



Hotel and Restaurant Meat Purveyors Improved Methods and Facilities for Supplying Frozen Portion-Controlled Meat (Classic Reprint) (Paperback)

By Clayton Furman Brasington

Forgotten Books, 2017. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from Hotel and Restaurant Meat Purveyors Improved Methods and Facilities for Supplying Frozen Portion-Controlled Meat After analysis of costs per pounds of meat handled, the resulting data were applied to the operation of a house with an annual volume of million pounds. In this example, use of the recommended methods showed a savings of over 10 percent of the cost of using the next most economical method for each process. A layout for such a house was designed around the recommended methods, and suggestions were made for expanding this layout to handle an annual volume of 7 million pounds. About the Publisher Forgotten Books publishes hundreds of thousands of rare and classic books. Find more at This book is a reproduction of an important historical work. Forgotten Books uses state-of-the-art technology to digitally reconstruct the work, preserving the original format whilst repairing imperfections present in the aged copy. In rare cases, an imperfection in the original, such as a blemish or missing page, may be replicated in our edition. We do, however, repair the vast majority of imperfections successfully; any imperfections...



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