



VOCATIONAL TRAINING EVENTS (LIFELONG LEARNING)

Ad hoc

1. Livelihood Training on Chayote Pickles Production
2. Livelihood Training on Miki and Siomai Making
3. Livelihood Training on Wine and Vinegar Making
4. Livelihood Skills Training on Bookkeeping (PABOOKas) and Fish Ball Making
5. Fire Safety Awareness and Basic First Aid
6. Food Safety Seminar with Examination and Certification

Programmed

1. TESDA-accredited National Certificate (NC) Programs under SMU's Equivalency and Technical Vocational Assessment Office (ETVAO)
 - a. **August-September 2023:** Supervised Industry Learning for Health Care Services NC II Scholars at the Medical Mission Group and Saint Mary's University Clinic
 - b. **September 2023:** Training Induction Program of the 25 TWSP Scholars in Bread and Pastry Production NC II
 - c. **November 2023:** Training for Work Scholarship Program (TWSP) Training Induction Program of Caregiving NC II at ETVAO
 - d. **December 2023:** Training Induction Program of Bread and Pastry Production NC II of *Tulong Trabaho* Scholarship Program at ETVAO



Livelihood Training on Chayote Pickles Production

Project Title:	Chayote Pickles and Ginger Tea Production (Monitoring and Facilitation)
Date:	April 5, 2024
Time:	
Team Composition:	
Project Leader:	Monaloufel Rosario Jasmin
Project Staff/Members:	Rodora Tipay Angela Garra
Narrative	
<p>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.</p> <p>Training objectives:</p> <ul style="list-style-type: none">✚ 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. <p>Training Activities:</p> <p>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.</p>	



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:

- Participants gained a comprehensive understanding of the pickle-making process and associated safety practices.
- Practical experience empowered participants to replicate the process independently, fostering self-reliance.
- The training served as a platform for community members to network and share ideas, fostering a sense of camaraderie.
- 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.

Documentation



Prepared by:

Dr. Monaloufel Rosario Jasmin



Livelihood Training on Wine and Vinegar Making

Project Title:	Livelihood Training on Wine and Vinegar Making for Sitio Masina and TIBIK, Inc.
Date:	September 30, 2023
Time:	8:00am-12:00 noon
Team Composition:	School of Accountancy and Business
Project Leaders:	Mrs. Mayvelyn S. Covita and Dr. Harrison T. Villanueva
Project Staff/Members:	Dr. Regina D. Ramel Mrs. Rodora P. Tipay

Narrative

Saint Mary's University, School of Accountancy and Business has led in the provision of opportunities for the income generating activities and livelihood skills training to the 26 members of the adopted women's group, the Sitio Masina Women's Organization of Barangay Baretbet, Bagabag, Nueva Vizcaya and the Timpuyog Iti Babbalasang Idi Kalman, Inc. (TIBIK, Inc) of the Province of Nueva Vizcaya, and with them is Hon. Roland Carub, Board Members of the North District of the Province of Nueva Vizcaya and the Founder of TIBIK, Inc.

On September 30, 2023, the Seminar on How to Start a Business and the Wine and Vinegar Making was conducted at the Debuscherre Hall from 8 o'clock in the morning until 12:20 in the afternoon. Mrs. Mayvelyn S. Covita, Graduate Program Cluster Department Head Business and Accountancy, and Dr. Harrison T. Villanueva, organized the said seminar. Dr. Regina D. Ramel, CPA, delivered her very warm welcome and opening remarks. Dr. Allen Christopher S. Marquez delivery his very inspiring message to everyone – the SMU and to our community partners, that we need to strengthen our partnerships through defining our roles as partners, and mostly sharing our resources and capacities to satisfy our partnerships. Mrs. Angela C. Garra, a Ph.D, 1 student was the Resource Speaker on How To Start a Business and Mr. Neil Jansen O. Reginalde, MBA 1 Student, was the speaker on How to Market Product: The Ps of Marketing.

Training on Wine and Vinegar making was facilitated just after the Seminar on How to Start a Business. Mr. Robert S. Aceret, Mr. Jerome A. Cabanag, Mr. Olivar Reimus Barroga, Mr. Vincent Carlo C. Boniol, of the CNS Department were the trainers on how to make wine and vinegar out of the *rambutan* and *lansones* fruits, with their Director, Dr. Elsa Cajucom.

The Seminar-Training ended with the Closing Ceremony. Trainees' representatives, Masina Group and TIBIK, Inc., gave their impressions. Hon. Roland Carub delivered

his response in behalf of the women's group. It was followed by the awarding of certificates to the speakers, facilitators, trainers and to the trainees. Mrs. Loreta V. Garlitos formally closed the program thanking everyone for the very fruitful engagements, the SAB in coordination with the LMCDAC and SHANS, particularly, the CNS, and the community partners.

"Not every difficult and dangerous thing is suitable for training, but only that which is conducive to success in achieving the object of our effort." — Epictetus

Documentation





Prepared by:

RODORA P. TIPAY, Extension Coordinator-SAB

Date Submitted:

November 10, 2023



Livelihood Training on Miki and Siomai Making for TIBIK, Inc.



Project Title:	NOODLE AND SIOMAI SKILLS TRAINING (TIBIK-NV) "Beyond 2025, Forging Community Partners-Centered Resilient and Future"
Date:	October 4, 2023
Time:	8:00 – 5:00 pm
Team Composition:	Mrs. Rodora P. Tipay, SAB-CDA Coordinator, Dean Dr. Regina D. Ramel, Dr. Christopher Allen S. Marques, LMCDAC Director, and Mr. John Michael C. Ibarra, HTM Dept. Head
Project Leader:	Mrs. Rodora P. Tipay, SAB-CDA Coordinator
Project Staff/Members:	Mrs. Rodora P. Tipay, SAB-CDA Coordinator Mr. John Michael C. Ibarra – HTM Dept. Head HTM Faculty & Staff Student Leaders of PASOA-SMU Chapter & JTHMAP-SMU Chapter
Narrative	
<p>On October 4, 2023, a skills training session was conducted at the Georges De Buscherre building with the recipients from the Timpuyug Iti Babblasang Idi Kalman, organization founded and led by board member, Mr. Roland Carub. This skills training would not be possible without the initiative and leadership of Mrs. Rodora P. Tipay, SAB-CDA Coordinator, Dean, Dr. Regina D. Ramel, CPA, and Dr. Allen Marques, LMCDAC Director. This session was conducted to help the recipients gain knowledge and experience through the training demonstration that will help them gain income in the business that they will pursue someday.</p> <p>The session started with a seminar with Mr. George Rawson A. Guiab, Ms. Ana Victoria Celestine R. Belen, HTM laboratory assistants and Mrs. Jesusa Ana Mara F. Jacalne, HTM faculty as the resource speakers. The seminar talked about the importance of product innovation and how this will help their organization learn and earn income that will be beneficial for them. After the seminar, immediately they went on to the actual training demonstration wherein first hand they learned the proper way of kneading, rolling, and cutting dough into shaping it as a product. After the demonstration, the recipients took their turn in making the products that was discussed and shown to them by our trainers. Alongside our trainers is the dedicated student officers of the JTHMAP-Chapter and PASOA-SMU Chapter.</p>	



Prepared by:	<i>JOHN MICHAEL C. IBARRA – HTM DEPARTMENT HEAD</i>
Date Submitted:	<i>November 12, 2023</i>



Livelihood Skills Training on Bookkeeping (PABOOKas) and Fish Ball Making

Project Title:	Livelihood Skills Training on Bookkeeping (PaBOOKas) and Fish Ball Making
Date:	November 27, 2023
Time:	
Team Composition:	
Project Leader:	John Michael Ibarra John Lindy Soriano
Project Staff/Members:	Rodora Tpay Regina Ramel Tristan Jay B. Cabreros Pilar Karthereen Antonino
Narrative	
<p>Bookkeeping Seminar was conducted by Mr. John Lindy R. Soriano, CPA, Dept. Head of Accountancy and Fish Ball Skills training (with food costing) by Mr. John Michael C. Ibarra, HTM Dept. Head with Mr. Tristan Jay B. Cabreros, Governor of JTHMAP-SMU Chapter and Vice Gov. Pilar Karthereen Antonino, commenced today at the Georges De Busschere Hotel-Laboratory (Function Hall and Kitchen respectively). Recipients for this skills training are from our partner: Timpuyug Iti Babbalasang Idi Kalman- Nueva Vizcaya(TIBIK-NV), Inc. A project made possible through the collaboration of HTM, JTHMAP-SMU chapters and SAB-CDA through the leadership of Mrs. Rodora P. Tipay, SAB-CDA Coordinator, Dean Dr. Regina D. Ramel, CPA, and Dr. Christopher Allen S. Marquez, LMCDAC Director.</p>	
Documentation	
 	





Food Safety Seminar with Examination and Certification

Project Title:	Food Safety Seminar (Part 2) with examination and certification
Date:	December 11, 2023
Time:	
Team Composition:	
Project Leader:	John Michael C. Ibarra
Project Staff/Members:	Tristan Jay C. Cabrerros Jesusa Ana Maria F. Jacalne Samuel Damayon
Narrative	
<p>December 11, 2023 marks a significant continuation student leaders and HTM department's commitment to safe and healthy food practices! Hosted at Georges de Busschere Function Hall by the HTM Department, JTHMAP-SMU Chapter Officers, this event extends the previous food safety and menu planning training. It's a valuable opportunity for all university concessionaire owners and cooks to enhance their knowledge.</p> <p>Mr. Tristan Jay Cabrerros then shared insights on food safety and sanitation, while Mrs. Jesusa Ana Maria F. Jacalne covered the vital topic of Menu Planning. Mr. Tristan Jay Cabrerros and Mrs. Jesusa Ana Maria F. Jacalne, as resource speakers, shared transformative insights that can revolutionize how healthy foods are perceived and prepared. Meanwhile, the HTM Department Head, Mr. John Michael ac Ibarra, supervized the open forum and election of the newly formed organization among the concessionaires. Their wisdom serves as the pathway to a safer, brighter future for all.</p> <p>Examination was given to the attendees for them to implement essential food safety practices effectively, guaranteeing that they can safeguard public health by preventing food borne illnesses in the campus.</p> <p>As it concludes, attendees carry forth these learnings and continue to level up our approach to food safety and menu planning through signing of the Pledge of Commitment to Safe and Healthy foods.</p>	





Fire Safety Awareness and Basic First Aid

Project Title:	Fire Safety Awareness and Basic First Aid	
Date:	April 20, 2024	
Time:	8:00 AM- 12:00 Noon	
Team Composition:		
Project Leader:	Mrs. Michelle Bernardino-Pagaduan	
Project Staff/Members:	Mrs. Pedelina Bulligan	Xandrick Jan Allan Perez
	Donnabelle Bernal	Regie Aquimba
	Javin Glynne Mayawin	Joseph Bryan Lantion
	Klaise Angel Josephanie Respicio	Neil Giro Villamorel
	Marie Zea Caguioa	Angela Jade Ursua
	Jan Carlo Mariano	
Narrative		
<p>The Senior High Emergency Response Team (SHERT), in collaboration with the Bureau of Fire Protection-Bayombong (BFP), conducted an extension activity entitled Fire Safety and Basic First Aid on April 20, 2024, at Baranggay Ipil Cuneg, Bayombong, Nueva Vizcaya. The purpose of this activity is to equip the residents of the said community with knowledge and to educate the youth, Barangay health workers, teachers, and Barangay officials about basic first aid on common emergencies, bandaging techniques, and basic firefighting.</p> <p>The extensionists, together with the resource speakers, accomplished the following:</p> <ol style="list-style-type: none">1. Equipping the residents with the knowledge of basic firefighting.2. Providing the residents with the knowledge of basic first aid on common emergencies and bandaging techniques.3. And imparting knowledge about the extreme heat index and its possible effects. <p>Moreover, there were also challenges that the extensionists encountered such as teaching with diverse age groups and the availability of the people living there</p>		

since they have prior activities to do. The lack of maybe information dessimation leads to less than th expected number of participants attended the said activity.

Furthermore, there were two (2) resource speakers from the BFP, namely, FO1 Cyril Camarao and FO1 Altria Christmae Eballar; and twelve (12) extensionists, including eight (8) SHERT officers, two (2) SHERT members, and two (2) coordinators. Pursuant to this, there were two (2) SHERT members who donated triangular bandages and bandaids. Additionally, there were a total of fifty-nine (59) total recipients of the said activity. Lastly, the total expenditure was Php 8,523.00, which consists of accommodations, transportation, donations for the community and others. The donations was from the SHERT Adviser, Officers and members.

Documentation



Lending of some first aid kits and bandagaes learning to the representative of BBHERT



The community trying to apply their from the speakers from the BFP

Prepared by: Mrs. Michelle B. Pagaduan and Regie Aquimba

Date Submitted: 04/22/2024



Supervised Industry Learning for Health Care Services NC II Scholars at the Medical Mission Group and Saint Mary's University Clinic (August – September 2023)

The Supervised Industry Learning for Health Care Services NC II scholars at MMG was a comprehensive program designed to elevate the competencies of learners through hands-on experience in a real-world healthcare setting. This initiative aimed to bridge the gap between theoretical knowledge and practical application, ensuring that scholars are well-equipped with the latest techniques and practices in the industry.

The primary objective of the Supervised Industry Learning program was to provide scholars with a valuable opportunity to enhance and upgrade their skills by immersing themselves in the actual workplace. The program aimed to expose learners to the day-to-day operations of health care services, allowing them to apply their theoretical knowledge in a practical and dynamic environment.

The program commenced with an orientation session where scholars were briefed on the goals, expectations, and guidelines of the Supervised Industry Learning initiative. After the orientation, scholars were strategically placed in various healthcare settings under the umbrella of MMG, ensuring exposure to a diverse range of experiences within the healthcare sector.

Throughout the supervised learning period, scholars actively participated in the daily activities of their respective healthcare settings. Under the guidance of experienced mentors and professionals, learners were given the opportunity to observe, assist, and eventually independently perform tasks related to Health Care Services NC II.

One of the key highlights of the program was the exposure of scholars to the latest techniques and practices in the healthcare industry. Scholars had the chance to witness and engage in procedures, protocols, and technologies that are currently employed in the field. This exposure aimed to keep the learners abreast of advancements, ensuring they acquire up-to-date skills relevant to contemporary healthcare practices.

The structured learning environment provided scholars with a platform to enhance their skills in areas such as patient care, medical procedures, and healthcare administration. The hands-on experience allowed learners to apply classroom knowledge in a practical setting, fostering a deeper understanding of their chosen field.

The Supervised Industry Learning for Health Care Services NC II scholars at MMG proved to be a transformative experience, aligning theoretical knowledge with practical application. The program successfully prepared scholars for the challenges of the healthcare industry by immersing them in real-world scenarios. Through this initiative, MMG reaffirms its commitment to fostering competent and skilled professionals who contribute meaningfully to the field of health care services. The scholars emerged from the program not only with a certificate but also with a wealth of practical experiences that will serve as a strong foundation for their future careers in the healthcare sector

Documentation:



September 2023: Training Induction Program of the 25 TWSP Scholars in Bread and Pastry Production NC II

The trainees were oriented by Ma'am Eva Doniego from TESDA provincial office, about the training program, its benefits and their responsibilities as scholars.

Dr. Moises Alexander T. Asuncion was also present as Supervising VP at ETVAO for the school policies, and competencies to complete the training program and have to undergo mandatory national certification



November 2022: Training for Work Scholarship Program (TWSP) Training Induction Program of Caregiving NC II at ETVAO

The trainees were oriented by Sir Ayton Antonio Belis from TESDA provincial office, about the training program, its benefits and their responsibilities as scholars. Ma'am Joan B. Taroma, Head-ETVAO, oriented also school policies, and expected competencies to complete the training program and have to undergo mandatory national certification.



December 2023: Training Induction Program of Bread and Pastry Production NC II of *Tulong Trabaho* Scholarship Program at ETVAO

The trainees was oriented by Sir Ayton Antonio Belis from TESDA provincial office, about the training program, its benefits and their responsibilities as scholars. Ma'am Joan B. Taroma, Head-ETVAO, oriented also school policies, and expected competencies to complete the training program and have to undergo mandatory national certification.

