

Summary of the total number of conducted activities under each SDG for the academic year 2023-2024

**SMU SDG Implementation, A.Y. 2023-2024**



Total Number of SDG 8 Activities: 5



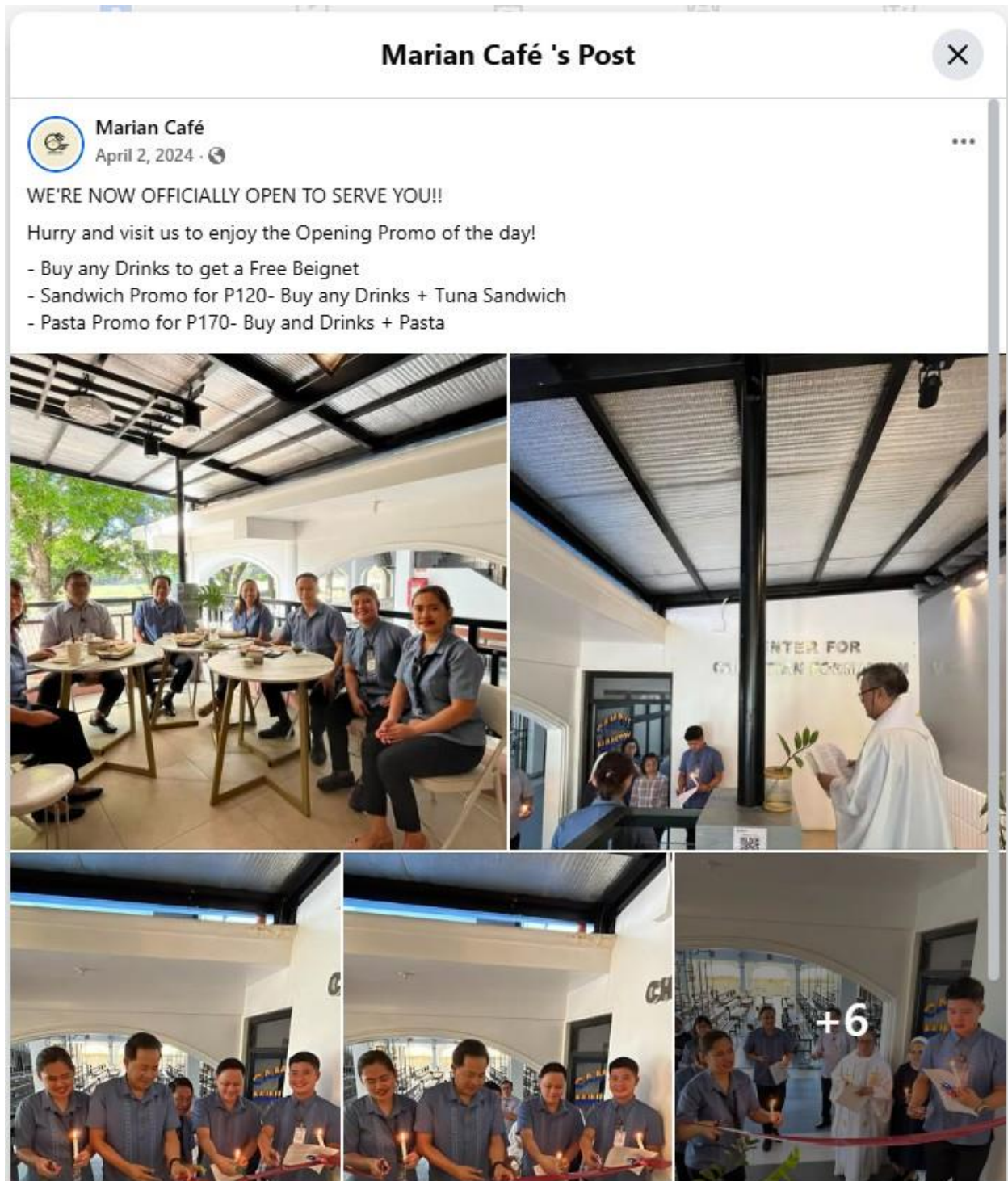
**LIST OF EXTENSION AND OUTREACH ACTIVITIES  
AY 2023-2024**

<b>Activities</b>	<b>Type of Beneficiaries</b>	<b>No. of Beneficiaries</b>
Livelihood Training on Miki and Siomai Making for TIBIK, Inc.	TIBIK-NV, Inc.	30
Livelihood Training on Chayote Pickles Production for Prk. Gonggongob	Residents of Prk. Gonggongob, Cabuluan, Villaverde, N.V	15
Livelihood Training on Wine and Vinegar Making for Sitio Masina	women of Sitio Masina, Baretbet, Bagabag, N.V. and TIBIK, Inc.	26
Chayote Pickles and Ginger Tea Production (Monitoring and Facilitations)	Residents of Prk. Gonggongob, Cabuluan, Villaverde, N.V	15
Livelihood Skills Training on Bookkeeping (PaBOOKas) and Fishball Making	TIBIK-NV, Inc. members	30

**Total Number of Livelihood Activities: 5**

**Total Number of Recipients: 116**


## Marian Café Launching





## Mindset 2023 (1)

**SMU Business and Office Administration and Entrepreneurship Department's Post**

**SMU Business and Office Administration and Entrepreneurship Department**  
February 4, 2024 · 🌐

#ICYMI: Are you ready to unleash your inner innovator and entrepreneur? 🤖

📢📢📢 us for the Marian Innovation Week on February 5-8, 2024, a 4-day event that celebrates the National Innovation Day and showcases the best of Marian creativity and ingenuity! 🚀

You will have the chance to:

- Explore the **1st Marian Entrepreneurs' Expo**, where you can discover and support the amazing products and services of Marian businesses. 🛒
- Learn from **IdeaSpark**, a seminar-workshop that will teach you how to generate, develop, and pitch your brilliant ideas. 💡
- Compete in the **MINDSET Startup Challenge**, where you can apply your skills and knowledge to solve real-world problems and win exciting prizes. 🏆
- Be inspired by **Spotlight**, a talk show featuring successful Marian entrepreneurs who will share their stories and insights on how they built and grew their businesses. 🗣️

Don't miss this opportunity to connect, collaborate, and create with the whole Marian Community. Be part of the Marian Innovation Week! 🚀

See you! 😊

Stay tuned for more updates about our 📺📺📺 events! Please like and follow our social media pages:

SMU TTBD0: <https://www.facebook.com/smuTTBD0>

SMU BOAE: <https://www.facebook.com/smuboaed>

PUBMATs by: Lorraine Garcia

Logos by: Janelle Ann Escaros

**SMU Business and Office Administration and Entrepreneurship Department's Post**

**MARIAN INNOVATION WEEK 2024**  
**THEME: MINDSET**  
Marian Youth Inspired to Nurture Their Dreams and Skills to Become the

**DAY 1 FEBRUARY 5 (MONDAY)**  
8AM - 5PM **1st Marian Entrepreneurs' Expo**  
Opening of The 1st Marian Entrepreneurs' Expo; Discover the Potential of Marian Businesses  
Venue: Patio  
Participants: Traders - Open for Marian Student Entrepreneurs and Marian Alumni Entrepreneurs  
9AM - 12PM **IdeaSpark**  
Topics: • Ideation • Business Canvas  
Venue: Sacred Heart Center  
Participants: open to ALL Schools including SMS and MINDSET Startup Challenge participants  
1PM - 4PM **Day 1 of MINDSET Startup Challenge Seminar-Workshop for Participants**  
Topics:

**DAY 2 FEBRUARY 6 (TUESDAY)**  
8AM - 5PM **1st Marian Entrepreneurs' Expo**  
Day 2 of The 1st Marian Entrepreneurs' Expo; Discover the Potential of Marian Businesses  
Venue: Patio  
Participants: Traders - Open for Marian Student Entrepreneurs and Marian Alumni Entrepreneurs  
8AM - 5PM **Day 2 of MINDSET Startup Challenge Seminar-Workshop for Participants**  
Topics:

**DAY 3 FEBRUARY 7 (WEDNESDAY)**  
8AM - 5PM **1st Marian Entrepreneurs' Expo**  
Day 3 of The 1st Marian Entrepreneurs' Expo; Discover the Potential of Marian Businesses  
Venue: Patio  
Participants: Traders - Open for Marian Student Entrepreneurs and Marian Alumni Entrepreneurs  
9AM - 12PM **Spotlight**  
Spotlight: A Talk show featuring Successful Marian Entrepreneurs  
Venue: Sacred Heart Center  
Participants: open to ALL Schools

**DAY 4 FEBRUARY 8 (THURSDAY)**  
8AM - 5PM **1st Marian Entrepreneurs' Expo**  
Day 4 of The 1st Marian Entrepreneurs' Expo; Discover the Potential of Marian Businesses  
Venue: Patio  
Participants: Traders - Open for Marian Student Entrepreneurs and Marian Alumni Entrepreneurs  
9AM - 12PM **Culminating Activity**

[Mindset 2023](#) (2)

## SMU Business and Office Administration and Entrepreneurship Department's Post



Ian X'tian Galam is with Maria Elena Marzan and 9 others at Saint Mary's University (Philippines).

February 5, 2024 · Bayombong · 🌐

Come and join us! The 1st MARIAN ENTREPRENEURS EXPO Here at [Saint Marys University Smu Bayombong Nueva Vizcaya](#)

We are also inviting you to please come and visit our booth [Moto Armor PH](#). February 5 to 8, 2024. 🙌

MARIAN INNOVATION WEEK 2024

M-ARIAN YOUTH

I-NSPIRED TO

N-URTURE THEIR

D-REAMS AND

S-KILLS TO BECOME THE

E-NTREPRENEURS OF

T-OMORROW

SEE YOU THERE MARIANS !!!

## SMU Business and Office Administration and Entrepreneurship Department's Post



SMU Business and Office Administration and Entrepreneurship Department

February 5, 2024 · 🌐





## SMU Business and Office Administration and Entrepreneurship Department's Post



SMU Business and Office Administration and Entrepreneurship Department

February 6, 2024 · 🌐

### 🚀 1st Marian Innovation Week Takes Off with 1st Entrepreneurs' Expo!

The 1st Marian Innovation Week kicked off with the grand opening of the 1st Marian Entrepreneurs' Expo at Patio Alois and Patio Francois. 🛒 🍪 🥤

Showcasing a diverse array of businesses owned by Marian alumni and students, the Expo provided an exclusive glimpse into the vibrant entrepreneurial landscape within our community. 🌟

Explore the unique exhibitor booths and discover innovative products – exclusively at the 1st Marian Innovation Week. Join us for a week of exciting celebration of creativity and entrepreneurship! 🥳 🎉

Stay tuned for more updates about our 🎪 🎡 🎢 🎠 🎪 events! Please like and follow our social media pages:

SMU TTBD0: <https://www.facebook.com/smuTTBDO>

SMU BOAE: <https://www.facebook.com/smuboaed>

#mindsetstartupchallenge2024

#marianinnovationweek

Photos by: Jorge Penequito, Christian Tamang, Jenice Alcantara



## Top 3 Mindset (4)

### SMU Business and Office Administration and Entrepreneurship Department's Post



**SMU Business and Office Administration and Entrepreneurship Department**  
February 8, 2024 · 🌐



🏆 **Get ready for the moment we've all been waiting for! The MINDSET Startup Challenge 2024 winners are about to be revealed**

🎉 Congratulations to the top three teams: SPOT, SPARC, and Marian NPC. These incredible innovators have secured their spots in history with their groundbreaking ideas. And the prizes are as thrilling as the competition: Top 1 takes home ₱30,000, Top 2 earns ₱20,000, and Top 3 receives ₱10,000!

👏 To all other participants, namely PelikuLahatan, ToolTopia, LOVEGE, SparkWatch, Project OPTIMUS, thank you for your outstanding efforts! Though not in the top ranks, your dedication is recognized with a consolation prize of ₱3,000 each. Let this be just the beginning of your entrepreneurial journey! Keep refining those ideas and come back even stronger next year! 🌟

PUBMATs by: Lorraine Garcia

#MINDSETChallenge  
#StartupWinners  
#InnovationJourney  
#FutureEntrepreneurs 📦





## PREMIUM DTI Shared Service Facility (SSF) Products and Services

### SMU - Technology Transfer and Business Development Office's Post



SMU - Technology Transfer and Business Development Office is at DTI R2 Nueva Vizcaya.

September 9, 2023 · Bayombong · 🌐



EXPLORE our PREMIUM DTI Shared Service Facility (SSF) Products and Services 🙌.

AVAIL NOW ✅✅✅

ABOUT US:

TTBDO envisions being a renowned technology-enabled business incubator by providing various resources and DTI Shared Services Facility (SSF) needed during the developmental stages of entrepreneurs, MSMEs, faculty, and students.

Its mission is to provide stakeholders with production, packaging, and labeling services and produce innovative products subject to intellectual property registrations before commercialization.

WE OFFER the following DTI Shared Service Facility:

- >. Laser Cut/Engraved Products/Services
- >. Embroidered Products/Services
- >. 3D Printed Products/Services
- >. Spray Dried Products/Services (Liquid to Powder)
- >. Packaging-based Products/Services
- >. Cold Storage-based Products/Services
- >. UV Printed-based Products/Services
- >. Print and Cut Machine (Stickers/Tarpulin) - based Products/Services
- >. CNC Milling Machine (wood/metal) - based Products/Services

WE ALSO OFFER:

- >. Startup Makerspace
- >. Technical Assistance on Intellectual Property (Patents, Trademarks, etc.) Management
- >. Business Development
- >. Marketing and Sales Assistance

×

## NOW OFFERING:



Document Code	EOMS-QAO-FO-010, Rev. 00
Effectivity Date	2024/12/08
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## NARRATIVE REPORT

**SDG:** SDG 2 (Zero Hunger); SDG 3 (Good Health and Well-being); and SDG 8 (Decent Work and Economic Growth)

**Title of Activity:** Chayote Pickles and Ginger Tea Production (Monitoring and Facilitation)

**Date/Time:** April 5, 2024

**Venue:** Purok Gonggongob, Villaverde

**Organizers:** School of Accountancy and Business

**Objectives:** Training objectives:

- *To teach participants the process of making chayote pickles.*
- *To provide participants with information on sourcing ingredients and materials.*
- *To educate participants on proper food safety and hygiene practices.*
- *To empower participants with marketing strategies to sell their products locally.*

**Beneficiaries** (if any): residents of Purok Gonggongob

**Participants:** residents of Purok Gonggongob

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### A. Highlights of the Activity

The livelihood training on chayote pickles was organized by the “Entrep sa Barangay” Program under the LMCDAC in collaboration with the Department of Business Administration, Office Administration & Entrepreneurship, School of Accountancy and Business. The purpose of this training was to equip community members with the skills and knowledge necessary to produce and market chayote pickles, thereby providing them with an additional source of income.

Training objectives:

- *To teach participants the process of making chayote pickles.*
- *To provide participants with information on sourcing ingredients and materials.*
- *To educate participants on proper food safety and hygiene practices.*
- *To empower participants with marketing strategies to sell their products locally.*





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## Training Activities:

**Theoretical Session:** The training commences with a theoretical session where participants were introduced to the nutritional value of chayote and its potential as a pickle. They were educated on the various ingredients required and the step-by-step process of pickle preparation.

**Practical Demonstration:** A practical demonstration followed, wherein a skilled instructor guided participants through the pickle-making process. Participants had the opportunity to observe and ask questions, ensuring clarity and understanding.

**Hands-on Training:** Subsequently, participants were divided into groups and provided with the necessary ingredients and equipment to prepare chayote pickles themselves. This hands-on experience allowed them to practice skills they had learned under the guidance of the instructor.

**Discussion on Food Safety:** A segment dedicated to food safety and hygiene practices was incorporated into the training. Participants were educated on proper sanitation, handling of ingredients, and storage techniques to maintain the quality and safety of their products.

**Marketing Strategies:** To ensure the sustainability of their newfound skill, participants were briefed on various marketing strategies. This included packaging design, pricing considerations, and avenues for selling their products within their community.

## Outcomes and Impact:

The livelihood training on chayote pickles yielded promising outcomes:

1. Participants gained a comprehensive understanding of the pickle-making process and associated safety practices.
2. Practical experience empowered participants to replicate the process independently, fostering self-reliance.
3. The training served as a platform for community members to network and share ideas, fostering a sense of camaraderie.
4. Participants expressed enthusiasm and confidence in utilizing their new skills to generate additional income for their families.

## Conclusion:

The livelihood training on chayote pickles was a resounding success, equipping participants with valuable skills that have the potential to enhance their livelihoods. The collaborative efforts of the Community Development Office and the Department of Agriculture have proven instrumental in empowering communities and fostering economic resilience. As participants embark on their entrepreneurial journey, it is hoped that the knowledge gained will not only benefit individuals but also contribute to the overall socio-economic development of the community.



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**B. Summary of the Activity Evaluation**

**C. Appendices**

1. Attendance Sheet (scanned)
2. Program of Activities
3. Photo Documentation



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