

FM: L5 - Food and Beverage Management

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1

Faculty of Management Resource Guides (including Referencing).
http://libguides.bournemouth.ac.uk/prf.php?account_id=91536

2

How to access reading list e-resource (articles, ebooks etc.) especially if you are off campus.
<https://www1.bournemouth.ac.uk/discover/library/using-library/how-guides/how-access-e-resources-exam-papers>

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UK Hospitality. <https://www.ukhospitality.org.uk/>

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Caterer.

<https://search.ebscohost.com/login.aspx?direct=true&db=bsu&jid=IHL&site=ehost-live>

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Decanter: the world's best wine magazine.

<http://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&db=edspub&AN=edp4410774&site=eds-live&scope=site>

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