

PREFACE

Praise to the Lord Almighty for all the blessings that have been given him, so that the final project can be completed.

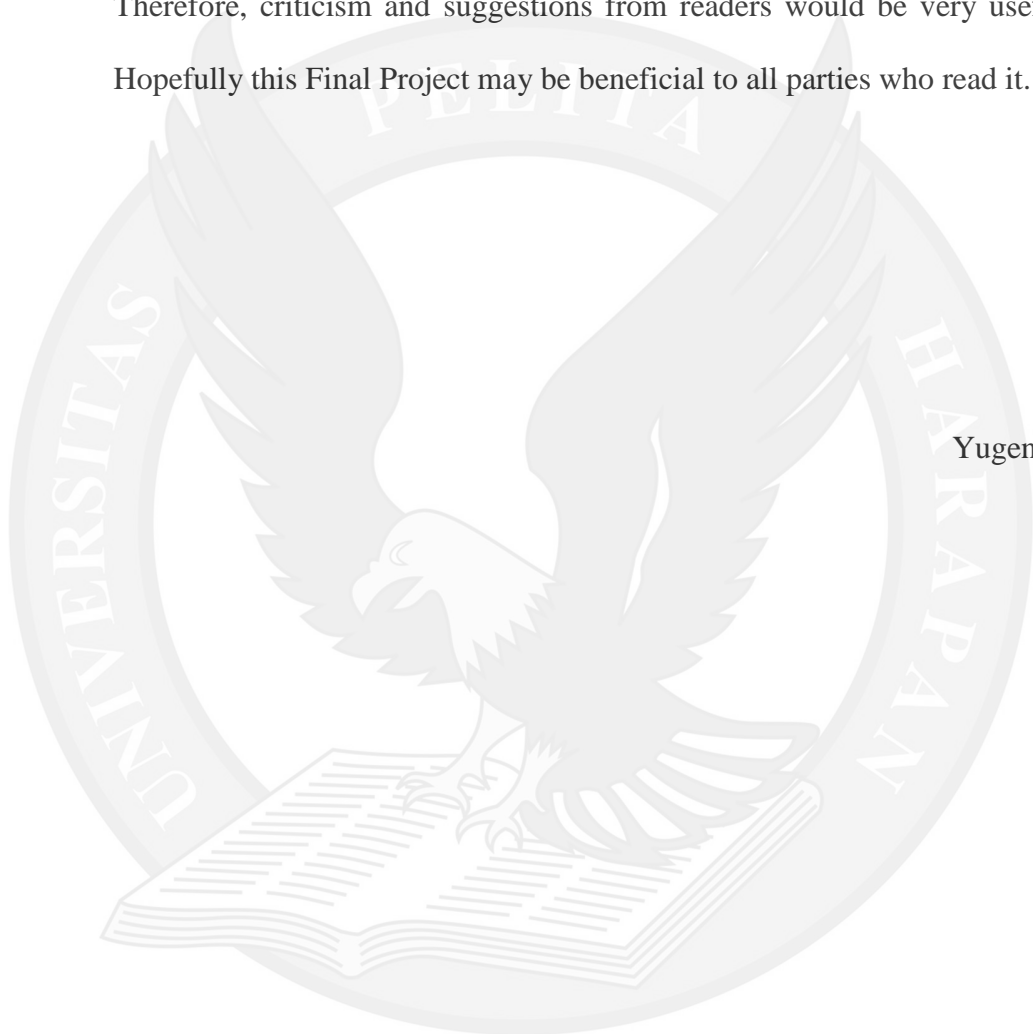
Final Project with title **TIFFANY HOME CATERING BUSINESS PROPOSAL AT KAYU PUTIH, JAKARTA TIMUR** is intended to satisfy the academic requirements to obtain the Bachelor of Applied Science (S.ST.) in Hospitality Major of Pelita Harapan School of Tourism.

It is recognized that without guidance, assistance, and prayers from various parties, this final will not be completed on time. Therefore, the authors wanted to thank you as much as possible to all those who have helped in the process of this final task, namely to:

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9. The D class of 2009 and all hospitality management friends.
10. Others whose names cannot be enumerated.

Finally, realize that there are still many deficiencies in this final. Therefore, criticism and suggestions from readers would be very useful. Hopefully this Final Project may be beneficial to all parties who read it.



Yugenvia

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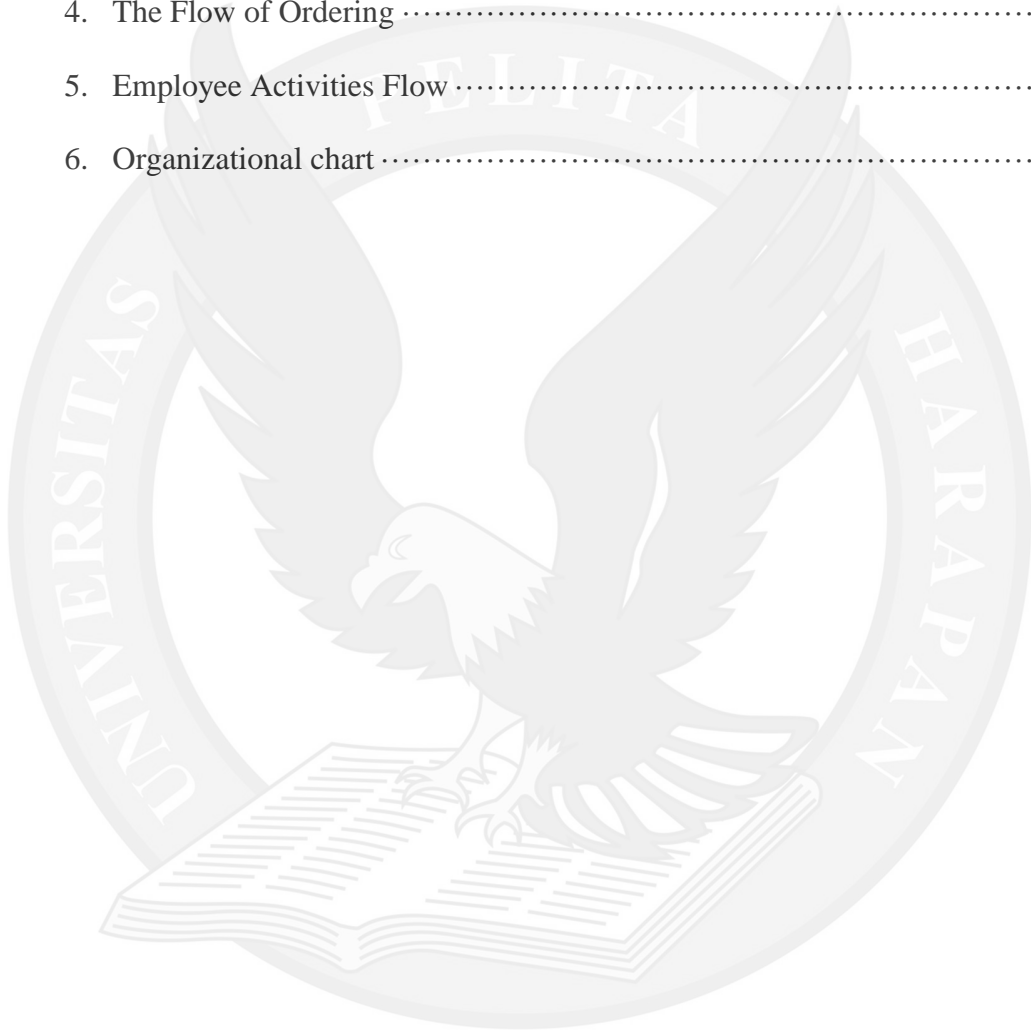
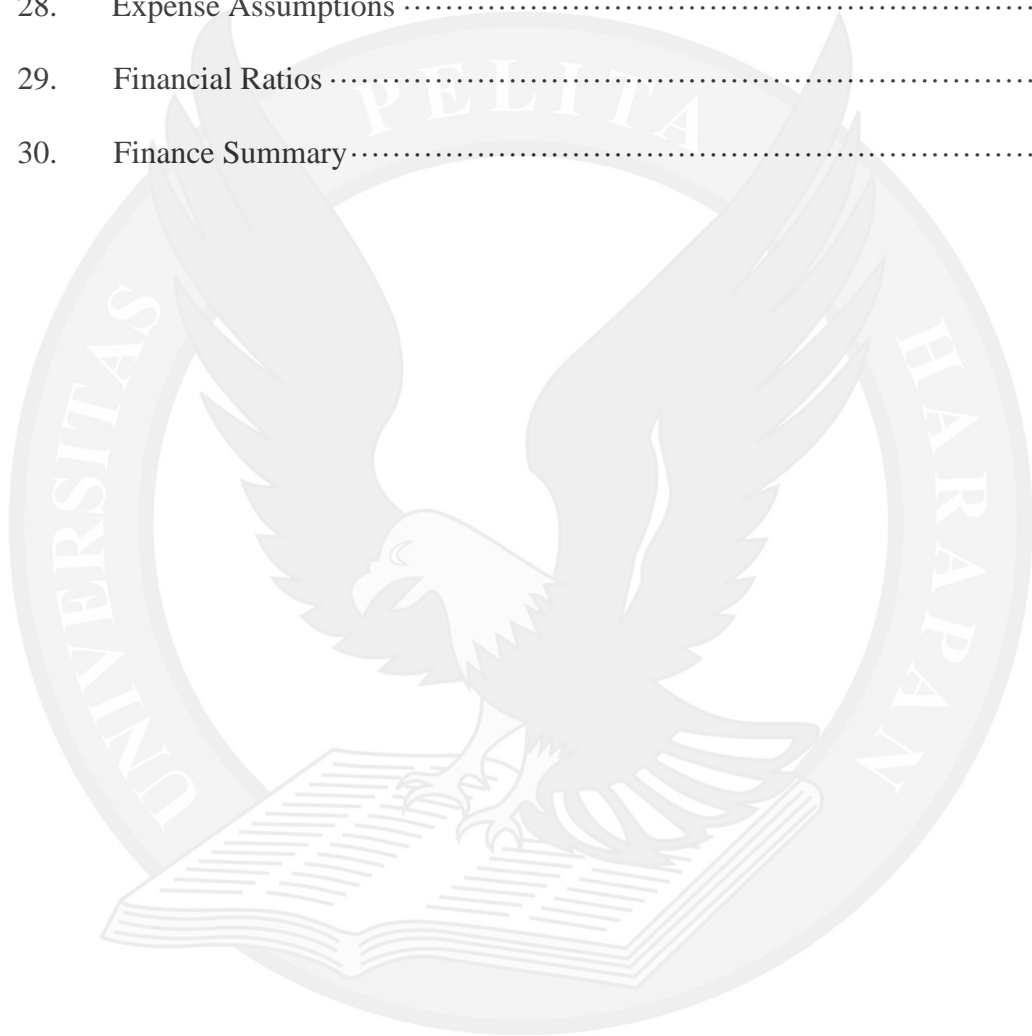


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