



Updates on

BatStateU Research Centers





FIC hosts training workshop series

During the last quarter of 2019, the FIC team continues to cater to communities and MSMEs through spearheading innovative capability training on product/process development, marketing strategies, food analysis, food safety, and quality training.

Training workshop on Beef and Pork Meat Processing



FIC head Engr. Marielli Katherine C. Untalan and staff Engr. Juliana Cassandra P. Rodil and Mark Anthony C. Lat participated as speakers in the training workshop on beef and pork meat processing in Padre Garcia, Batangas on October 15-16.

Hosted by LGUs in Batangas and in collaboration with DOST Batangas, the training program aimed to help and provide a livelihood for the locals in Padre Garcia and give information about basic food hygiene.

Training workshop on Taro and Banana Chips production



On October 7-8, the College of Accountancy Business Economics and International Hospitality Management (CABEIHM), in cooperation with the Terazzas de Punta Fuego Foundation, implemented training on Taro and Banana Chips production for the mothers of Barangay Natipuan in Nasugbu, Batangas.

The workshop aimed to develop the skills of the beneficiaries in taro and banana chip making. The activity also introduced the different income-generating practices and techniques in selling the product, and provide knowledge and information on food safety.

Training workshop on Pizza and Pie Processing Production



FIC staff Engr. Juliana Cassandra P. Rodil and Mark Anthony C. Lat served as speakers for the pizza and pie processing training on November 7 in Padre Garcia, Batangas.

In collaboration with DOST Batangas, the activity aimed to train the locals in Padre Garcia on how to process and make pizza and pies. The training program also aimed to provide a continuous livelihood to the participants, especially to the members of the Pantawid Pamilya Program.