



### University Bids and Awards Committee Resolution No. <u>179</u>, S. 2024

DECLARING FAILURE OF REQUEST FOR QUOTATION AND RECOMMENDING NEGOTIATED PROCUREMENT FOR THE SUPPLY AND DELIVERY OF CULINARY SUPPLIES, OFFICE SUPPLIES AND MEALS FOR THE EXTENSION PROJECT B.R.E.A.D. OF BSHM AT MinSU BONGABONG CAMPUS

WHEREAS, the Mindoro State University (MinSU), through the Bids and Awards Committee (BAC) has advertised in the PhilGEPS and MinSU Website the Request for Quotation (RFQ) for the project "Supply and Delivery of Culinary Supplies, Office Supplies and Meals for the Extension Project B.R.E.A.D. of BSHM at MinSU Bongabong Campus" with an Approved Budget for the Contract (ABC) amounting to Eighty-Five Thousand Seven Hundred Forty-Six Pesos (Php85,746.00);

WHEREAS, in response to the first publication of the project on July 22,2024; one (1) supplier was found in the document request list however, no supplier submitted the Request for Quotation (RFQ) thus, declared failure of RFQ;

WHEREAS, based on the declared failure, the BAC recommended for the second publication of the project on August 23,2024; two (2) suppliers were found in the document request list however, no supplier submitted RFQ for the second time;

NOW, THEREFORE, the of Bids and Awards Committee (BAC) HEREBY RESOLVED AS IT IS HEREBY RESOLVED that the BAC recommend to the University President approval of resorting to Alternative Method of Procurement through Negotiated Procurement under Section 53 "Annex-H" of the R.A. 9184 for the "Supply and Delivery of Culinary Supplies, Office Supplies and Meals for the Extension Project B.R.E.A.D. of BSHM at MinSU Bongabong Campus";

RESOLVED, at MinSU Main Campus, Alcate, Victoria, Oriental Mindoro, this 11th day of September, 2024.

NEMESIO H. DAVALOS, Ph.D. BAC Chairperson

ANSELMO R ULEP, JR. BAC Vice-Chairperson

CIEDELLE P. SALAZAR Ph.D BAC Member ELVI C. ESCAREZ, Ph.D.

MELGAR G. FADRIQUELAN BAC Member

Approved/Disapproved

ENYA MARIE D. APOSTOL, Ph.D.

SUC President III

Date:



Central Portal for Philippine Government Procurement Oppurtunities

# **Bid Notice Abstract**

# Request for Quotation (RFQ)

**Reference Number** 

11180394

**Procuring Entity** 

MINDORO STATE UNIVERSITY

Title

Supply and Delivery of Culinary Supplies, Office Supplies and Meals for the Extension Project

B.R.E.A.D. of BSHM at MinSU Bongabong Campus

Area of Delivery

Oriental Mindoro

area or belivery	Official Fillidoro		
Solicitation Number:	RFQ 2024-149A	Status	Closed
Trade Agreement:	Implementing Rules and Regulations		
Procurement Mode:	Negotiated Procurement - Small Value Procurement (Sec. 53.9)	Associated Components	1
Classification:	Goods	Bid Supplements	0
Category:	Food Stuff		
Approved Budget for the Contract:	PHP 85,746.00	Document Request List	2
<b>Delivery Period:</b>	30 Day/s		
Client Agency:		Date Published	23/08/2024
Contact Person:	MARK LESTER A MAGPANTAY		
	Head, BAC Secretariat Alcate Victoria Oriental Mindoro	Last Updated / Time	23/08/2024 00:00 AM
7	Philippines 5205 63-9-154612960	Closing Date / Time	30/08/2024 17:00 PM

# Description

Please quote your lowest price on the items / listed below, subject to the General Condition on the last page, stating the shortest time of delivery and submit your quotation duly signed by your representative not later than in the address stated in the last page.

NEMESIO H. DAVALOS, Ph.D.

BAC Chairperson

Note: 1. All entries must be typewritten.

Delivery Period within \_\_\_\_ calendar days.

3. Warranty shall be for a period of six (6) months for supplies and materials, one (1) year for Equipment, from date of acceptance by the procuring entity.

4. Price validity shall be a period of 30 calendar days.

5. G-EPS Registration Certificate shall be attached upon submission of the Quotation.

macmagpantay@minsu.edu.ph

- 6. Bidders shall submit Original Brochures showing certification of the product being offered (optional).
- 7. Mode of delivery: [ ] Pick-up (Schedule) [ ] Door to Door Delivery

Item No. Unit ITEM AND DESCRIPTION QTY. UNIT PRICE TOTAL AMOUNT

Lot 1 - Baking Ingredients & Supplies

- 1 kg Bread flour 15
- 2 kg All purpose flour 10
- 3 kg Cake flour 10
- 4 kg White sugar 15
- 5 kg Brown sugar 2
- 6 kg Confectioner sugar 2
- 7 box Yeast 1
- 8 trays Eggs 10
- 9 pcs Butter 30
- 10 tub Margarine 1

11 kg Alkalized cocoa 1 12 kg Dissicated coconut 1

13 kg milk powder 1

14 cans evaporated milk 360ml 15

15 liter corn oil 1

16 liter vegetable oil 2

17 500gr Lard 1

18 250gr Springkles 1

19 pcs Gel food color 12

20 bots Flavoring 3

21 kg Bread crumbs 1

22 mts Jute string abacca 48

23 packs Bread packaging 10

24 bundle Pizza box 1

25 packs Cupcake liner 5

26 pcs Parchment paper 100

27 packs Box packaging 10

Lot 2 - Office Supplies

1 reams Bond paper long subs 20 5

2 packs Vellum board short 5

3 set Printer ink #003 1

Lot 3 - Other Supplies

1 pcs Tarpauline 4 x6 2

Lot 4 - Meals

for skills development

1 pax Lunch (30 pax x 9 sessions x 2 sites) 540

for entrepreneurial Opportunities:

2 pax Lunch (30 pax x 2 sessions x 2 sites) 120

3 pax Snacks (30 pax x 2 sessions x 2 sties) 120

for food satety & Nutritional Education

4 pax Lunch (30 pax x 1 sessions x 2 sites) 60

5 pax Snacks (30 pax x 1 sessions x 2 sties) 60

Created by

Annabelle Quinto Madrigal

**Date Created** 

22/08/2024

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# **Bid Notice Abstract**

# Request for Quotation (RFQ)

**Reference Number** 

11069202

**Procuring Entity** 

MINDORO STATE UNIVERSITY

Title

Supply and Delivery of Culinary Supplies, Office Supplies and Meals for the Extension Project

B.R.E.A.D. of BSHM at MinSU Bongabong Campus

Area of Delivery

Oriental Mindoro

Solicitation Number:	RFQ 2024-149	Status	Closed
Trade Agreement:	Implementing Rules and Regulations		
Procurement Mode:	Negotiated Procurement - Small Value Procurement (Sec. 53.9)	Associated Components	1
Classification:	Goods	Bid Supplements	0
Category:	Food Processing Equipment		
Approved Budget for the Contract:	PHP 85,746.00	Document Request List	1
Delivery Period:	30 Day/s		
Client Agency:		Date Published	22/07/2024
Contact Person:	MARK LESTER A MAGPANTAY		
	Head, BAC Secretariat Alcate Victoria Oriental Mindoro	Last Updated / Time	22/07/2024 00:00 AM
	Philippines 5205 63-9-154612960	Closing Date / Time	29/07/2024 17:00 PM

#### Description

Please quote your lowest price on the items / listed below, subject to the General Condition on the last page, stating the shortest time of delivery and submit your quotation duly signed by your representative not later than in the address stated in the last page.

NEMESIO H. DAVALOS, Ph.D.

**BAC Chairperson** 

Note: 1. All entries must be typewritten.

- Delivery Period within \_\_\_\_ calendar days.
- 3. Warranty shall be for a period of six (6) months for supplies and materials, one (1) year for Equipment, from date of acceptance by the procuring entity.
- 4. Price validity shall be a period of 30 calendar days.
- 5. G-EPS Registration Certificate shall be attached upon submission of the Quotation.

macmagpantay@minsu.edu.ph

- 6. Bidders shall submit Original Brochures showing certification of the product being offered (optional).
- 7. Mode of delivery: [ ] Pick-up (Schedule) [ ] Door to Door Delivery

Item No. Unit ITEM AND DESCRIPTION QTY. UNIT PRICE TOTAL AMOUNT

Lot 1 - Baking Ingredients & Supplies

- 1 kg Bread flour 15
- 2 kg All-purpose flour 10
- 3 kg Cake flour 10
- 4 kg White sugar 15
- 5 kg Brown sugar 2
- 6 kg Confectioner sugar 2
- 7 box Yeast 1
- 8 trays Eggs 10
- 9 pcs Butter 30
- 10 tub Margarine 1

11'kg Alkalized cocoa 1 12 kg Dissicated coconut 1 13 kg milk powder 1 14 cans evaporated milk 360ml 15 15 liter corn oil 1 16 liter vegetable oil 2 17 500gr Lard 1 18 250gr Springkles 1 19 pcs Gel food color 12 20 bots Flavoring 3 21 kg Bread crumbs 1 22 mts Jute string abacca 48 23 packs Bread packaging 10 24 bundle Pizza box 1 25 packs Cupcake liner 5 26 pcs Parchment paper 100 27 packs Box packaging 10 Lot 2 - Office Supplies 1 reams Bond paper long subs 20 5 2 packs Vellum board short 5 3 set Printer ink #003 1 Lot 3 - Other Supplies 1 pcs Tarpauline 4 x6 2 Lot 4 - Meals for skills development 1 pax Lunch (30 pax x 9 sessions x 2 sites) 540 for entrepreneurial Opportunities: 2 pax Lunch (30 pax x 2 sessions x 2 sites) 120 3 pax Snacks (30 pax x 2 sessions x 2 sties) 120 for food satety & Nutritional Education 4 pax Lunch (30 pax x 1 sessions x 2 sites) 60 5 pax Snacks (30 pax x 1 sessions x 2 sties) 60 

Created by Annabelle Quinto Madrigal

**Date Created** 19/07/2024

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Standard Form Number: SF-GOOD-01 Revised on: May 24, 2004

APPROVED BUDGET FOR THE CONTRACT (ABC)
Supply and Delivery of Culinary Supplies, Office Supplies and Meals for the Extension Project B.R.E.A.D. of BSHM at MinSU Bongabong Campus
Labasan, Bongabong, Oriental Mindoro
Project Name and Location

Stations: Mindoro State University

UNIT COST (11) / (3) (13) (10%[(5)+(10)] TOTAL COST (12) INFLATION, CURRRENCY INFLATION, CURRRENCY OTHER COST FACTORS (6)X(5) VALUE % VALUE (11) Contract Duration: (10) OTHER INDIRECT COSTS 6 FREIGHT & INSURANCE 8 VAT, OTHER TAXES AND/OR DUTIES APPLICABLE 3 2,500.00 1,950.00 200.00 78.00 80.00 1,410.00 255.00 324.00 225.00 220.00 240.00 120.00 219.00 420.00 TOTAL COST 9 250.00 65.00 200.00 127.50 324.00 225.00 120.00 80.00 22.17 73.00 0.92 42.00 98.00 0.78 220.00 120.00 100,00 470,00 CURRENT MARKET PRICE (2) 500gr packs pcs trays 250gr packs bundle kg box pcs cans liter pcs liter LINO mts 8 8 Š 8 ᅇ 9 <u>80</u> QUANTITY 100 10 10 15 10 10 3 30 15 12 48 10 Lot 1 - Baking Ingredients & Supplies DESCRIPTION evaporated milk 360ml Dissicated coconut Confectioner sugar Jute string abacca All purpose flour Parchment paper **Bread packaging** Alkalized cocoa Box packaging Gel food color **Bread crumbs** Cupcake liner **Brown sugar** vegetable oil White sugar milk powder **Bread flour** Cake flour Springkles Margarine Flavoring Pizza box corn oil Butter Yeast Eggs Length: ITEM NO. 10 14 16 18  $\Xi$ 2 11 12 13 15 19 25 25 9 17 2 2 22 23 24

	Lot 2 - Office Supplies				•	
1	Bond paper long subs 20	5	reams	319.00	1,595.00	
2	Vellum board short	5	packs	53.00	265.00	
3	Printer ink #003	1	set	1,200.00	1,200.00	
	Lot 3 - Other Supplies				•	
1	Tarpauline 4 x6	2	bcs	700.00	1,400.00	7
	Lot 4 - Meals					
	for skills development				-	
1	Lunch (30 pax x 9 sessions x 2 sites)	540	pax	80.00	43,200.00	٦
	for entrepreneurial Opportunities:				•	
2	Lunch (30 pax x 2 sessions x 2 sites)	120	pax	80.00	9,600.00	
8	Snacks (30 pax x 2 sessions x 2 sties)	120	pax	20.00	6,000.00	
	for food satety & Nutritional Education					
4	Lunch (30 pax x 1 sessions x 2 sites)	09	pax	80.00	4,800.00	1
5	Snacks (30 pax x 1 sessions x 2 sties)	09	pax	20.00	3,000.00	
	XV				•	
	GRAND TOTAL				85,746.00	1

REVIELITO C. RICO Member, BAC Secretariat

Submitted by

Prepared by

Engr. MARKLESTER A. MAGDANTAY Head, BAC Secretariat

NEMESIO H. DAVALOS, Ph.D. Chairperson, BAC

Recommending Approval

J. 600

CHRISTIAN ANTHONY C. AGUTAVA, Ph.D. OIC- Office of the University President



# Republic of the Philippines MINDORO STATE UNIVERSITY **Bongabong Campus** Labasan, Bongabong, Oriental Mindoro



# **PURCHASE REQUEST**

**Fund Cluster:** 

ffice/Sec	tion :	PR No.: 2024-143 Responsibility Center Code:		Date: Ju	ıne 04, 2024
Stock/ Property	Unit	Item Description	Qty	Unit Cost	Total Cost
		LOT 1 - Baking Ingredients & supp	olies		-
Y	kg	Bread flour	15	55.00	825.00
2	kg	All purpose flour	10	60.00	600.00
3	kg	Cake flour	10	60.00	600.00
q	kg	White sugar	15	94.00	1,410.00
ζ	kg	Brown sugar	2	100.00	200.00
U	kg	Confectioner sugar	2	127.50	255.00
7	box	Yeast	1	150.00	150.00
8	trays	Eggs	10	250.00	2,500.00
9	pcs	Butter	30	65.00	1,950.00
10	tub	Margarine	1	200.00	200.00
1)	kg	Alkalized cocoa	1	324.00	324.00
12	kg	Dissicated coconut	1	150.00	150.00
	kg	milk powder	1	225.00	225.00
13 N	cans	evaporated milk 360ml	15	60.00	900.00
13	liter	corn oil	1	220.00	220.00
10	liter	vegetable oil	2	120.00	240.00
	500gr	Lard	1	50.00	50.00
[7] [0.		Springkles	1	80.00	80.00
18	250gr	Gel food color	12	22.17	266.00
19	pcs	Flavoring	3	73.00	219.00
70 21	bots	Bread crumbs	1	120.00	120.00
	kg	Jute string abacca	48	0.92	44.00
20	mts	Bread packaging	10	42.00	420.0
23	packs		1	470.00	470.0
24	bundle	Cupcake liner	- 5	98.00	490.0
15	packs	Parchment paper	100	0.78	78.0
20	pcs		10	170.00	1,700.0
27	packs	DOX packaging			
					14,686.0
		Page 1 Total			- STF - 1071
Purpose:	Expen	ses for Extension Project B.R.E		SHM of MBC  Certified Allotme	164-200 05-4834 5000000000000000000000000000000000000
Signature : Printed Name	MARY	TEAN S. LUBOS CIEDELLE P. SA	LAZAR,Ph.I	υ	ELYNP. ROXAS
Designation : Signature :	Extens	Approved by:	· 70		
Printed Nam	ne:	CHRISTIAN ANTHON	Y C. AGUTA	AYA, Ph.D.	



# Republic of the Philippines MINDORO STATE UNIVERSITY Bongabong Campus Labasan, Bongabong, Oriental Mindoro



# **PURCHASE REQUEST**

**Fund Cluster:** 

office/Sec	tion:	PR No.: 2024-143 Responsibility Center Code :		Date: J	une 04, 2024
Stock/ Property	Unit	Item Description	Qty	Unit Cost	Total Cost
	100			-	-
		Lot 2 - Training material		210.00	1,595.00
	reams	Bond paper long subs 20	5	319.00	265.00
2	packs	Vellum board short	5	53.00	
3	set	Printer ink #003	11	1,200.00	1,200.00
		Lot 3			-
1	рс	Tarpauline 4 x 6	2	700.00	1,400.00
	1770	Lot 4			-
		for skills development			-
1	pax	Lunch (30 pax x 9 sessions x 2 sites)	540	80.00	43,200.00
		for entrepreneurial Opportunities:			
2	pax	Lunch (30 pax x 2 sessions x 2 sites)	120	80.00	9,600.00
3	pax	Snacks (30 pax x 2 sessions x 2 sties)	120	50.00	6,000.00
		for food satety & Nutritional Education			40000
Ч	pax	Lunch (30 pax x 1 sessions x 2 sites)	60	80.00	4,800.00
5	pax	Snacks (30 pax x 1 sessions x 2 sties)	60	50.00	3,000.00
					•
					-
					-
		Page 1 Total			14,686.0
		1 480 2 1 5 441	* 17		-
					-
		GRAND TOTAL			85,746.00
Purpose:	Expen	ses for Extension Project B.R.E.A.D	. c/o BS		164 -200 05-6834 502070107d
Ci	Re	equested by: Recommending App	proval:	Certified Allotme	nt Available: //w⊶ f/v
Signature :	70		 ZAR Ph Γ	ROVI	ELYN P. ROXAS
Printed Name :		JEAN S. LUBOS CIEDELLE P. SALAZ ion Coordinator Campus Executive			get Officer III
Designation :	Extens	Approved by:	10		t
Signature :		CHRISTIAN ANTHONY C.	AGUTA	YA, Ph.D.	
Printed Nam Designation		OIC -University F	President		escursia Alexandria de escrito en como en escrito en escrito en escrito en escrito en escrito en escrito en esc





April 24, 2024

DR. CHRISTIAN ANTHONY C. AGUTAYA OIC, University President This University

Dear Sir;

Greetings of felicity!

The extension activity is an integral component of our university, which is committed to extending services by helping beneficiaries improve their quality of life. These include the provision of other activities aligned with the university's curricular offerings, which will enhance awareness and knowledge about relevant issues and concerns of the community.

In view of this, may I respectfully request from your good office the approval of the extension project proposal entitled "Project B.R.E.A.D: Baking Resources Education and Assistance for Development" initiated by the faculty members of the Bachelor of Science in Hospitality Management of the College of Business and Management. This Extension project is a community empowerment initiative for Barangay Labasan and Masaguisi which aims to empower selected members of the community through holistic approach of providing baking training and entrepreneurial avenues for the community. This extension activity will be implemented for 3 years with a total budget of 362,297.00 (Year 1: 90,746.00/ Year 2: 113,154.00/ Year 3: 158, 397.00)

Thank you for your continuous support in the realization of our extension programs/ projects, and I hope for a positive response to this request.

Attached herewith is the extension project proposal with a detailed budgetary estimates.

Respectfully yours

MARY JEANE S. LUBOS, PhD. Campus Coordinator for Extension

Noted:

CIEDELLE P. SALAZAR, PhD Campus Executive Director

Director for Extension and KTTO

Recommending Approval:

CHRISTIAN ANTHONY C. AGUTAYA, PhD. VP for Research, Development, and Extension

Approved:

AGUTAYA, PhD. CHRISTIAN ANTHONY

OIC, University President



#### **EXTENSION PROJECT PROPOSAL**

**BASIC INFORMATION** 

A. TITLE: PROJECT B.R.E.A.D.: Baking Resources

> Education and Assistance for Development (A Community Empowerment Initiative for

Barangay Labasan and Masaguisi)

Mindoro State University Bongabong Campus B. PROPONENTS:

> College of Business and Management (CBM) Bachelor of Science in Hospitality Management

C. PROJECT LEADER: Dr. Mary Jeane S. Lubos

Asso. Professor II

D. PROJECT IMPLEMENTERS: Zernan R. Maling, BSHM Program Chairperson

> Mary Suleide P. Melendrez, Instructor I Dr. Madonna P. Melchor, Asso.Professor III

E. DURATION: 3 years (2024 - 2026)

F. LOCATION: Bongabong, Oriental Mindoro

Php 362, 297.00 G. ESTIMATED COST:

Year 1: 90,746.00 Year 2: 113,154.00 Year 3: 158,397.00

H. CONTACT PERSON/ CONTACT NUMBER:

Dr. Mary Jeane S. Lubos - 0917-654-0027 Mary Suleide Melendrez - 09665095478 Dr. Madonna P. Melchor - 0955-143-8683

Zernan R. Maling - 0905-476-0322

RESOURCE PERSONS:

Zernan R. Maling, Instructor I

Mary Suleide Melendrez, Instructor I Dr. Madonna P. Melchor, Asso. Prof III Dr. Mary Jeane S. Lubos, Asso Prof II

Zarah Cruzado, Instructor I

#### II. RATIONALE

Community livelihood programs are an integral part of economic growth and stability, particularly for low-capital businesses and micro-enterprises that may not have the necessary resources to pursue their own interests. Not only does it provide them with life-sustaining money, but it also gives them a platform to build upon their current level of education and progress further.

When these individuals have greater access to resources that can help jumpstart their envisioned careers, the entire economy can benefit as a result. It is therefore

·Main Campus, Alcate, Victoria

Bongabong Campus, Labasan, Bongabong Calapan City Campus, Masipit Calapan City

Website: www.minsu.edu.ph Mobile: +63 977 846 72 28



essential to make sure these kinds of community livelihood programs are well supported and strongly catered towards low-income households.

Baking, on the other hand is more than a culinary skill. It is an opportunity for individuals to unleash their creativity, learn valuable techniques, and contribute to their personal and collective development. According to Cookery Expressions (2023), empowering communities through baking is a transformative journey that nurtures their skills and unleashes their true potential. With baking as a powerful tool, community members can discover a world of creativity, entrepreneurship, and personal growth.

On the other hand, the BS Hospitality Management Program of the Mindoro State University is mandated to perform extension activities for the welfare of the community. After the evaluation of the initial baking interventions in the chosen community, it was determined that there is a need for more comprehensive skill development interventions that include entrepreneurial components to guarantee the project's sustainability (Lubos et.al, 2024). With these, the BS Hospitality Management Program proposes Project B.R.E.A.D to cater the selected community members from Barangay Labasan and Masaguisi.

This community empowerment initiative is dedicated to fostering growth, empowerment, and skills development through the art of baking. Through this Project B.R.E.A.D, the BS Hospitality Management Program aspires to become a beacon of positive change within the community. This project will not only focus on creating delectable treats but will also nurture a sense of unity, skill-sharing and community upliftment, hoping to transform simple ingredients into opportunities for individual growth and community development.

# III. OBJECTIVES:

The primary objective of the Project B.R.E.A.D. is to empower individuals from selected communities through a holistic approach of providing baking resources, and assistance for development.

Specifically, the project aims to:

- 1. Provide comprehensive baking education programs to equip the selected community members with essential baking skills, fostering personal and professional development
- 2. Facilitate the exploration of entrepreneurial avenues by imparting knowledge on baking as a potential source of income, and encourage the development of small-scale baking businesses within the community.



3. Incorporate food safety and nutrition education to promote awareness of healthier baking practices, contributing to the well-being of community members.

# III. PROJECT COMPONENTS

PROJECT COMPONENTS	OBJECTIVES	SPECIFIC ACTIVITIES	TARGET BENEFECIARIES
Skills Development	✓To enhance the skills of individuals in baking bread and pastry products.	<ul> <li>Orientation to Baking</li> <li>Baking Workshops</li> <li>✓ Training on non-baked products</li> <li>✓ Costing and pricing</li> <li>Skills Assessment Clinics/Pop-up Bakery Events</li> <li>Baking Competitions</li> <li>Field visits to bakeries or Culinary Schools</li> </ul>	Women     Unemployed individuals     Out-of-school youth     LGU  ( Target beneficiaries- 60
Entrepreneurial Opportunities	✓ Facilitate the exploration of entrepreneurial avenues by imparting knowledge on baking as a potential source of income, and encourage the development of small-scale baking businesses within the community	<ul> <li>Orientation to Basic Entrepreneurship</li> <li>Business Planning Workshops</li> <li>Financial Literacy Workshops</li> <li>Training on Designing Effective Labels and Packaging</li> <li>Training Workshop on Marketing</li> <li>Collaborative Business Projects</li> </ul>	✓ Women ✓ Unemployed individuals ✓ Out-of-school youth ✓ LGU  (Target beneficiaries- 60)
Food Safety and Nutritional Education	Provide food safety and nutrition education to promote awareness of safe and healthier baking practices	<ul> <li>Orientation to Food Safety, Hygiene, and Sanitation</li> <li>Food Safety Workshops</li> <li>Nutritional Workshops</li> <li>Technical Assistance</li> </ul>	Women Unemployed individuals Out-of-school youth LGU  (Target beneficiaries-60)



# IV. ACTIVITIES (Gantt Chart)

			. 1		Y	ΈA	R	1									Y	ΈÆ	\R	2									)	EA	IR	3				
ACTIVITIES	1	2	3	4	5	6	7	8	9	10	11	12	1	2	3	4	5	6	7	8	9	10	11	12	1	2	3	4	5	6	7	8	9	10	11	12
Coordination with     Extension     Partners.																																				
2. Social Preparation																																				
3. Implementation																																				
3.1 Skills Development																																				
3.2 Entrepreneurial Opportunities																																				
3.3. Food Safety and Nutrition Education																																				
Monitoring and     Evaluation																																				
Submission of reports																																				
6. Impact Evaluation																																				

# V. EXPECTED OUTPUT/ OUTCOMES

- 1. Empowered community members with essential baking skills for personal and professional and community development.
- 2. Entrepreneurial avenues for the community include baking as a potential source of income and the development of small-scale baking businesses within the community.
- 3. Healthier baking practices through awareness of food safety and nutrition education promote awareness, thus contributing further to the well-being of community members.



# VI. BUDGETARY REQUIREMENTS

ACTIVITIES	EXPECTED	ES	TOTAL		
ACTIVITIES	EXPENSES	YEAR 1	YEAR 2	YEAR 3	
Extension Program I	mplementation				
	Baking Ingredients	11,484.00	8,572.00	20,787.00	40,843.00
A. Skills  Development	Baking Supplies	3,202.00	3,922.00	7,410.00	14,534.00
Development	Meals and Snacks	43,200.00	30,000.00	43,200.00	116,400
B. Business Opportunities	Meals and Snacks	15,600.00	38,400.00	48,000.00	102,000.00
C. Food Safety and Nutritional Education	Meals and Snacks	7,800.00	19,200.00	24,000.00	51,000.00
Other Expenses	Training Materials	3,060.00	3,060.00	-	6,120.00
	Tarpaulin Printing	1,400.00	-	-	1,400.00
	Transportation Expenses	5,000.00	10,000.00	15,000.00	30,000.00
TOTAL ESTIMATED	COST PER YEAR	90,746.00	113,154.00	158,397.00	362,297.00

Note: Detailed Budgetary Requirement Attached

STF - 1071 164 -200 05-683

Prepared by:

MARY JEANE S. LUBOS, PhD.

Associate Professor II/ Project Leader

Noted:

MARY JEANE S. LUBOS, PhD. Coordinator for Extension

FRANIE M. AFABLE, DBM
Dean, College of Business and Management

CIEDELLE P. SALAZAR, PhD Campus Executive Director

LOURDES V. ICALIA, DVM Director for Extension and KTT

Recommending Approval:

CHRISTIAN ANTHONY C. AGUTAYA, PhD. VP for Research, Development, and Extension

Approved:

CHRISTIAN ANTHONY C. AGUTAYA, PhD.

OIC, University President



# Attachment No.1: DETAILED BUDGETARY REQUIREMENT

# **EXTENSION PROJECT B.R.E.A.D**

Project Component	Proposed Expenses	YEAR	21	YEAR	2	YEA	R3	Total
Component			Estimated		Estimated		Estimated	
	Baking Ingredients	Particulars	Cost	Particulars	Cost	Particulars	Cost	
	Bread Flour	15 kg	825.00		-	15kg	825.00	1,650.00
	All-purpose flour	10kg	600.00	5kg	300.00	10 kg	600.00	1,500.00
	Cake Flour	10kg	600.00	5 kg	300.00	5 kg	300.00	1,200.00
					940.00	15kg	1,410.00	3,760.00
	White Sugar	15 kg	1,410.00	10 kg				500.00
	Brown Sugar	2 kg	200.00 \	1 kg	100.00	2kg	200.00	
	Confectioner Sugar	2kg	255.00~	1kg	130.00	1kg	255.00	640.00
	Yeast	1 box	150.00	-	-	1 box	150.00	300.00
	Eggs	10 trays	2,500.00	7 kg	1,750.00	10 trays	7,500.00	11,750.0
	Butter	30 pcs	1,950.00	30 pcs	1,950.00	70 pcs	4,550.00	8,450.0
	Margarine	1 tub	200.00	-	200.00	1 tub	200.00	600.0
	Alkalized Cocoa	1 kg	324.00	. 1 kg	330.00	1kg	330.00	984.0
	Desiccated Coconut	1 kg	150.00	1 kg	152.00	1 kg	155.00	457.0
	Milk powder	1 kg	225.00	1 kg	225.00	1 kg	227.00	677.0
	wilk powder		The second secon	1 1/9	225.00	1 1/9	227.00	
	Evaporated Milk	360 ml(15	900.00 \	15 cans	900.00	40 cans	2,400.00	4,200.0
		cans)			440.00	0.1	000.00	4 220 0
	Corn oil	1 L	220.00	2L	440.00	3 L	660.00	1,320.00
	Vegetable Oil	2 L	240.00	1 L	120.00	3 L	240.00	600.0
Skills	Lard	500 g	50.00 <	500 g	50.00	1 Kg	100.00	200.0
	Sprinkles	250g	80.00	250g	80.00	250 g	80.00	240.0
Development	Gel Food Color	12 pcs	266.00	12 pcs	266.00	12 pcs	266.00	798.0
	Flavoring	3 bottles	219.00	3 bottles	219.00	3 bottles	219.00	657.0
	Bread Crumbs	1 kg	120.00	1 kg	120.00	1 kg	120.00	360.0
	Sub-Total	1 1/9	11,484.00	1.19	8.572.00		20,787.00	40,843.00
	The same and the same are the same of the same and the same and the same are the same and the same are the sa		11,404.00		0,012.00		20,101.00	,
	Baking Supplies			20	2,100	60 sets	4.200.00	
	Cake Box with cake		0	30 sets	2,100	00 5615	4,200.00	6,30
	board						44.00	
	Jute string abacca	48 m	44	48 m	44	48m	44.00	13
	Ribbon	40 111						
	Bread Packaging	10 packs	420 \		0	10 packs	420.00	84
	Pizza Box	1 bundle	470		0	1 bundle	475.00	94
	Cupcake Liner	5 packs	490~	-	0	5 packs	493.00	98
	Parchment Paper	100 pcs	78	100 pcs	78	100 pcs	78.00	23
	The state of the s	A STATE OF THE STA	1700	10 packs	1700	10 packs	1,700.00	5,10
	Box Packaging	10 packs	The second secon	10 packs	3,922.00	10 paone	7,410.00	14,534.0
	Sub-Total		3,202.00		5,322.00		7,410.00	
	Meals and Snacks			00 1/2		20 V 6		
		30 pax X 9		30 pax X <u>5</u>		30 pax X 6		
	Limit	sessions X 2	43,200.00	sessions X 2	30,000.00	sessions X 2	43.200.00	116,400.0
	Lunch		40,200.00	sites @ 100.00	00,000.00	sites @		
		sites @ 80.00				120.00		
Sub-total			43,200.00		30,000.00		43,200.00	116,400.0
Oub-total	The second second	(30 pax X <u>2</u>		30 pax X 4		(30 pax X 4		
	Lunah	sessions X 2	9.600.002	sessions X 2	24,000.00	sessions X 2	28,800.00	62,400.0
	Lunch		3,000.002	sites @ 100.00	24,000.00	sites @ 120)	,	
		sites @80.00)				Snacks (30		
Entrepreneurial		(30 pax X <u>2</u>		Snacks (30 pax				
Opportunities		sessions X 2		X 4 sessions X	44.400.00	pax X 4	40 000 00	39,600.0
	Snacks	sites @ 50.00)	6,000.00	2 sites @	14,400.00	sessions X 2	19,200.00	39,000.0
				60.00)		sites @		
						80.00)		
Sub-Total			15,600.00		38,400.00		48,000.00	102,000.00
Jap i oldi		(30 pax X 1		(30 pax X 2		(30 pax X 2		
		session X 2		sassions X 2		sessions X 2	44.400	04 000 (
	Lunch		4,800.00 /	sites @100.00)	12,000.00	sites	14,400	31,200.0
Food Safety		sites @80.00)		SICS (W 100.00)				
				100		@120.00)		
		(30 pax X <u>1</u>		(30 pax X 2		(30 pax X <u>2</u>		
and Nutritional		session X 2	3,000.00	sessions X 2	7,200.00	sessions X 2	9,600.00	19,800.0
and Nutritional	0	36331011 / 2			1,200.00	sites	0,000.00	,
	Snacks		3,000.00	sites @60.00)		0		
and Nutritional	Snacks	sites @ 50.00)	3,000.00	Siles (@60.00)		@80.00)		
and Nutritional Education	Snacks			Siles (@60.00)	19,200.00		24,000.00	51,000.00
and Nutritional			7,800.00	Siles (@60.00)	19,200.00		24,000.00	51,000.00
and Nutritional Education	Snacks  Training Materials  Printed Modules			Siles (@60.00)	19,200.00		24,000.00	51,000.00

•Main Campus, Alcate, Victoria

\*Bongabong Campus, Labasan, Bongabong \*Calapan City Campus, Masipit Calapan City





	Coupon bond long subs 20	5 reams @ 319	1,595.00	5 reams @ 319	1,595.00		3,190.00
	vellum board (short)	5 packs (10s) @53	265.00 -	5 packs (10s) @53	265.00		530.00
	Printer Ink (Epson)	1 set	1,200.00	1 set	1,200.00		2,400.00
	Miscellaneous Tarpaulin	2 tarps (4x6ft)	1,400.00				1,400.00
	Transportation Expenses		5,000.00		10,000.00	15,000.00	30,000.00
Sub-Total			9,460.00		13,060.00	15000	37,520.00
	TOTAL		90,746.00		113,154.00	158,397.00	362,297.00