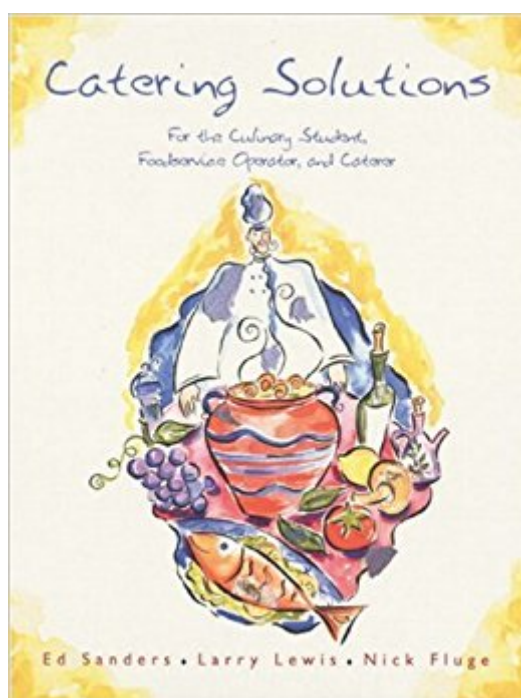


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Catering Solutions: For The Culinary Student, Foodservice Operator, And Caterer



Synopsis

Geared to the introductory Culinary student, but very useful to food service operators and professional caterers alike, this book uses a clear, concise approach to connect the basics of culinary catering. It guides readers step-by-step through the entire rigorous process of catering a gourmet event--from food safety, cooking, and beverage selection all the way to background music and napkin folding.

Book Information

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Geared to the introductory Culinary student, but very useful to food service operators and professional caterers alike, this book uses a clear, concise approach to connect the basics of culinary catering. It guides readers step-by-step through the entire rigorous process of catering a gourmet event--from food safety, cooking, and beverage selection all the way to background music and napkin folding.

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