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Chapter 1 2. Chapter 2  
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4 8. Chapter 5 10.  
Chapter 6 12. Chapter 7  
14. Chapter 8 16.  
Chapter 9 18. Chapter 1.  
Question Number  
Answer Level 1 Head  
Reference for Answer  
Difficulty 1 C. What is  
an Information System?  
M 2 D What are Data,  
Information and  
Knowledge E 3 E What  
are Data ...

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Place. 8. Stocks. 9.  
Sauces. 10. Soups. 11.  
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