

Maca U e ISceceadTec 澳門科技大學 Fac H a <u>a d T Ma a e e</u> 酒店與旅遊管理學院

Kaihan, Yang

Assistant Professor

<u>A ea l Re ea c E e e</u>	<u>A ea Teac E e e</u>
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ACADEMIC QUALIFICATION

P D	Т	Ge a University of Derby T e U ed K d	
Ma e	Т	E e a d De e e King's College London	
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Bac e	B e	Sde Iea aHe <mark>l</mark> laaee National	
University of Ireland Galway Rebclead			

Professional Practices (Selective)

<u>Consultant</u>

• V E ad Te Pea D c Na a Pa UK

Research Assistant (Strategic Marketing)

• Sa aJaTU e Sa aCa

Chief Operating Officer

- TeL de Ce e Da Ya Sa aCa
- A ed a e SaeadIead

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Publications				H		
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Yang, K.,	Maa Q	a	C a	0 e a	Rea	e C e
E ec a	Ca e	Professional	Culinary	Management:	Principles and	d Practice ed
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CONFERENCE PRESENTATIONS

, K. (2023). A	, M	, C		С	:	
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