

Beyond The Table

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Zon Laurence M. Bautista is a hospitality professional and educator with over ten years of experience in food and beverage operations, hospitality education, marketing, and customer service. He currently serves as a Faculty Member at Pangasinan State University, where he teaches hospitality and tourism management courses while mentoring future industry professionals. Previously, he taught at Urdaneta City University and held leadership positions at Starbucks as Coffee Master and Supervisor, where he managed operations, trained staff, and upheld exceptional service standards. His professional background also includes marketing leadership with McDonald's Philippines and culinary experience as a Line Cook at Mad for Garlic Philippines. Zon earned a Bachelor of Science in Hospitality Management from Pangasinan State University, a Master's in Business Management from Lyceum Northwestern University, and pursued doctoral studies in Hospitality

Management at the Philippine Women's University. His expertise spans leadership, operations management, training, customer relations, and academic instruction.

Not every banquet is measured by its feast,
Nor every welcome by a polished smile.
Within the quiet rhythm of prepared hands
Lives a profession built on purpose,
Where service becomes a language
Spoken beyond culture, beyond borders,
beyond time.

The dining room mirrors the world itself—
A place where strangers gather,
Where stories arrive with every reservation,
And hope is plated beside every meal.
Yet behind the gleaming glass and folded
linen
Stand countless hearts whose labor is
unseen,
Working through dawn's first breath
Until the city's lights surrender to the stars.

The Hotel and Restaurant Management
industry
Is more than hospitality;
It is resilience wearing a pressed uniform,
Compassion poured into every careful
gesture,
And leadership practiced in moments

When no applause is heard.

Today, a changing climate knocks
upon every kitchen door.
Food once abundant demands wiser
stewardship.
Waste is no longer an acceptable tradition,
But a challenge inviting innovation.
Each ingredient saved,
Each local farmer supported,
Each sustainable choice embraced
Writes another verse toward healing the earth.

Technology reshapes reception desks and
dining halls,
Yet no machine can replace
The warmth of genuine human connection.
For excellence is not programmed—
It is cultivated through integrity,
Respect, empathy, and lifelong learning.

May future hoteliers build shelters of dignity,
Where every traveler feels valued regardless
of origin. May future restaurateurs nourish
communities,
Serving not only exquisite cuisine
But fairness to workers, opportunity to
youth,
And gratitude to the hands that harvest the
fields.

For prosperity is richest
When no one is left behind.
Growth is meaningful
When it protects tomorrow's harvest.
Success is enduring
When it honors both people and the planet.

So let every table become a place of
inclusion,
Every room a refuge of respect,
Every meal a promise of responsibility.
For true hospitality is not merely an industry—

It is a commitment to humanity,
A bridge between cultures,
And a quiet revolution served one guest,
One choice,
One sustainable future at a time.