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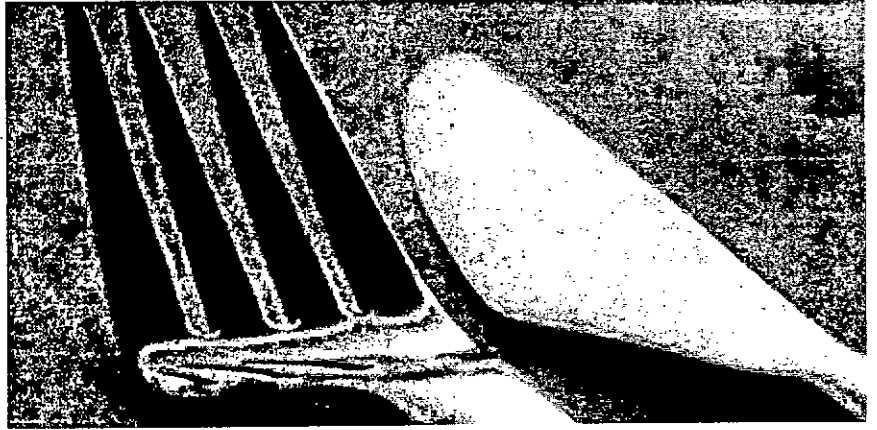
catering

A GUIDE TO
MANAGING A
SUCCESSFUL
BUSINESS
OPERATION

BRUCE MATTEL • THE CULINARY INSTITUTE OF AMERICA



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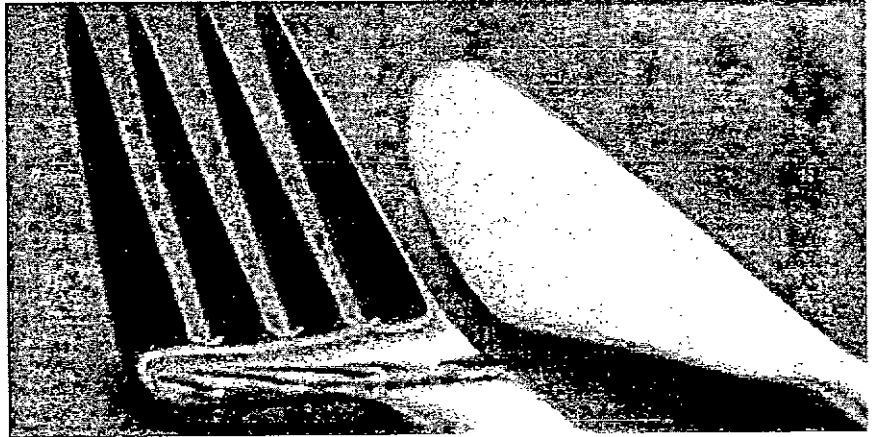
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