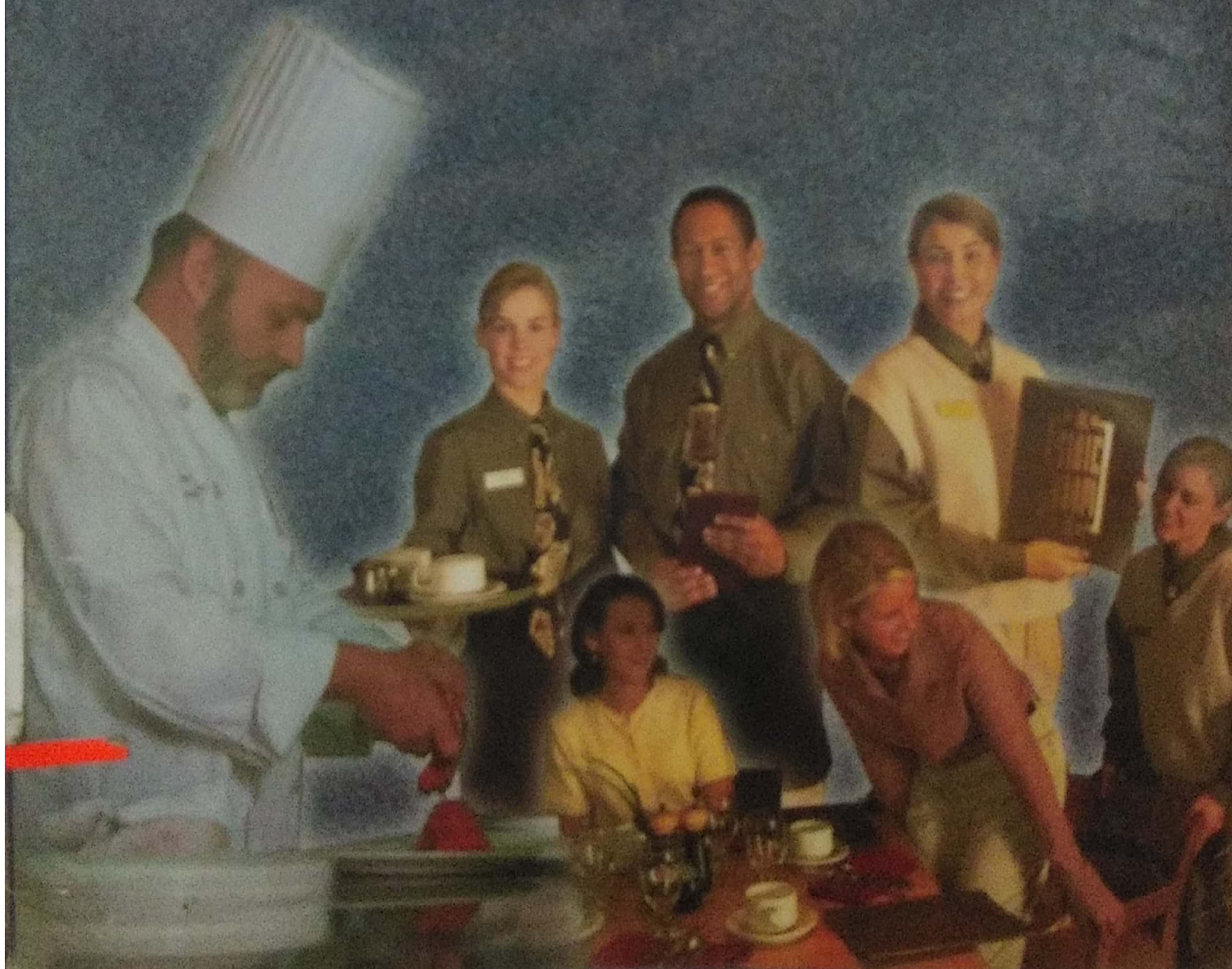


Management of Food and Beverage Operations

Third Edition

Jack D. Ninemeier



MANAGEMENT of FOOD and BEVERAGE OPERATIONS

Third Edition

Jack D. Ninemeier, Ph.D., CHA



EDUCATIONAL INSTITUTE
American Hotel & Motel Association

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