

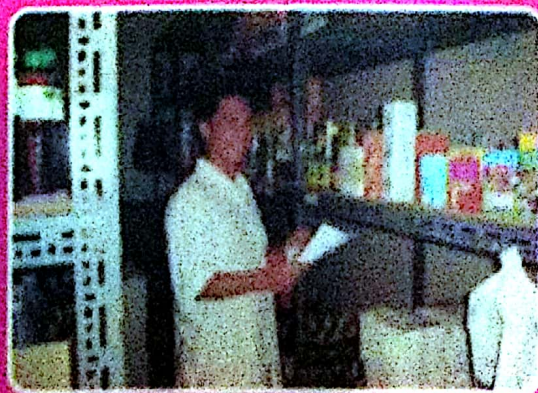
COST & MATERIALS MANAGEMENT

in the FOOD SERVICE INDUSTRY

2007



Brio Patisserie & Cafe

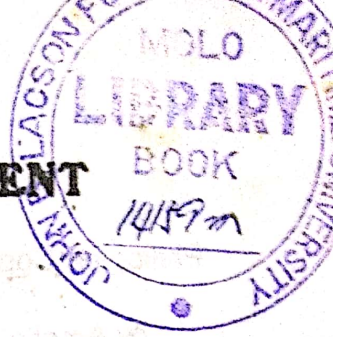


By **AMELIA S. ROLDAN**

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COST AND MATERIALS MANAGEMENT

In the Food Service Industry

2007

A book designed for food service operators, managers and anyone who wish to learn the techniques and tools for sustaining a viable and profitable food business

By

Amelia Samson Roldan

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In the Food Service Industry

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