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EXTENSION ACTIVITY ACCOMPLISHMENT REPORT

BASIC INFORMATION

1. Title of Extension Activity

Hands-on Training on Pancit Canton, Binubudan and Rice Wine Processing Technologies: A Skills Development Training on Value Added Food and Beverage Processing on Rice and Rice By-Products

2. Implementors/Extensionist/s

FOOD SCIENCE RESEARCH AND INNOVATION CENTER

3. Location of the Activity

BSU FSRIC and ATBI/IC; ATI-CAR

4. Duration of the Activity

March 29-30, 2022 ; 8:00 AM- 5:00 PM

5. Budget

P 45,000.00

6. Source of Funds

RICE PROGRAM - ATI-CAR

REPORT

1. Rationale

Rice has been and will always be a staple commodity in the Philippines. About 80% of Filipinos consumes rice as a staple food, thus it is a major item that every Filipino purchases. Aside from basically boiling it until cooked and consuming it with viand, other food products are also developed and can be made from rice through value addition. Value addition in developing food products is a means to develop raw form of crops, such as rice, into a variety of sustainable food products that will be made available in the market for diversity of choices and providing alternative options to consume these commodities. As value addition increases economic development and consumer interest to agricultural commodities such as rice, it is foreseen that ideal opportunities in food processing industry can be ventured into through innovation of rice and rice by-products into value added processed food products that can be made available for consumer markets.

Multiple and diverse technologies and methods have been developed and practiced on food processing and preservation of rice and rice by-products through research and development programs. These processing technologies are aimed to be transferred to various interested MSMEs and community organizations, especially the farmers, in order to support these beneficiaries in developing food and beverage products out of their harvested crops. Transferring these technologies to said beneficiaries also helps in mitigating high post-harvest losses and to extend shelf life of the perishable agricultural crops locally produced by these stakeholders within their community.

Rice flour processing as preservation method has been developed as a rice by-product that can be utilized in producing diverse rice-based food products such as rice cakes and rice crackers. Rice flour is diverse in nature and can be processed into any flour-based food products such as breads, pastries, and noodles as it can also be commercialized in local markets for industrial and household use. Also, rice can also be developed in producing alcoholic beverages as it has been practiced and a tradition in the cultural settings of indigenous people of the Cordillera Region to produce rice wine for festivities and ritual purposes. Rice wine is also produced in other provinces and countries which make rice wine available in the market as an innovated and industrialized rice by-product. Producing these rice and rice by-product technologies and methods has always been considered to be a viable and practical way of developing variety of rice-based food products and a way of extending shelf life of rice therefore shall continuously be utilized for food and beverage security and diversity.

In years of fruitful development of technologies, the BSU has been developing and transferring these developed technologies to community stakeholders who serve as recipients benefiting from these technologies. The BSU has been transferring such technologies developed to those entrepreneurs, individuals and community organizations from various provinces and regions who wish to be engaged into food and beverage processing for small scale enterprise and livelihood activity.

As the BSU has developed technologies on vegetable-enriched Pancit Canton, Binubudan, and Rice Wine as a research and development output, it has always been aimed that these technologies shall be continuously transferred into various MSMEs and community organizations who wishes to venture into food and beverage processing. These MSMEs and community organizations will serve as recipients who



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shall benefit from these technologies generated, especially those farmers who were massively affected on the effects of this present situation brought by the CoVid-19 Pandemic.

As to continuously introduce and promote the technology on food and beverage processing on rice and rice by-products, a collaborative extension activity amongst the BSU-FSRIC, ATI-CAR is set to be conducted through this activity with a title **“Hands-on Training on Pancit Canton, Binubudan and Rice Wine Processing Technologies: A Skills Development Training on Value Added Food and Beverage Processing on Rice and Rice By-Products”**. The activity aims to transfer the technologies on Pancit Canton, Binubudan, and Rice Wine processing to the Western Tabuk Rice Cluster and Alfonso Lista Rice Cluster Federation, Inc. members and associates through lectures and hands-on demonstrations. The ATI-CAR, through its project on RICE PROGRAM, has identified the said participants be its recipient for the skills development and enhancement on Pancit Canton, Binubudan, and Rice Wine processing under their program since it has been identified on their conducted training needs assessment that the community organization aims and desires to venture on the enterprise on rice and rice by-products processing. The BSU-FSRIC has been tapped to extend its expertise and programs on rice and rice by-products processing through this activity and the Center have willingly agreed to provide such service since it has been one of its mandates and programs for the community.

The activity on **“Hands-on Training on Pancit Canton, Binubudan and Rice Wine Processing Technologies: A Skills Development Training on Value Added Food and Beverage Processing on Rice and Rice By-Products”** for the Western Tabuk Rice Cluster and Alfonso Lista Rice Cluster Federation, Inc. members and associates is expected to serve as an activity for community growth and progress through small enterprise program to be established for economic and sustainable development and advancement of the community. Furthermore, this activity aims to impart awareness and inspire the participants on the benefits of venturing into such enterprise wherein limitless opportunities are set to be discovered and profitable practices will contribute in uplifting their economic lives as they develop rice-based food and beverage products with increased worth and value, and resulting to increased profitability of rice within their community.

2. Objectives

Specifically, the activity aimed to:

- Develop entrepreneurial interest and competencies on pancit canton, binubudan and rice wine processing;
- Impart the importance and benefits of pancit canton, binubudan and rice wine processing;
- Demonstrate and train the participants on pancit canton, binubudan and rice wine processing technologies; and
- Encourage participants to venture in pancit canton, binubudan and rice wine processing enterprise for sustainable economic development.

3. Type of Clients

The participants of the hands-on training were the members and associates of peoples' organization from Western Tabuk Rice Cluster and Alfonso Lista Rice Cluster Federation, Inc., with a total of thirty four (34) participants from both clusters. Majority of the participants were women, with a total of eighty five percent (85%), and the remaining fifteen percent (15%) were male. The age bracket distribution of the participants is slightly distributed, having 43% participants on 20-25 years old bracket, 15% each on brackets 26-35, 36-45 and 46-55 years old and above, and 12% on 46-55 years old bracket.

4. Methodology

Training Principles

The training was conducted with an integrated approach that contained lectures, discussions, and hands-on training with actual application/ return demonstration. The generalized training principles employed on the three activities are as follows:

- A participatory discussion or exchange of thoughts rather than lecture style of teaching.
- Trainers has started based on the knowledge of the participant about the topic and draw information or expand from it.
- The discussion is participatory by nature wherein the participants were able to comprehend the discussion.
- The training followed strict time to maximize participants learning.

Subject Matter Specialists (Lecturers)

- Specialist from the Food Science Research and Innovation Center served as resource speakers, lecturers, trainers and facilitators for the said activity.



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5. Brief Summary of Accomplishment

The Hands-on Training on Pancit Canton, Binubudan and Rice Wine Processing Technologies: A Skills Development Training on Value Added Food and Beverage Processing on Rice and Rice By-Products for the Western Tabuk Rice Cluster and Alfonso Lista Rice Cluster Federation, Inc. was conducted in a face-to-face manner, attended by the FSRIC Extension Team as the extension facilitator, the DA-ATI-CAR as co-organizer and cooperating agency, and by the representative/members of the 2 aforementioned rice cluster federations as the participants of the activity. The activity was held at Benguet State University's Food Science Research and Innovation Center and ATBI/IC Conference Hall on March 29, 2022; and at Agricultural Training Institute- Cordillera Administrative Region Training Center, La Trinidad, Benguet on March 30, 2022.

Day1. Technology and Investment Pitching and Hands-on Skills Training in Pancit Canton Processing

The pilot day for the Hands-on Training on Pancit Canton, Binubudan and Rice Wine Processing Technologies was divided into 2 integral parts which included Part 1: *Technology and Investment Pitching* wherein introduction and entrepreneurial mind setting on Pancit Canton, Binubudan and Rice Wine processing technologies were discoursed through a seminar-lecture; and Part 2: *Hands-on Skills Training in Pancit Canton Processing* for the preliminary skills development training session.

As a preliminary part, a short synopsis and orientation was made at the FSRIC for the participants of the activity. A part of the orientation included the set-up for the day's event. As to properly accommodate adequate audience on the food processing area of FSRIC during the Part 2: *Hands-on Skills Training in Pancit Canton Processing* for maximum learning and appropriate participants' ratio, it has been arranged that the group shall be divided into two groups, wherein the first group will be attending the Part 1 while the second group will be attending simultaneously the Part 2 on the morning session; and in the afternoon session, the 2 groups will take-turns in order to attend the other part of the training. This is strategized and has been effectively conducted in order to simultaneously accommodate all participants for both parts of the activity and to maximize the time schedule despite limited audience allotted in the training venue, although beneficial for maximum learning experience.



The Part 1: *Technology and Investment Pitching* commenced with the introduction and lecture of Ms. Zinnia B. Das-ilen, a staff from FSRIC, on the vegetable-enriched food processing. Ms. Das-ilen primarily discussed to the participants the problems in agriculture industry and its opportunities on developing processed food products by using vegetables as enrichments. She then introduced the technology on vegetable-enriched Pancit canton to the participants wherein



she discussed the basic requirements in pancit canton processing, including the raw materials and fixed investments, and the procedures in making pancit canton. Ms. Das-ilen ended her discussion with the investment analysis in pancit canton production wherein she presented all the economic aspects of the activity, including the financial advantages and opportunities for economic development in establishing your own pancit canton processing as an enterprise.



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Mr. Lesley Dale G. Umayat, the Director of FSRIC, has then continued the seminar-lecture of the Part 1: Technology and Investment Pitching. Mr. Umayat has then discussed the technologies on Binubudan and Rice wine making. Just like the discussion in pancit canton making, Mr. Umayat has discussed the problems in agriculture industry and its opportunities on developing processed food products especially on rice-based and rice by-products, the basic requirements in Binubudan and Rice Wine processing which included the raw materials and fixed investments, the procedures in making Binubudan and Rice Wine, and the investment analysis in Binubudan and Rice Wine production. In addition to the discussions made, Mr. Umayat also conversed economic and social opportunities in food and beverage processing of rice and rice by-products for entrepreneurial mind-setting wherein he shared entrepreneurial strategies and personal experiences as an entrepreneur and with such, the participants were able to learn insights and strategies in entering the food and beverage processing industry.



The seminar-lecture activity concluded with an end-note from Mr. Umayat for the participants which is for them to be challenged in establishing their own processing activity, whether as an organization or as an individual, in order to apply and fully utilize all their learning for this hands-on trainings to be conducted. Mr. Umayat thanked the participants for their active participation and he hoped for future trainings with them as they build their own processing facility. The activity formally ended with a group photo for documentation purposes.



The Part 2: *Hands-on Skills Training in Pancit Canton Processing* on the other side, has then formally incepted with the short orientation and preparation of the participants, facilitate by Mr. Manuel M. Dorado, Jr., one of the FSRIC staff. Mr. Dorado gave a short discussion on important reminders and practices while inside the processing facility for food safety, as well as for the participants' personal health safety. After which, Mr. Dorado immediately gave a short tour on the facility and then endorsed them unto the supervision of Mr. Joffrey Bayating, Ms. Estela Anniban, Mr. Judymar Paquito and Mr. Paul Peg-ang, the FSRIC Processing team, for the actual Hands-on training on vegetable-enriched pancit canton processing.



Participants were immediately oriented on the steps to be followed for the pancit canton processing. The FSRIC processing team sequentially



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demonstrated the operations, strategies and activities in ingredient and puree preparation, mixing of ingredients, sheeting, cutting, blanching, deep-frying and packing of pancit canton as a final product.



Every participant was able to observe and take note on the sequential operations of pancit canton processing. As to fully grasp these operations, the participants are then instructed to perform such procedures in order to have a first-hand experience in pancit canton processing. The participants have taken turns alternately in order for them to be familiarized on the various processing steps that are needed in producing quality vegetable-enriched pancit canton. The FSRIC processing team are always beside the

participants in order to guide them properly on the use of equipment, to ensure the achievement of quality output, and to secure the health and safety of the participants as to reduce risk of physical injuries in performing the procedures.

As the participants were able to first-hand experience the operations in canton processing, curiosity spurred out of their minds for possible variety of vegetables to be used as enrichment in pancit canton processing. The FSRIC processing team were able to discuss to the participants that there is no limit in enriching vegetables for pancit canton because they just need to be creative and they must apply all their learning from this hands-on training once they return to their homes and to their community, and if they have decided to establish their own pancit canton processing facility. The activity for the day formally culminated with a group picture taking for documentation purposes and a short reminder for the next day's activity.



Day2. Hands-on Skills Training in Binubudan and Rice Wine Processing

The second and final day of the Hands-on Training on Pancit Canton, Binubudan and Rice Wine Processing Technologies encompassed the *Hands-on Skills Training in Binubudan and Rice Wine Processing* which was held at the ATI-CAR conference hall. The program for the day formally incepted with the overview of Mr. Umayat, the resource speaker for the day's activity, wherein he has recalled with the participants the discussions made from yesterday's lecture on Binubudan and Rice wine processing. After which, Mr. Umayat has then started his demonstration by preparing the ingredients, materials and other facilities needed in Binubudan and rice wine making. The demonstration for the next steps which included the cooking of rice, mixing of bubod, fermentation, and other processes were carried out which was simultaneously followed and performed by the participants for their actual production learning experience and as a return demonstration as well for the training activity.





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Within the training, while the activity is on-going and waiting time is needed for some parts of the operations, questions regarding the technologies being transferred were raised by the participants. With such, Mr. Umayat addressed these queries through a discussion. Within the discussion, where interests on venturing into rice wine making has aroused from the participants, some practical tips to save time and effort in manufacturing business and enterprise industry were given by the resource speaker. Inspirational life experiences and wisdoms learned were also shared and divulged by Mr. Umayat during the discussions in the hopes of motivating the participants to also venture in such enterprise or business activity to elevate further the economic status of the participants for sustainable living.



As the hands-on training part on Binubudan and Rice wine making has culminated, the day's activity was then concluded with a short closing program. The resource speaker, Mr. Umayat, has given his final discussions and message to the participants, thanking them for being part of the activity and again, hoping for them to apply all the things they have learned once they go back to their community. As a response and reflection from the participants, five members from both Western Tabuk Rice Cluster and Alfonso Lista Rice Cluster Federation, Inc. gave their appreciation message to Mr. Umayat, the resource speaker, and to the FSRIC and ATI-CAR for the chance to acquire new skills and knowledge through the hands-on training conducted. One of which is Ms. Mae Sacyat, who wholeheartedly expressed her gratitude by saying "...very timely (daytoy nga training) para iti kasapulan ken pangrugian a kas agsursuro. Pagyamanan mi la unay ti panangibingay yo kadakami; naaddaan kami ti ideas tapnu mausar, maaramid nga husto dagiti adda a produkto ti lugar nga ayan mi. Dios ti ag ngina". The 2-day activity has been formally ended through the filling in of the evaluation forms and taking a group photo for documentation purposes.



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As an overall assessment for the accomplishment for the The Hands-on Training on Pancit Canton, Binubudan and Rice Wine Processing Technologies: A Skills Development Training on Value Added Food and Beverage Processing on Rice and Rice By-Products, the activity was considered to be remarkably completed wherein its goals and objectives have been attained and carried out. In the end, the responsibility and mandate of the Food Science



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Research and Innovation Center - to disseminate useful technologies for the improvement of life within the communities - has been achieved and realized. The FSRIC management and staff are grateful and glad for the opportunity to share their knowledge to the ATI-CAR and to the people of Western Tabuk Rice Cluster and Alfonso Lista Rice Cluster Federation, Inc., as another community who has adopted the technologies that the BSU has developed.

6. Actual Financial Report

Item Description			Actual Cost (PhP)
PARTICULARS	QTY	UNIT COST	
Training Expense			
• Training supplies and Materials		Raw materials, Basic ingredients, packaging materials, office supplies, and other processing supplies	P 13,000.00
Meals and Snacks			
AM Snacks	44 pax	44 Pax x P 60.00 x 2 days	P 5,280.00
PM Snacks	44 pax	44 Pax x P 60.00 x 2 days	P 5,280.00
Lunch	44 pax	44 Pax x P 180.00 x 2 days	P 15,840.00
TOTAL			P 39,400.00

**Note: Actual utilization of funds for the training has been handled by the ATI-CAR as the funding agency.*

7. Problems Met

The Hands-on Training on Pancit Canton, Binubudan and Rice Wine Processing Technologies: A Skills Development Training on Value Added Food and Beverage Processing on Rice and Rice By-Products was successfully accomplished and carried out although concerns still arouse that needs to be looked forward to be avoided in the conduct of following trainings.

Problems encountered included the late arrival of the participants in the morning session of day one. Time allotted has been constrained thus the trainers and resource speakers need to adjust and pace out in order to facilitate the training within available time left. Further, the training kits which included the essential gears in food processing, i.e. aprons and hairnets, were not readily available as expected to be initially prepared by ATI-CAR facilitators which contributed to the additional delay of the training.

8. Recommendation/s

For further related or the same activities, consultation and proper arrangement on scheduling must be anticipated, strictly done and must be followed to avoid schedule conflicts and to set priorities on it. Further, constant communication on identification of needs shall be made in order to coordinate well the necessities that the training activity requires from the facilitators for smooth operation and implementation of the activity.



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