

Mary Judalee Pestano Ote Instructor



Areas of Teaching Expertise

- Baking and Pastry Arts
- Chocolate and Confectionary
- Western Cuisine
- Food and Beverage Operations
- Food Safety and Hygiene Management
- Food Entrepreneurship

Qualifications

[Academic Qualifications]

2008 Associate in Occupational Studies in Baking and Pastry Arts

New England Culinary Institute, VT U.S.A

1996 BS Home Economics

University of the Philippines-Diliman

[Certifications]

2021 ServeSafe Food Safety Manager

ServeSafe Instructor

Registered ServeSafe Proctor

National Restaurant Association, U.S.A.

[Teaching Experience]

2016- Present Instructor

Macao University of Science and Technology

2013 -2016 Adjunct Culinary Instructor

Enderun Colleges (Alain Ducasse Philippines)

2009 -2010 Culinary Instructor

Center for Culinary Arts, Manila

[Industry and Professional Experience]

Regional Chef Consultant, NKA (National Key Accounts)

Nestle (Philippines)

Executive Pastry Chef and Brand Manager

Ifoods Incorporated (Philippines)

Head of Pastry

Au Chocolat (Marina Bay Sands, Singapore)

Corporate Pastry Chef / Chocolatier

Aalst Chocolate PTE. LTD (Singapore)

Pastry Cook

Four Seasons Aviara (U.S.A)

Global Accounts Manager

DHL (Philippines)

Sales / Relationship / Portfolio Manager

Solidbank Corporation (Philippines)

International Exchange Bank (Philippines)

Unionbank of the Philippines (Philippines)

Shift Manager

Jollibee Foods Corporation