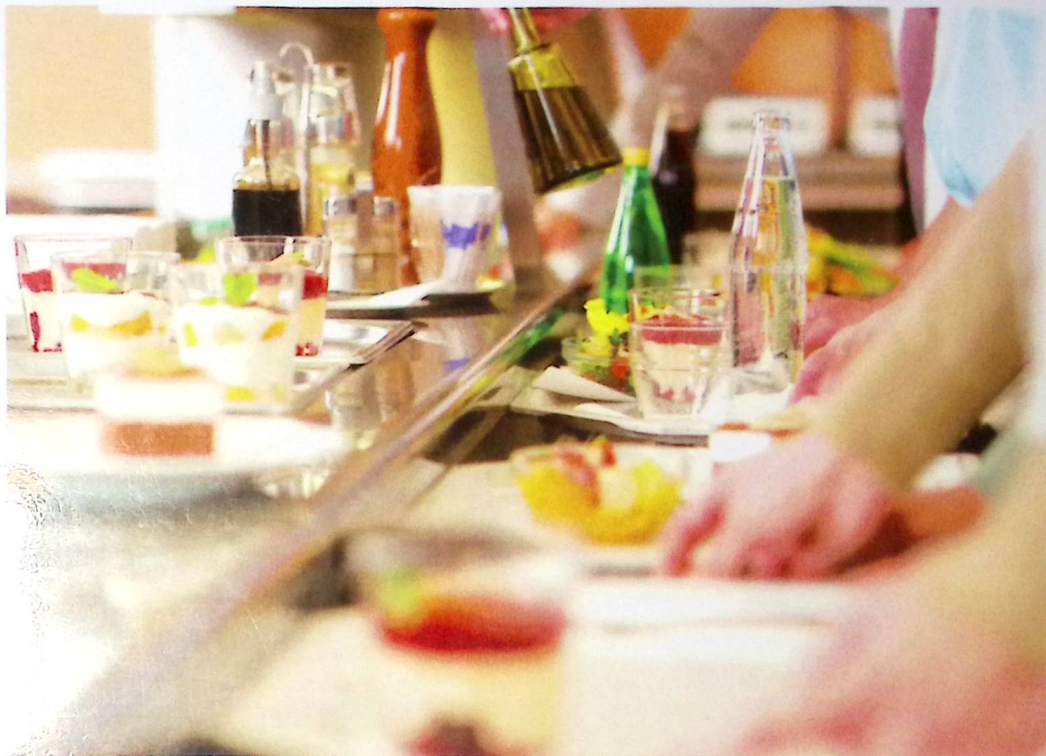


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Fundamentals in Food Service Operations

CURTIS BROWNING



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First Published 2023

A catalogue record for this publication is available from the British Library

Library of Congress Cataloguing in Publication Data

Includes bibliographical references and index.

Fundamentals in Food Service Operations by *Curtis Browning*

ISBN 978-1-64532-832-2

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