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Covering all aspects of the industry - from commodities and nutrition, to planning, resourcing and running each of the key operational areas - The Theory of Hospitality and Catering is an essential text for anyone training to work in the hospitality industry. It will be valuable to anyone completing courses in Professional Cookery and Hospitality Supervision, as well as foundation degree and first-year undergraduate hospitality management and culinary arts students.

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Hadfi Bilel, Kouki Mondher, Catering theory and dividend policy: A study of MENA region, Corporate Ownership and Control, 10.22495/cocv17i4art7, 17, 4, (86-99), (2020).

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