

PRACTICAL COOKERY

FOR LEVEL 2
NVQS AND
APPRENTICESHIPS

13TH
EDITION

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ห้องสมุดสาขาโชติเวช



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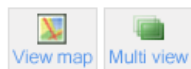
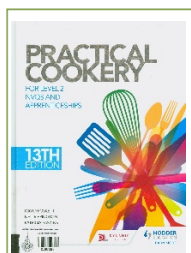
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Title Practical cookery : for level 2 NVQ and apprenticeships / David, Foskett ... [et al].
Publication London : Hodder Education, 2018
Edition 13th ed
Detail xiv, 636 p : col. ill ; 29 cm
Subject Cooking.(+)
Location CHL
Source Types Book

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