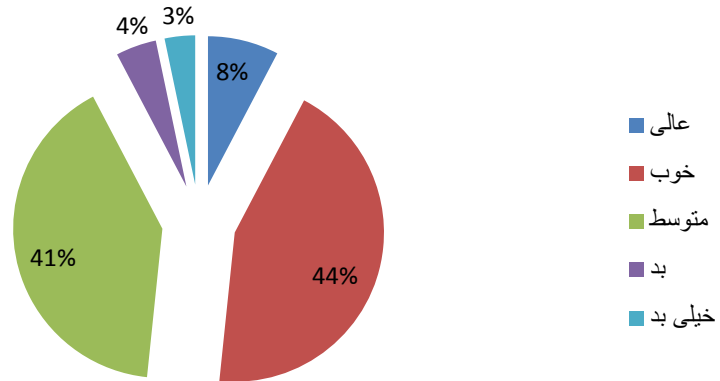
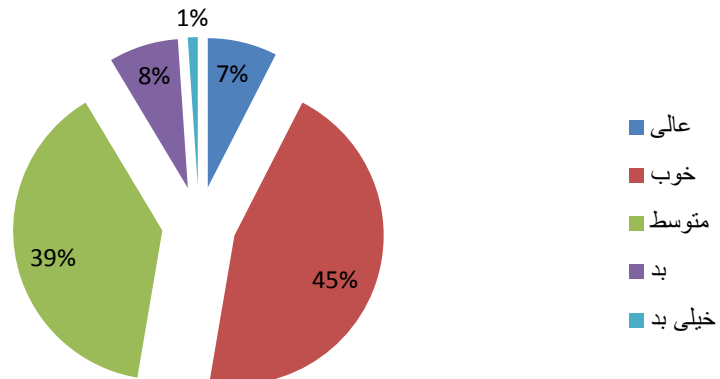


خوابگاه فرجام

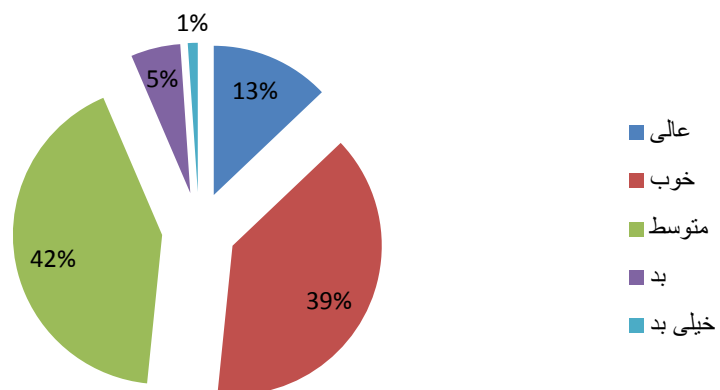
نظافت و بهداشت سلف سرویس



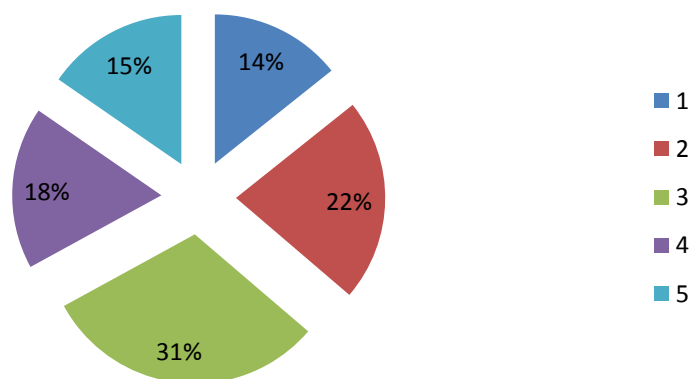
بهداشت فردی



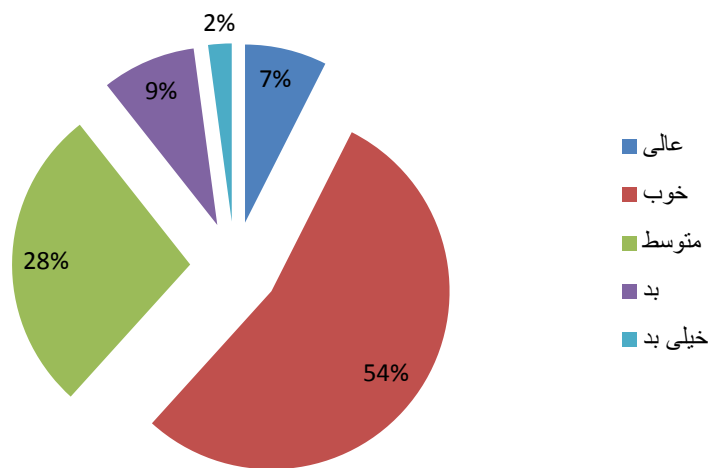
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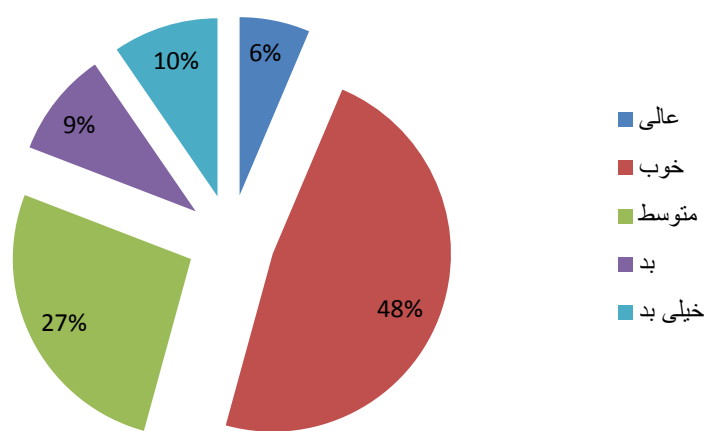
تعداد دفعات غذاهای نانی



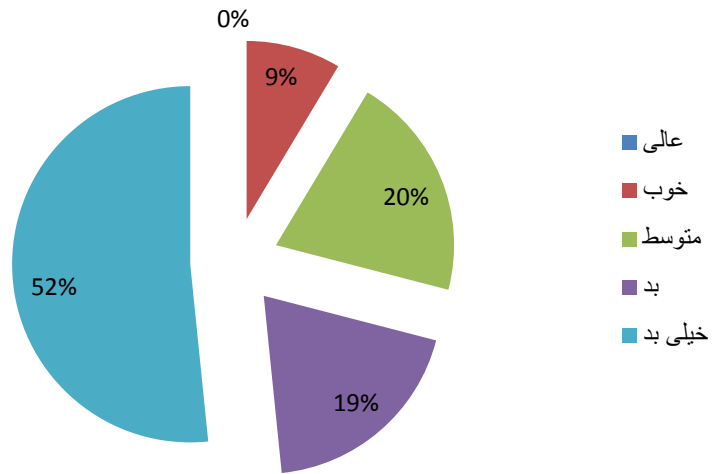
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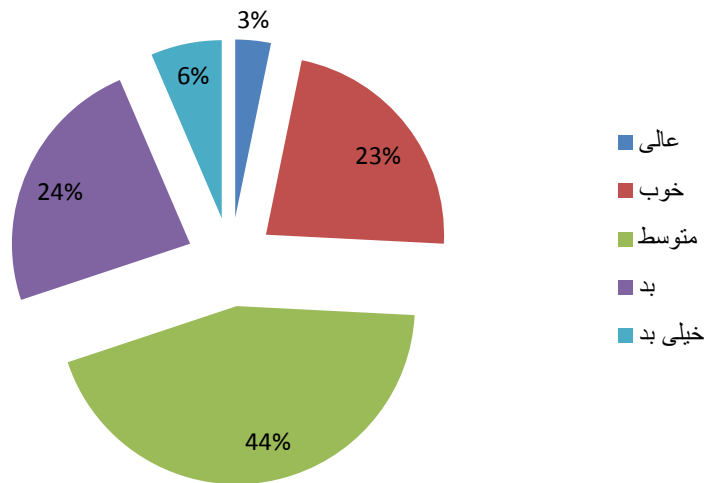
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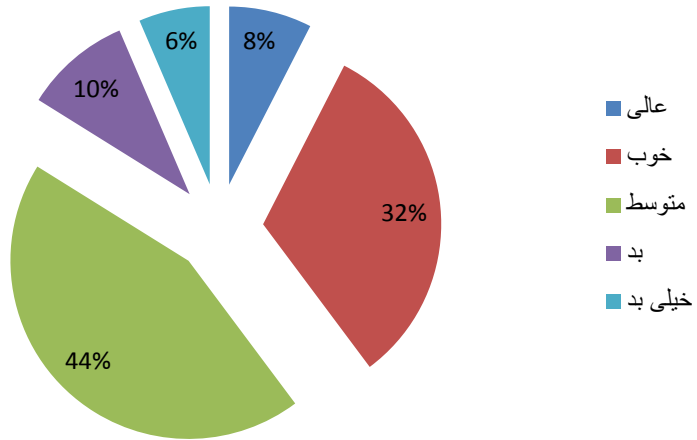
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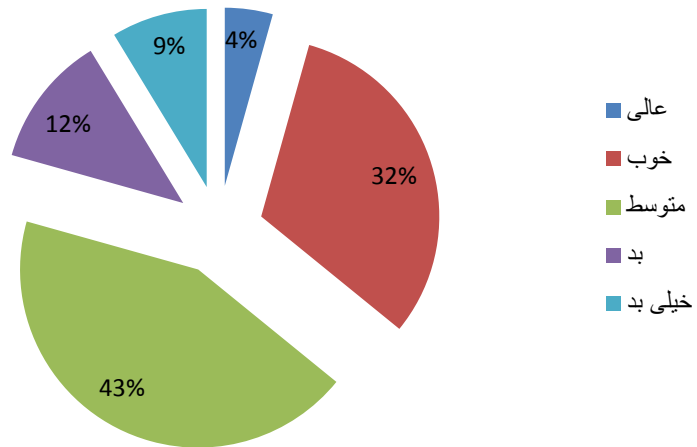
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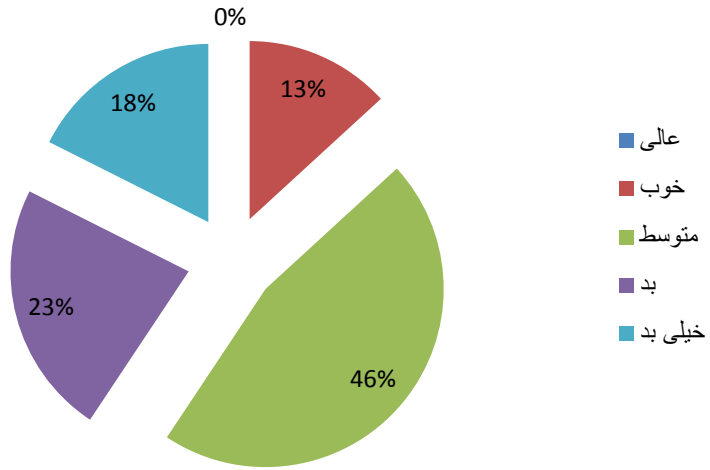
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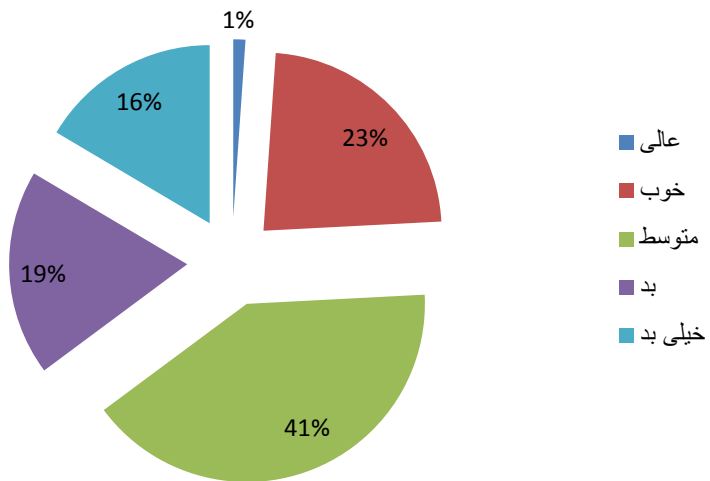
عدس پلو



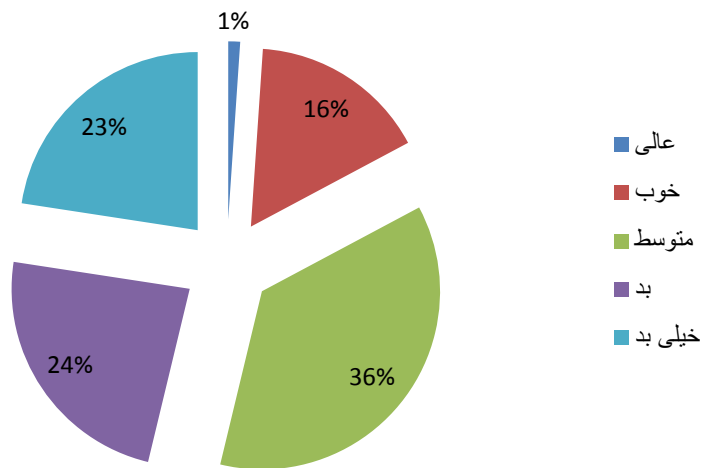
ماكارونى



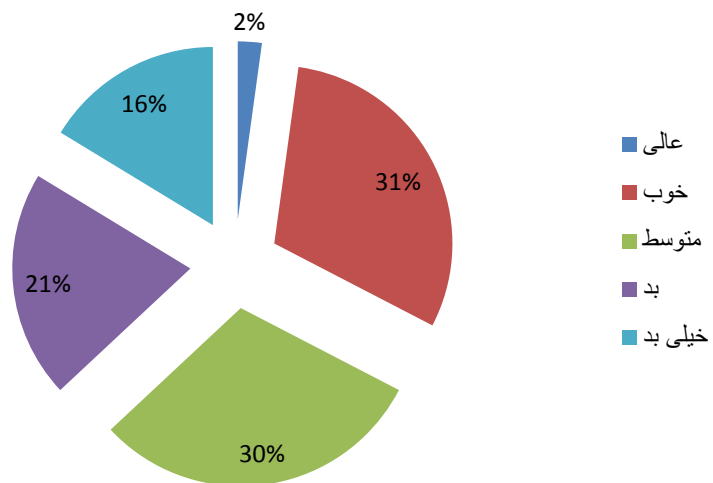
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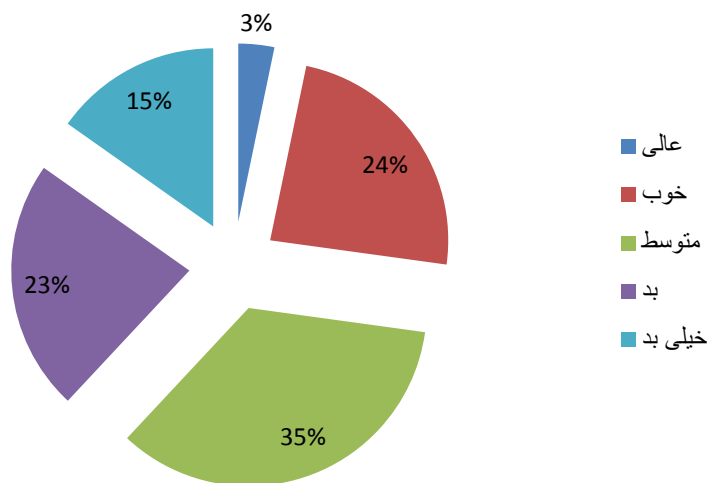
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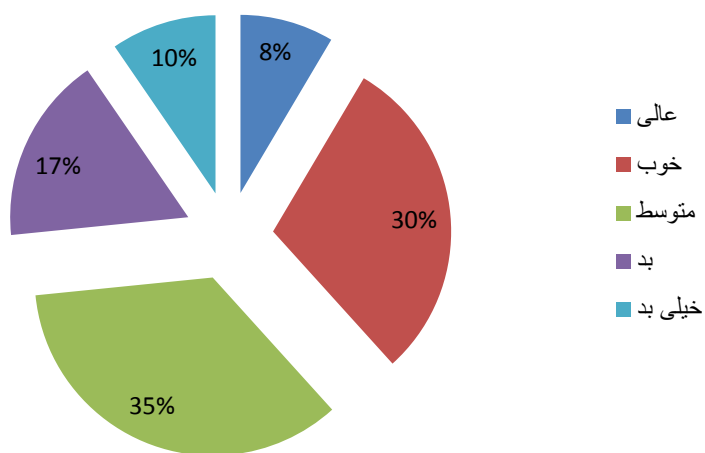
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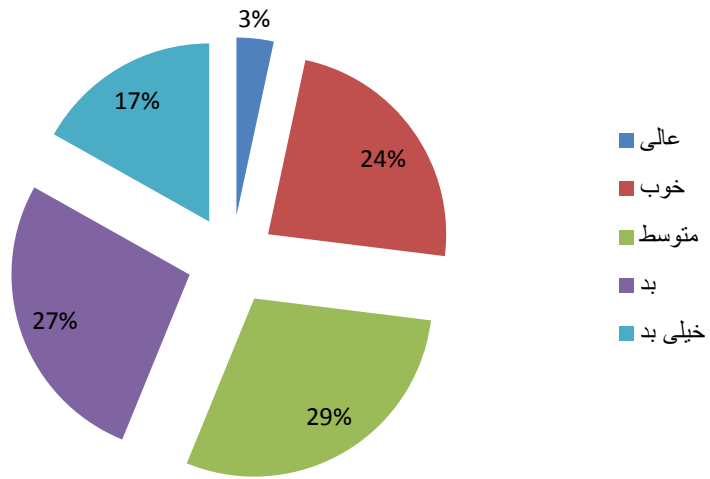
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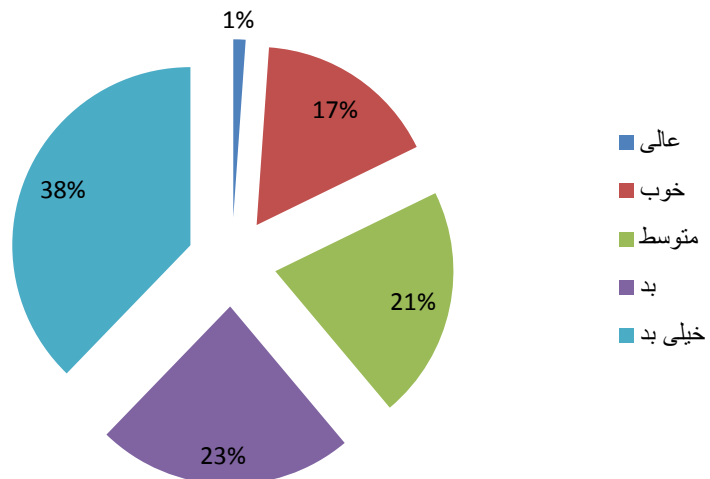
سبزی پلو ماهی



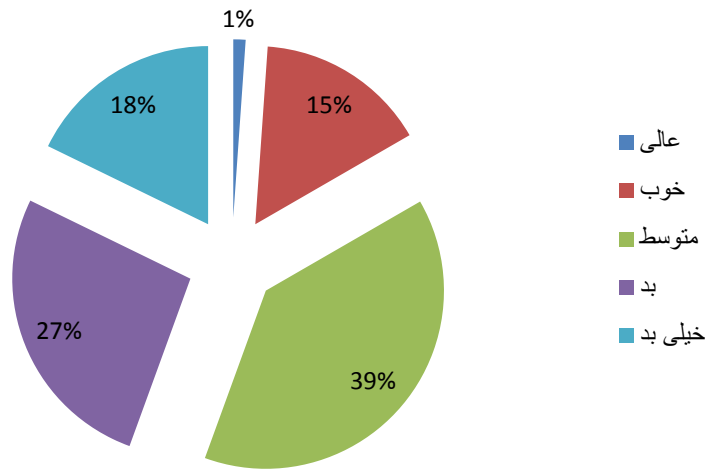
باقالی پلو گوشت



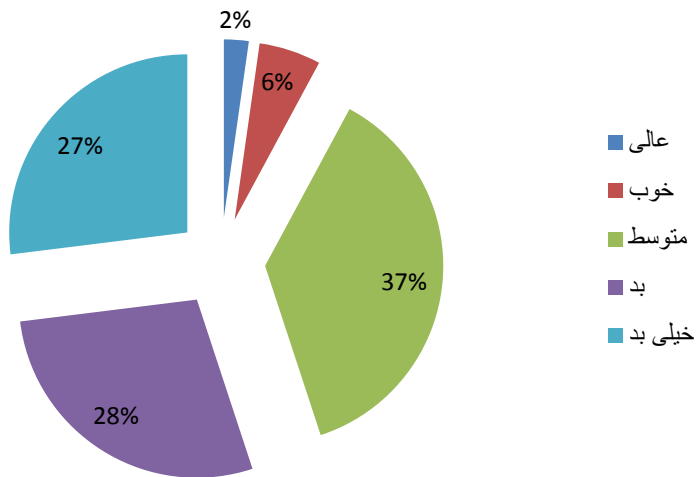
کشک بادمجان



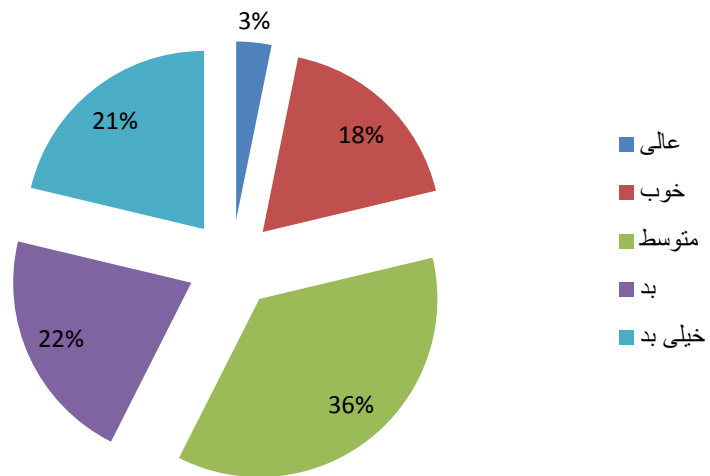
فسنجان



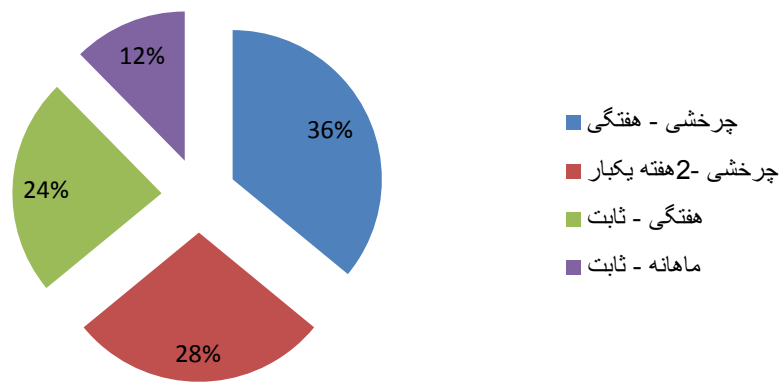
خورش کرفس



کثرت



نحوه اجرای برنامه غذایی



تعداد دسر شام در هفته

