

## **PREFACE**

Praise the Lord Jesus Christ for His kindness, mercy, grace, and blessing during the whole process of this Final Project to be able to finish it well and on time.

The Final Project with the title of “THE PROCESS OF SWEET POTATO INTO A CREAM AS A SUBSTITUTE FOR CREAM CHEESE IN THE MAKING OF CREAMCAKE” was submitted in partial fulfillment of the requirements for obtaining a Bachelor's Degree in Applied Tourism (S.Tr.Par.) Hospitality Management Study Program Faculty of Tourism University Pelita Harapan – Jakarta.

It is realized that without guidance, assistance, and prayers from various parties, this Final Task will not be completed in time. Therefore, the writers would like to say a big thank you to all parties who have helped in the process of working on this Final Task, namely to:

1. Mr. Vasco A.H. Goeltom, S.ST.Par., M.M. as advisor of this Final Project, who has given time, kindness, and patience, in giving proper guidance and suggestions that made this Final Assignment complete.
2. Dr. Diena Mutiara Lemy, A.Par., M.M.,CHE, as Dean of Tourism Faculty Pelita Harapan University.
3. Dr. Amelda Pramezwary, A.Par., M.M., as Head of Hospitality Management Study Program.
4. Mr. Kevin Gustian Yulius, S. Tr.Par., M.Par and Ms. Stephanie T. Mulyono, S.ST., M.Par as the thesis defense examiners.

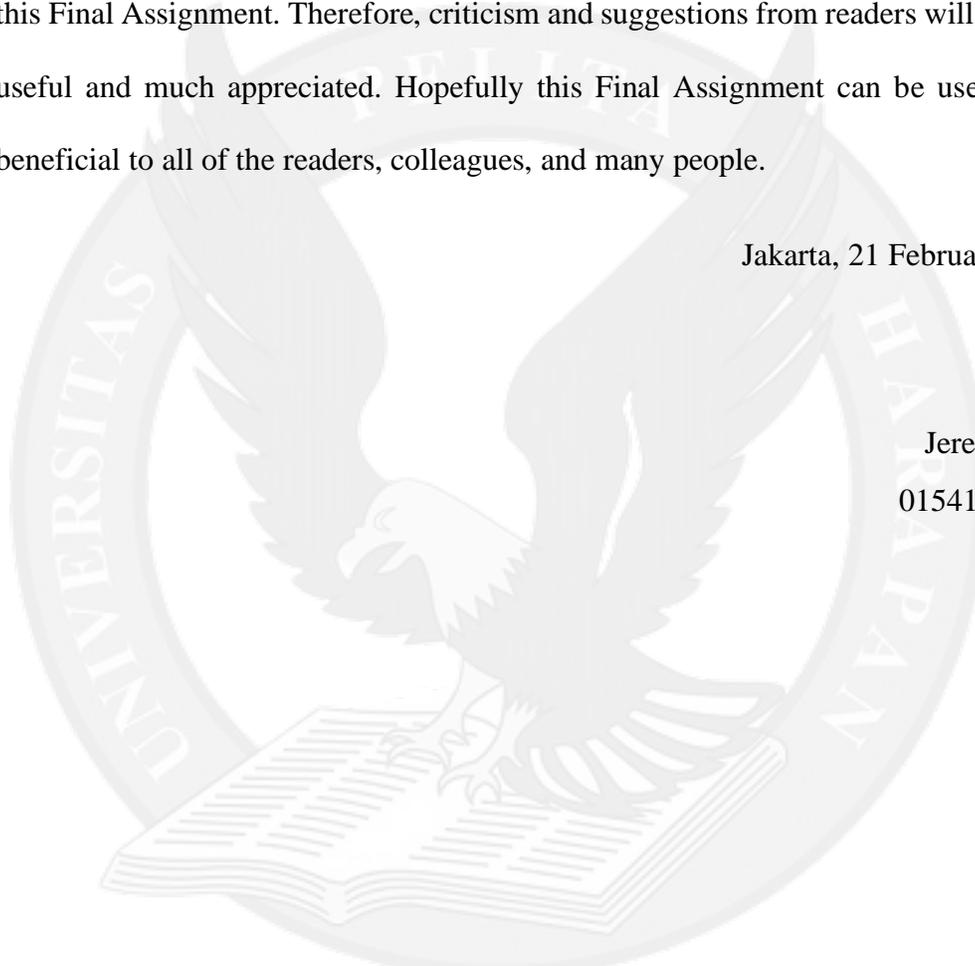
5. Dr. Wulan Meiaya Wowor , SE, M.M. as academic advisor, and as the first examiners of the thesis defense.
6. All lecturer of Faculty of Tourism Pelita Harapan University.
7. Staff Employees of Faculty of Tourism Pelita Harapan who have helped the writers in the activities of administrative issues.
8. Staff and Employees of UPH Johannes Oentoro Library that helped complete this final project
9. Deep gratitude to writers beloved family members who have tremendously helped, supported, encouraged the writers mentally, financially, and physically throughout this final project.
10. Distant relatives that have helped in supporting and cheering the writers during difficult times throughout this final project.
11. All colleagues' friends in Pelita Harapan Faculty of Tourism, especially to H class members of batch 2017
12. Special thanks to Raymond Soetrisno, Mariyanto Hariyono, Ferinzy Tristan Halik, Steven Wijaya, Chrisabel Olivia Then, Esther Widjaja, Fabiola Astrid, Emily Wang, Pricillia Kishin, Dave Hong, Usha Chugani, Sebastian Aldi, Matius Ebenhaezer, Noach Tjahjadi and many more.
13. All the class of 2017 batch in Hospitality Management Pelita Harapan.
14. Special thanks for Dota 2, Netflix, YouTube who have helped the writer relieves stress mentally so that this final project can be done on time.

15. Last but not least to anyone whose names cannot be mentioned one by one, but have been much help during this Final Project, the writers sincerely appreciate all of your contribution, thank you so much.

Finally, the writers realize that there are still many flaws and shortcomings in this Final Assignment. Therefore, criticism and suggestions from readers will be very useful and much appreciated. Hopefully this Final Assignment can be useful and beneficial to all of the readers, colleagues, and many people.

Jakarta, 21 February 2021

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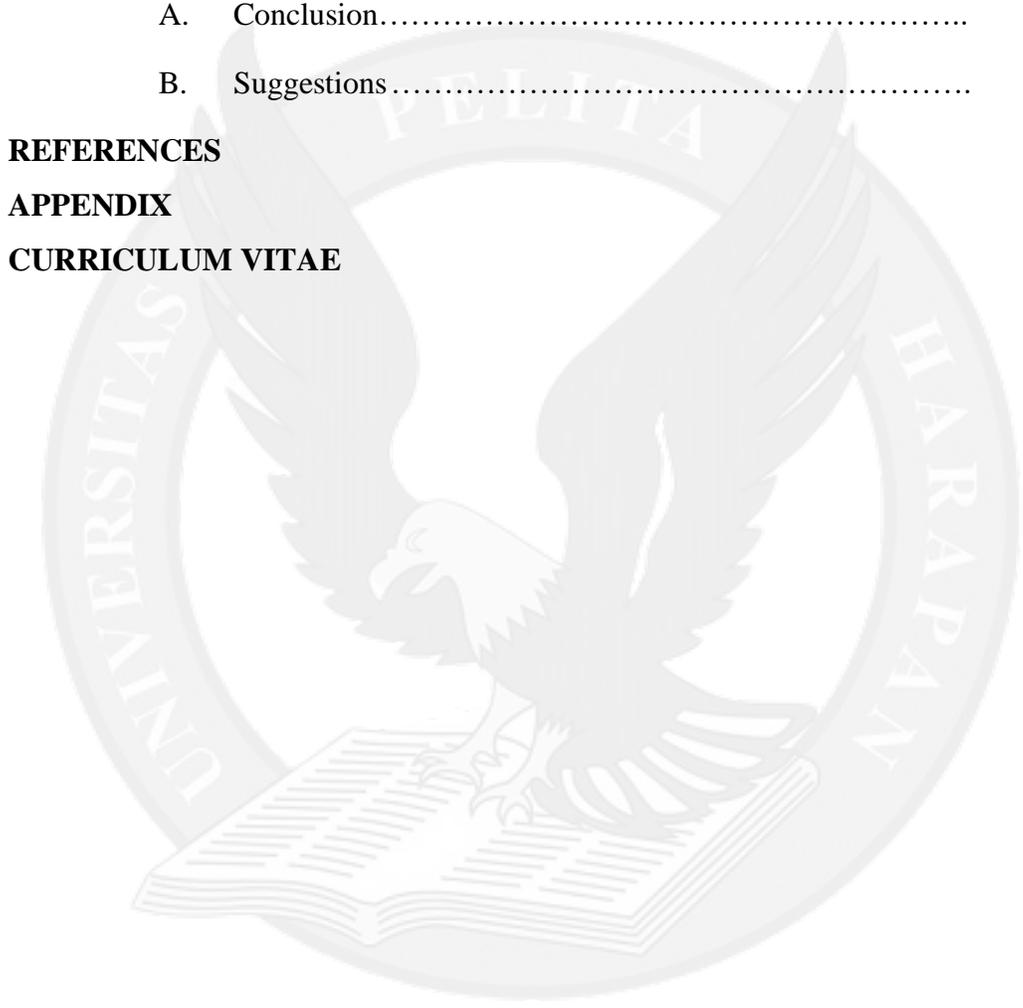
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