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UNIVERSITATEA TEHNICA A MOLDOVEI

THE ART OF FOOD TECHNOLOGY

PART I



Chişinău

2019

**TECHNICAL UNIVERSITY OF MOLDOVA
DEPARTMENT OF FOREIGN LANGUAGES**

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**THE ART OF FOOD TECHNOLOGY
PART I**

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The textbook *The Art of Food Technology* is a practical course. It is designed for students from the Faculty of Food Technologies, Technical University of Moldova. The course will focus on English for Food Industry professionals having a wide-ranging impact in order to enable clear communications in the field.

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