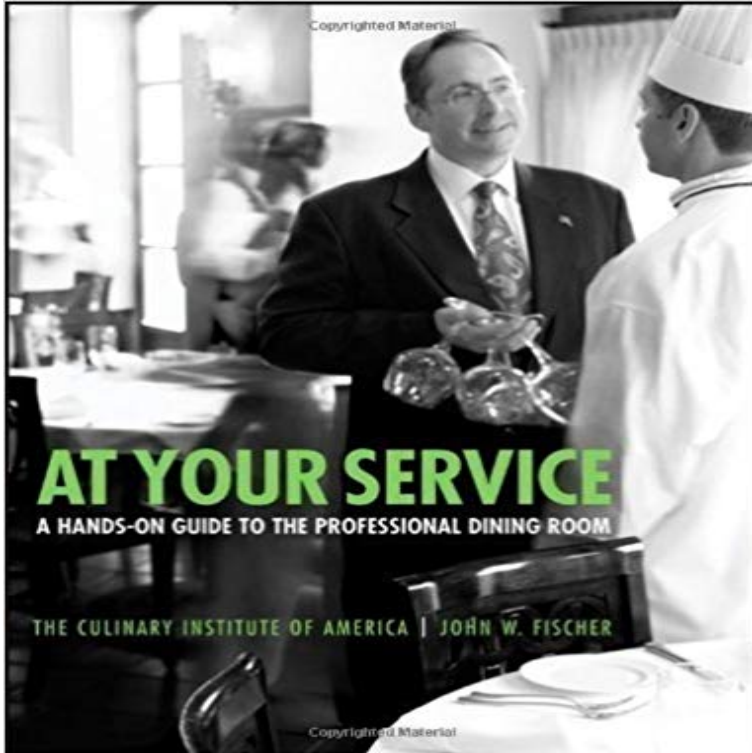


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He is the author of At Your Service and the awardwinning Bistros and Catering: A Guide to Managing a Successful Business Operation* From the renowned Culinary Institute of America, *At Your Service* is the *At Your Service: A Hands-On Guide to the Professional Dining Room*, 2nd Edition: Second Edition Wiley Global Education, Aug 26, 2005 - Cooking - 224 pages. **Ebook At Your Service A Hands On Guide To The Professional** *At Your Service: A Hands-On Guide to the Professional Dining Room: The Culinary* *At Your Service: A Hands-On Guide to the Professional Dining Room* Paperback Sep 9 2005 From the renowned Culinary Institute of America, *At Your Service* is the 9 2005) Language: English ISBN-10: 0764557475 ISBN-13: 978- **Hyde Park Academic Catalog by The Culinary Institute of America** *Techniques of Healthy Cooking, 4th Edition, Professional Edition. Pre-ordered 0. 0. At Your Service: A Hands-On Guide to the Professional Dining Room, 2nd. 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