

## TRANSKRIP AKADEMIK

No. Transkrip : 932062022000386

Nama : Jaliyanto Chandra  
Nomor Induk Mahasiswa : 2018030106  
Jenjang Studi : Sarjana Terapan  
Program Studi : Manajemen Kuliner  
Tanggal Lulus : 26/11/2022

Tempat, Tanggal Lahir : Tanjung Pinang, 20 Januari 2000  
Tahun Masuk : 2018  
Total SKS : 155 SKS  
IPK : 3.58 (skala 1 - 4)  
Gelar Akademik : Sarjana Terapan Pariwisata

| No. | Mata Kuliah                             | SKS | Nilai | No. | Mata Kuliah                     | SKS | Nilai |
|-----|-----------------------------------------|-----|-------|-----|---------------------------------|-----|-------|
| 1   | Agama                                   | 2   | A     | 31  | Pemasaran Digital               | 2   | B     |
| 2   | Akuntansi Perhotelan                    | 2   | B     | 32  | Penanganan Peralatan Kitchen    | 2   | C+    |
| 3   | Aplikasi Komputer                       | 3   | B+    | 33  | Pengantar Pariwisata            | 2   | A-    |
| 4   | Bahasa Indonesia                        | 2   | A     | 34  | Pengendalian Biaya 1            | 2   | B-    |
| 5   | Bahasa Inggris Bisnis Komersial         | 2   | A-    | 35  | Pengendalian Biaya 2            | 3   | C     |
| 6   | Bahasa Inggris Dasar Hospitaliti        | 2   | A     | 36  | Pengetahuan Divisi Kamar        | 2   | A     |
| 7   | Bahasa Inggris Jasa Boga                | 2   | A     | 37  | Pengetahuan Kuliner Indonesia   | 2   | B-    |
| 8   | Bahasa Inggris Korespondensi Jasa Boga  | 2   | A-    | 38  | Pengetahuan Makanan dan Minuman | 2   | A     |
| 9   | Bahasa Mandarin                         | 2   | A-    | 39  | Pengetahuan Menu                | 2   | A     |
| 10  | Bahasa Perancis                         | 2   | B+    | 40  | Pengetahuan Tata Letak Dapur    | 3   | A-    |
| 11  | Dasar-Dasar Management                  | 2   | B+    | 41  | Pengolahan Roti dan Kue         | 4   | B+    |
| 12  | Etika Profesi                           | 2   | A     | 42  | Penyajian dan Desain Makanan    | 2   | B+    |
| 13  | Gastronomi Molekuler                    | 2   | A-    | 43  | Perencanaan dan Desain Menu     | 4   | B+    |
| 14  | Higiene, Sanitasi dan Keselamatan Kerja | 2   | C+    | 44  | Praktik Kerja Nyata 1           | 15  | A     |
| 15  | Hukum Pariwisata                        | 2   | B     | 45  | Praktik Kerja Nyata 2           | 15  | A-    |
| 16  | Ilmu Gizi 1                             | 2   | B+    | 46  | Seni Kuliner                    | 4   | B-    |
| 17  | Ilmu Gizi 2                             | 3   | B     | 47  | Sistem Informasi Hotel          | 2   | B-    |
| 18  | Keterampilan Komunikasi                 | 2   | A     | 48  | Statistik                       | 2   | A     |
| 19  | Kewarganegaraan                         | 2   | A     | 49  | Supervisi Tata Boga             | 3   | A-    |
| 20  | Kewirausahaan                           | 3   | A     | 50  | Teknologi Pangan                | 3   | A     |
| 21  | Komoditi Pangan                         | 3   | A     | 51  | Proyek Akhir                    | 6   | A-    |
| 22  | Manajemen Even                          | 3   | A-    |     |                                 |     |       |
| 23  | Manajemen Mutu Kuliner                  | 2   | A     |     |                                 |     |       |
| 24  | Manajemen Sumber Daya Manusia           | 2   | C+    |     |                                 |     |       |
| 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     |     |                                 |     |       |

### 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



**BTP**  
Batam Tourism  
Polytechnic

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

# POLITEKNIK PARIWISATA BATAM



## ACADEMIC TRANSCRIPT

Academic Transcript Number : 932062022000386

Name : Jalianto Chandra Date of Birth : Tanjung Pinang, 20 January 2000  
Student Identification Number : 2018030106 Entry Year : 2018  
Level of Education : Bachelor Degree Total Credit : 155 SKS  
Study Program : Culinary Management GPA : 3.58 (scale 1 - 4)  
Graduation Date : 26/11/2022 Title : Bachelor of Applied Tourism

| No. | Course                          | Credit | Grade | No. | Course                              | Credit | Grade |
|-----|---------------------------------|--------|-------|-----|-------------------------------------|--------|-------|
| 1   | Basics of Management            | 2      | B+    | 31  | Hotel Information System            | 2      | B-    |
| 2   | Cake and Bakery                 | 4      | B+    | 32  | Human Resource Management           | 2      | C+    |
| 3   | Citizenship                     | 2      | A     | 33  | Hygiene, Sanitation and Work Safety | 2      | C+    |
| 4   | Commercial Business English     | 2      | A-    | 34  | Indonesian Culinary Knowledge       | 2      | B-    |
| 5   | Communication Skills            | 2      | A     | 35  | Indonesian Language                 | 2      | A     |
| 6   | Computer Application            | 3      | B+    | 36  | Kitchen Layout Knowledge            | 3      | A-    |
| 7   | Cost Control 1                  | 2      | B-    | 37  | Mandarin Language                   | 2      | A     |
| 8   | Cost Control 2                  | 3      | C     | 38  | Menu Knowledge                      | 2      | A     |
| 9   | Cross Cultural Understanding    | 2      | A     | 39  | Menu Planing and Design             | 4      | B+    |
| 10  | Culinary Arts                   | 4      | B-    | 40  | Molecular Gastronomy                | 2      | A-    |
| 11  | Culinary Operations 1           | 6      | A     | 41  | On the Job Training 1               | 15     | A     |
| 12  | Culinary Operations 2           | 6      | A     | 42  | On the Job Training 2               | 15     | A-    |
| 13  | Culinary Quality Management     | 2      | A     | 43  | Pancasila                           | 2      | A     |
| 14  | Culinary Supervision            | 3      | A-    | 44  | Professional Ethics                 | 2      | A     |
| 15  | Digital Marketing               | 2      | B     | 45  | Religion                            | 2      | A     |
| 16  | English Catering Correspondence | 2      | A-    | 46  | Research Methods                    | 2      | A-    |
| 17  | English for Catering Service    | 2      | A     | 47  | Room Division Knowledge             | 2      | A     |
| 18  | Entrepreneurship                | 3      | A     | 48  | Statistics                          | 2      | A     |
| 19  | Event Management                | 3      | A-    | 49  | Tourism Introduction                | 2      | A-    |
| 20  | Food & Beverage Knowledge       | 2      | A     | 50  | Tourism Law                         | 2      | B     |
| 21  | Food Commodity                  | 3      | A     | 51  | Final Project                       | 6      | A-    |
| 22  | Food Nutrition 1                | 2      | B+    |     |                                     |        |       |
| 23  | Food Nutrition 2                | 3      | B     |     |                                     |        |       |
| 24  | Food Plating & Design           | 2      | B+    |     |                                     |        |       |
| 25  | Food Technology                 | 3      | A     |     |                                     |        |       |
| 26  | Franchise Management            | 2      | A-    |     |                                     |        |       |
| 27  | French Language                 | 2      | B+    |     |                                     |        |       |
| 28  | Handling Kitchen Equipment      | 2      | C+    |     |                                     |        |       |
| 29  | Hospitality Basic English       | 2      | A     |     |                                     |        |       |
| 30  | Hotel Accounting                | 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, 26<sup>th</sup> of November 2022

Director



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