

PREFACE

It is only by His grace that the writer could complete this Final Assignment. The Final Assignment with the title of **BUSINESS FEASIBILITY STUDY OF KARNAVAL – CARNIVAL THEMED RESTAURANT AT TANGERANG SELATAN** 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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Stefannie Claudia

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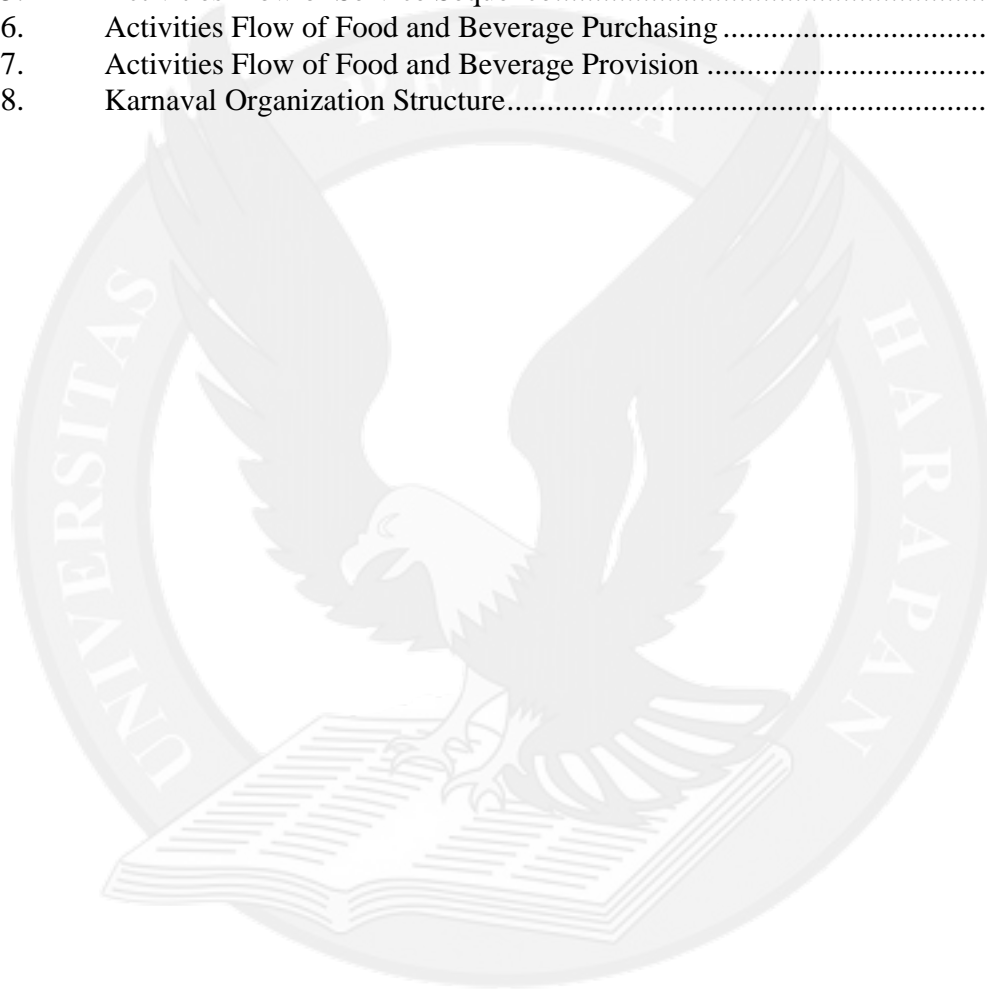
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