

## **CHAPTER V**

### **SUMMARY, FINDINGS, CONCLUSIONS, AND RECOMMENDATIONS**

This chapter presents the summary of the study. It includes the summation of the results presented in the previous chapter, the conclusions drawn from the findings, and the recommendations formulated from the study.

#### **Summary**

The study focuses on creating a variation of burger patties using pen shells and mussels as primary ingredients. The research aims to explore different formulations of burger patties made from pen shells and mussels. Gather insights for further improvement of the product based on industry expert feedback. The research involved 30 industry experts from various fields within Legazpi, Albay. These experts include Entrepreneurs, Cooks/Chefs, Food Technologists, Nutritionists/Dietitian, Fisheries, and Consumers. The researcher used a descriptive quantitative research method. Data collection tools included survey questionnaires and informal interviews. The profile of Respondents is analyzed using percentages and frequency distribution and evaluated using a Likert scale and weighted mean.

#### **Findings**

Based on the gathered data, the researchers were able to come up with the following findings:

## **1. Profile of the respondents**

### **a. Age**

The majority of the industry Experts, 50%, were aged 23-27 years old, followed by, 20% were aged 33-40 years old, followed by 16.67% aged 28-32 years old and lastly with the percentage of 13.33% ages 41 years old and above.

### **b. Sex**

Both male and female respondents have equal frequency counts of 15 and have the 50% percentage.

### **c. Profession**

For their specific profession, there is an equal 16.67% percentage in the number of five (5) Entrepreneurs, five (5) Cooks/Chefs, five (5) Food Technology, five (5) Nutritionists/Dietitian, five (5) Fisheries and five (5) Consumers which sum up to the total of 100%.

## **2. The Processes Involved in Development of the Variation of Burger Patty Utilizing Pen Shell and Mussels**

### **A. Sourcing of Raw Materials**

Burger patty using pen shells and mussels is an entirely novel addition to the burger patty flavor provided in Albay. The raw materials are categorized as primary ingredients; the primary ingredient is pen shells and mussels that can be

found in Sorsogon and coastal areas in Legazpi City. And some of the ingredients can be found at the local public market.

## **B. Methods of Production**

Eight different processes were applied to the burger patty using pen shells and mussels until the desired result was achieved. These processes are cleaning, measuring, chopping, mixing, blinding, shaping, and packaging. The pen shells and mussels were easy to clean and peel, the ingredients were measured using different measuring devices to determine the exact quality of the recipe. Mixing the ingredients with the pen shells and mussels continued the mixing until the ingredients were well combined, formed it into the round shape and allowed it to rest before cooking. Once the researchers meet the texture they require for the product, next is to rest the burger patty until it is served.

## **C. Recipe Standardization**

The researcher conducted seven (7) trials until the final formulation was achieved. The researchers experimented with three (3) different methods by altering the approach and desired results to achieve their target outcome. The final recipe consists of 1 kilogram of pen shells, 1 kilogram of mussels, 1 ½ cups of bread crumbs and 1 ½ cups of all-purpose flour. The standardized recipe shows the all ingredients, quantity required, unit of each ingredient.

#### **D. Storage and Packaging**

The proper storing and packaging of should be followed to ensure the best quality of the raw ingredients and products. They should be stored in cool and dry area and frozen storage. Condiments agents should be stored in dry stores as it helps improve the flavor and adds texture and aroma to the food product the consumer wants. The finished product should be stored in the precise room temperature.

#### **E. Product Costing**

The total expenses per unit purchase of the burger patty using pen shells and mussels are Php 1057.00 . The amount covers all of the raw materials and packaging materials used to produce burger patties using pen shells and mussels. A buffer margin of 10% total costs is added to the resulting amount of Php 1162.70, as the total recipe cost. The cost per serving is Php 38.76 Additionally, the selling price is Php 70.00 The amount was calculated by dividing the cost per yield by the mark-up factor.

### **3. The level acceptability of variations of burger patty utilizing pen shell and mussels**

#### **1. Physicochemical Analysis of Variations of Burger Patty Utilizing Pen Shell and Mussels**

Analyzing the pH level of food products is essential for ensuring their safety and quality, as it directly influences microbial activity, stability, and shelf

life. The pH scale, ranging from 0 to 14, classified substances as acidic, neutral, or alkaline, with a pH of 7 being neutral. Based on the Bicol University – Regional Center for Food Safety and Quality Assurance (BURCFSQA) analysis, the pen shell and mussel burger patty has a pH level of 6.36, indicating a mildly acidic nature that aligns with the typical pH of most burger patties. This acidity level helps inhibit the growth of certain harmful microorganisms, contributing to the product's safety. The moisture content of food also plays a crucial role in determining its texture, taste, and shelf life. The pen shell and mussel burger patty has a moisture level of 17.01%, which results from the natural water content of ingredients like mussels and pen shell, as well as the inclusion of eggs and seasonings. During cooking, some moisture is reduced due to heat, but enough is retained to ensure the patty remains tender and juicy. Maintaining this moisture level prevents the patty from becoming overly dry or soggy, enhancing its overall quality and flavor balance. Microbial analysis further ensures the product's cleanliness and safety throughout its production lifecycle. The Total Yeast and Mold Count (TYMC) of the patty is  $1.67 \times 10^4$  cfu/g, while the aerobic plate count was undetected. The moderate TYMC suggests possible contamination during handling, preparation, or storage. To mitigate risks, strict hygiene protocols, proper refrigeration below 4°C, and the use of fresh ingredients are recommended. Regular microbial testing can also help identify and prevent contamination, ensuring the product meets safety standards and consumer expectations.

## **2. Sensory Evaluation of Variation of Burger Patty Utilizing Pen Shell and Mussel**

### **a. Appearance**

For the appearance of the burger patty, using pen shells and mussels has achieved the highest weighted mean of 3.53, followed by stimulating the appetites with the weighted mean of 3.47, and lastly golden brown crust which received a weighted mean of 3.30. In addition, the weighted mean across the board was 3.45, which might be considered as highly acceptable.

### **b. Aroma**

The highest weighted mean for the burger patty has a value of 3.27 and has a briny aroma of patty with a highly acceptable interpretation. This is followed by the weighted mean of 3.23, the smell of shellfish in the patty and the stimulation of the sense of smell. Which has the general weighted mean of 3.24 suggested that the burger patty has an acceptable rating.

### **c. Taste**

The result indicated that the majority of the respondents recommend that the recipe for the burger patty flavor is appetizing with a highly acceptable rating of 3.43. They have a good balance of flavor with a weighted mean of 3.33 and lastly patty was well cooked with a 3.10 acceptable ratings.

#### **d. Texture**

According to the ratings given by the industry experts, the patty needs to improve the tenderness to easily chew. With the highly acceptable ratings of 3.53, followed by the well balanced juiciness of the patty with a weighted mean of 3.37 and highly acceptable ratings. And lastly the patty is not too soft with a weighted mean of 3.17 with an acceptable rating.

#### **4. Recommendations to further enhance the Variation of Burger Patty Utilizing Pen Shell and Mussels**

##### **a. Appearance**

For the appearance of the variation of burger patty utilizing pen shell and mussels the respondents indicate that the most recommended action to improve the product's appearance further is to adjust cooking time and temperature to enhance color, with a mean score of 2.53 and as recommended. In contrast, standardize the patty's shape and size got the lowest mean score of 2.03. Adjust cooking time and temperature to achieve a golden brown color.

##### **b. Aroma**

The study's findings show that to improve the product's aroma further, the industry expert mostly recommended enhance the overall smell to make the patty more appetizing when served. One element that increases appetite is aroma, which also affects how food is perceived. A food product's chances of being accepted are increased by these impacts.

### **c. Taste**

The results indicate that the majority of the respondents recommend adjust the cooking time and cooking temperature which got a mean score of 2.07 with an adjectival rating of moderately recommended. In contrast, put more seasoning to enhance the flavor of the patty. Got the lowest mean score of 2.37 and was interpreted as not recommended.

### **d. Texture**

According to the ratings given by the industry experts, refine the patty to achieve a perfectly balanced juiciness got the highest rating with a mean score of 1.97 and was interpreted as moderately recommended. Meanwhile, modify the patty to make it easier to chew has the lowest mean score of 1.80. Burger patty should be juicy and tender not dry. Therefore, the burger patty must be refining to attain the appropriate balanced of juiciness.

## **Conclusions**

The study conducted has yielded some conclusions based on the findings that were summarized in the previous section. It is now possible to derive several conclusions based on the objectives presented in the first chapter. These conclusions are the following:



1. Based on the findings, the female and male respondents are even in number. The vast majority of respondents are in the 23–27 years old bracket. These respondents are composed of entrepreneurs, cooks/chefs, food technologist, nutritionists/dietitian, fisheries, and consumers. All of them are identified as industry experts as their professions, and their opinions are pivotal to the food product's acceptability.
2. Almost all of the product's ingredients are locally available. These ingredients underwent seven processes until the final output was achieved. Moreover, it took eight trials before the researchers finalized the product's formulation. One recipe batch yielded 30 weighing 75 grams each, with a selling price of ₱ 70.00.
3. The results show that the variations of burger patty utilizing pen shell and mussels in terms of appearance, appearance, aroma, taste, and texture were highly accepted by the respondents. The four variables got high mean scores that were all interpreted as highly acceptable.
4. The respondents recommended the stated solutions by the researchers in terms of appearance, aroma, taste, and texture to further improve burger patty utilizing pen shell and mussels.

## **Recommendations**

Base on the results of the study, the following recommendations are hereby made:

1. In case of marketability study, advertise the product to those who are in the 23-27 years old bracket.
2. Follow the correct measurement of ingredients and procedure to maintain the quality of the product in terms of appearance, aroma, taste, and texture.
3. Follow the recommended solutions presented by the researchers to further enhance the product.
4. In terms of the appearance of the burger patty utilizing pen shell and mussels adjust cooking time and temperature to enhance color.
5. To enhance the aroma the study recommended to enhance the overall smell to make the patty more appetizing when served and lessen the fishy smell of the shellfish.
6. Regarding to the taste to further improve the study recommended adjust the cooking time and cooking temperature of the burger patty to achieve a perfect taste
7. The study recommends to refine the patty to achieve a perfectly balanced juiciness, burger patty should be juicy and tender not dry.

#### **Area for Further Study**

1. The Marketability of Burger Patty using Pen shells and Mussels in Legazpi City, Albay
2. The Acceptability of Burger Patty using the Variation of pen shells and Mussels in Legazpi City, Albay

3. Additional Condiments added to further enhance the aroma of Pen shells and Mussels.

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## APPENDICES

## APPENDIX A

### Letter to the Respondents

November 8, 2024

**MARIA ASUNCION ORONAN  
BUTC**

Dear Sir/Ma'am,

We hope you are well.

We are 4th year Bachelor of Science in Hospitality Management students who are currently conducting research entitled "VARIATION OF BURGER PATTY UTILIZING PENSHELL AND MUSSEL."

In light of this, we would greatly appreciate your assistance in pre-testing our questionnaire to ensure the survey is clear, user-friendly, and effectively captures the information we need. Your feedback will be invaluable in refining our questions and improving the overall survey experience. Rest assured that the dry run should take approximately 10 to 15 minutes to complete. Your responses will be used solely for testing purposes and will not be included in the final survey results.

Thank you in advance for your time and valuable input. Your participation will help ensure the success our survey project.

Sincerely,

**Justine Carl A. Mayhay**

Student Researcher

**Ace B. Olavario**

Student Researcher

**John Altair C. Salomon**

Student Researcher

**John Louie Stephen Soneja**

Student Researcher

Noted by:

**NORJUN P. BARRO**

**Thesis Adviser**

**MARIA JANE E. CHAN, LPT, MM**

**Program Chair, BSHM**

November 8, 2024

**JOHN MICHAEL YULA**  
**BUTC**

Dear Sir/Ma'am,

We hope you are well.

We are 4th year Bachelor of Science in Hospitality Management students who are currently conducting research entitled "VARIATION OF BURGER PATTY UTILIZING PENSHELL AND MUSSEL."

In light of this, we would greatly appreciate your assistance in pre-testing our questionnaire to ensure the survey is clear, user-friendly, and effectively captures the information we need. Your feedback will be invaluable in refining our questions and improving the overall survey experience. Rest assured that the dry run should take approximately 10 to 15 minutes to complete. Your responses will be used solely for testing purposes and will not be included in the final survey results.

Thank you in advance for your time and valuable input. Your participation will help ensure the success of our survey project.

Sincerely,  
**Justine Carl A. Mayhay**  
 Student Researcher  
**Ace B. Olavario**  
 Student Researcher  
**John Altair C. Salomon**  
 Student Researcher  
**John Louie Stephen Soneja**  
 Student Researcher

Noted by:

**NORJUN P. BARRO**  
**Thesis Adviser**

**MARIA JANE E. CHAN, LPT, MM**  
**Program Chair, BSHM**

October , 2024

**ROSCEFE B. DY, PhD**

Dean, Bicol University of Guinobatan

Guinobatan, Albay

Good day!

We are 4th year Bachelor of Science in Hospitality Management students who will be conducting a survey about our product "VARIATION OF BURGER PATTY UTILIZING PEN SHELL AND MUSSELS", wherein we are going to determine the patty's level of acceptability in terms of its appearance, aroma, taste, texture through product tasting, and the survey questionnaire to be answered after. Our respondents will consist of five (5) professionals Food Technologists.

We believe the facilities and experience of Bicol University will benefit to our research. We are willing to adhere to any guidelines that may be required and are available to talk about any specifics.

Rest assured that your responses will be treated with the utmost confidentiality and will surely be intended for research purposes only. We sincerely appreciate your time and contribution to this research.

Thank you in advance for your participation.

Yours truly,

**Justine Carl A. Mayhay**

Student Researcher

**Ace B. Olavario**

Student Researcher

**John Altair C. Salomon**

Student Researcher

**John Louie Stephen M. Soneja**

Student Researcher

Noted by:

NORJUN P. BARRO

**Thesis Adviser**

MARIA JANE E. CHAN, LPT, MM

**Program Chair, BHSM**

## APPENDIX B

### Request Letter for Hot Kitchen



**MARINERS' POLYTECHNIC COLLEGES  
FOUNDATION OF LEGAZPI CITY (ALBAY) INC.  
RAWIS, LEGAZPI CITY, ALBAY,  
PHILIPPINES**

Date September 16, 2024  
**MARIA JANE E. CHAN, LPT, MM**  
PC-BSHM

**NORJUN P. BARRO**  
Laboratory In-charge

Ma'am and Sir

Good Day!

Our research group, consisting of the members JUSTINE CARL A. MAYHAY, ACE B. OLAVARIO, JOHN ALTAIR C. SALOMON, and JOHN LOUIE STEPHEN M. SONEJA, will conduct one of our experiments within the Hot Kitchen in order to observe proper hygiene and operating procedures.

In line with this, we would like to request for permission to use the Hot Kitchen and borrow some necessary tools in our experiment on September 17 from 0800H – 1200H.

Thank you and hoping for your positive consideration and support in this matter.  
Sincerely,

JUSTINE CARL A. MAYHAY  
Student Researcher

ACE B. OLAVARIO  
Student Researcher

JOHN ALTAIR C. SALOMON  
Student Researcher

JOHN LOUIE STEPHEN M. SONEJA  
Student Researcher

**APPENDIX C****SURVEY QUESTIONNAIRE**

**Mariners' Polytechnic Colleges Foundation of Legazpi City ( Albay) Inc.  
Rawis, Legazpi City**

Dear Respondents:

The undersigned are 4<sup>th</sup> year students of Bachelor of Science in Hospitality Management in Mariners Polytechnic Colleges Foundation of Legazpi City (Albay) Inc. and currently working on the thesis entitled: **Variation of Burger Patty Utilizing Pen Shell and Mussels**

Considering this, may you kindly provide your input by responding to the questionnaire that has been created in order to complete the research? You may be sure that every piece of information collected will be handled with the highest confidentiality and used exclusively for study.

Thank you and hoping for your cooperation.

RESEARCHERS

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**Name:**

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(Optional)

Direction: Please answer the following questions by putting a check mark (✓) on the space provided.

**I. Profile of the Respondents**

a. Age:

☐ 23–27 years old

☐ 32-40 years old

☐ 28–32 years old

☐ 41 years old and above

b. Sex:

☐ Female

☐ Male

c. Profession

☐ Entrepreneurs

☐ Cooks/Chefs

☐ Food Technologist

- ☐ Nutritionists/Dietitians  
☐ Fisheries  
☐ Consumers  
☐ Others, please specify: \_\_\_\_\_

**II. What are the processes involved in making the variation of burger patty utilizing pen shell and mussels. (Care of Researchers)**

**III. Respondents Level of Acceptability on Variation of Burger Patty Utilizing Pen Shell and Mussels.**

Direction: Please put a check mark (✓) on the space provided below.

SCALE	
4- Highly Acceptable	3- Acceptable
2- Moderately Acceptable	1- Not Acceptable

Appearance	4	3	2	1
1. The size of the patty is just enough.				
2. The patty has a golden brown crust that contributes to the visual appeal.				
3. It visually stimulates the appetite.				
Aroma				
1. The savory and briny aroma of the patty is indulging.				
2. The smell of shellfish in the patty is noticeable.				
3. The patty stimulates the sense of smell.				
Taste				
1. The flavor of the patty is appetizing.				
2. The patty is well-cooked				
3. The patty has a good balance of flavors.				
Texture				
1. The patty feels tender and easy to chew.				
2. It has a well-balanced juiciness.				
3. The texture of the patty is not too soft.				

#### IV. Recommendations to further enhance the Variation of Burger Patty Utilizing Pen Shell and Mussels.

Direction: Please put a check mark (✓) on the space provided below.

##### SCALE

4- Highly Recommended      3- Recommended  
2- Moderately Recommended    1- Not Recommended

<b>Appearance</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>
1. Standardize the patty's shape and size.				
2. Adjust cooking time and temperature to enhance color.				
3. Alter the overall appearance to enhance the presentation.				
<b>Aroma</b>				
1. Improve the aroma by adjusting the spices or seasoning used.				
2. Add more spices to improve the aroma to lessen the smell of the shellfish.				
3. Enhance the overall smell to make the patty more appetizing when served.				
<b>Taste</b>				
1. Refine the flavor by adjusting the ingredients or cooking method.				
2. Adjust the cooking time and cooking temperature.				
3. Put more seasoning to enhance the flavor of the patty.				
<b>Texture</b>				
1. Modify the patty to make it easier to chew.				
2. Refine the patty to achieve a perfectly balanced juiciness				
3. Adjust the cooking method to ensure the patty is firm yet tender.				



**Comments and Suggestions:**

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**Thank you and God bless!**

## **APPENDIX D**

### **Variation of Burger Patty Utilizing Pen Shell and Mussels Recipe**

#### **Ingredients:**

- 1 k Pen Shell
- 1 k Mussel
- 50 g Garlic
- 30 g Onion
- 50 g Ginger
- 2 tsp Paprika
- 3 ½ tsp Salt
- 60 g Oyster Sauce
- 2 tsp Pepper
- 3 tsp Sugar
- 2 pcs Eggs
- 1 c Cornstarch
- 1 ½ c Bread Crumbs
- 1 ½ c All-purpose flour







#### **Procedures:**





1. Finely chop the ingredients and in a large bowl mix the ingredients such as pen shell, mussels, garlic, and onion.
2. Grate the ginger and add into the patty mixture.
3. Add the seasoning with paprika, salt, oyster sauce, pepper, and sugar.
4. Then add the eggs, cornstarch, bread crumbs, and all-purpose flour to bind them together mix it thoroughly.
5. Lastly shape the mixture into uniform burger patty shapes to ensure even cooking, storing and consistent portion sizes.(75 grams).

## APPENDIX E

### List of Tools and Equipment needed


#### For VARIATION OF BURGER PATTY UTILIZING PEN SHELL AND MUSSELS

Image	Tools and Equipment
	Food processors
	Patty molds
	Mixing bowls
	Measuring cups
	Measuring spoons
	Rubber Scrapper


	Weighing scale
	Knife
	Chopping board
	Colander
	Strainer
	Grater

## APPENDIX F

### Laboratory Results of Physicochemical Analysis



Bicol University  
REGIONAL CENTER FOR FOOD SAFETY AND QUALITY ASSURANCE  
BU East Campus, Legazpi City  
burscsqa@bicol-u.edu.ph



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### REPORT OF ANALYSIS

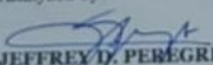
BURCFSQA Report No: 10-2024-375


Name of Customer: JUSTINE MAYHAY  
 Address: MPCF, Legazpi City  
 Sample Submitted: Burger Patty  
 Date Received: October 14, 2024  
 Date Analyzed: October 15, 2024  
 Date Reported: October 25, 2024

Sample Code	Laboratory Code	Test	Method Used	Results (cfu/g)
Burger Patty	10-2024-1699	Aerobic Plate Count	Compact Dry TC - AOAC No. 010404	*Not detected
		Yeast and Mold Count	Compact Dry Yeast and Mold - AOAC No. 100401	**1.67 x 10 <sup>4</sup>

This report is based on the sample received and analyzed by this laboratory and is of no value for advertising or sales promotion nor as a basis for tariff or customs classification of imported commodities. This report shall not be required without the full approval of the BURCFSQA Laboratory.

Remarks: Samples were analyzed as received  
Results were reflected as means of three (3) determinations after a \*24-hour and \*\*168-hr incubation period

Analyzed by:   
**JEFFREY D. PEREGRINO, MSc.**  
 Technical Staff

Approved by:   
**PROF. MARIA CRISPINA P. BALTAZAR, RCh.**  
 BURCFSQA Director

BU-F-RCSQA-Lab-4  
Effectivity June 15, 2017

Revision: 0



Republic of the Philippines  
 West University  
 Office of the Vice President for Research, Development and Extension  
**REGIONAL CENTER FOR FOOD SAFETY AND QUALITY ASSURANCE (RCFSQA)**  
 Higher Education Regional Research Center (HERRC)  
 BU East Campus, EMs Barrio,  
 Legaspi City 4500  
 Email ad: bu-rcfsqa@bicol-u.edu.ph



## REPORT OF ANALYSIS

BURCFSQA Report No: 10-2024-374

Name of Customer: JUSTINE MAYHAY  
 Address: MPCF  
 Sample Submitted: Burger Patty  
 Date Received: 10/14/2024  
 Date Analyzed: 10/15/2024  
 Date Reported: 10/16/2024

Sample Code	Laboratory Code	Parameter	Result
PATTY	10-2024-1699	Moisture	17.01%
		pH	6.36
***Nothing follows***			

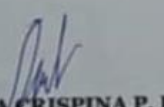
*This report is based on the sample received and analyzed by this laboratory and is of no value for advertising or sales promotion nor as basis for tariff or customs classification of imported commodities. This report shall not be required without the full approval of the BURCFSQA Laboratory.*

Remarks: Samples were analyzed as received  
Results are reflected as means of three (3) determination

Analyzed by:

  
**CHRISTINE JOY G. BANDE, RChT.**  
 Science Research Analyst

Approved by:

  
**PROF. MARIA CRISPINA P. BALTAZAR, RCh.**  
 Director, BURCFSQA

## Appendix G

### Documentation of VARIATION OF BURGER PATTY UTILIZING PEN SHELL AND MUSSELS



**Cleaning of Ingredients**



**Measuring of Ingredients**



**Chopping of Ingredients**



**Mixing of Ingredients**



**Binding of the Ingredients**



**Shapping of the Patty**



**Packaging of the patty**



## APPENDIX H

### Food Product Logo Layout



The Shellby Patty logo is simple and eye-catching, showing what the product is all about. At the center, there's a colorful burger illustration with layers like lettuce, cheese, and a patty, which represents the shellfish burger. The logo has a circular design with the words shellfish burger patty written at the top and 2024 at the sides, showing when the business started. Below the burger, the brand name Shellby Patty is displayed on a ribbon, making it stand out. The logo also includes pictures of shellfish and mussels to highlight the main ingredients used in the product. The soft beige and brown colors make it look warm and natural, while the design is clean and professional, showing the quality and creativity of the business.

## APPENDIX J

### ITINERARY DURING DATA GATHERING

<b>Start Date</b>  <b>November 5, 2024</b>	<b>End Date</b>  <b>November 13, 2024</b>
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Data Gathering (November 5, 2024- Tuesday)			
Day	Time	Location	Respondent
1	9:00 AM	Ayala Mall, Legazpi City	Consumers (2)
	10:00 AM	Yashano Mall, Legazpi City	Chef/Cooks (3)
	3:00 PM	Camalig, Albay	Nutritionist/Dietitian (1)
	4:00 PM	Albay	Nutritionists/Dietitians (2)

Data Gathering (November 9, 2024- Saturday)			
Day	Time	Location	Respondent
2	12:00 PM	Ayala Mall, Legazpi City	Food Entrepreneurs (3)
	12:30 PM		Chefs/Cooks (2)
	1:00 PM		Consumer (1)
	1:20 PM	Gaisano Mall, Legazpi City	Consumers (2)

Data Gathering (November 11, 2024- Monday)			
Day	Time	Location	Respondent
3	9:00 AM	Tabaco City	Fisheries (5)
	10:00 AM		
	1:00 PM		Nutritionist (2)

Data Gathering (November 13, 2024- Monday)			
Day	Time	Location	Respondent
4	10:00 AM	Tabaco City	Food Entrepreneurs (2)
	1:00 PM	Bicol University, Tabaco City	Food Technologist (5)

## APPENDIX J

### DOCUMENTATION OF FOOD PRODUCTS SURVEY

#### Food Entrepreneurs



## Cooks/chef



## Food technologist



## Nutritionist/Dietitians





## Fisheries



## Consumer





## CURRICULUM VITAE

### JUSTINE CARL ANSELMO MAYHAY

Zone-7, Tabaco City, Albay

+63 9956491889

jasteenmaiha@gmail.com



### PERSONAL DETAILS

Date of Birth	:	May18, 2003
Sex	:	Male
Civil Status	:	Single
Height	:	5' 5"
Weight	:	50 kg
Citizenship	:	Filipino
Religion	:	Roman Catholic

### EDUCATION

- **Senior High School**  
ABM (Accountancy, Business, and Management)  
Tabaco National High School, Tabaco City
- **Bachelor of Hospitality Management**  
Mariners Polytechnic Colleges Foundation of  
Legazpi City, Albay

### WORK EXPERIENCE

- **On-call Waiter**  
Bicol Food Delights Catering  
Services 17 Rizal St, Legazpi City
- **Assistant Cook During**

**Graduation A.Y. 2022-2023**  
 Mariners Polytechnic Colleges  
 Foundation of Legazpi City Albay  
 August 2, 2023

### **AWARDS AND RECOGNITION**

- **With Honor**  
 Senior High School  
 Tabaco National High School,  
 Tabaco City
- **Organizer During Mice Event**  
 Mariners Polytechnic Colleges Foundation  
 of Legazpi City Albay  
 December 14 2023
- **2Go Apprenticeship**  
 Mariners Polytechnic Colleges Foundation  
 of Legazpi City Albay  
 June 17, 2024

### **SEMINARS ATTENDED**

- **Certificate of Completion**  
 Latest Trend in Hospitality Services  
 S. Y. 2022-2023
- **Certificate of Completion**  
 Conference & Events  
 S. Y. 2022-2023
- **Certificate of Completion**  
 Tourism & Hospitality  
 Research Presentation & Proposal  
 S. Y. 2022-2023
- **Certificate of Completion**  
 Rooms Division: Concierge  
 S. Y. 2022-2023
- **Certificate of Completion**  
 Quality Service Management:  
 Accommodation Operation  
 S. Y. 2022-2023

- **Certificate of Completion**  
Philippine Tourist  
Destinations Virtual Tour  
S. Y. 2022-2023
- **Certificate of Completion**  
Diversity Inclusions & Multi-Cultural  
Customer Experience  
S. Y. 2022-2023
- **Certificate of Completion**  
Operation Management:  
Tours and Travel Management  
S. Y 2022-2023
- **Certificate of Attendance**  
Embarking Professional  
Careers in Cruise Lines  
October 16, 2024
- **Certificate of Attendance**  
Creating a Home in the Sky  
October 16, 2024
- **Certificate of Attendance**  
Hospitality Career Opportunities in  
NW Resorts and Affiliate Companies  
October 16, 2024
- **Regional Travel and Food Expo.  
(REFTEX) 2024**  
“Streamlining the Human Capital  
Development in Tourism and Hospitality Industry”  
Albay Astrodome, Legazpi City, Albay  
October 12, 2024
- **2Go Apprenticeship**  
Mariners Polytechnic Colleges  
Foundation of Legazpi City Albay  
June 17, 2024

## CURRICULUM VITAE

### **ACE BAÑARES OLAVARIO**

Purok 4, San Isidro Sto. Domingo, Albay

+639090532213

olavarioace94@gmail.com



### **PERSONAL DETAILS**

Date of Birth	:	June 22, 2002
Sex	:	Male
Civil Status	:	Single
Height	:	5' 7"
Weight	:	70 kg
Citizenship	:	Filipino
Religion	:	Roman Catholic

### **EDUCATION**

- **Senior High School**  
Mariners' Polytechnic Colleges Foundation of  
Legazpi City, Albay, Inc.  
S. Y 2020 - 2021
- **Bachelor of Hospitality Management**  
Mariners Polytechnic Colleges Foundation of  
Legazpi City, Albay

### **WORK EXPERIENCE**

- **Part Time Work**  
RSBS Resort  
Purok 4, San Isidro,  
Sto. Domingo Albay  
2024

## **SEMINARS ATTENDED**

- **Certificate of Completion**  
National Hospitality and  
Tourism Webinar Series Module  
S.Y. 2021-2022
- **Certificate of Completion**  
Safe Meeting & Events:  
Your Covid 19 Playback  
S. Y. 2021-2022
- **Certificate of Completion**  
Stay Safe: Luxury,  
Comfort and Safety for Hotels  
S. Y. 2021-2022
- **Certificate of Completion**  
Multi-Cultural Diversity: Handling  
Customers Around the World  
S. Y. 2021-2022
- **Certificate of Completion**  
Climate Change: Impact on  
Hospitality & Tourism Sustainability  
S. Y. 2021-2022
- **Certificate of Completion**  
Tourism & Hospitality  
Industry Promotion  
S.Y. 2021-2022
- **Certificate of Completion**  
F and B Operation:  
Restaurant Profit & Loss  
S.Y. 2021-2022
- **Certificate of Completion**  
Quality Service Management in  
Tourism & Hospitality  
S.Y. 2021-2022
- **Certificate of Completion**  
Research Conceptualization and  
Proposal Presentation

S. Y. 2021-2022

- **Certificate of Completion**  
How to Win Your Guest Back: A  
Marketing Strategy For A Post Covid World  
S. Y. 2021-2022
- **Certificate of Completion**  
New Normal in the Airline Industry  
S. Y. 2021-2022
- **Certificate of Completion**  
Cruising Beyond Crisis  
S. Y. 2021-2022
- **Certificate of Completion**  
Virtual Tour  
S. Y. 2021-2022
- **Certificate of Completion**  
Latest Trend in Hospitality Services  
S. Y. 2022-2023
- **Certificate of Completion**  
Trends in Micro & Macro Perspective  
of Tourism & Hospitality  
S. Y. 2022-2023
- **Certificate of Completion**  
Sustainable Tourism and  
Hospitality Industry  
S. Y. 2022-2023
- **Certificate of Completion**  
Conference & Events  
S. Y. 2022-2023
- **Certificate of Completion**  
Tourism & Hospitality Research  
Presentation & Proposal  
S. Y. 2022-2023
- **Certificate of Completion**  
Rooms Division: Concierge  
S. Y. 2022-2023

- **Certificate of Completion**  
Quality Service Management:  
Accommodation Operation  
S. Y. 2022-2023
- • **Certificate of Completion**  
Philippine Tourist  
Destinations Virtual Tour  
S. Y. 2022-2023
- • **Certificate of Completion**  
Diversity Inclusions  
& Multi-Cultural  
Customer Experience  
S. Y. 2022-2023
- • **Certificate of Completion**  
Operation Management: Tours and  
Travel Management  
S. Y 2022-2023
- **Certificate of Attendance**  
Embarking Professional  
Careers in Cruise Lines  
October 16, 2024
- **Certificate of Attendance**  
Creating a Home in the Sky  
October 16, 2024
- **Certificate of Attendance**  
Hospitality Career Opportunities in  
NW Resorts and Affiliate Companies  
October 16, 2024

## CURRICULUM VITAE

### JOHN ALTAIR CAQUILALA SALOMON

Matalipni, Malinao, Albay  
 +63 9774200593  
 johnaltaircaquilala@gmail.com



### PERSONAL DETAILS

Date of Birth	:	July 16, 2002
Sex	:	Male
Civil Status	:	Single
Height	:	5' 4"
Weight	:	65 kg
Citizenship	:	Filipino
Religion	:	Roman Catholic

### EDUCATION

- **Senior High School**  
 Tabaco National High School  
 S.Y 2019-2021
- **Bachelor of Hospitality Management**  
 Mariners Polytechnic Colleges Foundation of  
 Legazpi City, Albay

### WORK EXPERIENCE

- **BFD Catering**  
 (12 hours) Legazpi City

### AWARDS AND RECOGNITION

- **With Honor**  
 Senior High School  
 Tabaco National High School, Tabaco City



**SEMINARS ATTENDED**

- **Certificate of Completion**  
2GO Apprenticeship  
June 14 to 17, 2024
- **Certificate of Completion**  
Trends in Micro Perspective of  
Tourism & Hospitality  
July 15, 2022
- **Certificate of Completion**  
Latest Trend in  
Housekeeping Service  
July 15, 2022
- **Certificate of Completion**  
Philippine Tourist  
Destinations Virtual Tour  
July 15, 2022
- **Certificate of Completion**  
Conference & Events  
July 15, 2022
- **Certificate of Completion**  
Room Division: Concierge  
July 15, 2022
- **Certificate of Completion**  
Diversity Including &  
Multi-Cultural Customer Experience  
July 15, 2022
- **Certificate of Completion**  
Hospitality Career Opportunities  
in NW Resorts and Affiliate Companies  
October 16, 2024
- **Certificate of Completion**  
Creating a Home in the Sky  
October 16, 2024
- **Certificate of Completion**  
Embarking Professional Careers

in Cruise Lines  
October 16, 2024

- **Certificate of Completion**  
Trend in Cruise Ship  
Hospitality & Tourism Industry  
October 20, 2024
- **Certificate of Completion**  
The Airline Hospitality & Tourism Arena  
October 20, 2023
- **Certificate of Completion**  
Personality Development  
October 20, 2023
- **Certificate of Completion**  
MICE  
October 20, 2024
- **Certificate of Completion**  
Tour & Travel Management  
October 20, 2023
- **Certificate of Completion**  
Eco Tourism  
October 20, 2023
- **Certificate of Completion**  
Quality Service Management  
October 20, 2023
- **Certificate of Completion**  
Cruising Beyond Crisis  
July 15, 2022
- **Certificate of Completion**  
Sustainable Tourism and  
Hospitality Industry
- **Certificate of Completion**  
New Normal in the Airline Industry  
July 15, 2022
- **Certificate of Completion**

How to Win Your Guests Back:  
A Marketing Strategy for a  
post COVID World  
July 15, 2022

■ **Certificate of Completion**

Virtual Tour  
July 15, 2022

■ **Certificate of Completion**

Multi-Cultural Diversity: Handling  
Customers Around the World  
July 15, 2022

■ **Certificate of Completion**

Climate Change: Impact on  
Hospitality & Tourism Sustainability  
July 15, 2022

■ **Certificate of Completion**

Safe Meetings & Events: Your  
COVID-19 Play back  
July 15, 2022

■ **Certificate of Completion**

Stay Safe: Luxury, Comfort, and  
Safety for Hotels  
July 15, 2022

■ **Certificate of Completion**

Quality Service Management  
in Tourism & Hospitality  
July 15, 2022

■ **Certificate of Completion**

Tourism & Hospitality  
Industry Promotion  
July 15, 2022

■ **Certificate of Completion**

F & B Operation: Restaurant  
Profit & Loss  
July 15, 2022

- **Certificate of Completion**  
Research Conceptualization and  
Proposal Presentation  
July 15, 2022
- **Certificate of Completion**  
Virtual Tour  
July 15, 2022

## CURRICULUM VITAE

### JOHN LOUIE STEPHEN MENDEZ SONEJA

Zone-2, Tabaco City, Albay  
 +63 9938651655  
 tepsoneja16@gmail.com



### PERSONAL DETAILS

Date of Birth	:	April 16, 2002
Sex	:	Male
Civil Status	:	Single
Height	:	5' 4"
Weight	:	60 kg
Citizenship	:	Filipino
Religion	:	Roman Catholic

### EDUCATION

- **Senior High School**  
 ABM (Accountancy, Business, and Management)  
 Tabaco National High School, Tabaco City
- **Bachelor of Hospitality Management**  
 Mariners Polytechnic Colleges Foundation of  
 Legazpi City, Albay

### WORK EXPERIENCE

- **On-call Waiter**  
 Bicol Food Delights Catering  
 Services 17 Rizal St, Legazpi City
- **Assistant Cook During Graduation**  
**A.Y. 2022-2023**  
 Mariners Polytechnic Colleges  
 Foundation of Legazpi City Albay

August 2, 2023

### **AWARDS AND RECOGNITION**

- **With Honor**  
Senior High School  
Tabaco National High School,  
Tabaco City
- **Organizer During Mice Event**  
Mariners Polytechnic Colleges  
Foundation of Legazpi City Albay  
December 14 2023
- **2Go Apprenticeship**  
Mariners Polytechnic Colleges  
Foundation of Legazpi City Albay  
June 17, 2024

### **SEMINARS ATTENDED**

- **Certificate of Completion**  
National Hospitality and  
Tourism Webinar Series Module  
S.Y. 2021-2022
- **Certificate of Completion**  
Safe Meeting & Events:  
Your Covid 19 Playback  
S. Y. 2021-2022
- **Certificate of Completion**  
Stay Safe: Luxury, Comfort  
and Safety for Hotels  
S. Y. 2021-2022
- **Certificate of Completion**  
Multi-Cultural Diversity:  
Handling Customers Around the World  
S. Y. 2021-2022
- **Certificate of Completion**  
Climate Change: Impact on  
Hospitality & Tourism Sustainability  
S. Y. 2021-2022

- **Certificate of Completion**  
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Industry Promotion  
S.Y. 2021-2022
- **Certificate of Completion**  
F and B Operation:  
Restaurant Profit & Loss  
S.Y. 2021-2022
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S. Y. 2021-2022
- **Certificate of Completion**  
Virtual Tour  
S. Y. 2021-2022
- **Certificate of Completion**  
Latest Trend in Hospitality Services  
S. Y. 2022-2023
- **Certificate of Completion**  
Trends in Micro & Macro Perspective  
of Tourism & Hospitality

S. Y. 2022-2023

- **Certificate of Completion**  
Sustainable Tourism and  
Hospitality Industry  
S. Y. 2022-2023
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Presentation & Proposal  
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Rooms Division: Concierge  
S. Y. 2022-2023
- **Certificate of Completion**  
Quality Service Management:  
Accommodation Operation  
S. Y. 2022-2023
- • **Certificate of Completion**  
Philippine Tourist Destinations Virtual Tour  
S. Y. 2022-2023
- • **Certificate of Completion**  
Diversity Inclusions & Multi-Cultural  
Customer Experience  
S. Y. 2022-2023
- • **Certificate of Completion**  
Operation Management: Tours and  
Travel Management  
S. Y. 2022-2023
- **Certificate of Attendance**  
Embarking Professional Careers in Cruise Lines  
October 16, 2024
- **Certificate of Attendance**  
Creating a Home in the Sky



October 16, 2024

- **Certificate of Attendance**  
Hospitality Career Opportunities in  
NW Resorts and Affiliate Companies  
October 16, 2024