

DAFTAR PUSTAKA

W.J. France F. Inst. BB. 1973. The New International Confectioner. Switzerland:
Virtue & Company Limited London

Egan, M. David (1975), Concept in Thermal Comfort, London:Prentice-Hall
International.

Lippsmeier, George (1994), Tropenbau Building in the Tropics, Bangunan Tropis
(terj.), Jakarta: Erlangga.

Pelli, Cesar (2000), Neufert Architects' Data Third Edition (terj.), German:
Wiley – Blackwell.

Panero. Julius (1979), Human Dimension, United States: Whitney Library of
Design.

Claus. Schunemann (1993), Baking The Art and Science. Canada: Baker tech
Inc.

<http://www.vam.ac.uk/content/articles/s/style-guide-french-style/>. Diakses: 20
Agustus 2015

<http://www.impressiveinteriordesign.com/french-interior-design-ideas-style-and-decoration>. Diakses: 23 Agustus 2015.

<http://www.interiordesignipedia.com/french-interior-design.html>.

Diakses : 3 September 2015.

<http://manchesterhistorian.com/2013/paris-patisserie-past/>. Diakses : 3 September 2015.

http://www.ehow.com/facts_5499274_history-french-desserts.html. Diakses : 4 September 2015.

<http://www.parispatisseries.com/2011/10/24/the-best-pastries-in-paris-top-38-patisseries/>. Diakses : 4 September 2015.

<http://www.historvius.com/french-revolution-sites/pe129>. Diakses : 6 September 2015.

<http://www.gpsmycity.com/tours/the-french-revolution-landmarks-1426.html>. Diakses : 6 September 2015.

<http://www.enkivillage.com/french-eating-habits.html>. Diakses: 6 September 2015.

