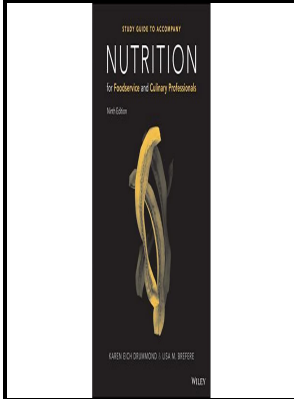


# Nutrition for foodservice and culinary professionals

**J. Wiley - Nutrition for Foodservice and Culinary Professionals by Lisa M. Brefere and Karen E. Drummond (2013, Hardcover) for sale online**



Description: -

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Food service.

Nutrition.Nutrition for foodservice and culinary professionals

-Nutrition for foodservice and culinary professionals

Notes: Includes bibliographical references (p. 617-624) and index.

This edition was published in 2004



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We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant. It contains 13 chapters of learning objectives; chapter outlines; nutrition web explorer; chapter review quizzes; and student worksheets. The book has been read, but is in excellent condition.

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About the Author: Karen Eich Drummond has held a variety of management and training positions in both commercial and institutional foodservice.

It contains 13 chapters of learning objectives; chapter outlines; nutrition web explorer; chapter review quizzes; and student workshee The Study Guide to Accompany Nutrition for Foodservice and Culinary Professionals, Seventh Edition is a useful tool to help students study and review the material in the textbook Nutrition for Foodservice and Culinary Professionals.

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There are many ways that this book could have been made enjoyable, but Karen Eich Drummond isn't much of a writer. From students in culinary arts, hospitality management, and nutrition and dietetics programs to practicing culinary and management professionals, this book will be an invaluable reference.

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