



MACAU UNIVERSITY
OF SCIENCE AND TECHNOLOGY

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