

PREFACE

Praise to the Almighty God for His abundant blessings and love that the writer could finish this final project on time. This final project, entitled White Apron Baking Studio Business Proporal At Gading Serpong In South Tangerang, is done to fulfill a part of academic requirements for the Professional Bachelor in Tourism (Sarjana Terapan Pariwisata – S.Tr.Par.) in Hospitality Management Program of Sekolah Tinggi Pariwisata Pelita Harapan – Tangerang, Banten.

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To close this preface, the writer realized that there are still shortcomings in this final project due to lackness in time, knowledge, and experience. Therefore, the writer will be glad to keep any corrections and suggestions for this final project as personal references in the future. Hopefully, this final project can be useful for the readers. Thank you and may the blessings of the Lord always shine upon you all.

Karawaci, September 2016

Jesslyn Claire

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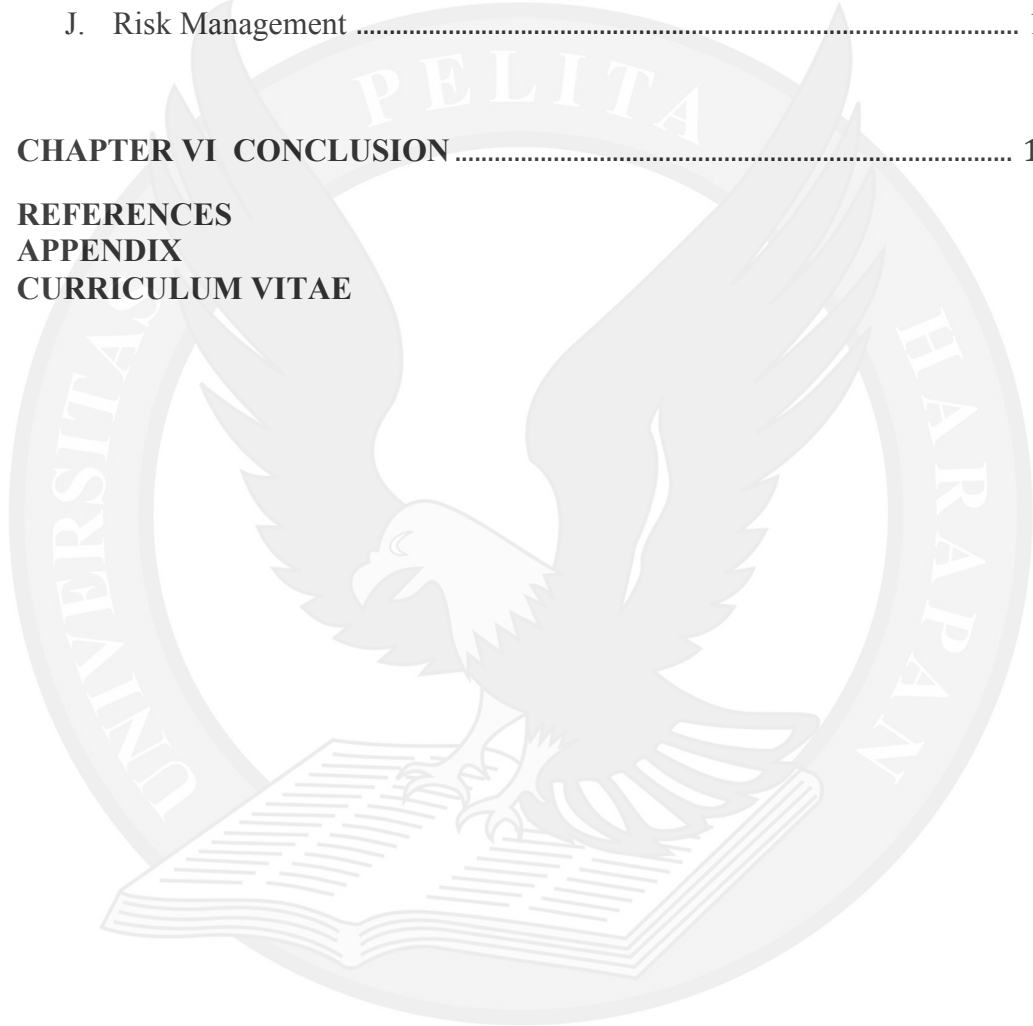
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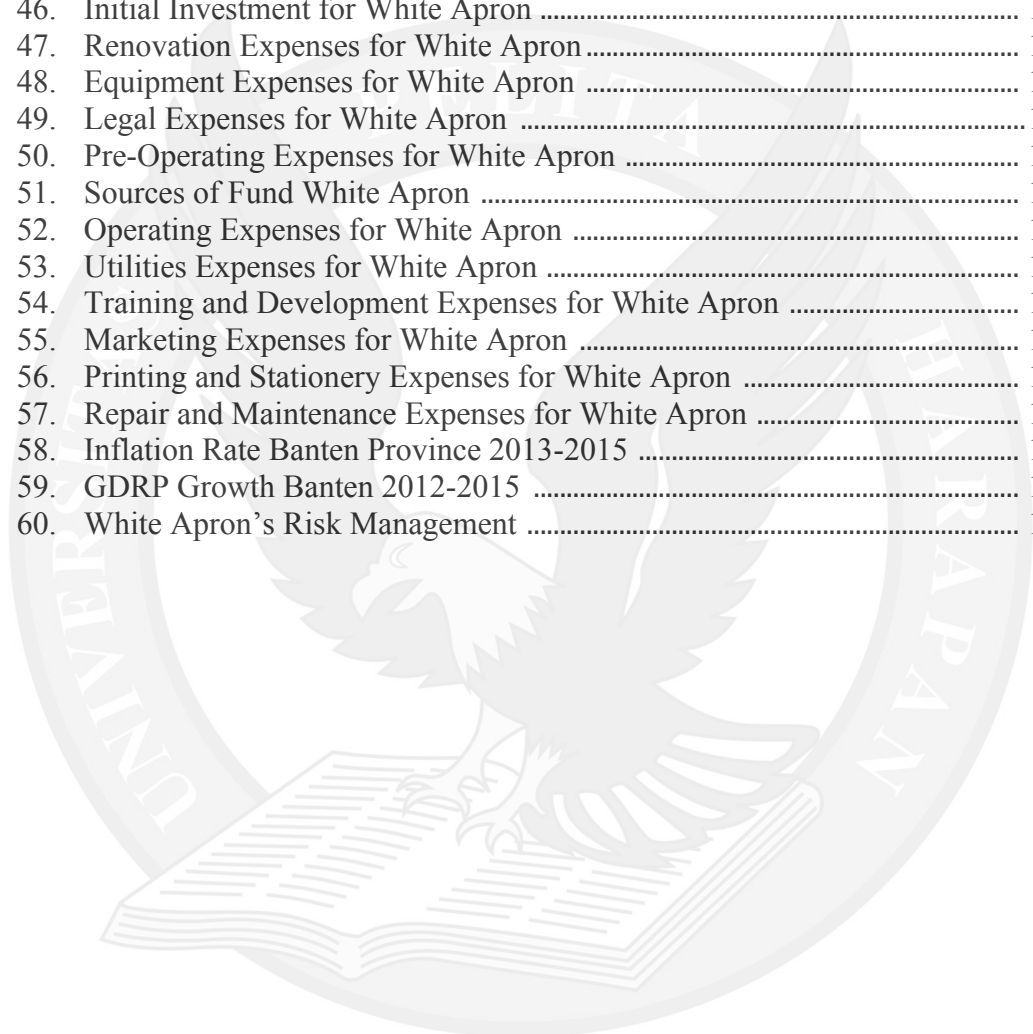
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