


Practical Cookery level 3

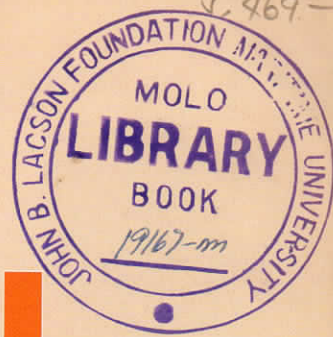
for VRQ and NVQ courses

John Campbell • David Foskett • Neil Rippington • Patricia Paskins
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