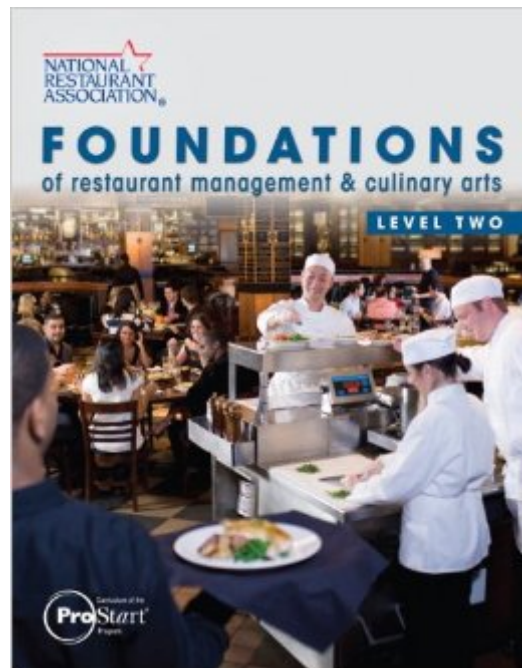


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# Foundations Of Restaurant Management & Culinary Arts: Level 2



## Synopsis

Industry-driven curriculum that launches students into their restaurant and foodservice career!  
Curriculum of the ProStart® program offered by the National Restaurant Association. The National Restaurant Association and Pearson have partnered to bring educators the most comprehensive curriculum developed by industry and academic experts.

## Book Information

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Product Dimensions: 8.7 x 1.2 x 11 inches

Shipping Weight: 4.2 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars See all reviews (3 customer reviews)

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## Customer Reviews

This is a thorough and informative textbook. It gives good descriptions and details on culinary history and basic products. It is a continuation of Level 1.

Book very clean and in good condition.

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