

## **PREFACE**

Praise to the Lord for His abundant blessings and love given to the writer to be able to complete this Final Assignment. This Final Assignment with the title of **BUSINESS FEASIBILITY STUDY PROPOSAL OF FLUFFY GROOVY PET CAFÉ AT CITRA GARDEN CITY WEST JAKARTA**, is written and submitted to fulfill a part of academic requirements to obtain the degree of Professional Bachelor in Tourism (Sarjana Terapan Pariwisata – S.Tr.Par.) in the Hospitality Management Program, School of Hospitality and Tourism, Universitas Pelita Harapan – Tangerang, Banten.

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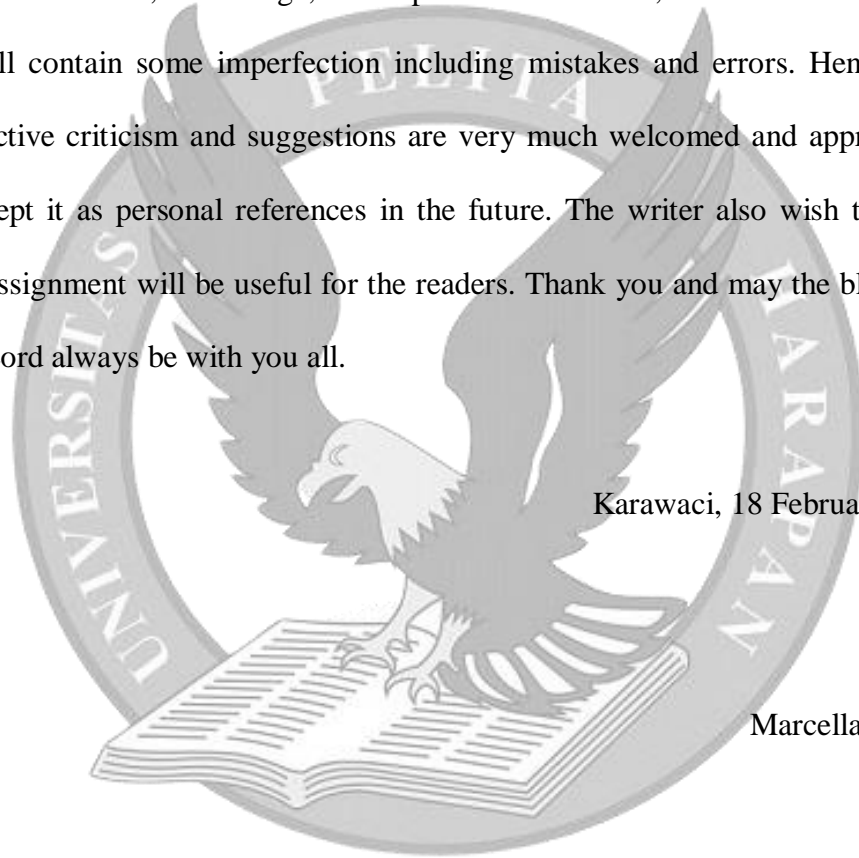
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Due to time, knowledge, and experience limitation, this Final Assignment may still contain some imperfection including mistakes and errors. Hence, any constructive criticism and suggestions are very much welcomed and appreciated to be kept it as personal references in the future. The writer also wish that this Final Assignment will be useful for the readers. Thank you and may the blessings of the Lord always be with you all.

Karawaci, 18 February 2020

Marcella Young



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