# COMPUTATION OF FINAL INDIVIDUAL RATING FOR ADMINISTRATIVE STAFF July to December 2019

Name of Administrative Staff : MARIA FARAH A. VISCARA

	Particulars	Numerical	Percentage	Equivalent
		Rating	Weight	Numerical Rating
	(1)	(2)	(3)	(4)
1.	Numerical Rating per IPCR	4.875	70%	3.413
2.	Supervisor/Head's assessment of his contribution towards attainment of office accomplishments	4.83	30%	1.45
				4.862

TOTAL NUMERICAL RATING	:	4.862
Add: Additional Approved Points, if any	· :	-
TOTAL NUMERICAL RATING	:	4.862
ADJECTIVAL RATING	:	Outstanding

Prepared by:

MARIA FARAH A. VISCARA
Name of Staff

Reviewed by:

Center Director

Approved:

OTHELLO B. CAPUNO
VP for Research & Extension



### Visayas State University NATIONAL COCONUT RESEARCH CENTER - VISAYAS



Visca, Baybay City, Leyte

#### INDIVIDUAL PERFORMANCE COMMITMENT & REVIEW FORM (IPCR)

I, MARIA FARAH A. VISCARA, Science Aide of the National Coconut Research Center - Visayas, commits to deliver and agree to be rated on the attainment of the following targets in accordance with the indicated measures for the period <u>July to December, 2019.</u>

MARIA FARAH A. VISCARA

Date:

Science Aide

ARISEL A. LEORNA

Supervisor

Date: \_\_\_

Approved:

JULIET C. CENIZA

Director, NCRC-V

Date:

							R	ating			
MFO No.	MFOs/PAPs	Success Indicator (SI)	Pensons Responsible			Actual Accom- plishment	Quality	Efficiency	Timeliness	Average	Remark
	Research Services										
	research outputs and	A6. Number of research outputs presented in regional/national/int'l conferences	NCRC Core Faculty Researchers & SRAs								
		In instituional fora/ conferences		Prepares report for in-house review, regional RDE Symposium & annual report	2	2	5	4	5	4.67	
		A7. Number of research projects conducted and/or completed on schedule	NCRC Core Faculty Researchers & SRAs								
		Proj. Title: Process Product Development and Commercialization of coconut Food Products									
		Study 1: Development and quality evaluation of biscotti using locally available flavorants.		Prepares & process product samples for evaluation.	11	40	5	5	5	5.00	
				Prepares the materials and apparatus needed.	20	50	5	5	5	5.00	
				Conduc@research activities such as physicochemical (pH, TA and TSS) and sensory evaluation.	33	90	5	5	4	4.67	
				Gather, encode ,and analyze research data.	2	4	5	4	5	4.67	

	Study 2: Optimization on the formulation of makapuno macaroons with the incorporation of pressed coconut meat.		Assists the project leader in the implementation of the study.	1	1	5	5	5	5.00	
	-		Prepares the materials needed: raw materials, utensils	20	50	5	5	5	5.00	
			Makes form for sensory evaluation.	30	60	5	4	5	4.67	
			Conducts sensory evaluation to several panelists	30	60	5	5	5	5.00	
		A THE REAL PROPERTY AND THE PROPERTY AND	Encodes, analyzes data and interprets results	2	4	5	5	5	5.00	
	A14. Number of technologies generated and utilized by industries and farmers or other clients.	NCRC Core Faculty Researchers & SRAs								
Efficient and effective community engagement for sustainable livelihood of clients and sound environment	A15. Number of person-days trained weighted by length of training	NCRC Core Staff, SRA/Aide, Admin. Aide	Conducts trainings on processing coconut-based food products	1	4	5	5	5	5.00	
	A16. Number of IEC	NCRC Core Staff,		***************************************	-	_	+	+		
	materials/technoloiges	SRA/Aide, Admin.								
	developed/used	Aide								
	A17. Number of beneficiaries	NCRC Core Faculty				T	T			
	served with technical assistance	Researchers and SRAs								
	Groups							T		
	Individuals		Briefs students and farmers/clients on coconut-based food products and its facilities and equipment	50	70	5	5	5	5.00	
	A18. Number of technical/expert services	NCRC Core Faculty Researchers and SRAs								
	Research Mentoring		Mentors VFES pupil on his Science Investigatory Project	2	2	5	5	5	5.00	
	A19. Number of extension projects conducted and/or completed on schedule	NCRC Core Staff, SRA/Aide, Admin Aide, Laborers								
	A24. Number of copies of IEC materials distributed		Distributes IEC materials of coconut-based food products	50	100	5	5	5	5.00	NAV-ELLINE LUCIONALINA
	A 26: Number of exhibits/agro-fairs participated (National Regional)	NCRC Core Staff, SRA/ Aide/Admin aide, Laborers								

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la	support University activities	generated to support university projects	NCRC Core Staff, SRA/Aide, Admin Aide, Laborers	Assist in generating income (Coconut Food Processing Project)	10%	15%	7			4.67	
		A29. Number of STF/IGP's monitored, supervised and managed	NCRC Core Staff, SRA/Aide, Admin Aide, Laborers	Helps monitor & implement STF 6.5 Project	1	1	5	5	4	4.67	
		A30. Number of technologies commercialized used by the industry	NCRC Core Staff, SRA/Aide, Laborers			***************************************					
										4.875	
verage Rating	9			4.875	Comments and	Comments and Recommendations for Development Purpose:					ose:
Punctuality	1.122 1.12. 1.1. 1.1.				D-1				. / . / .		
CALL DANS OF THE PERSON NAMED IN COLUMN TWO IS NOT THE OWNER.	dditional Points (w/ copy o	of Approval)		1.075	- Resource	I resource In a open to new/adv					
FINAL RATING ADJECTIVAL RATING			4.875 Outstanding	- leav	Resource ful + open to new/adva						
	and Rated by:		Reco	mmending  Approval: Recommending Approval:		Approved:		-	-	-	
	tan		11000	bamo :		Approvodi	,	17	N.		

#### PERFORMANCE MONITORING & COACHING JOURNAL Rating Period: July to December 2019

	1 <sup>st</sup>	Q
	2 <sup>nd</sup>	A
1	3 <sup>rd</sup>	R
1	4 <sup>th</sup>	E R

Name of Officer:

MARIA FARAH A. VISCARA

Head of Section :

MARISEL A. LEORNA

Number of Personnel: 1

		MECHANISM					
<b>Activity Monitoring</b>	Meet	ing	Memo	Others (Pls.	Remarks		
	One-on-One	Group	IVICITIO	Specify			
Monitoring		/					
Coaching	V	<b>V</b>					

Note: Please indicate the date in the appropriate box when the monitoring v

Conducted by:

Noted by:

MARISEL A LEOR

WARISEL A. LEURNA

Immediate Supervisor

1

MARIA JULIET C. CENIZA

Next Higher Supervisor

cc: OVPI

**ODAHRD** 

**PRPEO** 

#### PERFORMANCE MONITORING FORM

Name of Employee : MARIA FARAH A. VISCARA

Task No.	Task Description	Expected Output	Date Assigned	Expected Date of Accomplish	Actual Date Accomplished	Quality of Output*	Overall Assessment of Output**	Remarks/ Recommendation
1.	Prepares research outputs during in-house review	Prepared 2 research outputs during in-house review	July 2019	Dec. 2019	Sept. 2019	Very Impressive	Very Satisfactory	
2.	Research projects conducted and/or completed on schedule:		July 2019	Dec. 2019	Jul-Dec. 2019			
	Proj. Title: Process Product Development and Commercialization of coconut Food Products	Supervised 40 preparation and processing of samples for the different treatments	July 2019	Dec. 2019	Jul-Dec. 2019	Very Impressive	Very Satisfactory	
	Study 1: Development and quality evaluation of biscotte using locally available flavorants.	Prepared 50 materials and apparatus needed	July 2019	Dec. 2019	Jul-Dec. 2019	Very Impressive	Very Satisfactory	
		Conducted 90 research activities such as physicochemical (pH, TA and TSS) and sensory evaluation	July 2019	Dec. 2019	Jul-Dec. 2019	Very Impressive	Very Satisfactory	
		Gathered, encoded and analyzed 4 sets of research data	July 2019	Dec. 2019	Jul-Dec. 2019	Very Impressive	Very Satisfactory	
	Study 2: Optimization on the formulation of makapuno macaroons with the incorporation of pressed coconut meat.	Assisted project leader in the implementation of 1 research project	July 2019	Dec. 2019	Jul-Dec. 2019	Very Impressive	Very Satisfactory	
		Prepared 50 materials needed: raw materials and utensils	July 2019	Dec. 2019	Jul-Dec. 2019	Very Impressive	Very Satisfactory	
3.		Conducted 4 trainings to clients on coconut- based food products	July 2019	Dec. 2019	Jul-Dec. 2019	Very Impressive	Very Satisfactory	

4.	Briefings of students and farmers/clients on coconut-based food products and its facilities and equipment	facilities and equipment	July 2019	Dec. 2019	Jul-Dec. 2019	Very Impressive	Very Satisfactory	
5.	Distributes IEC materials of the different coconut- based food processing and utilization technology	Distributed 110 IEC materials of the different coconut-based food processing and utilization technology	July 2019	Dec. 2019	Jul-Dec. 2019	Very Impressive	Very Satisfactory	
6.	Put-up and man the NCRC-VSU exhibits to promote the NCRC-V technology developed.					100		
	support university project	Generated 15% increase of STF6.5 project	July 2019	Dec. 2019	Jul-Dec. 2019	Very Impressive	Very Satisfactory	
	Manages/monitors and supervises STF project	Helped in moniitoring and implementing STF 6.5 Project and supervised laboratory workers.)	July 2019	Dec. 2019	Jul-Dec. 2019	Very Impressive	Very Satisfactory	·

<sup>\*</sup> Either very impressive, impressive, needs improvement, poor, very poor

MARISEL A. LEORNA Project Leader

<sup>\*\*</sup> Outstanding, very satisfactory, satisfactory, unsatisfactory, poor

### Instrument for Performance Effectiveness of Administrative Staff

Rating Period : July to December 2019

Name of Staff: MARIA FARAH A. VISCARA

Position : SRA

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

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

A.	Commitment (both for subordinates and supervisors		Scales						
	Demonstrate 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			
	Makes self available to clients even beyond official time	5	4	3	2	1			
	<ol> <li>Submits urgent non-routine reports required by higher offices/agencies such as CHED, DBM, CSC, DOST, NEDA, PASUC and similar regulatory agencies within specified time b rendering overtime work even without overtime pay.</li> </ol>	y (5)	4	3	2	1			
	<ol> <li>Accepts all assigned tasks as his/her share of the office targets and delivers outputs within the prescribed time.</li> </ol>	1 (5)	4	3	2	1			
	<ol><li>Commits himself/herself to help attain the targets of his/her office by assisting co-employe who fail to perform all assigned tasks.</li></ol>		4	3	2	1			
	<ol><li>Regularly reports to work on time, logs in upon arrival, secures pass slip when going out of personal matters and logs out upon departure from work.</li></ol>		4	3	2	1			
	Keeps accurate records of her work which is easily retrievable when needed	3	4	3	2	1			
	8. Suggest new ways to further improve her work and the services of the office to its clients	5	(4)	3	2	1			
	<ol> <li>Accepts additional task assigned by the head or by higher offices even if he assignment is not related to his position but critical towards the attainment of the functions of the univers</li> </ol>		4	3	2	1			
	10. Maximizes office hours during lean periods by performing non-routine functions the output of which results as a best practice that further increase effectiveness of the office or satisfaction of clientele.	s (5)	4	3	2	1			
	<ol> <li>Accepts objectives criticisms and opens to suggestions and innovations for improvement his work accomplishments.</li> </ol>	of 5	4	3	2	1			
	12 Willing to be trained and developed	5	4	3	2	1			
	Total Sco	_							
3.	Leadership & Management (For supervisor only to be rated by higher supervisor0	T		Scale	9				
	Demonstrate mastery and expertise in all areas of work to gain trust, respect and confider from subordinates and that of higher superiors.	ice 5	4	3	2	1			
	Visionary and creative to draw strategic and specific plans and targets of the office aligned to that of the overall plans of the university	5	4	3	2	1			
	3 Innovates for the purpose of improving efficiency and effectiveness of the operational processes and functions of the office for further satisfaction of clients	5	4	3	2	1			
	4 Accepts accountability for the overall performance and in delivering the outputs required of his/her unit.	f 5	4	3	2	1			
	5 Demonstrate, teaches, monitors, coaches and motivates subordinates for their improved efficiency and effectiveness in accomplishing their assigned tasks needed for the attainments of the calibrated targets of the unit.	5	4	3	2	1			
	Total Sco	re							
	Average Sco	re							

Overall recommendation :

MARISEL A. LEORNA SUPERVISOR 4.43

# EMPLOYEE DEVELOPMENT PLAN Rating Period: July to December 2019

Name of E Performan		MARIA FARAH A. VISCARA
Aim:		ective worker in the implementation of research and the coconut food processing section.
Proposed	Interventions to Impro	ve Performance and/or Competence and Qualification to
Date:	July 1, 2019	Target Date 3rd Quarter
First Step:		
Conduct m	eeting & planning activ	rities with the staff of coconut food processing section.
Result:		
	nowledge on the imple p among staff	mentation of the activities of the section and develop better
Date:	August 2, 2019	Target Date September, 2019
Next Step:		
	esearches on food prod ased food technologies	uct development from coconut & conduct trainings on .
Evaluation	of outputs	
Outcome:		
Available o	oconut-based food ted	hnologies.
Trained int	terested clientele on co	conut-based food technologies.
Final Step	Recommendation:	
Conforme:		Prepared by:  MARISEL A. LEORNA
5	nam'	Immediate Supervisor

MARIA FARAH A. VISCARA