

## ACADEMIC TRANSCRIPT

Academic Transcript Number : 932062021000462

Name : Ening Febriyanti Date of Birth : Tanamaeta, 08 February 1999  
 Student Identification Number : 2017050012 Entry Year : 2017  
 Level of Education : Bachelor Degree Total Credit : 151 SKS  
 Study Program : Manajemen Kuliner GPA : 3.88 (scale 1 - 4)  
 Graduation Date : 18/12/2021 Title : Bachelor of Applied Tourism

| No. | Course                              | Credit | Grade |
|-----|-------------------------------------|--------|-------|
| 1   | Basics of Management                | 2      | A     |
| 2   | Cake and Bakery                     | 6      | A     |
| 3   | Catering Service                    | 3      | A     |
| 4   | Citizenship                         | 2      | A     |
| 5   | Commercial Business English         | 2      | A-    |
| 6   | Cost Control 1                      | 2      | A     |
| 7   | Cost Control 2                      | 3      | A     |
| 8   | Cross Cultural Understanding        | 2      | B+    |
| 9   | Culinary Arts                       | 6      | A     |
| 10  | Culinary Operations 1               | 6      | A-    |
| 11  | Culinary Operations 2               | 6      | B+    |
| 12  | Culinary Supervision                | 3      | A     |
| 13  | English Catering Correspondence     | 2      | A     |
| 14  | English for Hospitality I           | 2      | A-    |
| 15  | English for Hospitality II          | 2      | A     |
| 16  | Entrepreneurship                    | 2      | A     |
| 17  | Event Management                    | 3      | A     |
| 18  | Excellent service                   | 2      | A     |
| 19  | Food & Beverage Knowledge           | 2      | A     |
| 20  | Food Commodity                      | 3      | A     |
| 21  | Food Nutrition 1                    | 2      | A     |
| 22  | Food Nutrition 2                    | 2      | A     |
| 23  | Franchise Management                | 2      | A     |
| 24  | French Language                     | 2      | A     |
| 25  | Handling Kitchen Equipment          | 2      | A     |
| 26  | Hospitality Accounting Introduction | 2      | A     |
| 27  | Hospitality Marketing               | 2      | B+    |
| 28  | Hotel Computer Application          | 3      | A-    |
| 29  | Hotel Information System            | 2      | A     |
| 30  | Human Resource Management           | 2      | A-    |

| No. | Course                              | Credit | Grade |
|-----|-------------------------------------|--------|-------|
| 31  | Hygiene, Sanitation and Work Safety | 2      | A     |
| 32  | Indonesian Culinary Knowledge       | 2      | A     |
| 33  | Indonesian Language                 | 2      | A-    |
| 34  | Kitchen Layout Knowledge            | 2      | A     |
| 35  | MICE.                               | 2      | A     |
| 36  | Mandarin Language                   | 2      | A     |
| 37  | Menu Knowledge                      | 2      | A     |
| 38  | Menu Planning and Design            | 6      | A     |
| 39  | On the Job Training 1               | 10     | A     |
| 40  | On the Job Training 2               | 15     | A     |
| 41  | Pancasila                           | 2      | A     |
| 42  | Quality Management                  | 2      | A     |
| 43  | Religion                            | 2      | B     |
| 44  | Research methods                    | 2      | A     |
| 45  | Revenue Management                  | 2      | A     |
| 46  | Room Division Knowledge             | 2      | A     |
| 47  | Tourism Introduction                | 2      | B+    |
| 48  | Tourism Law                         | 2      | B+    |
| 49  | Tourism Statistics                  | 2      | A     |
| 50  | Final Project                       | 6      | 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, 11 December 2021

Director



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

## TRANSKRIP AKADEMIK

No. Transkrip : 932062021000462

Nama : Ening Febriyanti  
 Nomor Induk Mahasiswa : 2017050012  
 Jenjang Studi : Sarjana Terapan  
 Program Studi : Manajemen Kuliner  
 Tanggal Lulus : 18/12/2021

Tempat, Tanggal Lahir : Tanamaeta, 08 Februari 1999  
 Tahun Masuk : 2017  
 Total SKS : 151 SKS  
 IPK : 3.88 (skala 1 - 4)  
 Gelar Kejuruteraan : Sarjana Terapan Pariwisata

| No. | Mata Kuliah                             | SKS | Nilai |
|-----|-----------------------------------------|-----|-------|
| 1   | Agama                                   | 2   | B     |
| 2   | Aplikasi Komputer Hotel                 | 3   | A-    |
| 3   | Bahasa Indonesia                        | 2   | A-    |
| 4   | Bahasa Inggris Bisnis Komersial         | 2   | A-    |
| 5   | Bahasa Inggris Hospitality I            | 2   | A-    |
| 6   | Bahasa Inggris Hospitality II           | 2   | A     |
| 7   | Bahasa Inggris Korespondensi Jasa Boga  | 2   | A     |
| 8   | Bahasa Mandarin                         | 2   | A     |
| 9   | Bahasa Prancis                          | 2   | A     |
| 10  | Dasar-Dasar Management                  | 2   | A     |
| 11  | Higiene, Sanitasi dan Keselamatan Kerja | 2   | A     |
| 12  | Hukum Pariwisata                        | 2   | B+    |
| 13  | Ilmu Gizi 1                             | 2   | A     |
| 14  | Ilmu Gizi 2                             | 2   | A     |
| 15  | Kewarganegaraan                         | 2   | A     |
| 16  | Kewirausahaan                           | 2   | A     |
| 17  | Komoditi Pangan                         | 3   | A     |
| 18  | MICE                                    | 2   | A     |
| 19  | Manajemen Even                          | 3   | A     |
| 20  | Manajemen Mutu                          | 2   | A     |
| 21  | Manajemen Pendapatan                    | 2   | A     |
| 22  | Manajemen Sumber Daya Manusia           | 2   | A-    |
| 23  | Manajemen Waralaba                      | 2   | A     |
| 24  | Metode Penelitian                       | 2   | A     |
| 25  | Operasional Tata Boga 1                 | 6   | A-    |
| 26  | Operasional Tata Boga 2                 | 6   | B+    |
| 27  | Pancasila                               | 2   | A     |
| 28  | Pelayanan Prima                         | 2   | A     |
| 29  | Pemahaman Lintas Budaya                 | 2   | B+    |
| 30  | Pemasaran Hospitaliti                   | 2   | B+    |

| No. | Mata Kuliah                     | SKS | Nilai |
|-----|---------------------------------|-----|-------|
| 31  | Penanganan Peralatan Kitchen    | 2   | A     |
| 32  | Pengantar Akuntansi Perhotelan  | 2   | A     |
| 33  | Pengantar Pariwisata            | 2   | B+    |
| 34  | Pengendalian Biaya 1            | 2   | A     |
| 35  | Pengendalian Biaya 2            | 3   | A     |
| 36  | Pengetahuan Divisi Kamar        | 2   | A     |
| 37  | Pengetahuan Kuliner Indonesia   | 2   | A     |
| 38  | Pengetahuan Makanan dan Minuman | 2   | A     |
| 39  | Pengetahuan Menu                | 2   | A     |
| 40  | Pengetahuan Tata Letak Dapur    | 2   | A     |
| 41  | Pengolahan Jasa Boga            | 3   | A     |
| 42  | Pengolahan Roti dan kue         | 6   | A     |
| 43  | Perencanaan dan Desain Menu     | 6   | A     |
| 44  | Praktek Kerja Nyata 1           | 10  | A     |
| 45  | Praktik Kerja Nyata 2           | 15  | A     |
| 46  | Seni Kuliner                    | 6   | A     |
| 47  | Sistem Informasi Hotel          | 2   | A     |
| 48  | Statistika Pariwisata           | 2   | A     |
| 49  | Supervisi Tata Boga             | 3   | A     |
| 50  | Proyek Akhir                    | 6   | 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  
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Batam, 11 Desember 2021

Direktur



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