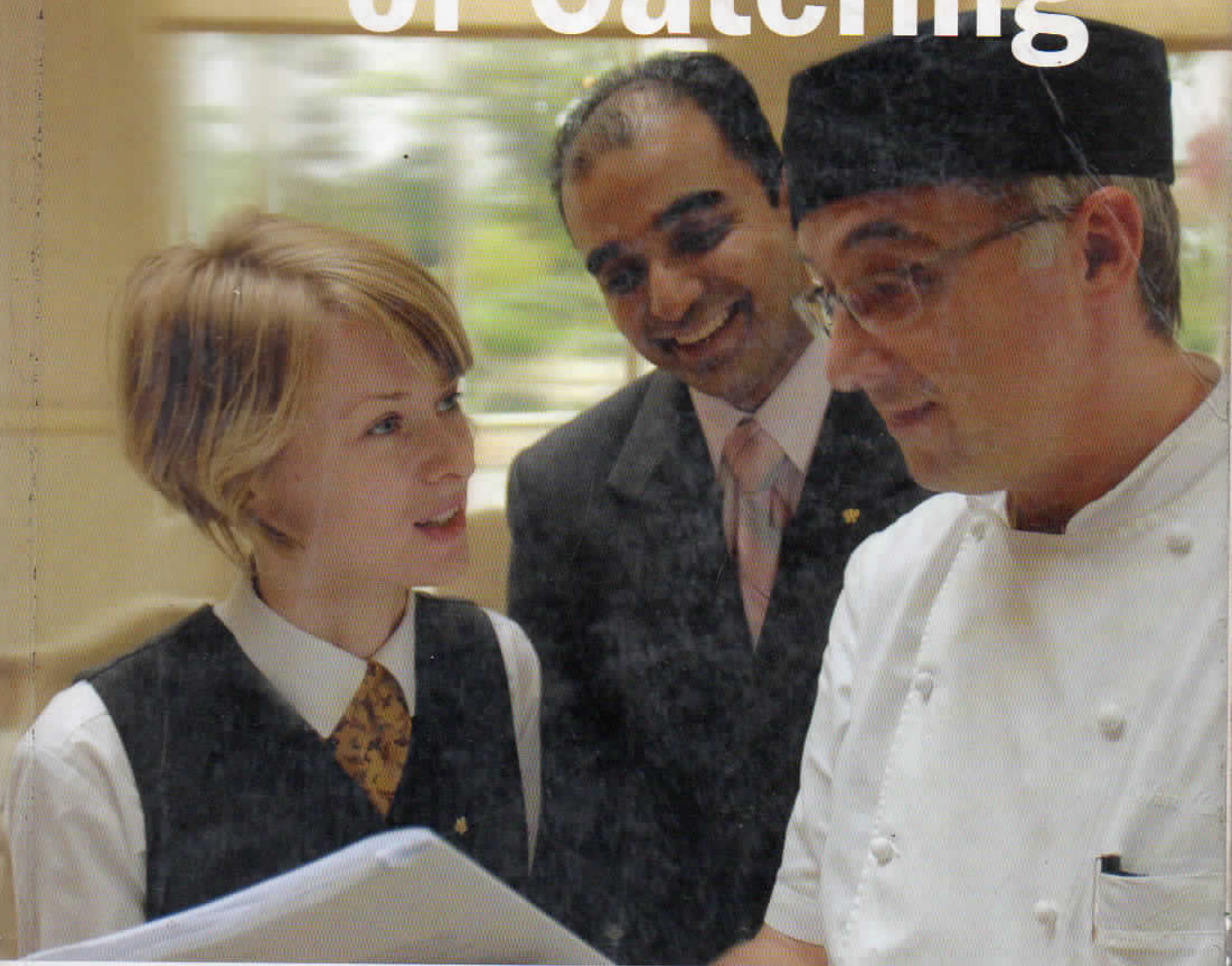


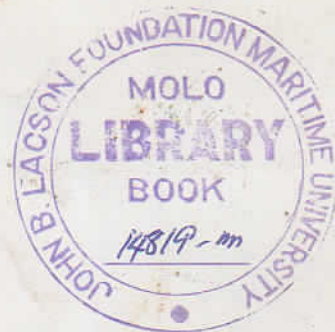
Ceserani and Kinton's

The Theory of Catering



**Professor David Foskett
and Victor Ceserani**

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The Theory of Catering

11th Edition

Professor David Foskett
and Victor Ceserani

 **HODDER**
EDUCATION



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