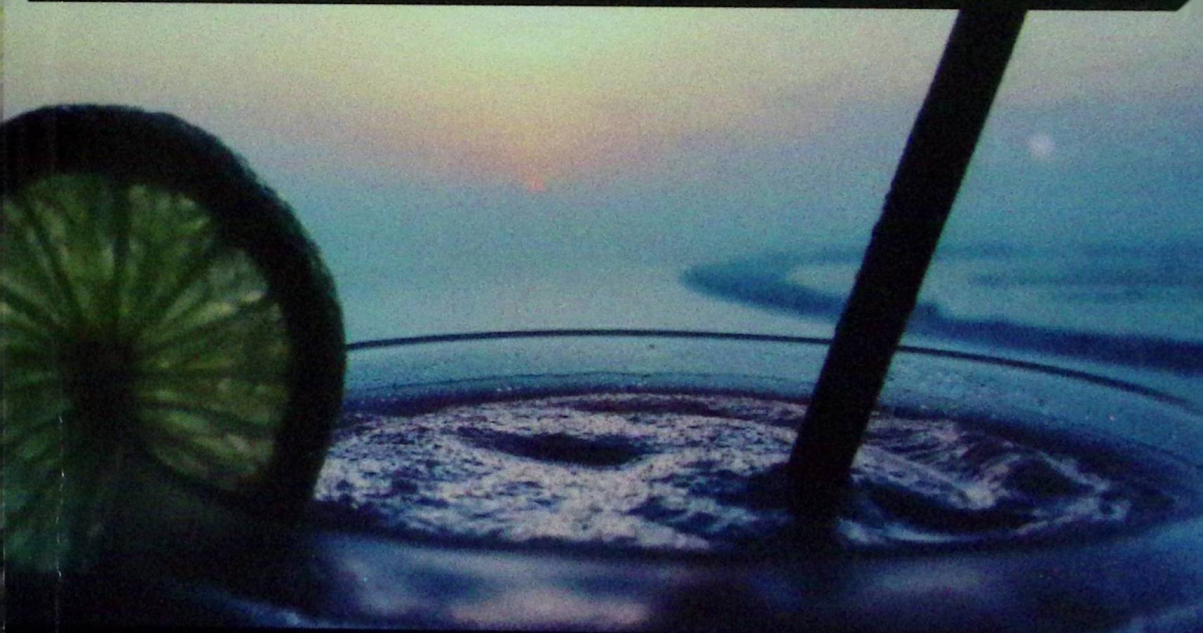


FIRST EDITION

BAR & BEVERAGE MANAGEMENT

A Book on Drinks

GRAYFIELD BAJAO, PHD
RAFAEL BACHANICHA, MBA, MSHRM



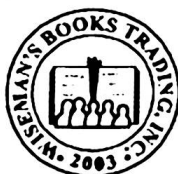
"Worthless people live only to eat and drink, people of worth eat and drink only to live"
- Socrates, Philosopher

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Grayfield T. Bajao, Ph.D
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