



**EXTENSION ACTIVITY
ACCOMPLISHMENT REPORT**

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BASIC INFORMATION

1. Title of Extension Activity

COMMUNITY-BASED TECHNOLOGY PROMOTION ON VEGETABLE PROCESSING CUM SEMINAR-LECTURE ON GOOD MANUFACTURING PRACTICES AND PRODUCT PACKAGING AND LABELLING

2. Implementors/Extensionist/s

FOOD SCIENCE RESEARCH AND INNOVATION CENTER

3. Location of the Activity

OMAG - Tublay, Benguet

4. Duration of the Activity

November 28-29, 2022; 8:00 AM- 5:00 PM

5. Budget

P 39,000.00

6. Source of Funds

Department of Agriculture- Regional Field Office –Cordillera Administrative Region (DA-RFO-CAR)

REPORT

1. Rationale

The AMIA or the Adaption and Mitigation Initiative in Agriculture project of the Department of Agriculture – Regional Field Office of Cordillera Administrative Region (DA-RFO-CAR) intends to promote and build climate-resilient livelihood and communities through agri-fisheries approaches. Under the project, the DA-RFO-CAR is currently assisting a set of Farmer Cooperative and Associations (FCAs) from Tublay, Benguet in establishing enterprises on vegetable production and processing.

As the DA-RFO-CAR intends to impart food processing activities and develop the competencies on livelihood programs of the FCAs assisted in Tublay, Benguet, these recipients are proposed to be immersed and be educated on food processing and product development through the utilization of the locally produced crops within their respective areas. As it has been identified, the DA-RFO-CAR aims to further develop the locally harvested crops of the communities in Tublay into stable food products such as dehydrated vegetables, veggie noodles, and others since abundance of various vegetable crops within the local communities are identified to be potential for post-harvest food processing enterprise. Further, as the FCAs assisted may have currently began operating while the others are yet expected to start their operations, auxiliary learning opportunities on Good Manufacturing Practices and Product Packaging and Labelling are moreover identified as a need for the advancement and progress of the processing operations and the actual product output of these local food processors.

Food processing and preservation through various methods and technologies have been continuously developed and practiced from research and development activities. In years of fruitful development of technologies, the BSU has been developing technologies on food processing and preservation of various highland, temperate and semi-temperate crops. As an application for its usefulness, these developed technologies have been and is continuously transferred to various beneficiaries- individuals and community organizations- as a mandate of the University under the Extension as one of its four-fold functions. The Food Science Research and Innovation Center, one of BSU's R&D Centers, has developed technologies on food processing of various vegetables as a research and development output. It has always been aimed by the Center that these technologies shall be continuously transferred and promoted into various MSMEs and community organizations who wishes to venture into food processing. These recipients are meant and aimed to benefit from these technology generated, especially those farmers who were massively affected on the effects of this present situation brought by the CoVid-19 Pandemic. In addition, FSRIC's best practices established on good manufacturing



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practices, product labeling and packaging are also shared to these recipients in order to provide holistic learning experience in running the operations of a food processing enterprise.

In order to continuously introduce and promote the technology on vegetable processing, a collaborative extension activity amongst the BSU-FSRIC and DA-RFO-CAR is set to be conducted through this activity with a title **“Community-Based Technology Promotion on Vegetable Processing cum Seminar-Lecture on Good Manufacturing Practices and Product Packaging and Labelling”**. The activity aims to promote the technologies on dehydrated vegetables and veggie noodle processing to the various FCAs of Tublay, Benguet through lecture-discussions. Also, the application on good manufacturing practices is intended to be discussed in order to promote safe and healthy handling of food products that are sold for consumption. Furthermore, as the FCAs may have began producing their own products, a consultation proper on appropriate product packaging and labelling is expected from this activity to further enhance, elevate and boost the potentials of the products developed for marketability. The DA-RFO-CAR has recognized the developed technologies of BSU-FSRIC in food processing of vegetables and its expertise in food manufacturing practices and product packaging and labeling hence, it has been tapped to extend its expertise and programs through this activity. The BSU-FSRIC has willingly agreed to provide such services since it has been one of the Center’s mandates and programs for the community. Through this activity, a collaborative work is set for developing economic opportunities for the FCAs of Tublay, Benguet and at the same time, elevating the chances of mitigating post-harvest losses in the Municipality of Tublay wherein food processing is aimed to further contribute on such problem-solving activity. The activity is expected to serve as a motion for establishing community advancement and progress of the agricultural production and processing industries through developing sustainable and safe food products that may be made available for livelihood and income generating purposes.

2. Objectives

Specifically, the activity aimed to:

- Create awareness and identify potentials and business opportunities on processing locally grown crops for vegetable-based and vegetable-enriched food products;
- Develop entrepreneurial interest and competencies on vegetable-based and vegetable-enriched food product processing;
- Impart knowledge on standard application of Good Manufacturing Practices in food processing;
- Contribute on the enhancement of product packaging and labeling strategies for the developed food products;
- Encourage participants to further venture in vegetable-based and vegetable-enriched food product processing for sustainable economic development of the community; and
- Promote developed FSRIC Food Products..

3. Type of Clients

The participants of the technology promotion and seminar-lecture were the AMIA Program beneficiaries from the Farmer Cooperative and Associations of Tublay, Benguet with a total of 37 participants. The composition for the total population of participants is composed of 25 women, equivalent to 67%, and 12 men, equivalent to 33 %. The age bracket distribution of the participants is slightly distributed, having 24% of participants on below 30 years old bracket, 19% on 31-40 age bracket, 19% on 41-50 age bracket, 30% on 51-60 age bracket, and 8% on 61 and above age bracket.

4. Methodology

Training Principles

The training was conducted with an integrated approach that contained discussions and consultations. The generalized training principles employed on the



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activities are as follows:

- A participatory discussion or exchange of thoughts rather than lecture style of teaching.
- Trainers 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 and questions from them were accommodated.
- 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 speaker for the said activity.

5. Brief Summary of Accomplishment

The “*Community-Based Technology Promotion on Vegetable Processing Cum Seminar-Lecture on Good Manufacturing Practices and Product Packaging and Labelling*” for the AMIA Program beneficiaries from the Farmer Cooperative and Associations of Tublay, Benguet was conducted in a face-to-face manner, attended by the FSRIC Extension Team as the extension facilitator, by the DA-RFO-CAR as co-organizer and cooperating agency, and by the participants of the activity from the FCAs. The activity was held at the OMAG of Tublay, Benguet on November 28-29, 2022

Day 1. Introduction on Processing Technologies and Lecture on Good Manufacturing Practices

For the first day of the activity, the program formally incepted with the welcoming of the participants and the synopsis orientation of the activity by the DA-RFO-CAR facilitators and organizers. After which, Mr. Lesley Dale G. Umayat of BSU-FSRIC was introduced as the resource speaker for the foremost body of the activity which is the discussions on vegetable food processing technologies and the good manufacturing practices.

Mr. Lesley Dale G. Umayat has then took over and proceeded with his introductory orientation and entrepreneurial mind-setting discussion on vegetable processing technologies for the participants. Mr. Umayat preliminarily welcomed the participants and appreciated their efforts in attending the activity. After which, he discussed briefly the profile of FSRIC especially its products and services offered. Subsequently, he then began his discussions on the technologies on ready-to-eat dehydrated vegetables, as well as the noodle and pasta products enriched with vegetables. Mr. Umayat was able to disclose the raw materials, equipment, procedure and investment analysis in producing dehydrated vegetables and noodles enriched with vegetables which were essential for the activity and also for the mind-setting of participants on what to expect and how will they be able to produce such for livelihood purposes. Within his lecture, Mr. Umayat also discussed the economic and social opportunities in processing and development of dehydrated vegetables and the noodles enriched with vegetables, and its essentiality as a healthy and nutritious food option.





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For the afternoon session, Mr. Umayat then discussed the principles in Good Manufacturing Practices in food processing industry. An introduction to Food Processing and the Good Manufacturing Practices in Handling Food Products (including HACCP) was given by the resource speaker wherein he was able to educate the participants in the importance of the various concepts of GMP in food processing in order for the participants to acquire the best knowledge and skills needed. The Day 1 of the activity was then concluded with the final discussions of Mr. Umayat that the participants as future food processors, they must put in mind that providing quality food products ensures holistic quality assurance and these developed products shall serve its' purpose for the betterment of the many.



Day 2: Seminar-Lecture and Consultation Activity on Product Packaging and Labelling

The day 2 of the activity immediately commenced with the recap and overview of Mr. Umayat on the discussions from the first day in order to assess the understanding of the participants on the discussed matters and to condition as well the minds of the participants for the continuation of the lectures to be made.

Mr. Umayat then perpetuated his discussions for the topics on product packaging and labelling. He discussed the purpose of appropriate packaging being used for dehydrated vegetables and noodles enriched with vegetables. Appropriateness of product-package interaction, food classification and effect on preservation are among the key concepts discussed by the resource speaker for the packaging of processed food products. Further, Mr. Umayat also discussed topics on effective and efficient labelling of food products developed. Mandatory labelling requirements, designing, and product characteristics appropriateness in relation to the label design are further discussed by the resource speaker to further enhance the knowledge of the participants in developing own product labels for their food products. Mr. Umayat moreover discussed the concept on the influence of packaging and labelling on product quality and food safety, especially on the shelf life of products. A



consultation activity was also made wherein those participants currently producing other types of products were able to show their existing packaged and labelled products and as such, Mr. Umayat was able to appreciate, assess and constructively criticise the existing packaging and labelling presented for enhancement or improvement based on the topics lectured. The discussions were then wrapped up by Mr. Umayat on the summary of the topics discussed and he reiterated its benefits for the chances of producing quality and holistic food products once they began their food processing activities for livelihood purposes.



The closing program then took place afterwards wherein the DA-RFO-CAR facilitator gave a synopsis of the activity and reiterated again the purpose and benefits of the recently concluded activity. Mr. Umayat was further appreciated with so much gratitude for sharing the valuable knowledge for the various topics discussed. The participants are also thanked and appreciated for attending the activity and were hoped to have learned a lot through the activity. The activity has culminated with the evaluation of the activity, awarding of certificates, and the group picture taking for documentation and report purposes.





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6. Actual Financial Report

Item Description			Actual Cost (PhP)
PARTICULARS	QTY	UNIT COST	
Training Expense			
• Training supplies and Materials	Training Kit		P 3,000.00
Meals and Snacks			
AM Snacks	40 pax	P 100.00 x 2 days	P 8,000.00
PM Snacks	40 pax	P 100.00 x 2 days	P 8,000.00
Lunch	40 pax	P 250.00 x 2 days	P 20,000.00
TOTAL			P 39,000.00

*Note: Actual utilization of funds for the training has been handled by the DA-RFO-CAR's personnel in charge.

7. Highlights of the Evaluation

Activity evaluation forms for the "Community-Based Technology Promotion on Vegetable Processing cum Seminar-Lecture on Good Manufacturing Practices and Product Packaging and Labelling" were distributed to the participants and were collected for compilation and summary. As per checking, 33 participants were able to accomplish the form while the 4 participants opted not to evaluate the activity. As such, the summary of evaluation for the activity shows that the activity was conducted effectively wherein the 70 % of the participants who rated the activity gave an "Excellent" assessment, and 30 % of the participants who rated the activity gave a "Very Good" assessment. In terms of the component indicators, all of the particulars garnered an average equivalent to "Outstanding".

Further, no participants were recorded to be dissatisfied in any of the concepts of the activity and no changes or improvements were mentioned by the participants in order to elevate the quality of the conduct of the extension activity. For the future extension activities suggested, the participants indicated their desires to be trained in the actual procedures in producing the discussed technologies. Moreover, participants also suggested linkages for future trainings and more trainings and seminars related to those discussed are requested by the participants.

8. Problems Met

The "Community-Based Technology Promotion on Vegetable Processing cum Seminar-Lecture on Good Manufacturing Practices and Product Packaging and Labelling" was successfully accomplished and carried out although concerns on actual number of participants still arouse that needs to be looked forward to be avoided.

9. Recommendation/s

For further related or the same activities, consultation and proper identification of participants shall be made. Appropriate scheduling must also be anticipated in order to minimize conflict of schedules and commitments among the participants.



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