

**THE DIFFERENCE BETWEEN JAPANESE AND  
FRANCE TABLE MANNER AT THE NUGRAHA  
LOVINA SEAVIEW RESORT AND SPA**

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**PROGRAM STUDI DIPLOMA III BAHASA INGGRIS  
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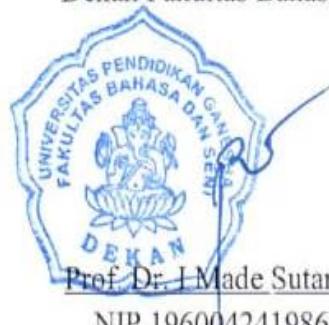
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Dengan ini saya menyatakan bahwa karya tulis yang berjudul "The Difference Between Japanese and French Table Manner at the Nugraha Lovina Scaview Resort and Spa" beserta seluruh isinya adalah benar karya sendiri dan saya tidak melakukan penjiplakan dan pengutipan dengan cara-cara yang tidak sesuai dengan etika yang berlaku dalam masyarakat keilmuan. Atas pernyataan ini, saya siap menanggung risiko/sanksi yang dijatuhkan kepada saya apabila kemudian ditemukan adanya pelanggaran atas etika keilmuan dalam karya saya ini atau ada klaim terhadap keaslian karya saya ini.

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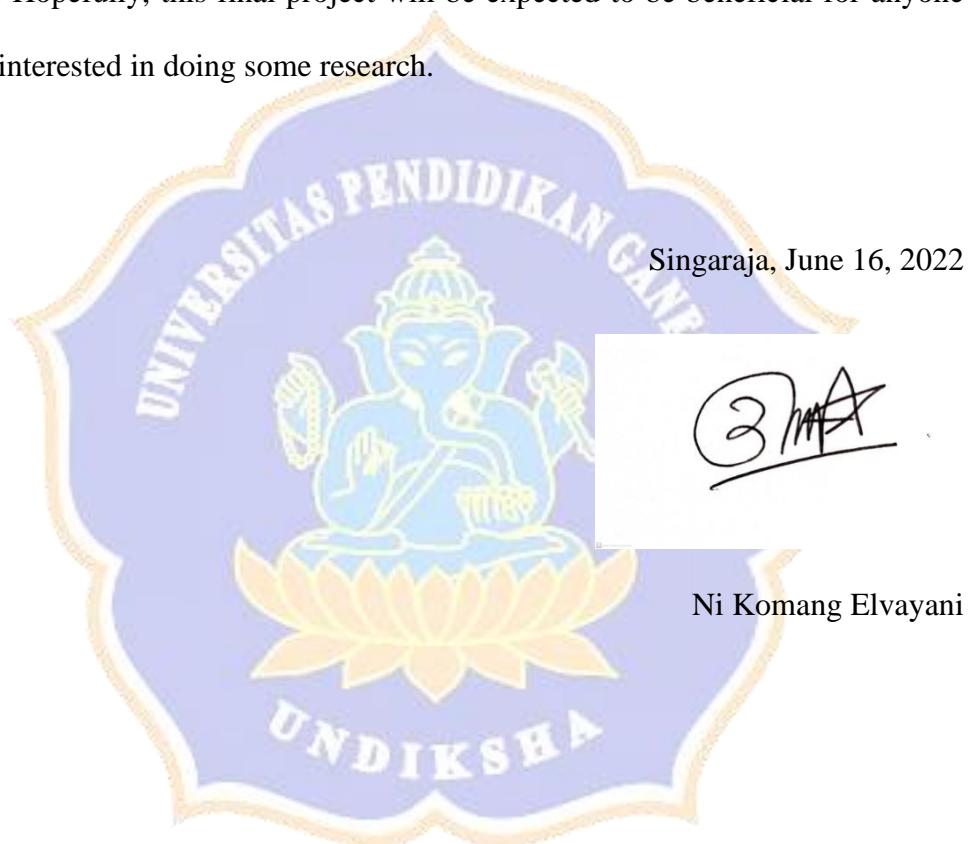
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