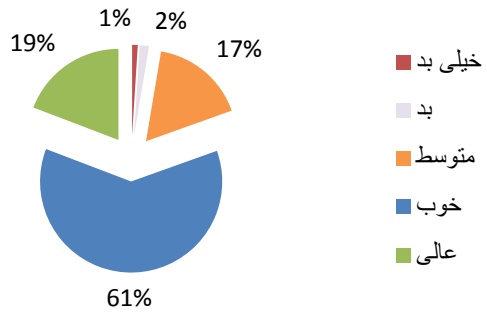
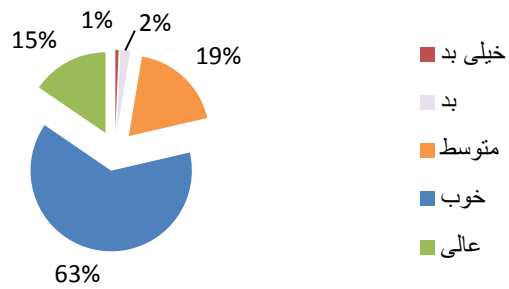


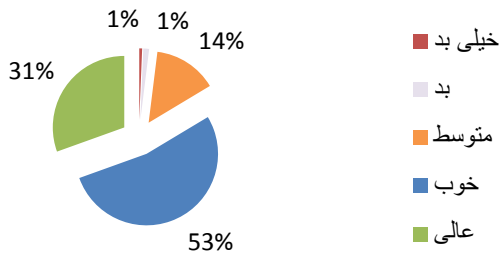
## نظافت و بهداشت سلف



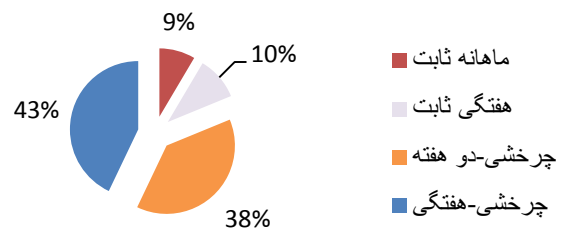
## بهداشت فردی عوامل اجرایی



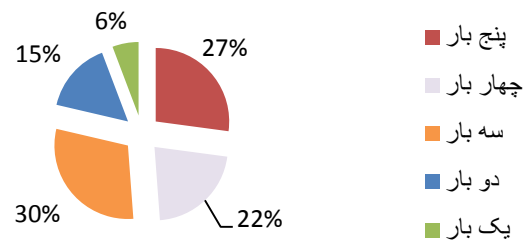
## نحوه ی برخورد عوامل اجرایی



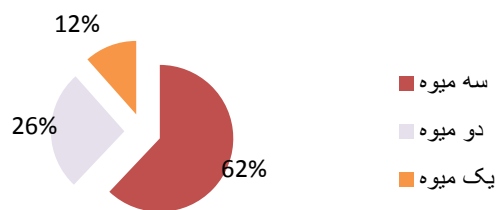
## نحوه ی اجرای برنامه غذایی



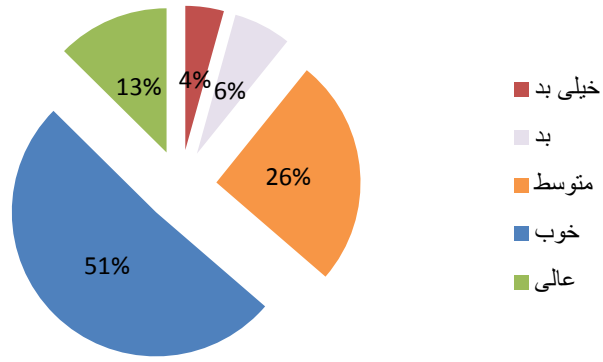
## تعداد دفعات غذاهای نانی



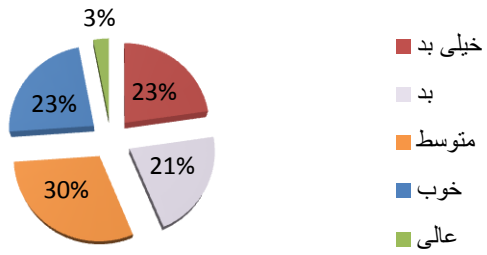
## دسر مورد نظر



## كميت غذا

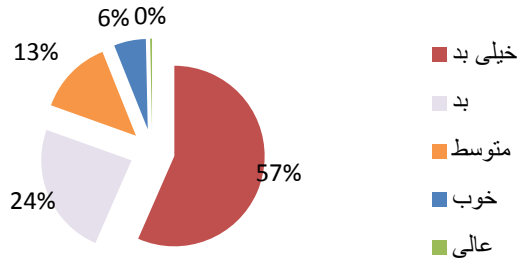


## چلو جو جهه کباب

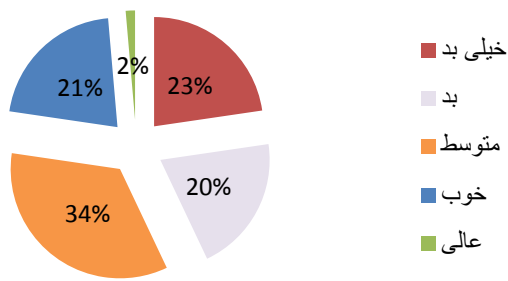




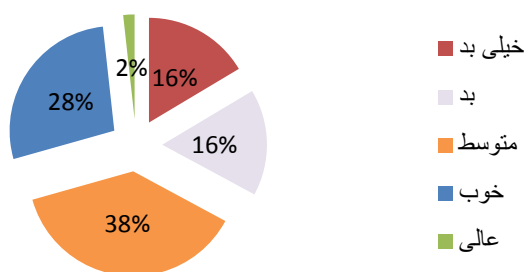
## چلو کباب کو بیده



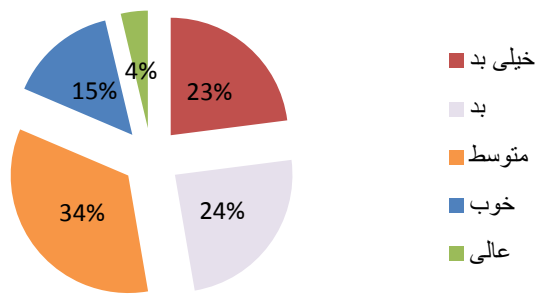
## چلو مرغ



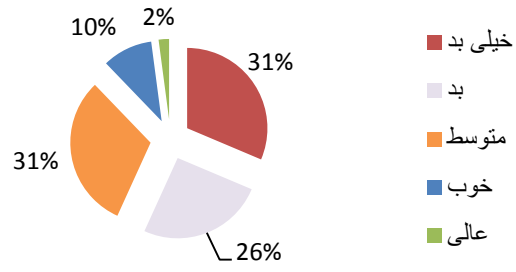
## چلو شنیتسل



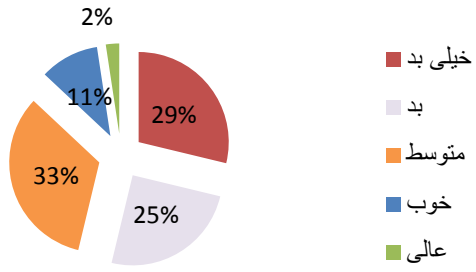
## عدس پلو



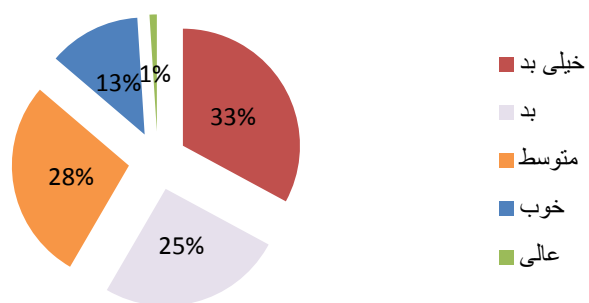
## ماكارونى



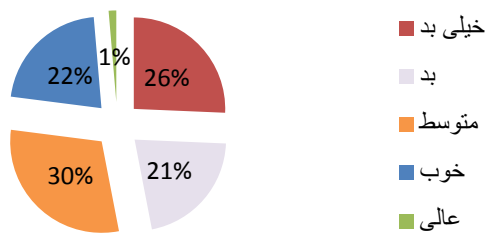
## استانبولی



## قورمه سبزی

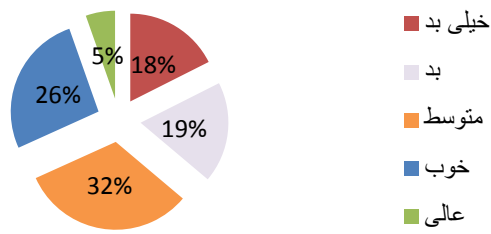


## قیمه سیب زمینی

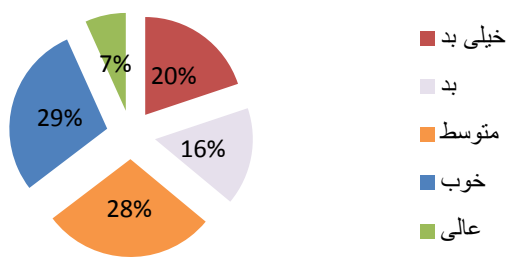




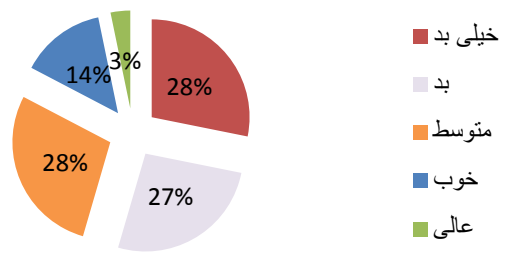
## قیمه بادمجان



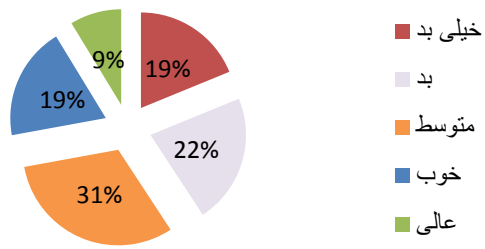
## سبزی پلو با ماهی



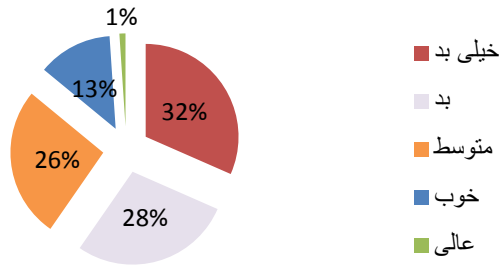
## باقالی پلو با گوشت



## کشک بادمجان



## فسنجان



## خورش کرفس

