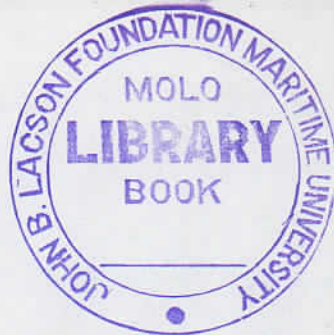




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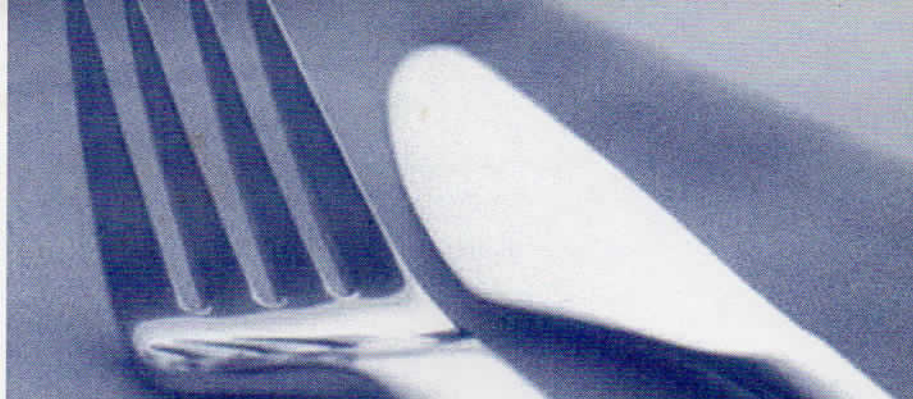
**A Guide to Managing a Successful Business Operation**

BRUCE MATTEL | THE CULINARY INSTITUTE OF AMERICA



# catering

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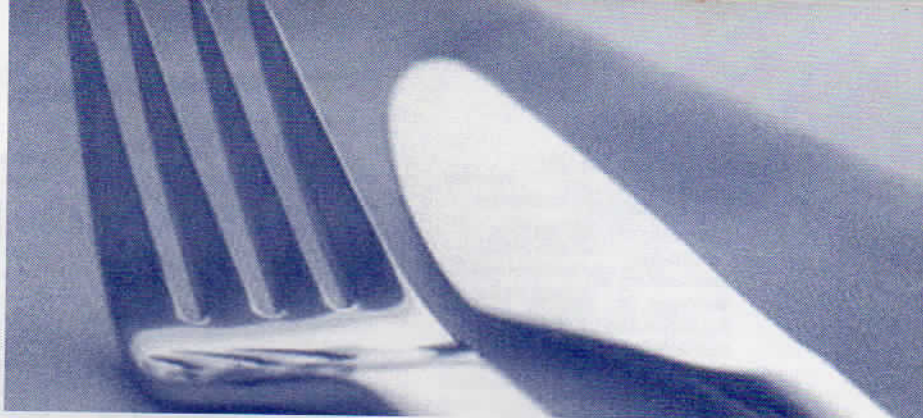
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