

OBE OUTCOME-BASED EDUCATION

TECH-VOC TRACK

COOKERY



FOR SENIOR HIGH SCHOOL
(K-12) DepEd Compliant



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COOKERY

for Senior High School

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COOKERY

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ISBN: 978-621-406-130-3

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Published by: MINDSHAPERS CO., INC.
Rm.108, ICP Bldg., Recoletos St.,
Intramuros, Manila
Telefax: (02) 5276489
Tel. No.: (02) 2546160
E-mail: mindshapersco@yahoo.com

Cover Design/ Lay out Artist: Erwin O. Bongalos

00077713

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Tel. No.: (02) 2546160 • Telefax: (02) 5276489
Email: mindshapersco@yahoo.com

ISBN: 978-621-406-130-3