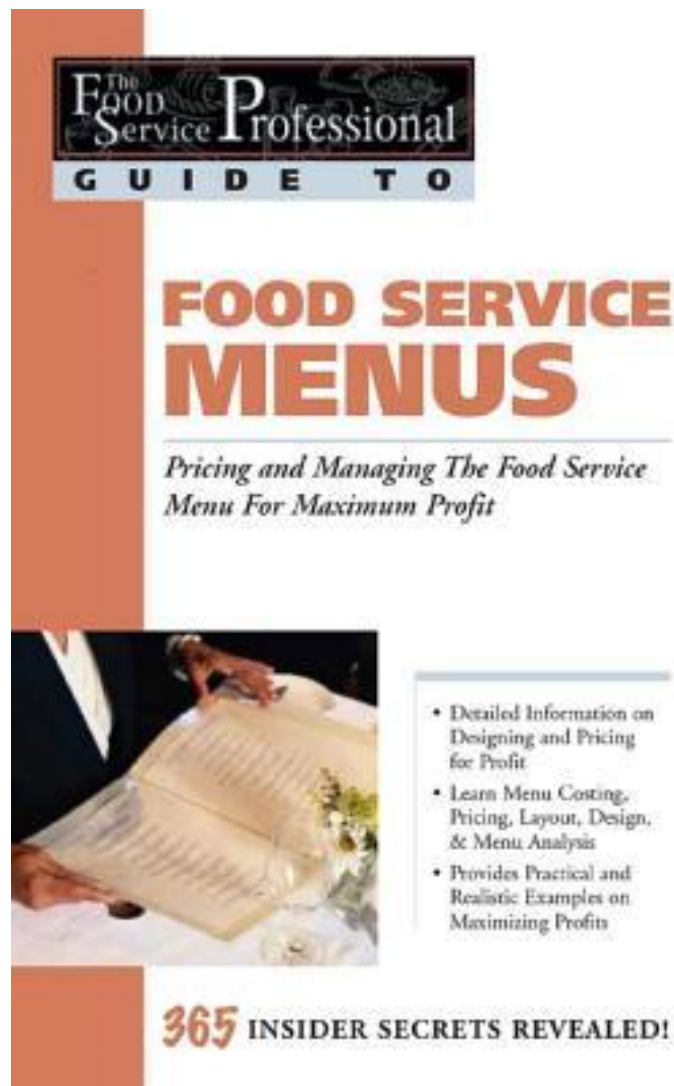


The Food Service Professionals Guide To: Food Service Menus: Food Service Menus: Pricing and Managing the Food Service Menu for Maximum Profit



Title: **The Food Service Professionals Guide To: Food Service Menus: Food Service Menus: Pricing and Managing the Food Service Menu for Maximum Profit**

Author: **Lora Arduser**

Goodreads Rating: **4.0**

Published: **January 12th 2003 by Atlantic Publishing Group Inc.**

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