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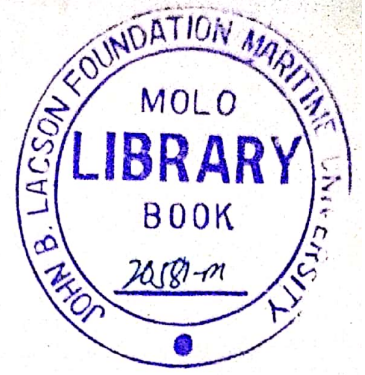
Food and Beverage Service

for levels 1 and 2

John Cousins • Dennis Lillicrap

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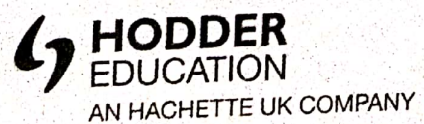
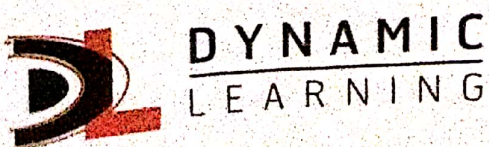


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