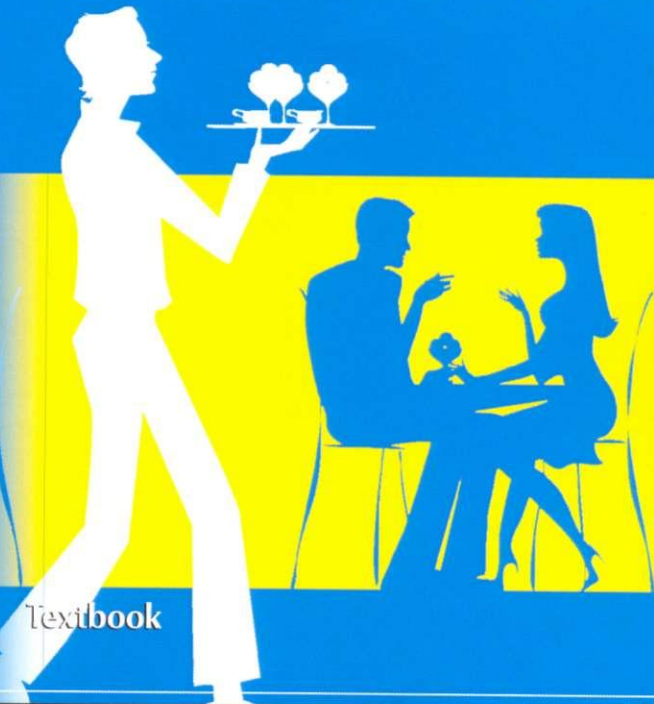




A. K. UVAROVA



# FOOD and BEVERAGE MANAGEMENT



Textbook

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BBK 81.2 Англ.  
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**Reviewers:**

Doctor of Geographical Science, Professor **G.N. Nuysupova**  
Candidate of Pedagogical Science, Associate Professor  
**G.M. Tusupbekova**  
Candidate of Geographical Science, Associate Professor  
**B.I. Aktymbayeva**

**Uvarova A.K.**

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Based on the Curriculum and Syllabus of the course "Food and Beverage Management", this textbook aims to cover relevant aspects and issues related to food and beverage management in the fast growing hospitality industry, i.e. hotels, restaurants and other dining establishments.

The textbook intended for students of colleges and universities, teachers, practitioners and specialists of the hospitality industry and tourism.

В предлагаемом учебном пособии даются основы менеджмента питания и напитков, освещаются теоретические и практические аспекты, которые используются в практике туризма и гостеприимства. Учебное пособие охватывает основные вопросы, касающиеся продуктов питания, напитков, способов их приготовления, организации управления и сервиса в индустрии гостеприимства и туризма.

Предназначено для студентов высших учебных заведений, обучающихся по специальности «Туризм», преподавателей вузов, специалистов в области гостеприимства и туризма.

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