



# Bread & Pastry

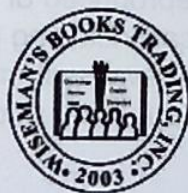
**Dr. Rene D. Osorno  
Dr. Grayfield T. Bajao**



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Dr. Rene D. Osorno  
Dr. Grayfield T. Bajao

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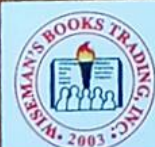
- Dean - College of Hotel and Restaurant Management and College of Tourism - University of Cebu - Banilad Campus - 2005-till present
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