

PREFACE

It is only by His Grace that the writer could complete this Final Assignment. Furthermore, the Writer feels grateful and thankful to God, who gave all the strength, courage, and patient to finish this Final Assignment with the title of **BUSINESS FEASIBILITY STUDY PROPOSAL OF REST ‘N’ BITE RESTAURANT AT BUMI SERPONG DAMAI IN TANGERANG REGENCY** on time. It is written and submitted to meet one of the academic requirements to obtain the degree of Professional Bachelor in Tourism (Sarjana Terapan Pariwisata – S.Tr.Par.) in Hospitality Management Program of Universitas Pelita Harapan – Tangerang, Banten.

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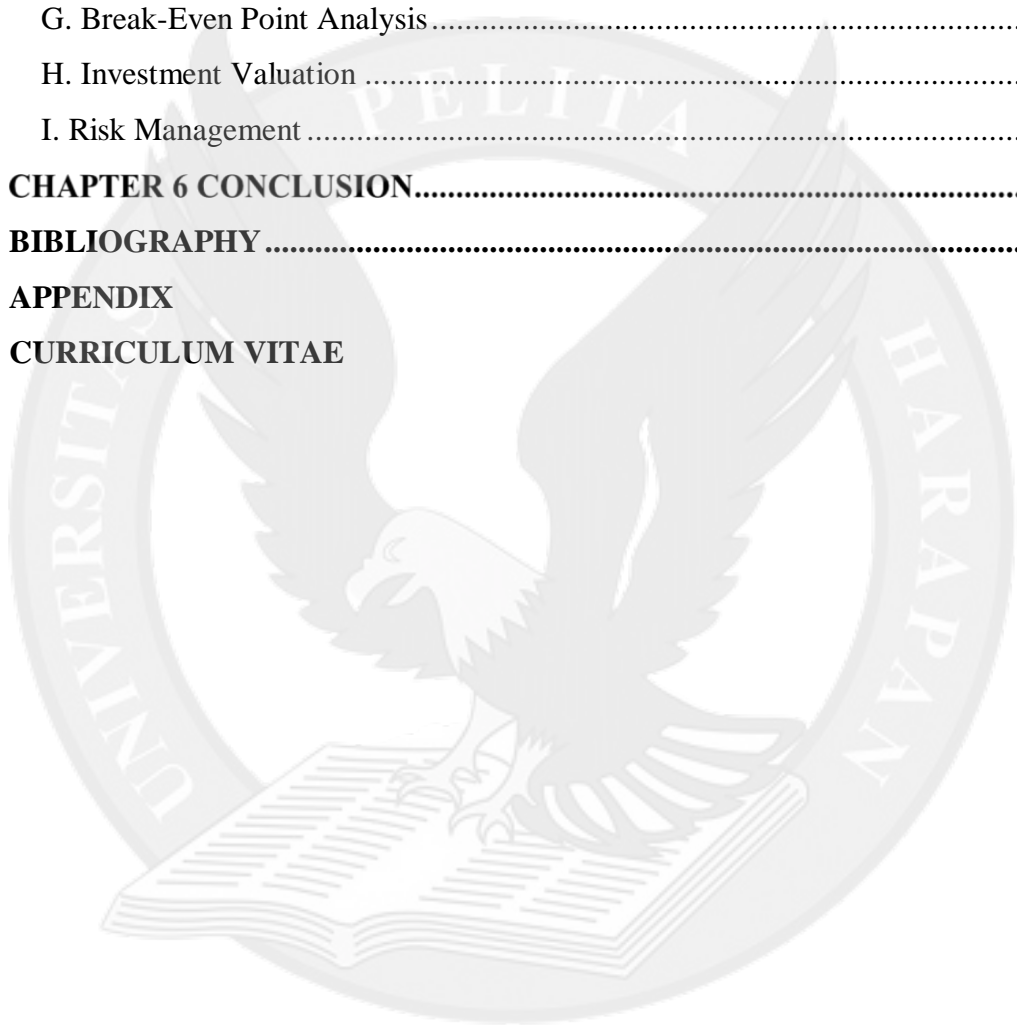
Fidelia Hana Taslim

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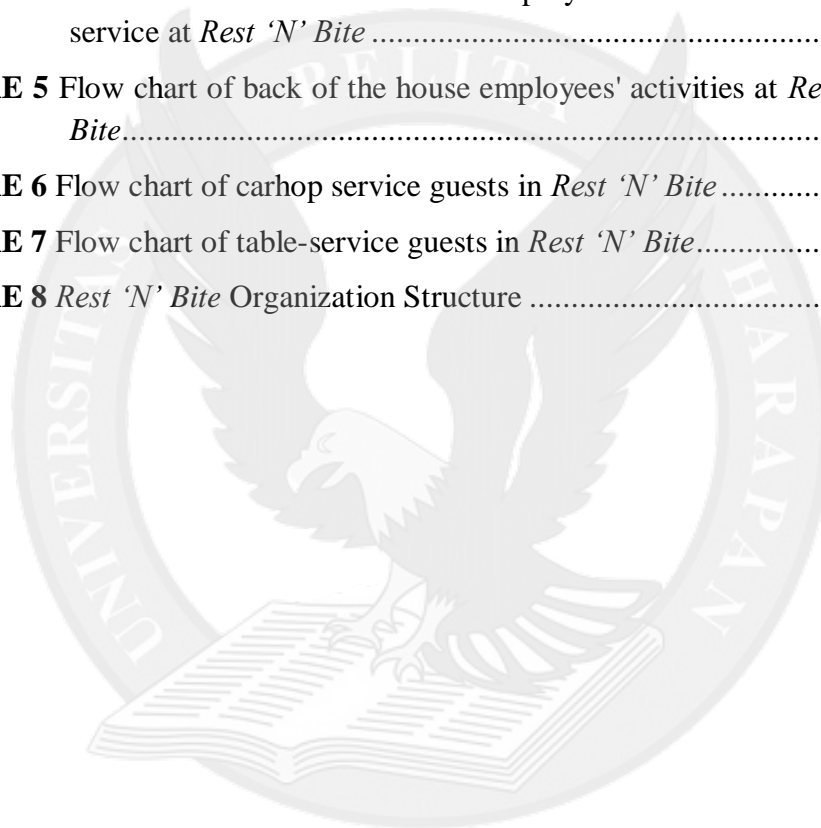
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