


FOOD SERVICE MANAGEMENT

A Practical Guide for Students and Individuals Preparing
for a Career in Food and Beverage Management


Maria Lutgarda Manuela B. Punay



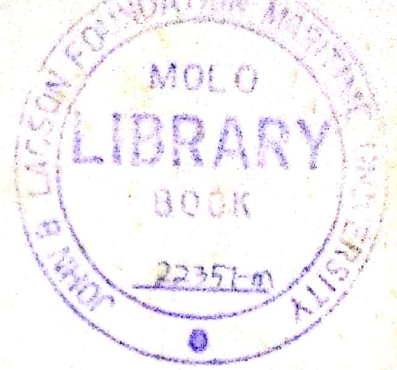
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