

CATERING MANAGEMENT



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Catering Management

Dr. Grayfield T. Bajao

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ISBN: 978-621-418-020-5

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ISBN: 978-621-418-090-5

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With a career that spans 18 years in the academe and more than 10 years in the hospitality industry, Dr. Grayfield T. Bajao has become one of the prime movers of the University of Cebu System particularly for the College of Hotel & Restaurant Management. He was also instrumental in the establishment of the Technical Education Training and Assessment Center thereby strengthening the Vocational-Technical Programs, he was awarded as the National TESDA Idol in the year 2015 besting other nominees from all over the Philippines. Apart from being a well-seasoned academican especially in the field of hospitality education, he is also a well-rounded industry practitioner having worked in various hospitality establishments in Cebu City and Manila City, Philippines.



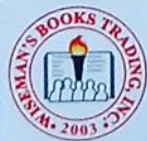
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