

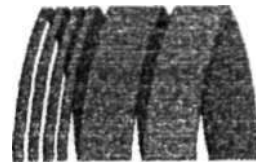
THE MANAGEMENT OF CATERING
CATERING COST CONTROL
AS A PART OF THE MANAGEMENT PROCESS

SkRIPSI

By:

ANNEKE SOEI
Reg. No. 33496003

PROGRAM STUDI MANAJEMEN PERHOTELAN
INTERNATIONAL HOSPITALITY MANAGEMENT



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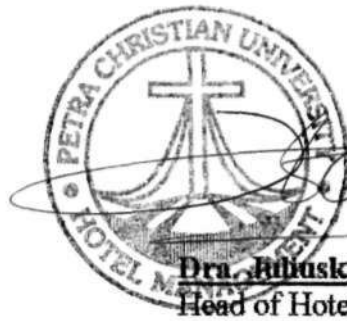
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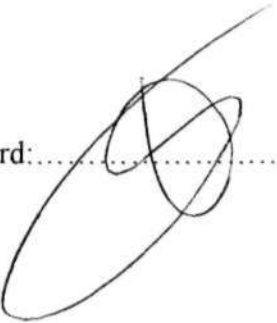
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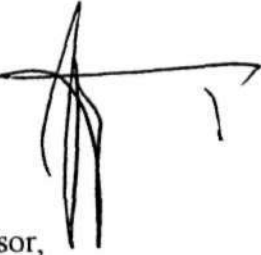
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This dissertation is accepted by
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**SURAT PERNYATAAN PERSETUJUAN
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demikian mengembangkan Ilmu Pengetahuan, menyetujui bahwa karya ilmiah saya yang berjudul The Management Catering Cost Control As A Part of The Management Process beserta perangkat yang diperlukan (bila ada) untuk disimpan, dipublikasikan dan atau diperbanyak dalam bentuk apapun oleh Universitas Kristen Petra bagi keperluan akademis.

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Dibuat di : Surabaya

Pada tanggal : 4 Agustus 2001

Yang menyatakan



(a.n. Adeline Wnroseputri)

PREFACE

This dissertation is written to complete my Hotel Management Studies at the Petra Christian University, Surabaya and also to complete my 1 year course at the Christelijke Hogeschool Noord-Nederland, Leeuwarden. The subject of this dissertation was on my observation when I had my replacement at Restaurant Golden River B. V.

I choose this subject because I want to show to Mr. Hemmy Wong (owner of the Catering Golden River), that the catering business can be a profitable business if the right management of cost control is applied.

Beside that I am also interesting in catering business since I was in Indonesia. I had learned from Catering Golden River and I got a lot of knowledge and experience when I worked at Catering Golden River.

Anneke Soei

Laren, 16 January 2001

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In first place Mr. Henk. Bruins as my school supervisor that help me from the beginning of the process of making this dissertation

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In the third place, Ms. Juliuska Sahertian as my head program of Hotel Management Petra Christian University, Surabaya, that answered the question that related to this dissertation.

And finally, I would like to thank my family, friends and also my fellow-students for all the support and help during the process of making my dissertation.

Anneke Soei

Laren, 16 January 2001