



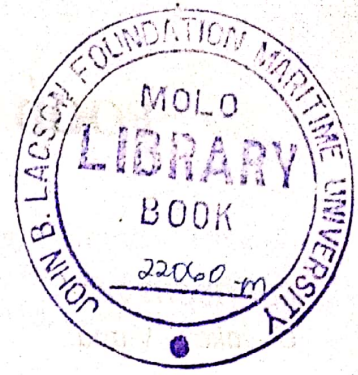
Food Service and *Management* II



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FOOD SERVICE and MANAGEMENT II

Dr. Jake C. Viana

FOOD SERVICE MANAGEMENT II

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Dr. Jake C. Viana

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