



FOOD
AND
BEVERAGE
SERVICE
FUNDAMENTALS

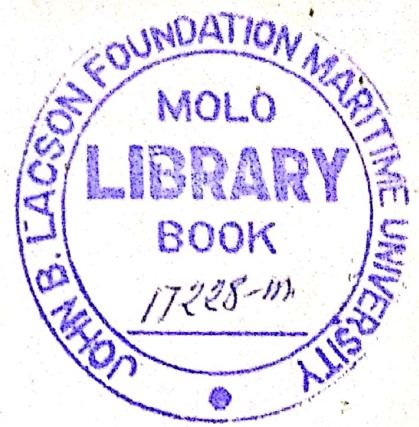


Lucio D. De Asis
Ulysses C. Catchillar
Reyman M. Gapas

Gerry C. Catchillar, EdD.
Coordinator



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Lucio D. De Asis
Ulysses C. Catchillar
Reyman M. Gapas

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ISBN 971-0412-03-7

Lucio D. De Asis

Ulysses C. Catchillar

Reyman M. Gapas

Dr. Gerry C. Catchillar

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Cover Design: Alodia Bautista

Published by: Books Atbp. Publishing Corp.
707 Tiaga corner Kasipagan Streets
Barangka Drive, Mandaluyong City
Tel. # : 533-6652 • 533-5846 • Telefax: 533-6370
Email: books_atbp001@yahoo.com

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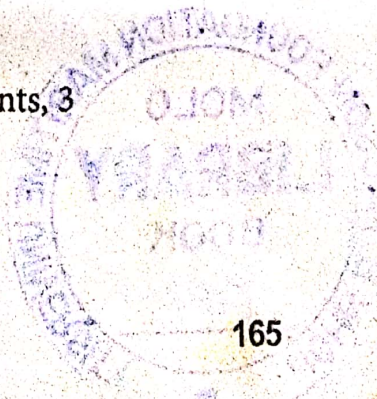
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