

FM: L5 - Food and Beverage Management

View Online



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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