

PREFACE

It is only by His grace that this Final Assignment is able to be completed. The Final Assignment with the title of **BUSINESS FEASIBILITY STUDY OF DEAPAO DIM SUM RESTAURANT IN LIPPO KARAWACI, TANGERANG** 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 - Jakarta.

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Due to a lack of time, knowledge, and experience, this Final Assignment is far from perfect and may still contain some mistakes and errors. Therefore, any constructive feedback and suggestions from readers will be gratefully received and will be used as personal references in the future. Finally, it is hoped that the readers will find this Final Assignment to be beneficial and useful. Thank you for your time and consideration, and may the Lord Almighty's blessings be with you all.

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Andrea Tamarine

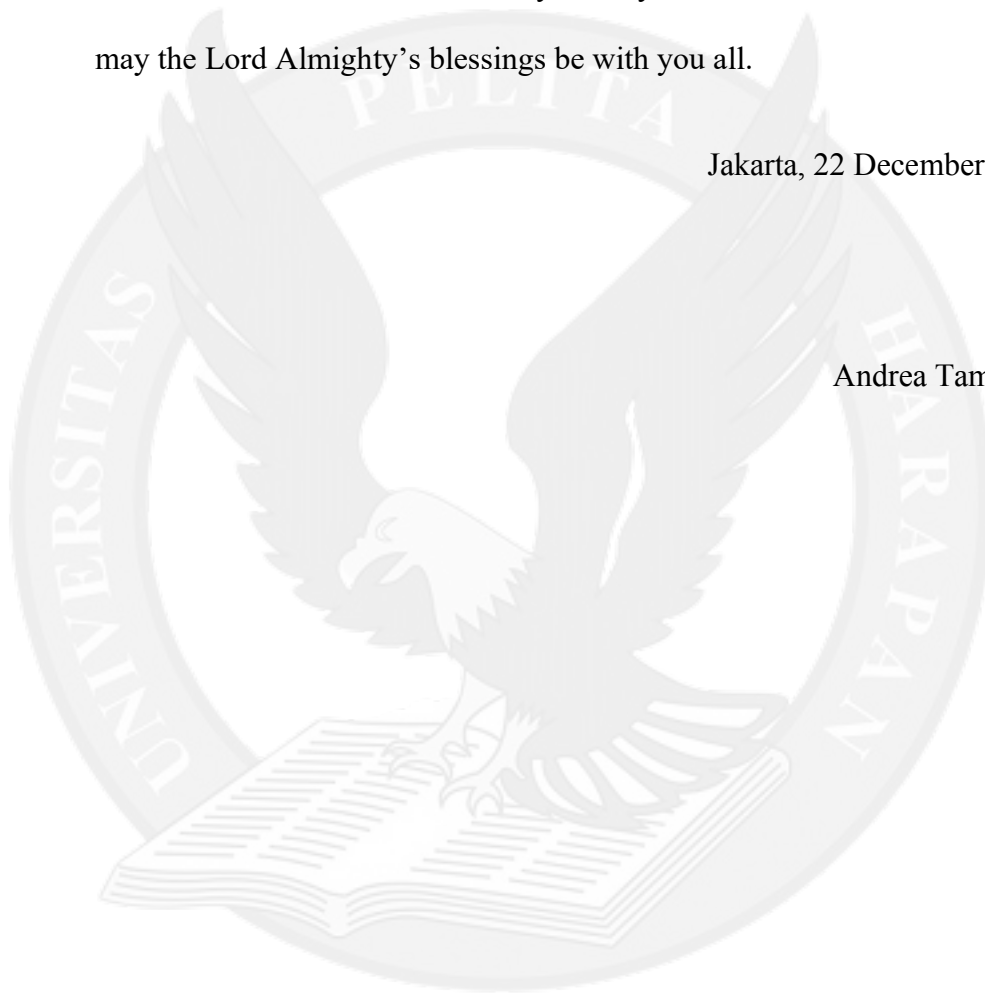


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