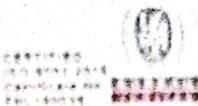




**Republic of the Philippines
SULTAN KUDARAT STATE UNIVERSITY
Isulan Campus, Isulan, Sultan Kudarat, 9805
Province of Sultan Kudarat**



OFFICE OF THE CAMPUS DIRECTOR

Dear, Date: August 04, 2020

Date:

TO/FOR:

Subject: Submitted Project Proposal

Action/s Needed:

- for your information and perusal
 - for appropriate action/compliance
 - for comments/suggestion/recommendation
 - for signature/Approval
 - please come for a meeting/briefing

Remarks:

Remarks:
Please review among your
faculty members the submitted
project proposal of Prof. E. Drapet
thanks

ELMER C. BUENAVIDES, DIT
Campus Director

Contact Information: (064) 200-7336; +639985461009; Email: officeofthepresident@sksu.edu.ph
Official website: www.sksu.edu.ph

PROJECT PROPOSAL

I. PROJECT TITLE : ENHANCEMENT/ UPGRADING OF THE BIT- FOOD TECHNOLOGY LABORATORIES AND PROCUREMENT OF DIFFERENT EQUIPMENT AND UTENSILS FOR THE FOOD TECHNOLOGY PROGRAM

II. NAME OF INSTITUTE / PROPONENT

Name of Institution: BACHELOR IN INDUSTRIAL TECHNOLOGY
MAJOR: FOOD TECHNOLOGY
SULTAN KUDARAT STATE UNIVERSITY
ISULAN CAMPUS, ISULAN SULTAN KUDARAT

III. RATIONALE

The Bachelor in Industrial technology major in Food Technology is one of the pioneering course of Sultan Kudarat State University –Isulan Campus who reached the Level IV phase I Accreditation and it produced equipped and skillful graduates over the years.

It is on this premise the proposed upgrading of the Bachelor in Industrial Technology major in Food Technology Laboratories is of great importance for the preparation of making it as one of the Center of Development (COD) course of the University that aligns to the Presidents major agenda and of great help to the students to acquire better understanding and skills in the different major areas like Culinary Arts; Food Processing; Baking and Pastry and Food Service Management. The enhancement of this laboratories will surely develop skills in using their acquired knowledge through lectures. With this, leveling and passing the AACCU^P accreditation for Level II for BTVE and Level 4 for BIT-Food Technology phase two and reach up to Level 5 is possible.

The Upgrading of laboratories can have the possibility of higher passing percentage for our BTVE licensure examination is expected and that 10% of research projects will be recognized at the regional, national and even international level. The institution is also expected increase the numbers of extension output by 12 % owing that students researchers are very potentials for extension dissemination that could help augment the needs of our clients.

Furthermore, with the proposed enhancement / upgrading of food laboratory, as well as acquiring laboratory equipment and utensils, it can also cater the

needs of the local industry in terms of employing qualified food technology graduates.

IV. STATEMENT OF PURPOSE / OBJECTIVE (S) AND SIGNIFICANCE OF THE STUDY:

Statement of the Problem:

General: To enhance employability of SKSU Food Technology graduates / professionals through advancement in skills in Food Technology

Specific: To improve quality of our services and teaching-learning environment in the preparation for higher accreditation through better facilities, quality research and extensions projects and better instructions.

V. Significance of the Study

With the acquisition of the said equipment and upgrading of food laboratory rooms, we could maintain and improve SUC leveling and can pass in the AACCUP in the highest level of accreditation, the center of Development (COD) and with Center of Excellence. Also, we can improve the passing percentage in the Licensure Examination for Teachers as they can assimilate related field of activities that would enhance the skills of Food Technology students/graduates.

VI. PROJECT WORK PLAN

Activities:

1. Submission of Project Proposal;
2. MOA signing and release of funds;
3. Bidding, and purchase of laboratory equipment and utensils;
4. Inspections and acceptance of the laboratory equipment and utensils;
5. Training and Familiarization of users; and
6. Submission of terminal reports / liquidation of fund transfer.

VII. GANTT CHART

GENERAL DESCRIPTION	Quantity/Size	ESTIMATED BUDGET
Improvised Oven 4/8 Planchas capacity- Model:JO4P/8P Make: 2 Decks Baking Chamber with 4 or 8 Baking Pans (18" x 13") Capacity/Deck Baking Chamber Size : H- 14" W- 29½" D- 19" Over All Dimension : H- 57" W- 43" D- 27"	1	Unit 100,000.00
Free Standing Electric Mixer 4.6-litre stainless steel bowl Die-cast aluminum body No shortage of attachments Eight speed settings (plus pulse)	2	Unit 30,000.00
Electric Hand Beater Power capacity: 220V Material: ABS plastic Dimension: 11.5x20.5x16cm Electric Hand Mixer Whisk With Stainless Steel Attachments, 5- Speed and Turbo Button, Includes; Beaters, Dough Hooks and Balloon Whisk	1	Unit 20,000.00

<p>Stainless Casserole Double-walled stainless steel casserole with double walled stainless steel lid, Contemporary brushed-steel finish and stylish design Integrated handle allows easy opening, Hygienic and odorless Helps keep capacity and other food items warm and fresh for hours Color: Silver, Material: Stainless Steel</p>	1	dozen	15,000.00	
<p>Cooking Stove (heavy duty) High Pressure Burner Propane Gas Automatic 12" Mouth Up to 119000 BTU/HR, B-0007</p>	2	Unit	30,000.00	
<p>Electric Meat Grinder SS 304 -1.5 HP motor CAPACITY-180 kg / hour There are 2 NOS BLADES</p>	1	Unit	25,000.00	
<p>Heavy Duty Meat Tenderizer Robust & Heavy Duty Meat Hammer Pounder Meat Mallet. Hammer head is reversible so you can alternate & use both sides. Food-safe, Rust-proof, High Grade Stainless Steel Construct. Good for all kind of meats. Tenderize or flatten meats for your favorite recipes. Package Includes : 01 meat tenderizer</p>	1	Unit	20,000.00	

VIII. PROJECT TITLE : ENHANCEMENT/ UPGRADING OF THE BIT- FOOD TECHNOLOGY LABORATORIES AND PROCUREMENT OF VARIOUS EQUIPMENT AND UTENSILS FOR THE FOOD TECHNOLOGY PROGRAM

OBJECTIVES	MEASURABLE INDICATORS	MEANS OF VERIFICATION	IMPORTANT ASSUMPTIONS
Goal : To improve the quality of education	List of new food laboratory rooms; equipment and utensils.	Inspection and monitoring report. Photo documentation.	Financial support available. Requirements of RA 9164 is complied. Availability of supplier.
Purpose: Enhance / Upgrade Food Laboratory and Procurement of Various Equipment and utensils for the Food Technology Program.			
Output :			
1. Enhanced learning ability as well as skills of students.	No. of renovated food laboratory rooms, equipment and utensils acquired.	Inventory report. Inspection report.	Funds release on time.
2. Renovation of laboratory rooms, and purchased of equipment and utensils.	No. of users and laboratory activities conducted.	Logbook records Instructors / professors record.	
3. Generated output for research and extension.	No. of quality students passing the board exams and laboratory outputs submitted.		
Activities :	INPUT:		
1. Formulation and submission of proposal.	1. Manpower with expertise.	MOA signed Reports of inventory.	Availability of experts to implement proposals.
2. Approval and MOA signing.	2. Leadership and Institutional support.	Memorandum receipt of equipment and utensils received.	Both parties agree to the partnership.
3. Renovations of Food Laboratory Rooms,	3. Funds for procurement.	Photo documentation.	Funds release on time.

<p><i>acquiring of laboratory equipment and utensils.</i></p> <p>4. Blessing and turnover of food laboratory rooms and memorandum receipt of equipment and utensils.</p> <p>5. Submission of reports.</p>	<p>4. Laboratory rooms plans and designs.</p> <p>5. Documentation of the activities.</p>		
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