

Skills Training on Bread and Pastry Production an Extension Program

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Abstract

This study aims to provide quality education through outcome-based instruction. The conduct of various activities will help in the progress of students as well as the institution. One of the said activities is the conduct of an extension project that is beneficial in the community where this project is initiated. As one of the institutions who implements this kind of initiative, Laguna State Polytechnic University through the subject 'Management of Research and Extension' conducted an extension project to the different community within Laguna and Quezon province. Ms. Charlene P. Calatrava, who is a professional baker, discussed simple way on producing profitable 'Ube Pandesal' and 'Chiffon Cake' that can be a simple income generating of women of Brgy. Mapagong. According to a random interview with some of the participants, they appreciated the activity and were grateful that it was held in order to make basic bread that can be a start of business.

Key Words: Quality Education, Outcome-Based Instruction, Extension Project

Rationale

One of the goals of any educational institution is to provide quality education through outcome-based instruction. The conduct of various activities will help in the progress of students as well as the institution. One of the said activities is the conduct of an extension project that is beneficial in the community where this project is initiated.

As one of the institutions who implements this kind of initiative, Laguna State Polytechnic University through the subject 'Management of Research and Extension' conducted an extension project to the different community within Laguna and Quezon province.

Team Quezon planned to conduct its extension project at Sitio Ulboc, Brgy. Mapagong, Pagbilao, Quezon which focus on the training need assessment on bread and pastry production. The beneficiaries of the said training are the unemployed women of the barangay.

In order to deliver the extension program of Team Quezon to the community that needs it most, the team come up with conceptualizing the planned after the first meeting of the subject last September 3, 2022. Through the initiative of the project leader, Mr. Frannie Rodil, the team conducted its initial meeting via google meet last September 3, 2022.

During the meeting, the team conceptualized the plans on how they will start their extension program. The team is composed of students from Quezon, Marinduque and Laguna province. The project leader was Mr.

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Frannie Rodil and Mr. Lemuel Untivero as assistant project leader. In the meeting, formulation of research title and identification of the community respondent was done. The committee decided that Barangay Mapagong, Pagbilao, Quezon would be the recipient of the said program.

On September 5, 2022, a letter of intent was sent to the recipient barangay prior to the consultation meeting with the Barangay Officials for the approval of the said activities.

On September 10, 2022, the team presented their research proposal to Dr. Vilma Geronimo and the class for comments and suggestions. The research proposal is entitled, “Training Needs Assessment in Pastry Production in Sitio Ulbok, Brgy. Mapagong, Pagbilao, Quezon: Input to CTE GSAR Extension Program”.

The team conducted its initial survey last September 17, 2022 to know the training needs assessment of women of Brgy. Mapagong. Based on the survey, 43 out of 60 or 72% of women who answered the survey choose Bread and Pastry Production as their training needs assessment. 9 out of 60 or 15% choose Food Processing while 4 out of 60 or 7% choose Fish Deboning and 4 out of 60 or 7% respondents put other training they needs. With this result, the team decided to conduct extension program about skills in in bread and pastry making.

On September 19, 2022, the research team forwarded a letter seeking for consent to conduct the said extension program in the said barangay. Upon the approval of the barangay, the team initiated its virtual meeting in order to plan the things they need to prepare for the said extension program. Based on the meeting, the program will be held on October 2, 2022 at Mapagong – Alupaye Elementary School at Sitio Ulbok, Brgy. Mapagong, Pagbilao, Quezon.

An invited speaker will demonstrate certain knowledge in baking to selected 15 women of the barangay. The team also discussed about the things they need to prepare for the upcoming extension program.

During the Program

Selected 15 women of the barangay arrived at Mapagong – Alupaye Elementary School at exactly 9:00 in the morning.

The program started with an opening prayer led by Mr. Mark Jonnel S. Ilagan followed by the singing of the Philippine National Anthem through audio – visual presentation. An opening message was given by Mr. Jimmy Romasanta, one of the member of the team. On his message, he welcomed the participants on the said training.

An inspirational message was given by Hon. Lorna P. Lusterio, the barangay captain of Brgy. Mapagong which represented by Brgy. Councilor, Pablo Nalogoc Jr. In his message, he was very happy to the team because they choose Brgy. Mapagong to be the recipient of the said extension program. Dr. Roxanne M. Edrad, the school head of Mapagong – Alupaye ES also gave her message to the participants. Mr. Lemuel Untivero, the program facilitator, have the roll call of participants.

Aside from team Quezon, also present during this event were the students from team Calamba and team Sta. Cruz. Mrs. Catherine R. Mangubat, one of the member of team Quezon gave the rationale of the training. An inspirational message was given by Dr. Vilma Geronimo, the class professor of ELM 409 subject, management of research and extension. Mr. Frannie M. Rodil, the team leader, introduce the guest speaker.

Dr. Vilma Geronimo together with Ms. La Reine Uriza and Mr. Jon Michael L. Austria gave the certificate of appreciation to the guest speaker, to Brgy. Mapagong and Mapagong – Alupaye Elementary School. Members of the team Quezon, also received certificates for their unselfish effort to make the event a success.

At the end, Mr. Joel A. Porta, delivered his closing remarks. On his speech, he encourages the participants to continue the learning they gain on this extension program.

The program ended at 12:30 in the afternoon.

Objectives

At the end of the seminar, the participants are expected to:

1. Demonstrate core concept in baking theory and methodology through hands – on development;
2. Provide skills and training opportunities for the beneficiaries in the barangay;
3. Make them employable and productive.

Beneficiaries

The beneficiaries of the seminar are the fifty (50) residents of Brgy. Mapagong, Pagbilao, Quezon

Implementing Strategies

The speaker discussed the bread and pastry making by demonstrating the process on how to produce ‘Ube pandesal’ and ‘Chiffon Cake’.

After the discussion, questions and clarifications were also welcomed in order to have a deeper knowledge of the topic at hand.

Related Studies

Knowledge of the procedures

Anggraeni (2021) shows in her research that the students of DIII Hospitality Harapan Bersama Polytechnic in Tegal are equipped with a number of productive courses, one of which is the Pastry course, where this course learns from the preparation, manufacturing, serving to storage of bread and cake with standard recipe specifications and company practices. But the knowledge of some students is still very low in the material “Flour” so it is feared that it will affect the readiness in the implementation of pastry practices.

BLACKWELL; MINIARD; ENGEL, (2013). stated that the consumer can perform searches on his memory (internal search) or external sources of information (external search). The internal search occurs when consumers demand information on their prior knowledge about products, services, companies, brands or businesses acquired over time, including the buying and consumption past experience. The external search is characterized by information found from the search carried out in various sources such as radio, newspapers, magazines, television, Internet, billboards, and many others. In addition, sources for the external search also consists of relatives, friends, co-workers, experts and other opinion-forming groups able to influence consumers decisions

Skills

Investopedia, (2016) stated that Technical skills can refer to the ability to perform tasks that require the use of certain tools, whether tangible or intangible, and technology to complete them. In this regard, the knowledge in a technical skills area is seen as practical in nature as it allows a person to complete a designated task in a real, not theoretical way. Given the growth of technology within the economy, the need for technical skills is likely to continue to grow.

Serpa Juan, (2014) stated that the Technical skills are known as a specific skill which the person may possess through learning and practice. Technical Skills are the source of learning of the students which it can acquire through studying and applying. It is also refer to talent and expertise which the person possesses to perform a certain job or skill. These skills can now be identified by the teachers and students. Technical skills are also known as hard skills or skills that are more on practice rather than theory. You may acquire technical skills through experience or pursuing it as specialization.

Garduque (2012) shows in his study stated that learning theories were not enough we need to have skills to do things. Those skills are technical skills and livelihood programs which may help the students and graduates to become skilled workers of the future.

It is supported with R.A. 7796- An Act creating the Technical Education and Skills Development Authority, Providing for it proves, structure and for other purposes. The Act states its goals and objectives that it strengthens technical skills, to develop those skills and also the moral character, work ethics and nationalism.

The DepEd Order No. 31 s. 2012 K to 12 curriculum has been implemented already for the high school. The program aims to focus not only on the academic field of the learners but also to the technical and livelihood skills they have. “Products/Performances” refers to real-life application of understanding as evidence by the student’s performance of authentic tasks. That is why modules for exploratory courses and specialization are created to develop simultaneously the technical skills and academic standard of the student.

Training Materials

Quiroga Souki (2016) stated that even traditional bakeries have shifted to modern techniques and the use of better equipment and technology, it has become easier to standardize recipes and thereby open themselves up to expansion via franchising. The success of bakery chains like Julie’s Bakeshop, Panaderia Pantoja and Pan de Manila are proof of this.

As stated In the book baking and pastry equipment 3, A baker’s art and craft involves simple tools. Learning to become a successful baker requires developing a great deal of manual skill using these tools. For example, a pastry bag is nothing more than a cone-shaped piece of fabric or plastic, open at both ends. Although its construction is simple, and no operating manual is required to understand how it works, hours of practice are necessary to become skilled at using a pastry bag for decorative work.

At the other extreme are large machines such as floor-model mixers, ovens of many types, and dough-handling equipment such as molders, dividers, and sheeters. Of these, perhaps only ovens are essential to a baker’s work.

The other items are important labor-saving devices that enable workers to produce goods 42 CHAPTER 3 Baking and Pastry Equipment in large quantities with greater speed. Without this equipment, much of the output of a bakeshop would not be economically feasible.

Impact/Outcomes

Ms. Charlene P. Calatrava, who is a professional baker, discussed simple way on producing profitable 'Ube Pandesal' and 'Chiffon Cake' that can be a simple income generating of women of Brgy. Mapagong.

According to a random interview with some of the participants, they appreciated the activity and were grateful that it was held in order to make basic bread that can be a start of business.

Training Evaluation and Results

Table 1	Skills Training on Bread and Pastry Production as to Content/Paksang Seminar/Training		
Statement	Weighted Mean	SD	Remarks
1. The topics are well organized and systematically discussed. (Ang paksa ay natalakay nang kumpleto at detalyado.)	4.93	0.24964	Strongly agree
2. The topics are relevant and vital to my work/task. (Ang mga paksang natalakay ay mahalaga at kapaki-pakinabang.)	4.93	0.24964	Strongly agree
3. The topics are timely. (Napapanahon ang mga impormasyong ibinahagi.)	4.93	0.24964	Strongly agree
Grand Mean:	4.93		
Population Standard Deviation:	0.248		
Verbal Interpretation:	Strongly agree		

Legend:

Scale	Range	Remarks	Verbal Interpretation
5	4.20-5.00	Strongly Agree	Highly Evident
4	3.40-4.19	Agree	Evident
3	2.60-3.39	Moderately Agree	Moderately Evident
2	1.80-2.59	Disagree	Less Evident
1	1.00-1.79	Strongly Disagree	Not Evident

Table 2 Skills Training on Bread and Pastry Production as to Materials/Kagamitang Pantalakay			
Statement	Weighted Mean	SD	Remarks
1. The materials are available and prepared before the activity start. (Kumpleto ang lahat ng kinakailangang kagamitan.)	4.85	0.46986	Strongly Agree
2. The visual aids and handouts were helpful in facilitating inputs and generating outputs. (Lubos na nakatulong ang mga visuals at handouts.)	4.85	0.46986	Strongly Agree
Grand Mean:	4.85		
Population Standard Deviation:	0.467		
Verbal Interpretation:	Strongly Agree		

Legend:

Scale	Range	Remarks	Verbal Interpretation
5	4.20-5.00	Strongly Agree	Highly Evident
4	3.40-4.19	Agree	Evident
3	2.60-3.39	Moderately Agree	Moderately Evident
2	1.80-2.59	Disagree	Less Evident
1	1.00-1.79	Strongly Disagree	Not Evident

Table 3 Skills Training on Bread and Pastry Production as to Resource Person/ Tagapagsalita			
Statement	Weighted Mean	SD	Remarks
1. Knowledgeable and well-versed in the topic. (Malawak ang kaalaman ukol sa paksa.)	4.96	0.29488	Strongly Agree
2. Concepts were clearly discussed. (Malinaw na natalakay at naipaliwanag ang mga konsepto.)	4.96	0.29488	Strongly Agree
3. Responsive to questions/issues raised by participants. (Nasagot ng malinaw at kumpleto ang mga katanungan.)	5.00	0	Strongly Agree
4. Well-poised, alert and can hold participants' attention. (May sigla at buhay ang paraan ng pagtalakay.)	4.98	0.14744	Strongly Agree
5. Motivated the participants to actively involve. (Nahikayat ang mga dumalo na aktibong lumahok sa Gawain.)	4.98	0.14744	Strongly Agree
Grand Mean:	4.976		
Population Standard Deviation:	0.207		
Verbal Interpretation:	Strongly Agree		

(Continued)

Legend:

Scale	Range	Remarks	Verbal Interpretation
5	4.20-5.00	Strongly Agree	Highly Evident
4	3.40-4.19	Agree	Evident
3	2.60-3.39	Moderately Agree	Moderately Evident
2	1.80-2.59	Disagree	Less Evident
1	1.00-1.79	Strongly Disagree	Not Evident

Table 4**Skills Training on Bread and Pastry Production as to Overall Evaluation/Pangkalahatang Pagtataya**

Statement	Weighted Mean	SD	Remarks
1. The entire program is well-organized. (Maayos ang pagdaos ng programa.)	4.91	0.35441	Strongly Agree
2. The program objectives are attained. (Ang mga layunin ng programa ay nakamit.)	4.89	0.37879	Strongly Agree
Grand Mean:	4.900		
Population Standard Deviation:	0.365		
Verbal Interpretation:	Strongly Agree		

Legend:

Scale	Range	Remarks	Verbal Interpretation
5	4.20-5.00	Strongly Agree	Highly Evident
4	3.40-4.19	Agree	Evident
3	2.60-3.39	Moderately Agree	Moderately Evident
2	1.80-2.59	Disagree	Less Evident
1	1.00-1.79	Strongly Disagree	Not Evident

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