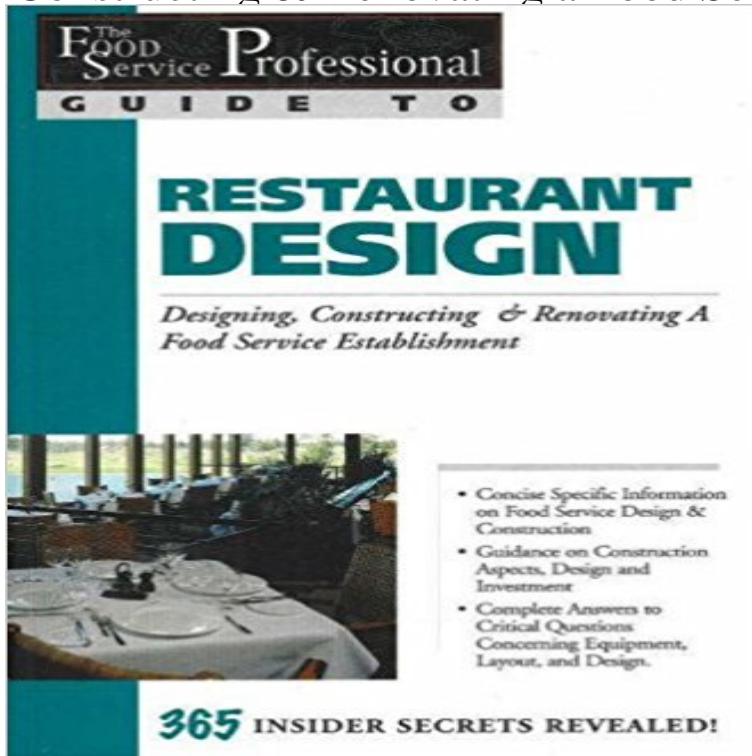


# The Food Service Professionals Guide to Restaurant Design: Designing, Constructing & Renovating a Food Service Establishment



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