

FINAL PROJECT

WORK OF PROFESSIONAL COMPETENCE
MOCAF FLOUR AS A SUBSTITUTION FOR WHEAT FLOUR
IN THE MAKING OF STEAMED SPONGE CAKE,
BROWNIES, AND LOUKOUMADES (GREEK DONUT)

Written as partial fulfillment of the academic requirements
to obtain the degree of Sarjana Terapan Pariwisata

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HOSPITALITY MANAGEMENT STUDY PROGRAM
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