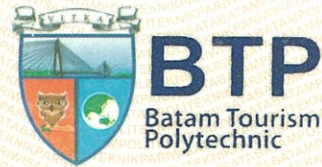


Nomor Seri Ijazah : 932062023000712

Certificate Serial Number



POLITEKNIK PARIWISATA BATAM

Dengan ini memberikan kepada
Hereby confers upon

Fahreza Bayu Pradipta

NIM / Student ID : 2019030057

NIK / National Identity Number : 2171031505019002

Lahir di / Born in : Batam, 15 Mei 2001

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

ACADEMIC TRANSCRIPT

Academic Transcript Number : 932062023000712

Name	: Fahreza Bayu Pradipta	Place, Date of Birth	: Batam, 15 May 2001
Student Identification Number	: 2019030057	Entry Year	: 2019
Level of Education	: Bachelor Degree	Total Credits	: 154 SKS
Study Program	: Culinary Management	GPA	: 3.78 (scale of 4)
Graduation Date	: August 11 th , 2023	Title	: Bachelor of Applied Tourism

No.	Course	Credit	Grade
1	Basic Management	2	B
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	B+
11	Culinary Operations 1	4	A-
12	Culinary Operations 2	4	A
13	Culinary Quality Management	2	A
14	Culinary Supervision	3	A
15	Digital Marketing	2	A
16	English Catering Correspondence	2	A
17	English for Catering Service	2	A
18	English for Hospitality	2	A
19	Entrepreneurship	3	A-
20	Equipment Handling	2	A
21	Event Management	3	A-
22	Final Project	6	A-
23	Food & Beverage Knowledge	2	A
24	Food Commodities	3	A-
25	Food Nutrition 1	2	A
26	Food Nutrition 2	3	A
27	Food Plating & Design	2	B
28	Food Technology	3	A-
29	Franchise Management	2	A-
30	French Language	2	B+

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

TRANSKRIP AKADEMIK

No. Transkrip : 932062023000712

Nama : Fahreza Bayu Pradipta
Nomor Induk Mahasiswa : 2019030057
Jenjang Studi : Sarjana Terapan
Program Studi : Manajemen Kuliner
Tanggal Lulus : 11 Agustus 2023

Tempat, Tanggal Lahir : Batam, 15 Mei 2001
Tahun Masuk : 2019
Total SKS : 154 SKS
IPK : 3,78 (skala 1 - 4)
Gelar Kekerjaan : Sarjana Terapan Pariwisata

No.	Mata Kuliah	SKS	Nilai
1	Agama	2	A
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 Hospitaliti	2	A
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 Manajemen	2	B
12	Etika Profesi	2	A-
13	Gastronomi Molekuler	2	B+
14	Hukum Pariwisata	2	A
15	Hygiene, Sanitasi dan Keselamatan Kerja	3	A-
16	Ilmu Gizi 1	2	A
17	Ilmu Gizi 2	3	A
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	B
27	Metode Penulisan dan Penyajian Karya Ilmiah	2	A
28	Operasional Tata Boga 1	4	A-
29	Operasional Tata Boga 2	4	A
30	Pancasila	2	B+

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