

**Visayas State University** College of Agriculture and Food Science **DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY** Visca, Baybay City, Leyte

## OFFICE PERFORMANCE COMMITMENT & REVIEW (OPCR)

I, LORINA A. GALVEZ, Head of the Department of Food Sciecne and Technology (DFST), commits to deliver and agree to be rated on the attainment of the following accomplishments in accordance with the indicated measures for the period July - December 2021.

CTOR B. ASIO	5 - Outstanding 4 - Very Satisfactory
ean, CAFS	3 - Satisfactory
ate:	2 - Fair 1 - Poor
	ean, CAFS ate:

INFORMATION ON PE	ERSONNEL I	FULL-T	IME TEACHING	EQUIVALENT (F	RDE Com	mitments***	
	Personnel		Number (1)	Total FTE (1x2)	Research I	Publication	Extension
Department Head Faculty w/ Univ. Design	nated Positio	n	1	7.59	3.0 0	0 0	5.0 0
Regular Faculty (VSL)*			7	EBB- 22.80 JGD - 19.65 ICE - 9.66 LCC - 21.38 ICPM- 7.50 JBC - 20.30	3.0 2.0 9.0 0.0 9.0 6.0		3.0 4.0 5.0 8.0 4.5 3.0
Regular Faculty (TLS)*	*		0	0			
Part time Faculty			1	18.80			
Admin Staff Members			3	0.0			
	TOTAL:			152.03	29		31
	Note:	*	On vacation-				

mote.

On Teacher's Leave status. Minimum FTE required is 18 units

							tual		Ra	ting		Remarks
MFO No.	Success/F	Performance Indicato	r (PI)	Units/Person Responsible	Departme nt Target	Accompli	Details of Accompli shments	_	Efficiency	Timelines	Average	
MFO 1	ADVANCED EDUCA	TION SERVICES (20%	<b>6</b> )	•	•	•	•					
		uate Degree Program		Services								
	1	PI 1. Percentage of gra										
		faculty engaged in rese										
		applied in any of the fo										
		a.	pursuing advanced research degree program (Ph.D) *									
		b.	actively pursuing in the last three (3) years (investigative research, basic and applied scientific research, policy research social science research)		4	100%		5	5	5	5.00	
		C.	producing technologies for commercialization or livelihood improvement	all faculty	1	100%		5	5	5	5.00	

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		d.	whose research resulted in an extension program								
OVPI MFO	2. Graduate Student Ma	anagement Services	I	<u>l</u>							
	PI 1: Percentage of grad degree programs *	uate students enrolled	in research	Dept. Head	100	100%	5	5	5	5.00	
	Pl 2: Percentage of accr	edited graduate progra	ms *	Dept. Head	100	100%	5	5	5	5.00	
	PI 3: Number of gradua monitored *	te degree specializatio	ns offered and	Dept. Head	1	1	5	5	5	5.00	
	PI 4: Total FTE coordina	ated, implemented & m	onitored*	Graduate faculty	3	8.95	5	5	5	5.00	
	PI 5: Percentage increa enrolled *	se in number of gradua	ate students			None					
	PI 6: Percentage increa within prescribed period		ts who graduated			None					
	PI 7: Number of gradua honors/distinction *	te students awarded w	ith			None					
	PI 8: Number of gradua	te students advised *		MS advisers	5	13	5	5	5	5.00	Melgazo, Baslan, Paler, Cacerez, Mazo,Sabejon, Diaz, Viscara,Suganob, Cabrera, Edaño, Pasaie, Punay
	PI 9: Number of instructi	onal materials develop	ed *								
		On-line	ready courseware	LAGalvez, ICEmnace, MALeorna	5	5	5	5	4	4.67	FTEC231, FTEC221, FTEC299, FTEC257, FTEC251

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	Flexible instructional materials	LAGalvez, ICEmnace, MALeorna	5	27	5	5	4	4.67	FTEC231, FTEC221, FTEC299, FTEC257, FTEC251
	Assessment tools	FJA, LAG	20	38	5	5	4	4.67	FTEC231, FTEC221, FTEC299, FTEC257, FTEC251
	PI 10: Number of virtual classrooms created and operationalized	LAG	5	5	5	5	4	4.67	FTEC231, FTEC221, FTEC299, FTEC257, ETEC251
MFO 2	HIGHER EDUCATION SERVICES (50%)								
	PI 1. Percentage of first time licensure exam takers that pass the licensure exams *		NA						
	PI 2. Percentage of graduates (2 years prior) that are employed *	Head	10%	100%	5	5	5	5.00	
	PI 3. Percentage of undergraduate student population enrolled in CHED-identified and RDC-identified priority programs *	Head	100%	100%	5	5	5	5.00	
	PI 4. Percentage of undergraduate programs with accreditations *	Head	100	100%	5	5	5	5.00	
	PI 5: Total FTE, coordinated, implemented and monitored *	all faculty	120	143.08	5	5	5	5.00	
	PI 8: Number of students advised: *								
	On thesis/ field practice/special problem	all faculty	30	5	5	5	5	5.00	Padua, Villocino, Madrazo, Panugaling, Lacaba
	No. of approved manuscript submitted within prescribed period	all faculty	25	0	5	5	5	5.00	no approved mnuscript submitted within the covered period
	On consultation	all faculty	50	200	5	5	5	5.00	Entertains students consulting on subject taught, thesis and grades

	PI 9: Number of student organizations advised/ assisted *								
	Student organizations advised	JGDaclag,EBB LAG	3	3	5	5	5	5.00	Ambassadors for Christ, PAFT
	Student organizations assisted on student related activities	JGDaclag, LAG, ICPM	3	2	5	5	5	5.00	Ambassadors for Christ, PAFT
	PI 10: Number of instructional materials developed *								
	On-line ready courseware	all faculty	5	9	5	5	4	4.67	Instructional module/laboratory guide/workbook or a combination thereof: FTec 121, FTec 163n, FTec 143, FTec 171, FTec 153n, FTec 101, FTec 151, Ftec 147
	Flexible instructional materials	all faculty	5	143	5	5	4	4.67	Powerpoint presentations, video clips, movie clips,reading
	Assessment tools	all faculty	20	115	5	5	4	4.67	long exams, quizzes, problem sets, etc.
	PI 10: Number of virtual classrooms created and operationalized	all faculty	10	15	5	5	5	5.00	moodle classroom, google classroom
	PI 11: Additional Outputs								
	Number of trainings attended related to instruction	All Faculty		24	5	5	5	5.00	
MFO 3	RESEARCH SERVICES (10%)								

PI 1. Number of research outputs in the last three (3) years utilized by the industry or by other beneficiaries *	ICEmnace, LAGalvez, ICPMesias, EBBandalan, JGDaclag	3	8	5	5	5		(1) Development of Functional Mulberry Beverage (2) Development of Disaster Food Pack (3) Vacuum fried jackfruit (4) dehydrated jackfruit (Baybay Women Jackfruit Processor) (5) ISP project (6) DA-BAR Project (7) EFP (8) dissertation
PI 2. Number of research outputs completed within the year *	ICPMesias	1	2	5	5	5	5.00	Foodborne and DA- BAR Project
PI 3. Percentage of research outputs published in internationally-referred or CHED recognized journal within the year (2%) *								

In refereed int'l journals	LCCimafranca,	1	3	5	5	5	5.00	(a) Effect of boiling time
·	ICEmnace,							and storage condition
	iceilliace,							(frozen and unfrozen) on
								the physico-chemical
								properties of seriales [F.
								jangomas (Lour)
								Rauesch] fruit -
								submitted to CMUJS (b)
								Moisture Sorption
								Characteristics and
								Isosteric Heat of
								Sorption of Vacuum
								Fried Chicken
								(Gallus gallus
								domesticus L.) "Isaw"
								(Cagabhion & Emnace) -
								Phil. Journal of Science-
								DOST (c) Inhibitory
								Potential of Eucheuma
								denticulatum
								(N.L.Burman) F.S.
								Collins & Hervey Against
								Selected Foodborne
								Pathogens (Magallanes,
								Lauzon & Emnace)Phil.
								Journal of Science-
								DOST

In refereed nat'l/regional journals	ICEmnace	1	1	5	5	5		ASSESSMENT OF HYGIENIC PRACTICES OF SELECTED "LECHONEROS" AND MICROBIOLOGICAL QUALITY EVALUATION OF PORK "LECHON" IN A LOCALITY OF LEYTE, PHILIPPINES (Journal of Agriculture and Technology Management (JATM)
<u>PI 4.</u> Number of research outputs presented in regional/national/int'l fora/conferences *								
In int'l fora/conferences	Lcimafranca, ICPMesias	3	2	5	5	5	5.00	IFSA

In nat'l/regional fora/conferences	LAGalvez, ICPMesias, JBCerna	2	3	5	5	5	5.00	(a) Development of Frozen Meat Loaf with Jackfruit Rags as Extender Through Response Surface Methodology in 28th National Fruit Symposium Oct 12-13,2021 (b) Assessment of the Prevalence of Foodborne Pathogens from Meat- based Street foods in Selected Cities of Leyte (c) Combination of very low temperature, drying and shelling as novel method of removing the thin brown coating of jackfruit seeds
PI 5. research proposals approved *	ICEmnace, LAGalvez, EBBandalan ICPMesias	3	3	5	5	5	5.00	(1)Comprehensive baseline Documentation & product-market Profiling of the jackfruit Industry in Philippines (2)Development of Disaster Food Pack (3) DA-BAR Project
PI 6. Additional outputs*								
Number of UMs submitted to ITSO, VSU	EBBandalan		1	 5	5	5	5.00	

	No. of research-related awards (research conducted by faculty or student w/ faculty)			2	5	5	5	5.00	(a) Effects of Microbial Growth Factors on the Quality of Microbial Paper (b) Assessment of the Prevalence of Foodborne Pathogens from Meat- Based Street Foods in Selected Cities of Leyte
MFO 4	EXTENSION SERVICES (10%)	_							
	<u>PI 1</u> . Number of active partnerships with LGUs, industries, NGOs, NGAs, SMEs, and other stakeholders as a result of extension activities *	JBCerna, LCCimafranca, LAGalvez	5	8	5	5	5	5.00	JBCerna (1 Ormoc), BUWA and AEWA , Baybay Women Jackfruit Food Processors, DTI, DOST VIII, MAFF- ASEAN
	PI 2. Number of trainees weighted by the length of training *	LCC	200	711	5	5	5	5.00	
	PI 3. Number of extension programs organized and supported consistent with the SUC's mandated and priority programs *	all faculty	1	2	5	5	5	5.00	(1) Strengthening Processing skills, Enhancement of Product Quality, and Development of Business Management Skills Among Food Processors – An Extension cum Research Project (2) VSU Food, It's SAFE!: Improvement and Sustainability of the Sanitation and Safety in Food Establishments

PI 4. Percentage of beneficiaries who rated the training course/s and advisory services as satisfactory or higher in terms of quality and relevance*	all faculty	90%	90%	5	5	5	5.00	
PI 5. Number of technical/expert services *								
Research Mentoring	JBCerna, ICEmnace, LAGalvez	2	3	5	5	5	5.00	Research Assistant (Projects), Development of Disaster Food Pack
Peer reviewers/Panelists	LAGalvez, RDLauzon	2	3	5	5	5		(a) Plackett Burman Screening design for the development pf Cavendish banana (Musa acuminata) candy (DNSC Research Journal (b)Sensory Attributes of Breadfruit Ball Doughnut (c)Formulation optimization of mint flavored herbal tea made from sambong (Blumea balasimafera L.), pandan (Pandanus amaryllifolius L.) and avocado (Persea americana L.) leaves using response surface methodology
Resource Persons	ICEmnace,	3	5	5	5	5	5.00	
	EBBandalan, ICPMesias							

	Convenor/Organizer	all faculty	1	7	5	5	5	5.00	Egg Safety & Nutrition, FVC International Webinar, Fundamentals of HACCP, Development of HACCP-Based Food System Management System, Consumer's Food Safety Awareness, Training on the SP Vacuum Fried Processing Technology
	Consultancy	LCCimafranca, ICEmnace, ICPMesias, RDLauzon		6	5	5	5	5.00	Bosing Tuba & Alto's Peak Chocolate, DOST Food Safety, CENTER FOR DISASTER PREPAREDNESS FOUNDATION, INC.,
	Evaluator	ICEmnace	5	2	5	5	5	5.00	(a) DOST ASTHRPD TWG for UP Visayas MS Food Science (b) ITSO
	PI 8. Percent of extension proposals approved *								
	PI 11. Additional outputs *								
	No. of extension-related awards (extn. conducted by faculty or								
MFO 5	Support to Operations								
	OVPI MFO 1. Faculty Development Services								
	PI 1: Number of faculty pursuing advanced research degree								
	programs (PhD) facilitated, monitored and assisted *								
	OVPI MFO 2. Faculty Recruitment/Hiring Services								
	PI 2: Number of faculty recruited/hired based on needed competencies and aligned with ISO standards *	Dept. Head	1	1	5	5	5	5.00	LDJocson
	OVPI MFO 3. Faculty Evaluation Services								

	PI 3: Number of seminars/trainings/ conventions/workshops coordinated for entire university *								
	PI 4: Number of seminars/trainings/ conventions/workshops coordinated outside of the university *	All faculty	2	4	5	5	5	5.00	(a)Egg Nutrition & Safety, FVC Seminar (b) FVC Seminar (c) Consumer's Food Safety Awareness (d) Good Laboratory Practices
	PI 5: Percentage of faculty rated by students with at least very satisfactory rating in 50% of the subjects evaluated *	all faculty	90.00%	90%	5	5	5	5.00	
	<u>PI6</u> : Number of in-house seminars/trainings/ workshops/reviews conducted *	Dept. Head	2	3	5	5	5	5.00	Monitoring of OPCR, Stratgic Plan Monitoring, ROAM
	PI 7 : Additional outputs *								
	Number of faculty/staff awards/honors received related to operations support								
	OVPI MFO 4. Program and Institutional Accreditation Se	rvices							
	<u>PI 8</u> .Compliance to all requirements thru the established/adequate implementation, maintenance and		1NC-IQA	1NC-IQA	5	5	5	5.00	
MFO 6	General Admin. & Support Services								
	PI 1. Submission of College/Department PPMP for the following year within deadline as prescribed by BAC*	DDRC	100%	100%	5	5	4	4.67	
	PI 2. Zero percent complaint from clients served	all faculty	0%	0%	5	5	5	5.00	
	PI 3. Number of coaching sessions among faculty & staff**	Head	5	5	5	5	5	5.00	Admin. Staff and some Faculty
	<u>PI 4</u> . Number of planning sessions, tracking and monitoring of targets, etc. conducted to ensure attainment of department targets**	Head, Faculty & Staff	5	8	5	5	5	5.00	Embedded in the Dept. Meetings
	PI 5. Number of monthly/special faculty & staff meetings conducted**	LAG	8	8	5	5	5	5.00	
	PI 3: Additional Outputs								

Number of Best practices/new initiatives in academic units'	MAFF cited DFST's and VSU's best practices in planning and facilitating the we	binars during the conference			
management replicated/benchmarked by other depts/agencies *	with other universities in other ASEAN-Member countries last September 2022.				
	Total Over-All Rating	267.36			

Average Rating (Total Over-all rating divided by 4)	
Additional Points:	
Approved Additional points (with copy of approval)	
FINAL RATING	4.95
ADJECTIVAL RATING	Outstanding

## Comments and recommendations for development purpose:

- 1. Attend short course training on relevant field of specialization.
- 2. Expand international linkage.
- 3. Encourage faculty to publish in refereed journals

	DANIEL LESLIE S. TAN	BEATRIZ S. BELONIAS	<u>EDGARDO E. TULIN</u>		
Planning Office	Chairman, PMT	Vice Pres. for Academic Affairs	President		
Date:	Date:	Date:	Date:		

- \* To indicate in the remarks column the details of the targetted outputs for easy review and calibration.
- \*\* No percentage weight for ranking purposes since these are activities only expected to be performed at the department level