasi Manajemen	6	A-
4	Bahasa Indonesia	2	B+
5	Bahasa Inggris Bisnis Presentasi	2	B
6	Bahasa Inggris Hospitaliti	2	B+
7	Bahasa Inggris Pramusaji dan Bartender	2	B
8	Bahasa Mandarin	2	B+
9	Bahasa Perancis	2	B
10	Dasar - Dasar Akuntansi	2	B
11	Dasar - Dasar Manajemen	2	A-
12	Higiene, Sanitasi dan Keselamatan Kerja	2	A-
13	Hukum Pariwisata	2	B+
14	Kewarganegaraan	2	A
15	Kewirausahaan 1	2	A
16	Konsep Pengembangan Mixology	2	B+
17	Korespondensi Bahasa Inggris Tata Hidangan	2	B
18	Manajemen Even	2	A
19	Manajemen Keuangan Hospitaliti	2	A
20	Manajemen Kopi	2	A-
21	Manajemen Makanan dan Minuman	4	B-
22	Manajemen Pendapatan	2	B+
23	Manajemen Perhelatan	4	A
24	Manajemen Sumber Daya Manusia 1	2	A
25	Manajemen Sumber Daya Manusia 2	2	A
26	Manajemen Waralaba	2	B+
27	Metode Penelitian	2	A
28	Operasional Bar 1	4	A
29	Operasional Bar 2	4	B+
30	Operasional Perhelatan	4	A

No.	Mata Kuliah	SKS	Nilai
31	Operasional Restoran 1	4	A
32	Operasional Restoran 2	4	A
33	Pancasila	2	A
34	Pelayanan Prima	2	A
35	Pemahaman Lintas Budaya	2	A-
36	Pemasaran Hospitaliti	2	A-
37	Penanganan Peralatan	3	A
38	Pengantar Divisi Kamar	2	A-
39	Pengantar Kuliner	2	A-
40	Pengantar Pariwisata dan Perhotelan	2	B+
41	Pengendalian Biaya	3	B
42	Pengetahuan Kopi	2	A-
43	Pengetahuan Menu	2	A-
44	Perencanaan Desain Restoran dan Bistro	2	B+
45	Perencanaan dan Desain Menu	2	A
46	Praktek Kerja Nyata 1	15	A-
47	Praktek Kerja Nyata 2	15	A-
48	Proyek Akhir	6	B+
49	Restoran dan Bar Kasir	3	A-
50	Statistik Pariwisata	2	A-
51	Supervisi Tata Hidangan	4	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