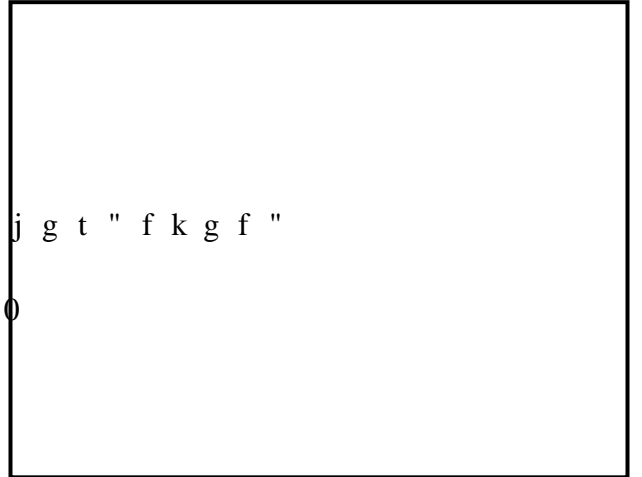


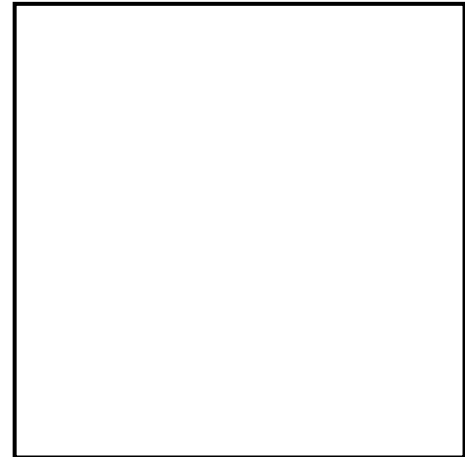
3	مدة الإنجاز	اللغة الإنجليزية	المادة
4	المعامل	شعبة الخدمات : مسلك فنون الطبخ ومسلك خدمات الطعامة ومسلك اللوجستيك ومسلك تصميم الأزياء	الشعبة أو المسلك

[1] Food service has become one of the most successful businesses in recent years, providing opportunities to those who are determined to become successful. Willie Gatpandan, 42, a young man from Philippines is one of those who found success in catering services. As a former waiter, he discovered the importance of hard work. When I was 12 and our need for money made me work hard



[2] Gatpandan started working at Northwest Airlines as a concierge for three years. He then worked as a waiter in an Italian restaurant for seven years. This helped him to have basic knowledge and experience in food industry. His family lent him some money to start his catering business for rent. It was a very small catering with 50 pieces of plates

[3] The toughest job was to persuade Mary's times, Gatpandan thought of giving up but the support of his wife Liezl was of great importance. She made it possible for him to resist. Gatpandan and Liezl have two kids, Leonil and Julianne. L&J Catering Service was named after the two children.



[4] Nowadays, L&J Catering can handle up to 1,000 heads per event. They offer a variety of dishes for all tastes. They have menus from pasta, chicken, vegetables and beef to choose from. They now offer a full service to help people find the best suppliers in town from photos and videos, florist, wedding cakes, a bridal

[5] After years of hard work, the business is now doing well and running smoothly. He oversees 40 employees. Despite the success of the business, L&J Catering organizes only one wedding in a day to give customers a full and high quality service.

[6] Gatpandan believes that having passion and dedication is the key to a successful business. He also says, "For 15 years of service, I still have my original staff with me. They were the ones who stayed with me during the ups and downs." He says, "I've always been grateful to my staff. They are the backbone of the business."