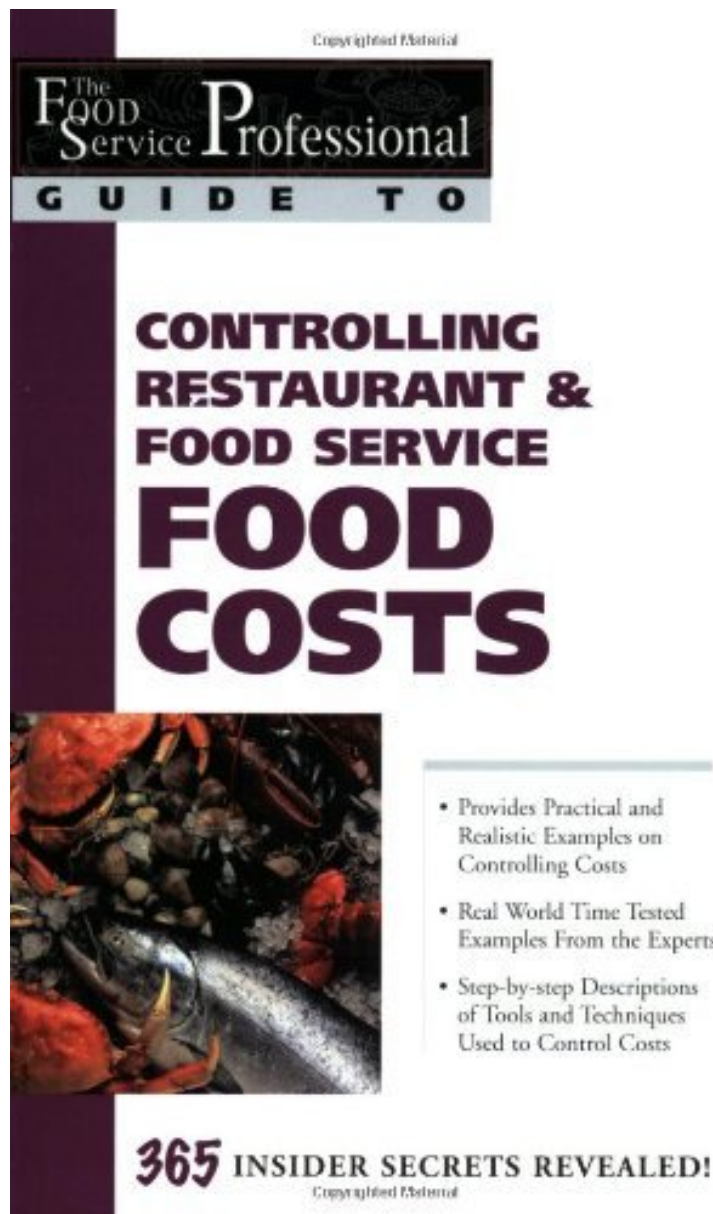


[E-BOOK] The Food Service Professional Guide to Controlling Restaurant Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To)

The Food Service Professional Guide to Controlling Restaurant Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To)

Douglas R Brown

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About the Author
Douglas R. Brown is a best selling author and publisher of computer software and books specific to the food service industry. His extensive background and years of service in the food service industry provides the practical insight into the business so desperately needed in the highly volatile food service industry.