

**DEVELOPING DICTIONARY FOR ENGLISH FOR FOOD AND
BEVERAGE SERVICE**

TUGAS AKHIR

Diajukan kepada

Universitas Pendidikan Ganesha

untuk memenuhi salah satu persyaratan

dalam Menyelesaikan Program Studi Diploma III Bahasa Inggris

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SINGARAJA

2021


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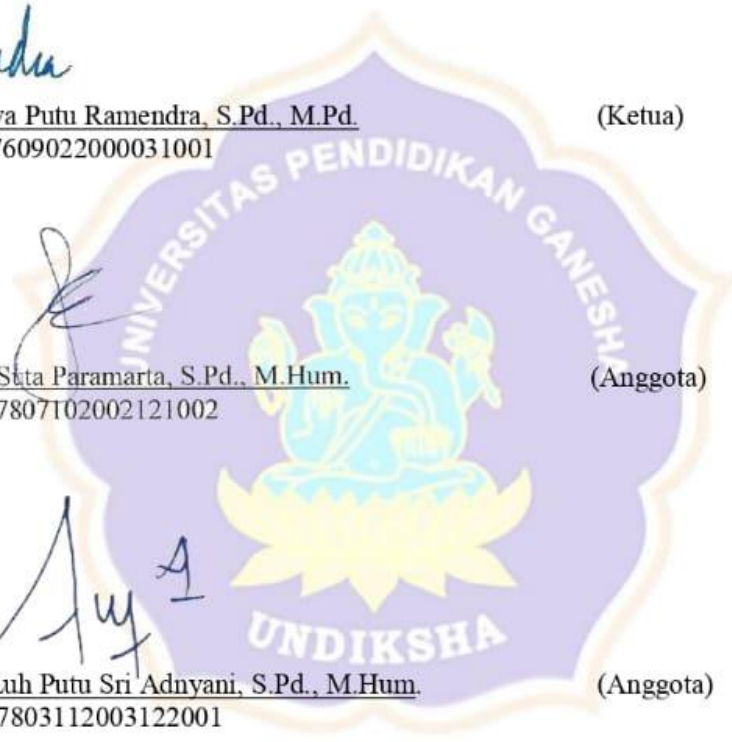
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PERNYATAAN

Dengan ini saya menyatakan bahwa karya tulis yang berjudul "*Developing Dictionary for English for Food and Beverage Service*" beserta seluruh isinya adalah benar – benar karya sendiri, dan saya tidak melakukan penjiplakan dan mengutip dengan cara – cara tidak sesuai dengan etika yang berlaku dalam masyarakat keilmuan. Atas pernyataan ini, saya siap menanggung resiko/sanksi yang dijatuhkan kepada saya apabila kemudian ditemukan adanya pelanggaran atas etika keilmuan dalam karya saya ini, atau ada klaim terhadap keaslian karya saya.



ACKNOWLEDGEMENTS

In completing this final project, the writer would like to express her deepest gratitude to the Almighty God, Ida Sang Hyang Widhi Wasa, for blessings. Furthermore, the writer would like to thank everyone who helped and supported her in completing this final project. They are as follows:

1. Made Aryawan Adijaya, S.Pd., M.Pd. as a Head of Diploma III English Study Program.
2. Dr. Ni Luh Putu Sri Adnyani, S.Pd., M.Hum. and Made Aryawan Adijaya, S.Pd., M.Pd. as the supervisors. Thank you for your guidance, support, correction, and helpful suggestions.
3. All of the Diploma III English Study Program's lecturers who shared their knowledge, experiences, and assistance for three years.
4. Parents and family of its writer. Thank you for your emotional support. Thank you for your financial assistance as well.
5. Thank you to the writer's friends, classmates, and everyone else who cannot be named directly and one by one.

Suddenly, the writer would appreciate any feedback or criticism on this final project because the researcher recognizes that it is far from perfect. Nevertheless, this final project will undoubtedly be useful to anyone interested in conducting research in the same field.

Singaraja, 22nd July 2021

The Writer

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