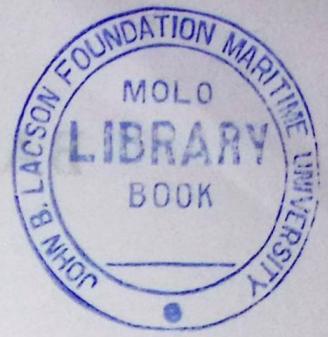


BAR AND BEV SERVICE

TECHNICAL A Bartending NC II
Core Competencies and E
Competencies Based E

LORENZO G. ROJO



BAR AND BEVERAGE SERVICE

**TESDA Bartending NC II
Core Competencies and Elective
Competencies Based Edition (3rd)**

LORENZO G. ROJO

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