THE IMPORTANCE OF FOOD AND BEVERAGE SERVICE METHODS IN SQUARE RESTAURANT AT NOVOTEL SEMARANG

FINAL PAPER

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DIPLOMA III PROGRAM IN ENGLISH LANGUAGE
FACULTY OF LETTERS
SOEGIJAPRANATA CATHOLIC UNIVERSITY SEMARANG
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THE IMPORTANCE OF FOOD AND BEVERAGE SERVICE METHODS IN SQUARE RESTAURANT AT NOVOTEL SEMARANG

A report submitted to the faculty of Letters Soegijaparanata Catholic University in partial fulfillment of the requirement for Ahli Madya in English Language

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The Writer
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