

ACADEMIC TRANSCRIPT

Academic Transcript Number : 932062022000508

Name : Aprilia Priandani
Student Identification Number : 2018030078
Level of Education : Bachelor Degree
Study Program : Culinary Management
Graduation Date : 26/11/2022

Date of Birth : Tanjung Pinang, 08 April 2000
Entry Year : 2018
Total Credit : 155 SKS
GPA : 3.79 (scale 1 - 4)
Title : Bachelor of Applied Tourism

No.	Course	Credit	Grade
1	Basics of Management	2	A
2	Cake and Bakery	4	A
3	Citizenship	2	A
4	Commercial Business English	2	A
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	6	A-
12	Culinary Operations 2	6	A
13	Culinary Quality Management	2	A
14	Culinary Supervision	3	A
15	Digital Marketing	2	B+
16	English Catering Correspondence	2	A
17	English for Catering Service	2	A-
18	Entrepreneurship	3	A-
19	Event Management	3	A
20	Food & Beverage Knowledge	2	A
21	Food Commodity	3	A-
22	Food Nutrition 1	2	B+
23	Food Nutrition 2	3	B+
24	Food Plating & Design	2	A
25	Food Technology	3	A
26	Franchise Management	2	A-
27	French Language	2	B+
28	Handling Kitchen Equipment	2	A
29	Hospitality Basic English	2	B+
30	Hotel Accounting	2	A

No.	Course	Credit	Grade
31	Hotel Information System	2	A-
32	Human Resource Management	2	B+
33	Hygiene, Sanitation and Work Safety	2	A
34	Indonesian Culinary Knowledge	2	B+
35	Indonesian Language	2	A
36	Kitchen Layout Knowledge	3	A
37	Mandarin Language	2	A
38	Menu Knowledge	2	B+
39	Menu Planing and Design	4	A
40	Molecular Gastronomy	2	A
41	On the Job Training 1	15	A
42	On the Job Training 2	15	A-
43	Pancasila	2	A
44	Professional Ethics	2	A
45	Religion	2	B
46	Research Methods	2	A-
47	Room Division Knowledge	2	A
48	Statistics	2	A
49	Tourism Introduction	2	B
50	Tourism Law	2	B+
51	Final Project	6	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, 26th of November 2022

Director



BTP
Batam Tourism
Polytechnic

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

POLITEKNIK PARIWISATA BATAM



BTP
Batam Tourism
Polytechnic

TRANSKRIP AKADEMIK

No. Transkrip : 932062022000508

Nama : Aprilia Priandani
Nomor Induk Mahasiswa : 2018030078
Jenjang Studi : Sarjana Terapan
Program Studi : Manajemen Kuliner
Tanggal Lulus : 26/11/2022

Tempat, Tanggal Lahir : Tanjung Pinang, 08 April 2000
Tahun Masuk : 2018
Total SKS : 155 SKS
IPK : 3.79 (skala 1 - 4)
Gelar Akademik : Sarjana Terapan Pariwisata

No.	Mata Kuliah	SKS	Nilai
1	Agama	2	B
2	Akuntansi Perhotelan	2	A
3	Aplikasi Komputer	3	A
4	Bahasa Indonesia	2	A
5	Bahasa Inggris Bisnis Komersial	2	A
6	Bahasa Inggris Dasar Hospitaliti	2	B+
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 Management	2	A
12	Etika Profesi	2	A
13	Gastronomi Molekuler	2	A
14	Higiene, Sanitasi dan Keselamatan Kerja	2	A
15	Hukum Pariwisata	2	B+
16	Ilmu Gizi 1	2	B+
17	Ilmu Gizi 2	3	B+
18	Keterampilan Komunikasi	2	A-
19	Kewarganegaraan	2	A
20	Kewirausahaan	3	A-
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	A-
27	Operasional Tata Boga 1	6	A-
28	Operasional Tata Boga 2	6	A
29	Pancasila	2	A
30	Pemahaman Lintas Budaya	2	A-

No.	Mata Kuliah	SKS	Nilai
31	Pemasaran Digital	2	B+
32	Penanganan Peralatan Kitchen	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	B+
38	Pengetahuan Makanan dan Minuman	2	A
39	Pengetahuan Menu	2	B+
40	Pengetahuan Tata Letak Dapur	3	A
41	Pengolahan Roti dan Kue	4	A
42	Penyajian dan Desain Makanan	2	A
43	Perencanaan dan Desain Menu	4	A
44	Praktik Kerja Nyata 1	15	A
45	Praktik Kerja Nyata 2	15	A-
46	Seni Kuliner	4	A
47	Sistem Informasi Hotel	2	A-
48	Statistik	2	A
49	Supervisi Tata Boga	3	A
50	Teknologi Pangan	3	A
51	Proyek Akhir	6	B+

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, 26 November 2022

Direktur



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