



ppine Root Crop Research & Training Center

Visayas State University Visca, Baybay City, Leyte PHILIPPINES

Phone/Fax: +63 53 5637229 Email: philrootcrops@vsu.edu.ph Website: www.vsu.edu.ph

COMPUTATION OF FINAL INDIVIDUAL RATING FOR ADMINISTRATIVE STAFF

Annex P

Name of Administrative Staff:

Lucenita S. Estoy

| Particulars (1) | Numerical Rating (2) | Percentage Weight (3) | Equivalent Numerical Rating (2x3) |
|---|-------------------------|-----------------------|---|
| Numerical Rating per IPCR | 4.67 | 70% | 3.27 |
| Supervisor/Head's assessment of his contribution towards attainment of office accomplishments | 4.63 | 30% | 1.39 |
| | TOTAL NUM | MERICAL RATING | 4.66 |

TOTAL NUMERICAL RATING:

4.66

Add: Additional Approved Points, if any:

4.66

TOTAL NUMERICAL RATING: FINAL NUMERICAL RATING

4.66

ADJECTIVAL RATING:

Outstanding

Prepared by:

Reviewed by:

MARIA ELSA M. UMPAD Administrative Officer II

Director

Approved:

OTHELLO B. CAPUNO
Vice President for Res and Ext

Vision: A globally competitive university for science, technology, and environmental conservation.

Mission: Development of a highly competitive human resource, cutting-edge scientific knowledge and innovative technologies for sustainable communities and environment.

INDIVIDUAL PERFORMANCE COMMITMENT & REVIEW FORM (IPCR)

| I, <u>LUCENITA S. ESTOY</u> , of | PhilRootcrops commits to de | eliver and agree to be rated of | on the attainment of the following targets in | 1 |
|----------------------------------|-------------------------------------|---------------------------------|---|---|
| | easures for the period July 1, 2019 | toDecember 31, | , <u>2019</u> . | |
| LUCENITAS ESTOY | | | | |
| LUCENITA S ESTOY | Approved: | JULIE D. TAN | | |
| Ratee | | Head of Unit | | |

| | | | Actual | Rating | | | | | |
|----------------------|---|--|-----------------------------------|-----------------------------------|----|----------------|----------------|----------------|--------|
| MFO & PAPs | Success Indicators | Tasks Assigned | Target | Accomplishment | Q1 | E ² | T ³ | A ⁴ | Remark |
| Research Services | Number of root crop- based food products produced | Production of root crop-based food products for commercialization | | | 4 | 4 | 4 | 4.33 | |
| | | - cassava cookies - cassava espasol - pitsi-pitsi | 23,000 pcs 20 rolls 200 pcs | 23,644 pcs 30 rolls 250 pcs | | | | | |
| | Develop new root crop-based food product | macaroonsDevelop new food product | 150 pcs | 200 pcs 1 | 9 | S | S | 4.67 | .7 |
| | Process fresh and | Production of dried | 20 kls | 22 kls | 4 | 5 | 15 | 4.67 | 1 |
| | dried cassava grates for the different cassava products | cassava gratesProduction of frozen fresh | 20 kls | 25 kls | | | | | |
| | Number of samples | cassava grates • Analyze food | 20 | 20 | 4 | - | 5 | 4.67 | , |
| | analyzedNumber of equipment maintained | samplesMaintain equipment | 1 | 1 | 4 | 5 | 7 | 4.57 | 7 |

Number of hours 150 hours Cleaning the 150 hours devoted to cleaning laboratory, the laboratory, materials and materials and utensils utensils used. used Number of root crop-Extension Resource person 3 5 J 5 Services based processing Assist in the 1 trainings conducted and extension activities other extension activities. sponsored by the center **Production** Amount of income Generate income PhP 30,000 PhP38,799 - total Services generated from the Sales (Resource processed root crop-30,235 - Stf deposit Generation) based food products 8,564 -collectibles Other duties Number of contact hours Prepare root crop-10 10 U 5 4.67 needed by devoted for preparing based food products the center food products to be and entertain walk-in served to visitors of the clientele center and entertain walk-in clientele Raw Contact root crop materials The necessary raw Availability of raw production personnel and materials, ingredients materials and for the source of ingredients and supplies are ingredients for different root crops are available for available processing needed for processing processing of different root crop for **Purchase ingredients** processing food products. for food products different food processing products **Total Over**all Rating

-

| [18] [18] [18] [18] [18] [18] [18] [18] | A STATE OF THE STA | |
|---|--|-------------|
| Average Rating (Total Over-all rating divided by 4) | and design of | |
| Additional Points: | | |
| Punctuality | | |
| Approved Additional points (with copy of approval) | | |
| FINAL RATING | | 4.67 |
| ADJECTIVAL RATING | | Outstanding |

Comments & Recommendations for Development Purpose:

To attend capability build-up trainilike food processing and food safety

| Evaluated | and | Rated | by: |
|----------------------|--------|-------|-----|
| Inford A | 1/1/00 | med | |
| GALMA A ERLINDA A | A. VA | soule | Z · |
| <u>-:</u> | U | | |

Director

Date:_

- 1 Quality
- 2 Efficiency
- 3 Timeliness
- 4 Average

Recommending Approval:

JOSE L BACUSMO

Director, RDE Date:

Approved by:

VP for R&B

Date:_

OTHELLOB CAPUNO

Personnel rds and Performance Evaluation ce

Visca Baybay City, Leyte 6521-A, Philippines Phone/Fax: +63 053 563 7323 Email Address: Website: www.vsu.edu.ph

Instrument for Performance Effectiveness of Administrative Staff

| Rating | Period: | July - | Dec | 2019 | |
|--------|---------|--------|-----|------|--|
|--------|---------|--------|-----|------|--|

| Name of Staff: | Lucenita S. Estoy | Position: | Sci. | Res. | Assistant |
|----------------|--|-----------|------|------|--|
| | The state of the s | | | | A NATIONAL PROPERTY AND A STATE OF THE PROPERTY AND A STAT |

Instruction to supervisor: Please evaluate the effectiveness of your subordinate in contributing towards attainment of the calibrated targets of your department/office/center/college/campus using the scale below. Encircle your rating.

| Scale | Descriptive Rating | Qualitative Description | | | |
|-------|---|--|--|--|--|
| 5 | Outstanding | The performance almost always exceeds the job requirements. The staffdelivers outputs which always results to best practice of the unit. He is an exceptional role model | | | |
| 4 | Very Satisfactory The performance meets and often exceeds the job requirements | | | | |
| 3 | Satisfactory | The performance meets job requirements | | | |
| 2 | 2 Fair The performance needs some development to meet job requirements. 1 Poor The staff fails to meet job requirements | | | | |
| 1 | | | | | |

| A. (| Commitment (both for subordinates and supervisors) | | S | Scale | 9 | |
|------|--|-----|-----|-------|---|---|
| 1. | Demonstrates sensitivity to client's needs and makes the latter's experience in transacting business with the office fulfilling and rewarding. | 5 | 4 | 3 | 2 | 1 |
| 2. | Makes self-available to clients even beyond official time | (5) | 4 | 3 | 2 | 1 |
| 3 | Submits urgent non-routinereports required by higher offices/agencies such as CHED, DBM, CSC, DOST, NEDA, PASUC and similar regulatory agencies within specified time by rendering overtime work even without overtime pay | 5 | 4 | 3 | 2 | 1 |
| 4. | Accepts all assigned tasks as his/her share of the office targets and delivers outputs within the prescribed time. | 5 | 4 | 3 | 2 | 1 |
| 5. | Commits himself/herself to help attain the targets of his/her office by assisting co- employees who fail to perform all assigned tasks | (5) | 4 | 3 | 2 | 1 |
| 6. | Regularly reports to work on time, logs in upon arrival, secures pass slip when going out on personal matters and logs out upon departure from work. | (5) | 4 | 3 | 2 | 1 |
| 7. | Keeps accurate records of her work which is easily retrievable when needed. | (5) | 4 | 3 | 2 | 1 |
| 8. | Suggests new ways to further improve her work and the services of the office to its clients | 5 | 4 | 3 | 2 | 1 |
| 9 | Accepts additional tasks assigned by the head or by higher offices even if the assignment is not related to his position but critical towards the attainment of the functions of the university | 5 | 4 | 3 | 2 | 1 |
| 10. | Maximizes office hours during lean periods by performing non-routine functions the outputs of which results as a best practice that further increase effectiveness of the office or satisfaction of clientele | (5) | 4 | 3 | 2 | 1 |
| 11. | Accepts objective criticisms and opens to suggestions and innovations for improvement of his work accomplishment | (5) | 4 | 3 | 2 | 1 |
| 12. | Willing to be trained and developed | 5 | (4) | 3 | 2 | 1 |

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11-15-2019

Control Number: PRC-PFAS 20.1

Rev.: 00



Personnel Reserves and Performance

Visca Baybay City, Leyte 6521-A, Philippines Phone/Fax: +63 053 563 7323
Email Address:
Website: www.vsu.edu.ph

| | Leadership & Management (For supervisors only to be rated by higher pervisor) | | 3 | Scale | е | |
|----|---|---|----|-------|---|---|
| 1. | Demonstrates mastery and expertise in all areas of work to gain trust, respect and confidence from subordinates and that of higher superiors | 5 | 4 | 3 | 2 | |
| 2. | Visionary and creative to draw strategic and specific plans and targets of the office/department aligned to that of the overall plans of the university. | 5 | 4 | 3 | 2 | - |
| 3. | Innovates for the purpose of improving efficiency and effectiveness of the operational processes and functions of the department/office for further satisfaction of clients. | 5 | 4 | 3 | 2 | |
| 4. | Accepts accountability for the overall performance and in delivering the output required of his/her unit. | 5 | 4 | 3 | 2 | |
| 5. | Demonstrates, teaches, monitors, coaches and motivates subordinates for their improved efficiency and effectiveness in accomplishing their assigned tasks needed for the attainment of the calibrated targets of the unit | 5 | 4 | 3 | 2 | |
| | Total Score | | | | | |
| | Average Score | | 4. | 63 | | |

| V |
|--------------------------------|
| ERLINDA A. VASQUEZ Director |

PERFORMANCE MONITORING & COACHING JOURNAL

| | 1st | Q |
|---|-----------------|--------|
| | 2 nd | A |
| х | 3 rd | R |
| Х | 4th | E R |

Name of Office: PHILROOTCROPS
Head of Office: ERLINDA A. VASQUEZ

Name of Faculty/Staff: <u>LUCENITA S. ESTOY</u> Signature:

Date: _____

| | | | 0 | | |
|--|---|--|------|----------------|--|
| | MECHANISM | | | | |
| Activity Monitoring | Meeting | | | Others | Domarka |
| | One-on-One | Group | Memo | (Pls. specify) | Remarks |
| Monitoring A. Monitoring of production, research, extension activities B. Book keeping | One on One discussion with staff about, a.)training schedules b.)availability of products Monthly audit of sales and expenses | c.)important activity of VSU that concerns the lab and its other staff | | | Collectibles need to be billed and paid |
| Coaching A. Product development and purchases | One on One planning with staff on a.)probable new products b.) identification and purchasing of new production equipment | | | | |

Note: Please indicate the date in the appropriate box when the monitoring was conducted.

Prepared/Conducted by:

JULIE D. TAN

Immediate Supervisor

Verified by:

cc:

OVPI ODAHRD PRPEO

EMPLOYEE DEVELOPMENT PLAN

| Name of Employee: Lucenita S. Estoy Performance Rating: Own Individual Section Sectin |
|--|
| Aim: To develop and produce food products from rootcrops, and train potential technology adopters |
| Proposed Interventions to Improve Performance: |
| Date: July, 2019 Target Date: December, 2019 |
| First Step: |
| Production of root crop-based food products for commercialization Analyze food samples Maintain cleanliness of laboratory, equipment, and utensils Assist in the extension activities sponsored by the center |
| Result: |
| Produced cassava cookies, cassava espasol, pitsi-pitsi, tarroz wine, and macaroons Generated a total of Php 38,799.00 in sales A resource person to four (4) food processing trainings within and outside the center |
| Date: January 2020 Target Date: June 2020 |
| Next Step: Continue production of root crop-based food products Develop new root crop food products Continue to maintain cleanliness of laboratory, equipment, and utensils Assist in the extension activities sponsored by the center |
| Outcome: |
| Produced rootcrop products throughout the year and generated income Developed new root crop-based food products Served as resource person to different trainings within and outside the center |
| Final Step/Recommendation: Develop new products Utilize income generated to purchase more equipment to aid in faster production |
| Prepared by: Colomb A. Vasqued ERLINDA A. VASQUEZ Unit Head |
| Conforme: LUCENIVA S. ESTOY |
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