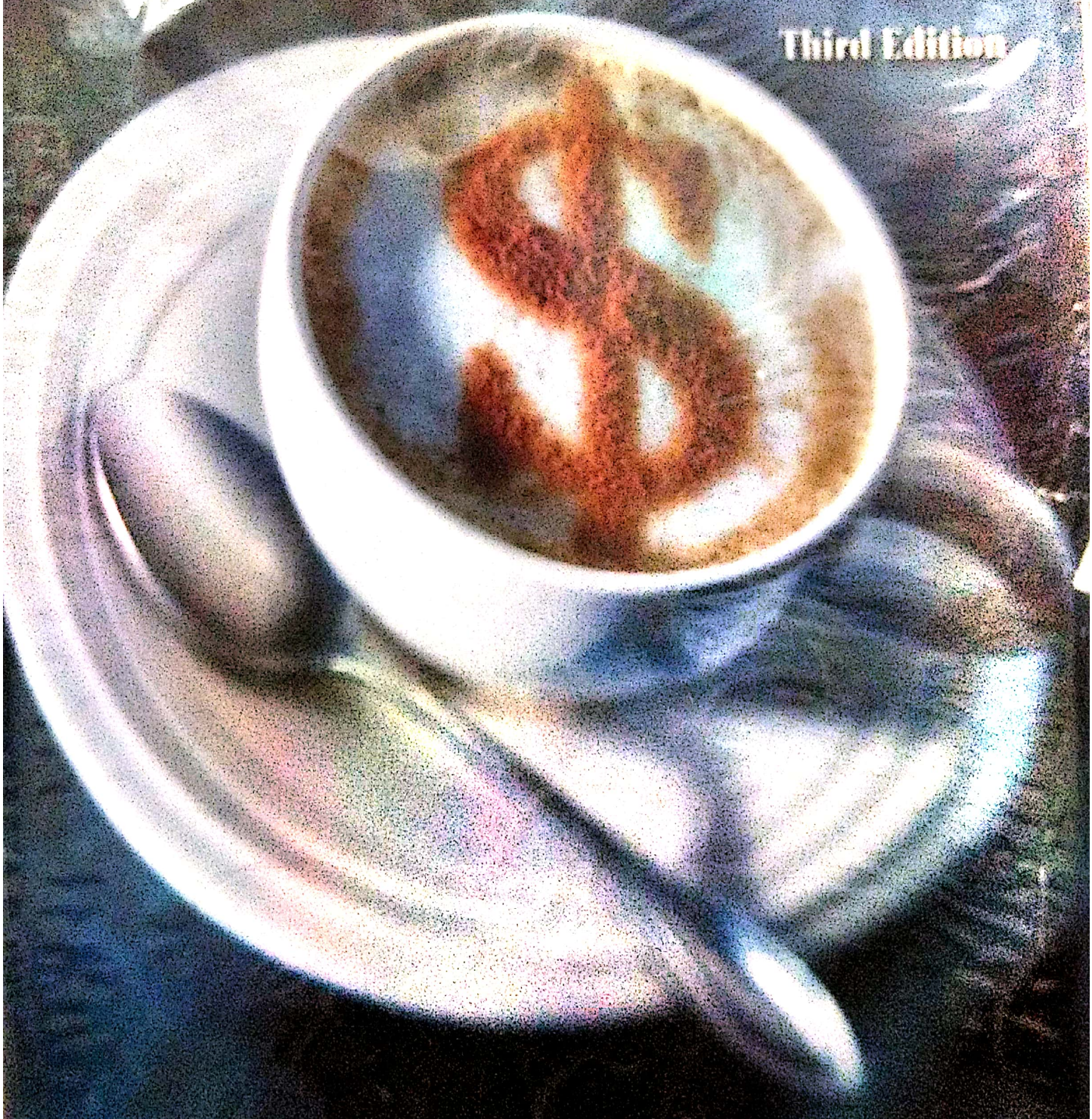


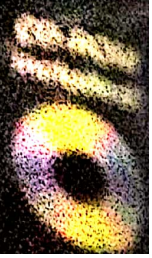
Understanding Foodservice Cost Control

An Operational Text for Food, Beverage, and Labor Costs

Third Edition



*Edward E. Sanders
Timothy H. Hill
Danna J. Faria*



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THIRD EDITION

Edward E. Sanders

Timothy H. Hill

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