

PREFACE

Firstly, the writer must acknowledge the faith in God for His Blessing of this Final Project so it can be finished on time. This Final Project with the title of **INFLIGHT CASUAL DINING BUSINESS PROPOSAL AT PANTAI INDAH KAPUK - JAKARTA** was done to fulfill the academic requirement in achieving the Degree of Bachelor of Applied Science (S.S.T.Par) in Hospitality Management Program of Sekolah Tinggi Pariwisata Pelita Harapan.

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The writer has give his best for this business proposal however the writer realize that in the writer's limited time and understanding of experience and knowledge, flaws, and mistakes could be found in this final project. Therefore, any constructive critics and suggestions will be highly appreciated.

Lastly, the writer hopes that this Final Project could be useful for all readers, colleagues, and alumnus.

Tangerang, June 2013

Juan Marcael Sambera

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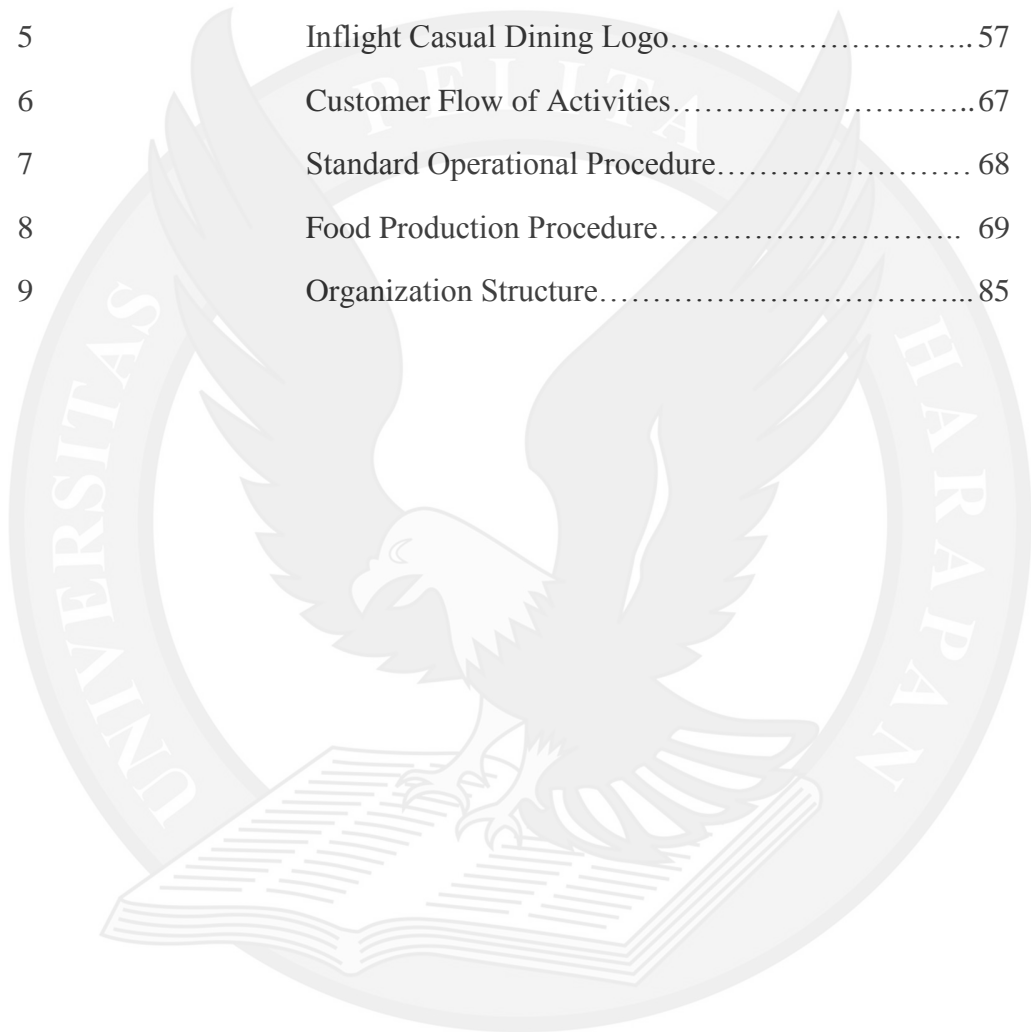
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