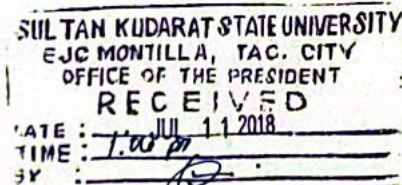




### TRAINING DESIGN



**Title of Training :** Innovative Food Processing Skills Training  
**Proponent :** Sultan Kudarat State University Isulan Campus and RD & E Division  
**Participants :** Gawad Kalinga Residents, Barangay Sagasa, Esperanza, Sultan Kudarat  
**Total Pax :** 40  
**Duration :** 2 days  
**Budgetary Requirements:** P 34, 375.00

#### Rationale :

Fostering the culture of innovations, the Sultan Kudarat State University- Research Development and Extension Division is committed to disseminate and share the mature technologies to the nearby communities in adopting the innovative technologies that has been developed.

In implementing and achieving the goals and objectives of SKSU Isulan Campus and RD&E Division proposes to conduct a training-workshop on food processing. This will enrich the knowledge and skills of the beneficiaries to effectively produce marketable food products that can be easily prepared and served to the family and customers. It will give an indication for the beneficiaries to have an alternative source of income.

#### Objectives:

The technology transmission will be conducted to equip the beneficiaries with knowledge on appropriate methods of processing foods.

Specifically, the training aims to:

1. Enhance participants' skills in making a chorizo, boneless bangus and calamansi concentrated.
2. Impart the expertise of the trainers/resource person to the beneficiaries of the training.
3. Effectively disseminate and transfer the technologies formulated thru research to the beneficiaries of the training.

#### Expected Output

At the end of the training, the participants are expected to present his/her processed foods.

Activity	Materials Needed		Budget	Total	Source of Fund
	Standard Recipe	Quantified Recipe			
1. Chorizo Making	1 kl. Ground Pork Meat (70% lean, 30% fat)	5 kls. Ground Pork Meat (70% lean, 30% fat)	1, 000.00 100.00 50.00 30.00 30.00	1, 350.00	SKSU





College of Industrial Technology

Isulan Campus, Isulan, Sultan Kudarat					
	2 T Worcestershire Sauce 1 T Powdered black pepper ¼ t Prague powder 1 t accord powder 4 T chopped garlic 2 t Oyster Sauce ¼ c water 1 T salt 9-12 T sugar Strawberry food color (as desired) Ice candy wrapper (for wrapper)	1 bottle Worcestershire Sauce 2 sachet Powdered black pepper 1 sachet Prague powder 1 sachet accord powder 1 kg. chopped garlic 1 bottle Oyster Sauce water 1 kg. salt 2 kgs. sugar Strawberry food color (as desired) Ice candy wrapper (for wrapper)	80.00 100.00  10.00 120.00 50.00 30.00		
2. Boneless Bangus	Bangus (Brine Solution): 5 C water 1 C salt ¼ tsp. praque powder Calamansi Powdered black pepper Chopped Garlic Magic Sarap	5 kgs. Bangus (Brine Solution): C water 2 kgs. C salt (Marinade Solution): ½ kg. Calamansi 2 sachet Powdered black pepper ½ kg. Chopped Garlic 5 cans Pineapple Juice 5 sachet Magic Sarap	650.00 20.00 40.00 50.00 40.00 250.00 30.00	1,080.00	SKSU
3. Calamansi Concentrate Making	3 cups Calamansi 1 cup Sugar Sodium Benzoate (optional)	3 kgs. Calamansi (medium size) ½ kg. Sugar (if desired) 1 sachet Sodium Benzoate	240.00 35.00 50.00	325.00	SKSU
Other Materials Needed: 5 Small Basin, Long Tray, Plastic Bottles, 2 Packs ice candy wrapper				4,000.00	SKSU
<b>Total</b> 2,775.00 x 5 groups				<b>13,875.00</b>	
<b>Grand Total</b>				<b>17,875.00</b>	

**Instructors/Trainers/Facilitators:**

Food Technology Faculty, Staff and Students






**Budgetary Requirements:**

Items	SKSU Fund
Training Materials	17, 875.00
Transportation	2, 000.00
Facilitators, Resource Person/s Honorarium	3, 000.00
Communication/Certificates/Tarpaulin	1, 500.00
Meals and Snacks	8, 000.00
Contingency	2, 000.00
<b>Over-all Total</b>	<b>34, 375.00</b>

**Schedule of Training:**

August 5 & 12, 2018, 8:00am-5:00pm at Gawad Kalinga, Barangay Sagasa, Esperanza, Sultan Kudarat.


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