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Hotel and Restaurant Accounting, Eighth Edition



Author: Raymond Cote, CPA, CCP **ISBN:** 978-0-86612-553-6

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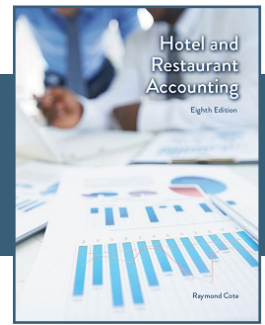
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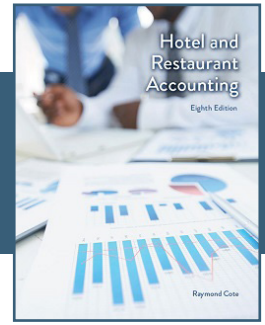
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