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JSP 404

**MANUAL OF
CATERING SERVICES**

Volume Two

RECIPES

1993

AMENDMENTS

<i>Amendment No</i>	<i>Section</i>	<i>Date of Insertion</i>	<i>Amendment No</i>	<i>Section</i>	<i>Date of Insertion</i>	<i>Initials</i>

Introduction

1. The aim of this manual is to provide standard recipes and methods for use in unit catering departments and in training.
2. Propositions for amendments or additions to the text should be made through normal service channels to:

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