

## ***Kitchen Staff Practical Training Manual***

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### **KITCHEN POLICIES & OPERATING PROCEDURES**

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the manual also presents "Considerations and suggestions for the trainer", i.e. ways to adapt the material for ... All aspects of the Five Keys to Safer Food training material should be evaluated. Included in the manual ... WHO aims to improve the exchange and reapplication of practical food safety knowledge among Member

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### **Manual Kitchen 2007 - Dandelion Communita Cafe**

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