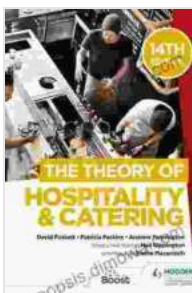
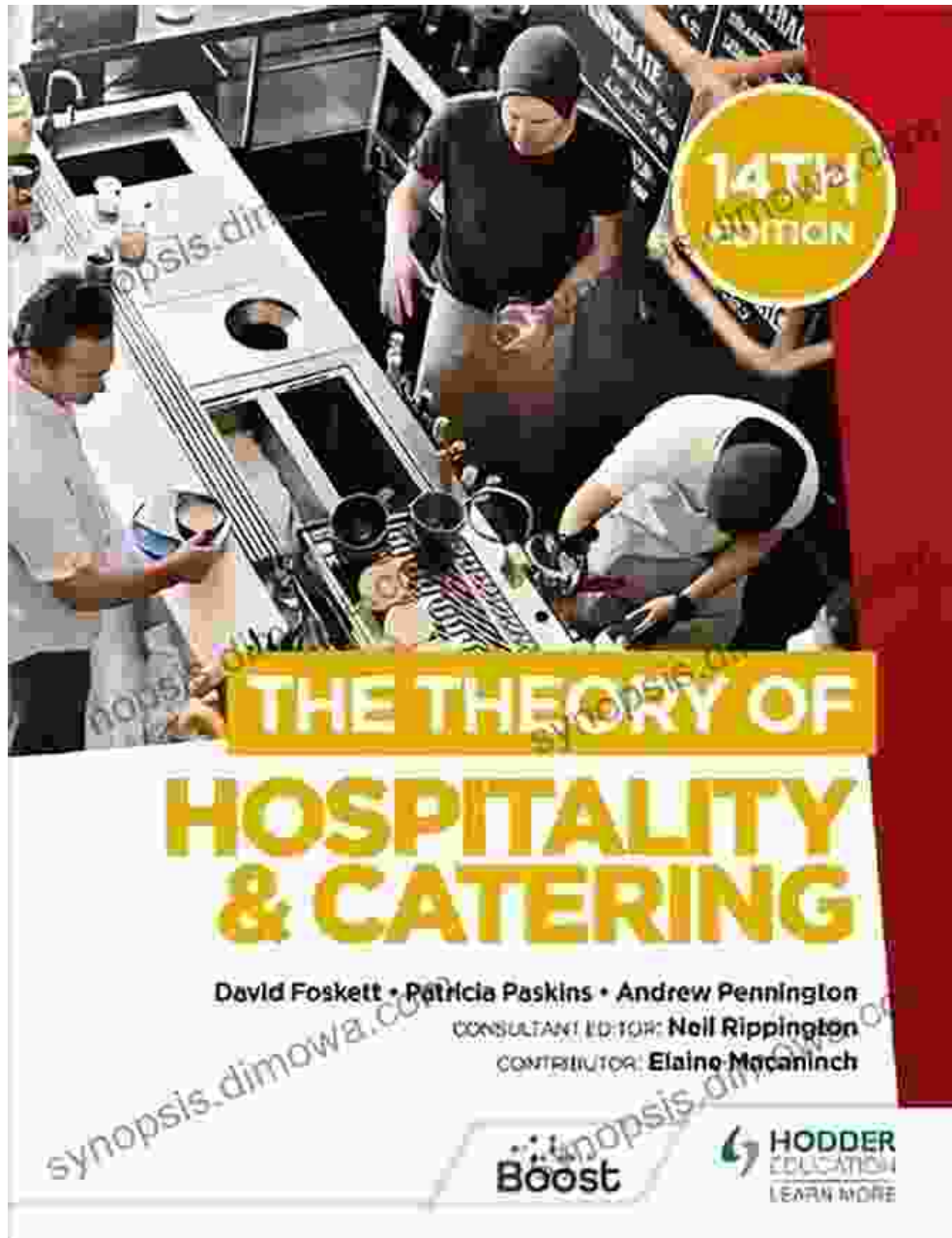


The Theory of Hospitality and Catering 14th Edition: Your Ultimate Guide to Culinary Excellence and Industry Mastery

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The Theory of Hospitality and Catering, 14th Edition

by David Foskett

★★★★★ 5 out of 5

Language : English
File size : 29221 KB
Text-to-Speech : Enabled
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 1130 pages



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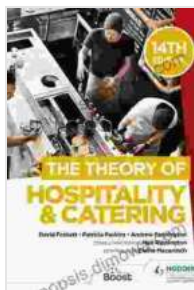
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