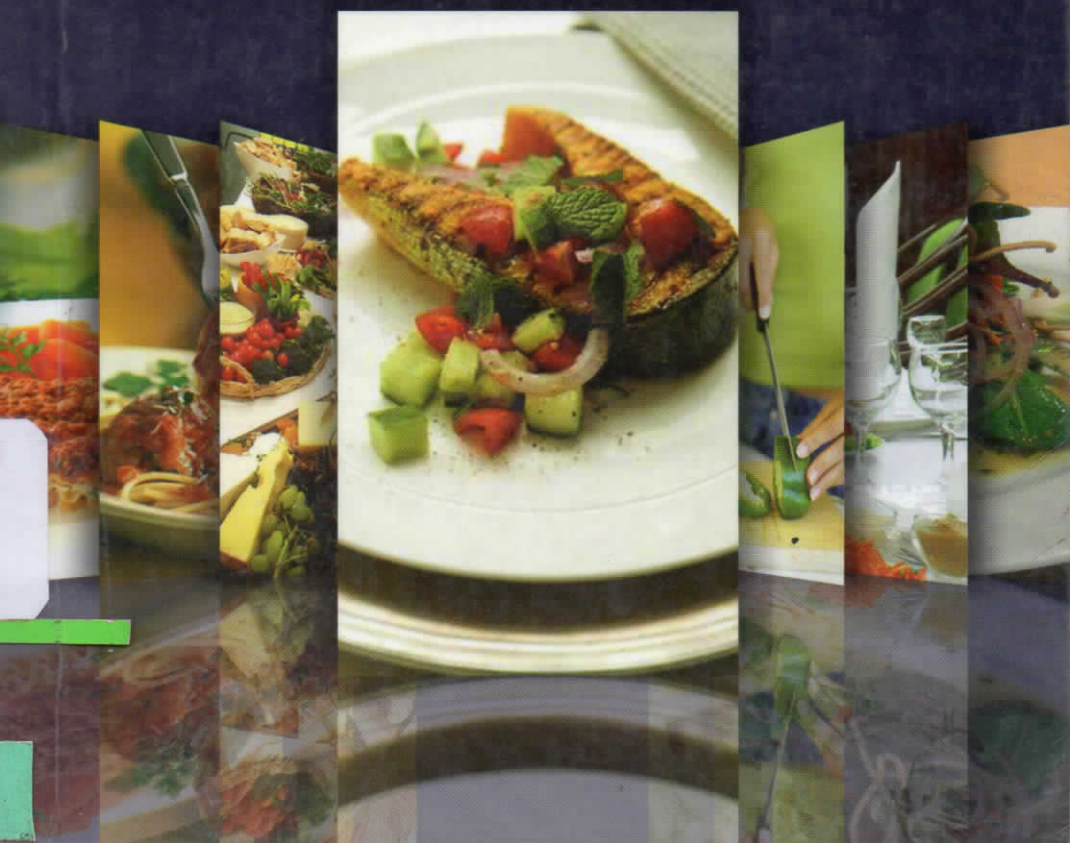


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# *A Guide to Meal Management and Table Services*

Nora Narvaez-Soriano



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