PREFACE

On this occasion, the implementation team would like to give thanks and gratitude to the Lord for the blessings, protection, and power that has been given so far, so that the team can complete the Work of Professional Competence on scheduled.

The Professional Work Competence Report entitled “Indonesian Dimsum. Classic Dimsum, Local Taste” itself is done in partial fulfillment of the requirement for the degree of Bachelor of Applied Science in Tourism (S. Tr. Par.) Sekolah Tinggi Pariwisata Pelita Harapan

Without any guide, help and prayers from many sides, this report might not be done on time. Therefore, the team would also like to give their biggest thank you to those people who have supported throughout the process, such as:

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At the end, the implementation team realizes that this report is still far from perfect. Therefore, some comments and suggestions from the readers are welcome and will also be very beneficial. The team really hopes that this activity will be useful for everyone in general and also to the Pelita Harapan University in particular.

Tangerang, November 2015

The Implementation team
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