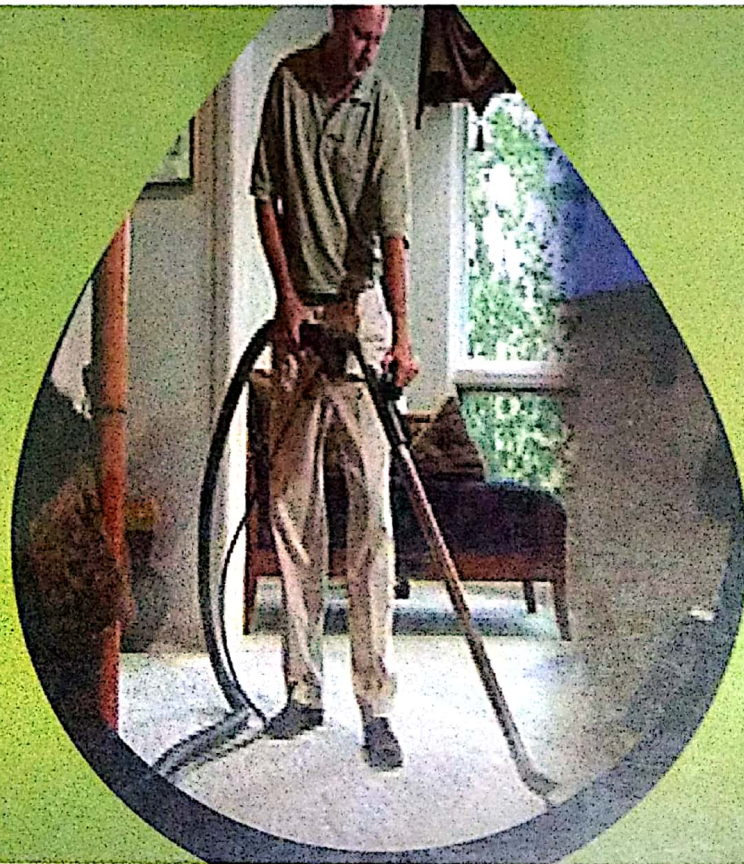




Housekeeping in Hospitality Operations

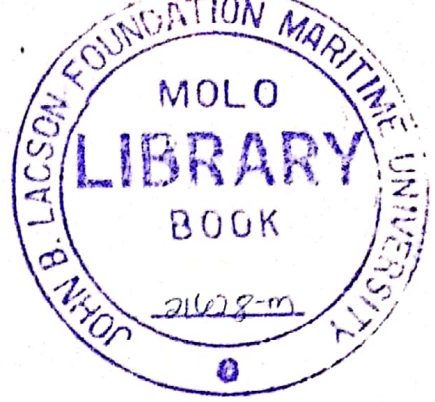


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HOUSEKEEPING IN HOSPITALITY OPERATIONS



3G eLEARNING

Housekeeping In Hospitality Operations

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