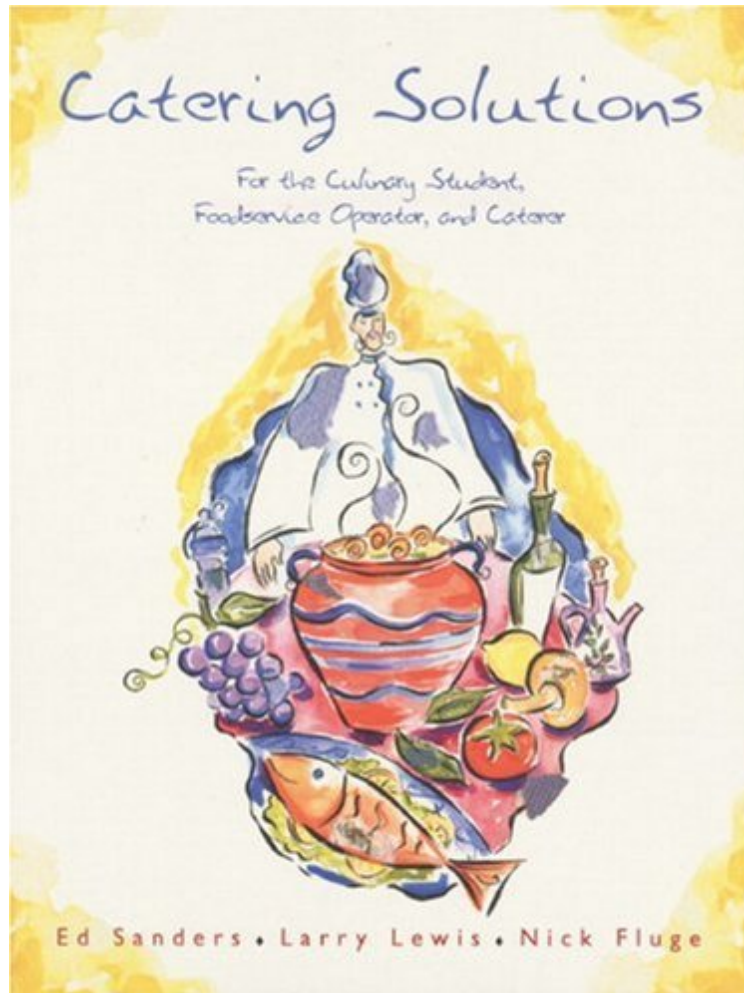


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## Catering Solutions: For the Culinary Student, Foodservice Operator, and Caterer

*Ed Sanders, Larry Lewis, Nick Fluge*  
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Geared to the introductory Culinary student, but very useful to food service operators and professional caterers alike, this book uses a clear, concise approach to connect the basics of culinary catering. It guides readers step-by-step through the entire rigorous process of catering a gourmet eventfrom food safety, cooking, and beverage selection all the way to background music and napkin folding.

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