

Nomor Seri Ijazah : 932062023000125
Certificate Serial Number



POLITEKNIK PARIWISATA BATAM

Dengan ini memberikan kepada
Hereby confers upon

Febrina Dewi Riady

NIM / Student ID : 2019030045

NIK / National Identity Number : 3171034702980001

Lahir di / Born in : Jakarta, 07 Februari 1998

gelar
name of qualification

S.Tr.Par

*Bachelor of Applied Tourism
pada Program Studi Manajemen Kuliner
Culinary 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. : 6091/SK/BAN-PT/Ak.PEPS/STr/IX/2022

Accreditation of Study Program by National Accreditation Board for Higher Education No. : 6091/SK/BAN-PT/Ak.PEPS/STr/IX/2022

TRANSKRIP AKADEMIK

No. Transkrip : 932062023000125

Nama : Febrina Dewi Riady
Nomor Induk Mahasiswa : 2019030045
Jenjang Studi : Sarjana Terapan
Program Studi : Manajemen Kuliner
Tanggal Lulus : 11 Agustus 2023

Tempat, Tanggal Lahir : Jakarta, 07 Februari 1998
Tahun Masuk : 2019
Total SKS : 163 SKS
IPK : 3.65 (skala 1 - 4)
Gelar Kekerjaan : Sarjana Terapan Pariwisata

No.	Mata Kuliah	SKS	Nilai
1	Agama	2	A-
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 Hospitaliti	2	B+
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 Manajemen	2	B
12	Etika Profesi	2	A
13	Gastronomi Molekuler	2	B+
14	Hukum Pariwisata	2	B+
15	Hukum Pariwisata	2	A-
16	Hygiene, Sanitasi dan Keselamatan Kerja	3	B+
17	Ilmu Gizi 1	2	A-
18	Ilmu Gizi 2	3	A
19	Keterampilan Komunikasi	2	A
20	Kewarganegaraan	2	A-
21	Kewirausahaan	3	B
22	Kewirausahaan	3	A-
23	Komoditi Pangan	3	A-
24	Manajemen Even	3	A-
25	Manajemen Mutu Kuliner	2	A
26	Manajemen Sumber Daya Manusia	2	A-
27	Manajemen Sumber Daya Manusia	2	A-
28	Manajemen Waralaba	2	A-
29	Metode Penelitian	2	B-
30	Metode Penulisan dan Penyajian Karya Ilmiah	2	A

No.	Mata Kuliah	SKS	Nilai
31	Operasional Tata Boga 1	4	B+
32	Operasional Tata Boga 2	4	A
33	Pancasila	2	A-
34	Pemahaman Lintas Budaya	2	A
35	Pemasaran Digital	2	A-
36	Penanganan Peralatan	2	B+
37	Pengantar Pariwisata dan Perhotelan	2	B
38	Pengendalian Biaya 1	2	A
39	Pengendalian Biaya 1	2	A-
40	Pengendalian Biaya 2	3	A-
41	Pengetahuan Divisi Kamar	2	A
42	Pengetahuan Kuliner Indonesia	2	A
43	Pengetahuan Makanan dan Minuman	2	A
44	Pengetahuan Menu	2	A
45	Pengetahuan Tata Letak Dapur	3	B+
46	Pengolahan Roti dan Kue	4	A-
47	Penyajian dan Desain Makanan	2	B+
48	Perencanaan dan Desain Menu	4	B+
49	Praktik Kerja Nyata 1	15	A-
50	Praktik Kerja Nyata 2	15	A
51	Proyek Akhir	6	A-
52	Seni Kuliner	4	A
53	Sistem Informasi Hotel	2	B
54	Statistik	2	B+
55	Supervisi Tata Boga	3	A
56	Teknologi Pangan	3	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

ACADEMIC TRANSCRIPT

Academic Transcript Number : 932062023000125

Name	: Febrina Dewi Riady	Place, Date of Birth	: Jakarta, 07 February 1998
Student Identification Number	: 2019030045	Entry Year	: 2019
Level of Education	: Bachelor Degree	Total Credits	: 163 SKS
Study Program	: Culinary Management	GPA	: 3.65 (scale of 4)
Graduation Date	: August 11 th , 2023	Title	: Bachelor of Applied Tourism

No.	Course	Credit	Grade	No.	Course	Credit	Grade
1	Basic Management	2	B	31	Franchise Management	2	A-
2	Cake and Bakery	4	A-	32	French Language	2	B-
3	Citizenship	2	A-	33	Hotel Accounting	2	B+
4	Commercial Business English	2	A	34	Hotel Information System	2	B
5	Communication Skills	2	A	35	Human Resource Management	2	A-
6	Computer Application	3	B+	36	Human Resource Management	2	A-
7	Cost Control 1	2	A	37	Hygiene, Sanitation and Safety Work	3	B+
8	Cost Control 1	2	A-	38	Indonesia Language	2	A-
9	Cost Control 2	3	A-	39	Indonesian Culinary Knowledge	2	A
10	Cross-Cultural Understanding	2	A	40	Introduction to Tourism and Hospitality	2	B
11	Culinary Arts	4	A	41	Kitchen Layout Knowledge	3	B+
12	Culinary Operations 1	4	B+	42	Mandarin Language	2	A
13	Culinary Operations 2	4	A	43	Menu Knowledge	2	A
14	Culinary Quality Management	2	A	44	Menu Planing and Design	4	B+
15	Culinary Supervision	3	A	45	Methods of Writing and Presenting Scientific Work	2	A
16	Digital Marketing	2	A-	46	Molecular Gastronomy	2	B+
17	English Catering Correspondence	2	B+	47	On the Job Training 1	15	A-
18	English for Catering Service	2	B+	48	On the Job Training 2	15	A
19	English for Hospitality	2	B+	49	Pancasila	2	A-
20	Entrepreneurship	3	B	50	Professional Ethics	2	A
21	Entrepreneurship	3	A-	51	Religion	2	A-
22	Equipment Handling	2	B+	52	Research Methods	2	B-
23	Event Management	3	A-	53	Room Division Knowledge	2	A
24	Final Project	6	A-	54	Statistics	2	B+
25	Food & Beverage Knowledge	2	A	55	Tourism Law	2	B+
26	Food Commodities	3	A-	56	Tourism Law	2	A-
27	Food Nutrition 1	2	A-				
28	Food Nutrition 2	3	A				
29	Food Plating & Design	2	B+				
30	Food Technology	3	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, August 11th, 2023

Director



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