

PREFACE

Firstly, the writer would like to thank and praise the Almighty God for His blessing and inclusion to the writer during the whole process of the Final Project that the writer could finish it well and on time.

This Final Project of PONDOK PASTA Business Proposal at Puri Indah is submitted to fulfill the partial academic requirements for the degree of Bachelor of Applied Science in Tourism (S.S.T.Par.) in Hospitality Management Program of Pelita Harapan School of Hospitality and Tourism – Tangerang, Banten.

The writer would also like to express the gratitude to all people who has helped the writer for their guidance, assistance and prayers during the whole writing process until this Final Project can be finished well and on time. All the gratitude is sent to:

1. Reagan Brian, S.ST., M.M., as the writer's Project Advisor for his continuous assistance, guidance and encouragement in completion of this Final Project.
2. Dr. Diena M. Lemy, A.Par., M.M., as the Dean of Pelita Harapan School of Hospitality and Tourism for her guidance during the writer's study period.
3. Amelda Pramezwary, A.Par., M.M. as the Head of Hospitality Management Program for her guidance during the writer's study years.

4. The Examiners Team, Drs. Demson R. H. Goeltom, M.Pd., Yustisia Kristiana S.ST., M.M and Dr. Rudyanto, S.E., M.M. for the input in this writing.
5. Vincentius Nonot Yuliantoro, S. Sos., M.M. as the writer's Academic Advisor for his guidance and advice during the whole study period.
6. All Pelita Harapan School of Hospitality and Tourism lecturers and admistration staffs who has helps the writer in the whole studying process.
7. All Johannes Oentoro Library staffs for all of the helped and assistance during the writing process.
8. All beloved family members: Father, Mother and both sisters and all of the cousins of the writer who have continuously motivating the writer in finishing this Final Project, especially Miss Pinky Pangestika for the encouragement for the writer during all the process.
9. All friends of the writer: Jessica Jeslin Holiyanto, Diana Teng, Joscelind Tanata, Ivan Januar, Lee Hyun Jung, Kim An Na, Calvina Izumi, Cynthia Sastrawidjaja, and Mellania Theresia who have helped and share their knowledge in all studying process and also the process in making the Final Project.
10. All the D class members for the motivation and helped in the study period.
11. Supporting people of this Final Projcet: Devina Vania, Livia Pavita, Della Gandha, Melinda Rosary, Maria Imakulata, Stefanie Budiman, Aditia Hilman, Steven Suryadi, Dea Adeline, Kresentia Stefani and

Cassandra for their help in giving suggestion for the writer during the writing process of this Final Project.

12. All of the class of 2009 batch in Hospitality Management of Pelita Harapan.

13. Last but not least, to anyone whose names cannot be mentioned one by one, but have been much help during the writing process.

Finally, writer would like also to apologize for the deficiency made in this Final Project as the writer realizes that this Final project is far from perfect, as the limited experiences owned by the writer. Therefore, critics and suggestion would be very useful. Hopefully this writing would be useful for all the readers.

Karawaci, June 2013

Jingga Dewi Mustika Ratu

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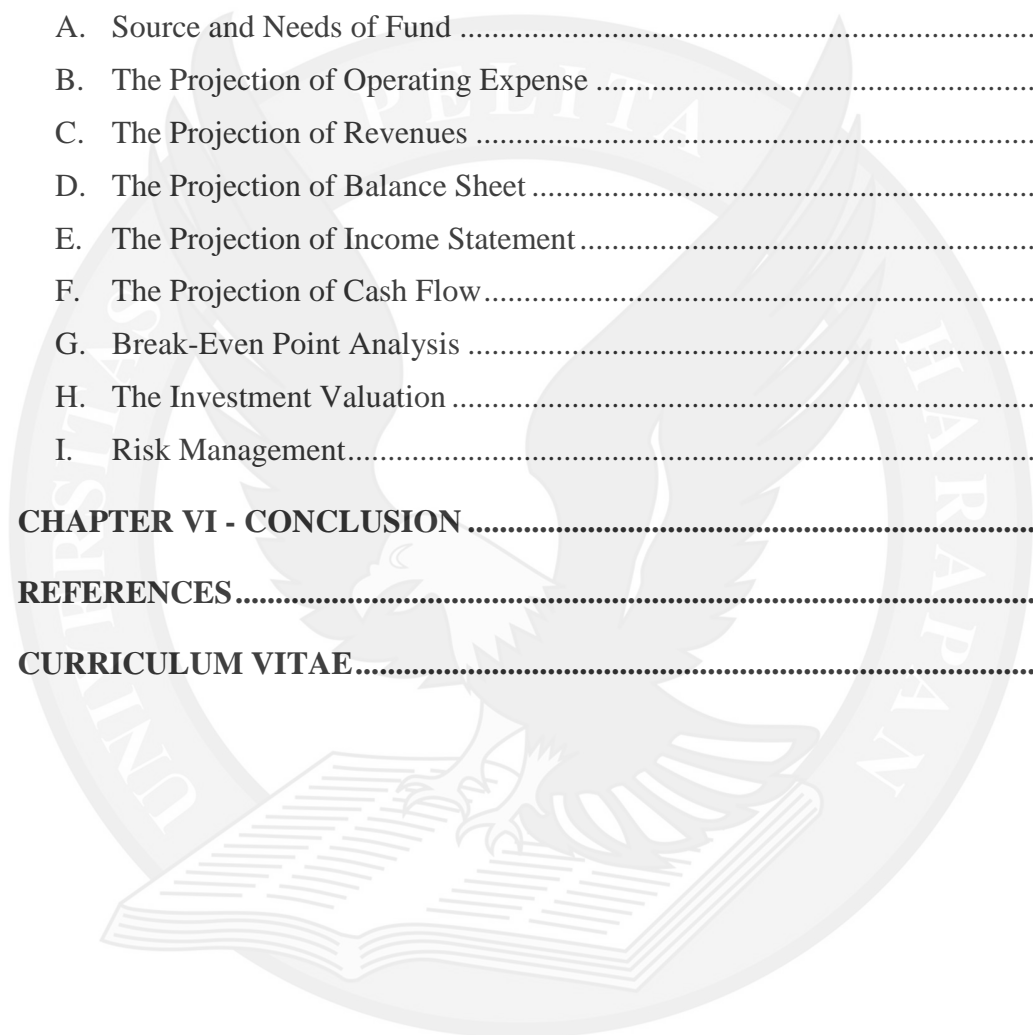
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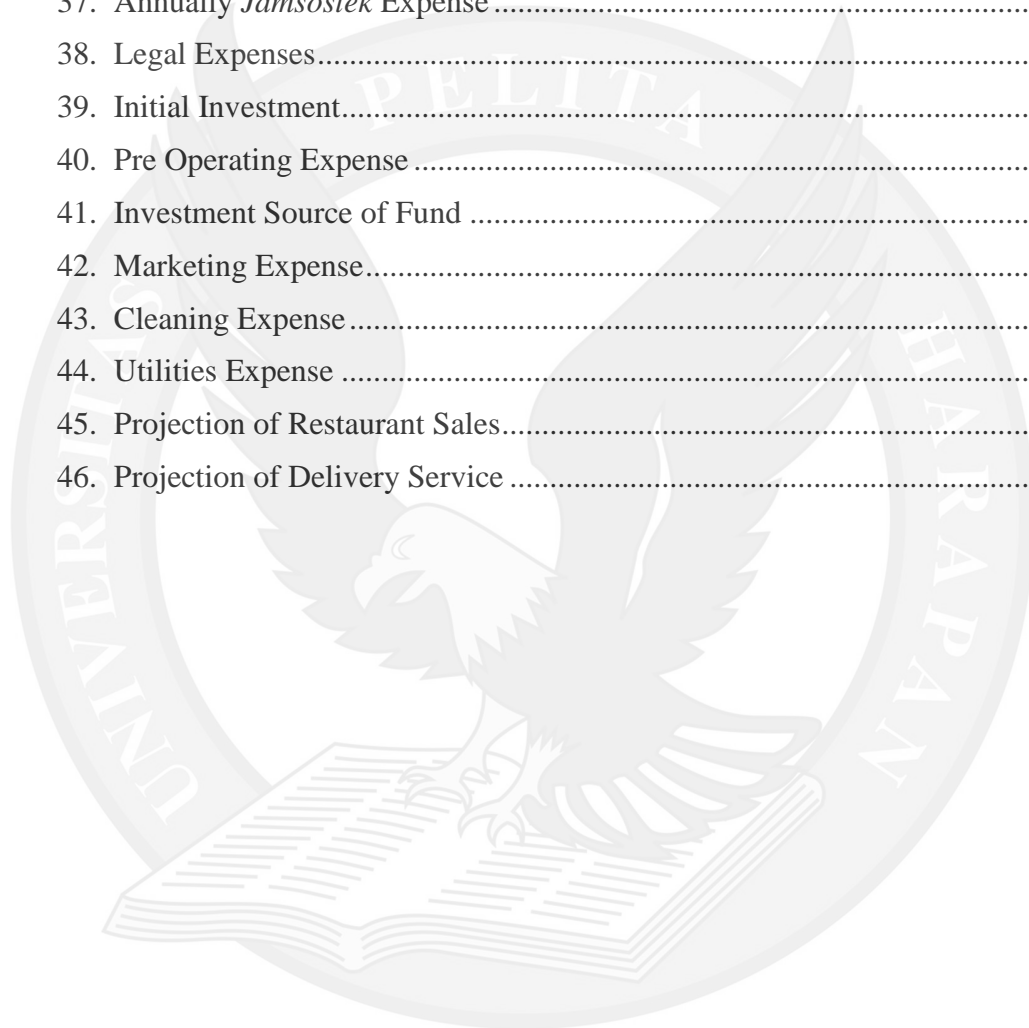
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