

## PREFACE

It is only by His Grace alone that the writer could fulfil this Final Assignment. Furthermore, the Writer feels grateful and thankful to God, who gave all the strength, courage, and patient to finish this Final Assignment with the title of **TÊTE-À-TÊTE HOME-DINING EXPERIENCE BUSINESS PROPOSAL** on time. It is written and submitted to meet one of the academic requirements to obtain the degree of Professional Bachelor in Tourism (Sarjana Terapan Pariwisata – S.Tr.Par.) in Hospitality Management Program of Universitas Pelita Harapan – Jakarta.

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Chrisabel Olivia Thenodius

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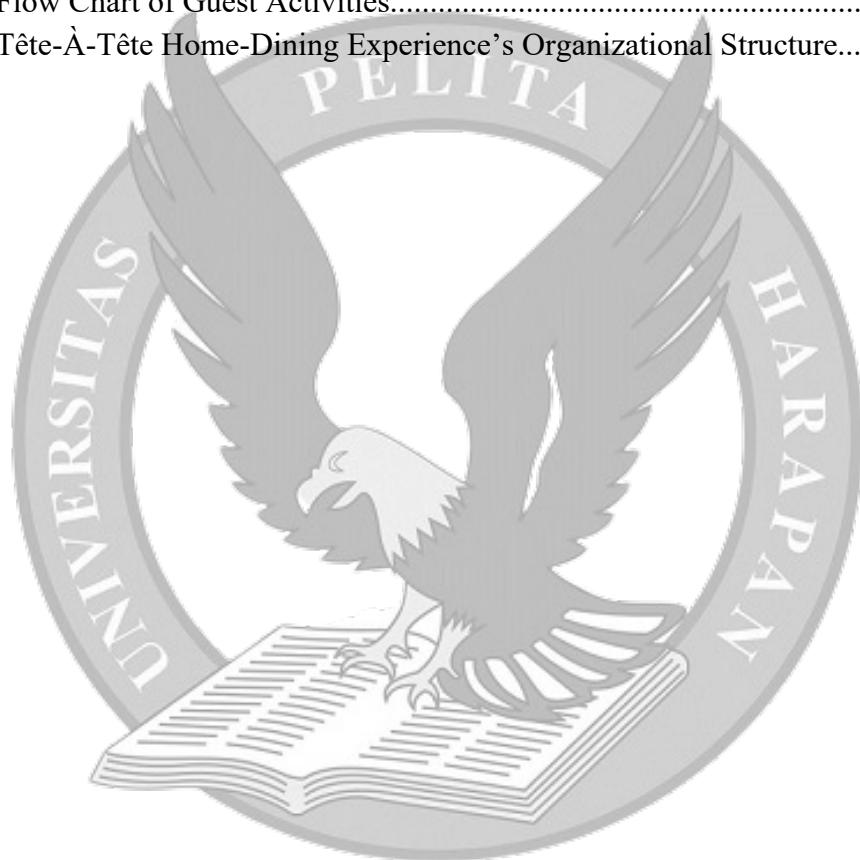
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