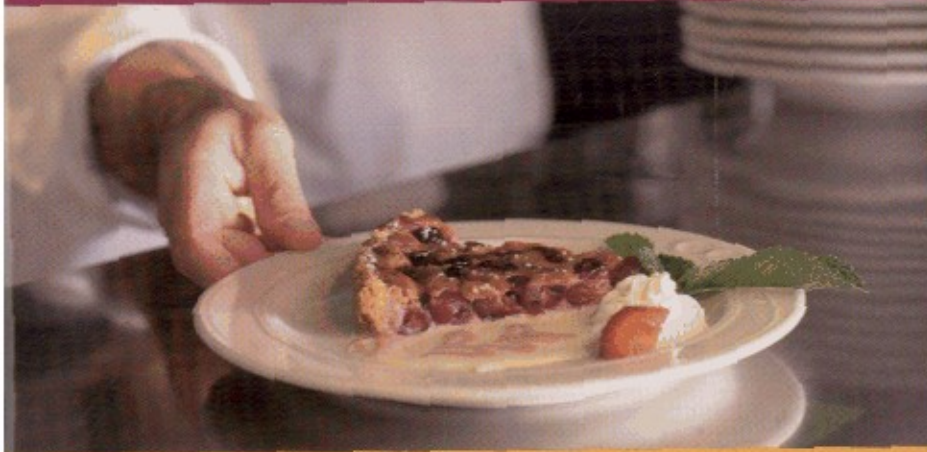


Principles of

Food, Beverage, and Labor
Cost Controls

Eighth Edition



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