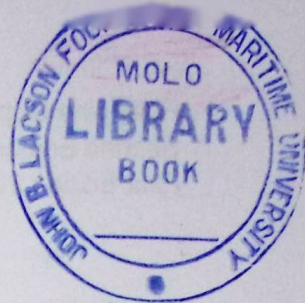

BAR & BEVERAGE MANAGEMENT

A Book on Drinks

SECOND EDITION



Grayfield T. Bajao, DM-HRM
Rene D. Osorno, Ph.D
Rafael M. Bachanicha, Ph.D



Bar and Beverage Management

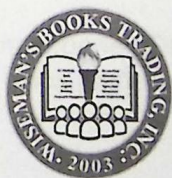
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