PREFACE

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

This Final Project of Mu Ji Gae food & cooking Business Proposal is submitted in partial fulfillment of the requirements for the degree of Bachelor of Applied Science (S.ST.) in Hospitality Management Program of Pelita Harapan School of Hospitality and Tourism.

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Finally, The writer realizes that due to limited understanding of experience and knowledge, this Final Project may be far from perfect. Therefore, the writer apologizes should there be any deficiencies in this Final Project; also critics and suggestion are very welcome. Hopefully, this writing could be useful and beneficial to all of the readers.

Karawaci, 10 September 2012

Yoon Young Jae
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