

TRANSKRIP AKADEMIK

No. Transkrip : 932062022000553

Tempat, Tanggal Lahir : Cemaga, 14 Januari 1998

Tahun Masuk : 2018

Total SKS : 155 SKS

IPK : 3.66 (skala 1 - 4)

Gelar Akademik : Sarjana Terapan Pariwisata

Nama : Hema Romadani

Nomor Induk Mahasiswa : 2018030097

Jenjang Studi : Sarjana Terapan

Program Studi : Manajemen Kuliner

Tanggal Lulus : 26/11/2022

No.	Mata Kuliah	SKS	Nilai
1	Agama	2	B+
2	Akuntansi Perhotelan	2	B
3	Aplikasi Komputer	3	B+
4	Bahasa Indonesia	2	A
5	Bahasa Inggris Bisnis Komersial	2	A
6	Bahasa Inggris Dasar Hospitaliti	2	C+
7	Bahasa Inggris Jasa Boga	2	B+
8	Bahasa Inggris Korespondensi Jasa Boga	2	B
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	A-
17	Ilmu Gizi 2	3	A-
18	Keterampilan Komunikasi	2	A-
19	Kewarganegaraan	2	A
20	Kewirausahaan	3	B
21	Komoditi Pangan	3	A-
22	Manajemen Even	3	B+
23	Manajemen Mutu Kuliner	2	A
24	Manajemen Sumber Daya Manusia	2	C+
25	Manajemen Waralaba	2	A-
26	Metode Penelitian	2	B
27	Operasional Tata Boga 1	6	A-
28	Operasional Tata Boga 2	6	A
29	Pancasila	2	B+
30	Pemahaman Lintas Budaya	2	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, 26 November 2022

Direktur

ACADEMIC TRANSCRIPT**Academic Transcript Number : 932062022000553**

Name : Hema Romadani
Student Identification Number : 2018030097
Level of Education : Bachelor Degree
Study Program : Culinary Management
Graduation Date : 26/11/2022

Date of Birth : Cemaga, 14 January 1998
Entry Year : 2018
Total Credit : 155 SKS
GPA : 3.66 (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	B+
7	Cost Control 1	2	A-
8	Cost Control 2	3	B+
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	B
17	English for Catering Service	2	B+
18	Entrepreneurship	3	B
19	Event Management	3	B+
20	Food & Beverage Knowledge	2	A
21	Food Commodity	3	A-
22	Food Nutrition 1	2	A-
23	Food Nutrition 2	3	A-
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	C+
30	Hotel Accounting	2	B

No.	Course	Credit	Grade
31	Hotel Information System	2	B+
32	Human Resource Management	2	C+
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	A-
39	Menu Planning 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	B+
44	Professional Ethics	2	A
45	Religion	2	B+
46	Research Methods	2	B
47	Room Division Knowledge	2	A-
48	Statistics	2	B+
49	Tourism Introduction	2	B+
50	Tourism Law	2	B+
51	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, 26th of November 2022
Director

**BTP**
Batam Tourism
M. Nur A. Nasution, S.Sos., M.Pd., CHA