

PREFACE

By the grace and blessing of the Almighty God, the writer has completed the final paper entitled: "**THE INFLUENCE OF SERVICE QUALITY, FOOD QUALITY, AND RESTAURANT ATMOSPHERE TOWARD CUSTOMER SATISFACTION AT COFFEE LOCA MEDAN**".

This final paper is written as a partial fulfillment of the academic requirements to obtain the degree of Sarjana Manajemen at Hospitality Management Study Program, Faculty of Business School, Universitas Pelita Harapan Medan Campus.

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The Writer,



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