

ERGONOMICS AND FACILITIES PLANNING FOR THE HOSPITALITY INDUSTRY

Daryl Ace V. Cornell, Ph.D., CGSP
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RBS Ergonomics and Facilities Planning for the Hospitality Industry

2021 Edition

ISBN 978-621-04-2484-3

Classification. Worktext (O4-TB-00042-0)

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Printed by **IROI PUBLISHING** Int

84 P. Florentino St., Sta. Mesa Heights, Quezon City / Tel. No.: 8857-7778



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