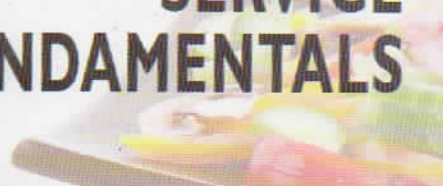


FOOD
AND
BEVERAGE
SERVICE
FUNDAMENTALS



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skills. Always remember that skills must be honed from time to time to keep up with the growth of the industry.

Happy reading and learning to all.

The Author

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