

PREFACE

Praise to the Almighty God for all the blessings and love He has given, so that this final project can be handed in on time. This final project with the title of Business Proposal of Bakeaway at Pantai Indak Kapuk was done in order to fulfill the academic requirements to achieve the degree of Bachelor of Applied Science in Tourism (Sarjana Sains Terapan Pariwisata – S.S.T.Par) Diploma IV in Hospitality Management Program of Pelita Harapan School of Hospitality and Tourism. to analyze whether or not the business will be feasible and be implemented.

It is well recognized that without the guidance, support, and prayers from various parties, this final project will not be completed on time. Therefore, the author would like to thank profusely to all parties who have helped in the process of the writing this business proposal:

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13. Profuse gratitude to all whose name could not be mentioned one by one, those who show constant support, help and care to make the final project successful.

To close this preface, it is realized that there are still many shortcomings in this final project. Therefore, criticism and suggestion from the readers are expected as a means for improvement. Hopefully, this final project may be beneficial to all parties who read.

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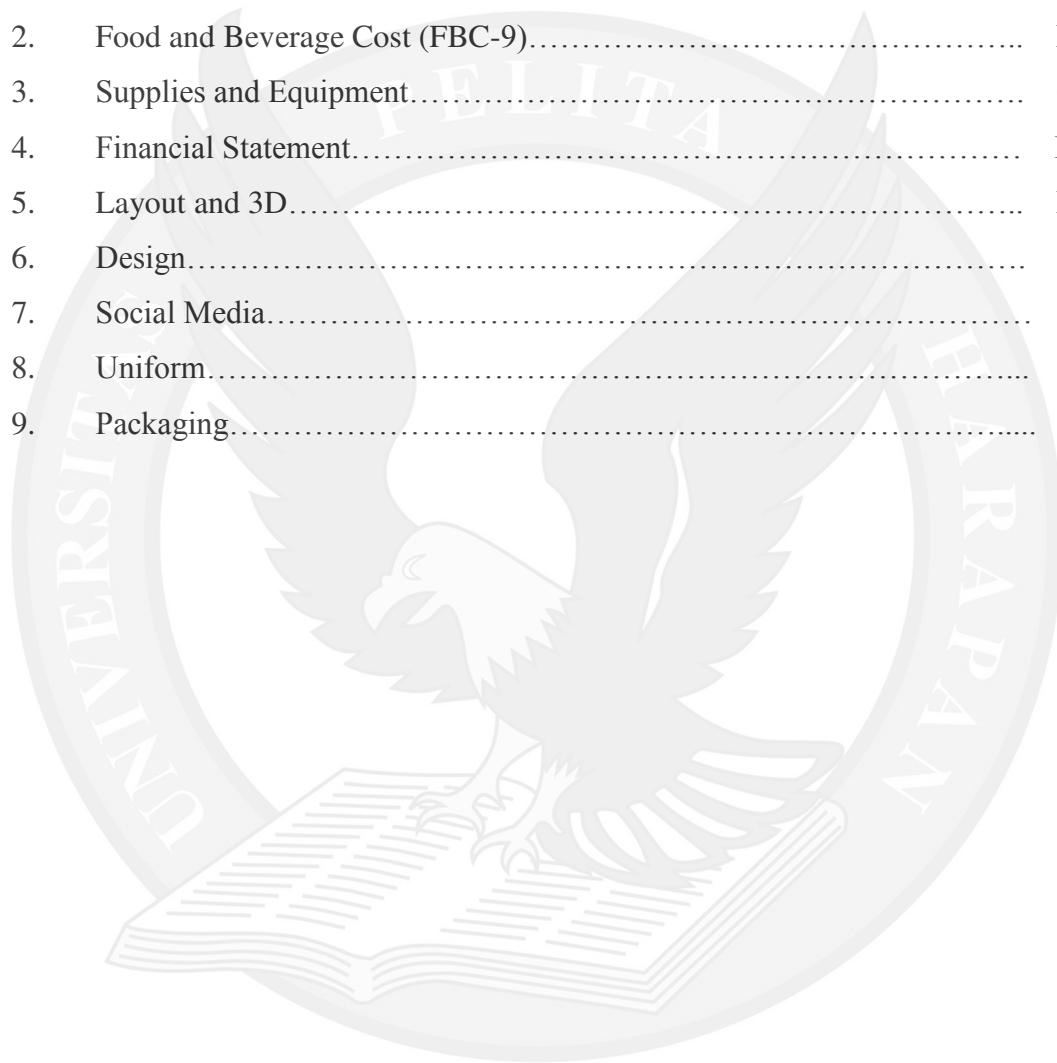
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