

**SUMMARY OF INDIVIDUAL RATINGS OF FACULTY MEMBERS
WITH MULTIPLE FUNCTIONS**

Name of Faculty Member: **Dr. Felix J. Amestoso**

Program Involvement (1)	Percentage Weight of Involvement	Numerical Rating (Rating x %)	Equivalent Numerical Rating (2x3)
(1)	(2)	(3)	(2x3)
1. Instruction			
a. Head/Dean (50%)		2.16	
b. Students (50%)		1.63	
TOTAL for Instruction	65%	3.79	2.46
2. Research	30%	4.50	1.35
3. Extension			
4. Support Operation	5%	3.78	0.19
5. Production			
TOTAL			4.00

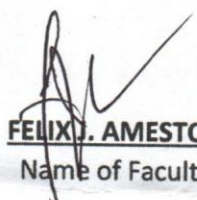
EQUIVALENT NUMERICAL RATING: **4.00**

Add: Additional Points, if any:

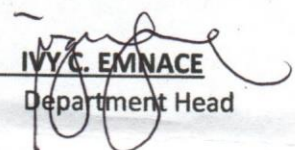
TOTAL NUMERICAL RATING: **4.00**

ADJECTIVAL RATING: **Very Satisfactory**

Prepared by:


FELIX J. AMESTOSO
Name of Faculty

Reviewed by:


IVY C. EMNACE
Department Head

Approved by:


EDGARDO E. TULIN
President

INDIVIDUAL PERFORMANCE COMMITMENT & REVIEW FORM (IPCR)

I, **FELIX J. AMESTOSO**, a faculty member of the DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY commit to the deliver and agree to be rated on the attainment of the following targets in accordance with the indicated measures for the period January to June 2017

FELIX J. AMESTOSO

Professor II

Date: 30 June 2017

IVY C. EMNACE

Department Head

Date: 30 June 2017

Rating Equivalents:
5 - Outstanding
4 - Very Satisfactory
3 - Satisfactory
2 - Fair
1 - Poor

[illegible]

		P1.3. Number course outline/syllabus updated	Update course outline/syllabus		1	1	5	4	4	4	4.33	
		P1.4. Number of students advised										
		<i>On thesis/ field practice/special problem</i>	Thesis advisorship	Advise thesis/plant practice students	4	6	4	5	4	4	4.33	
		<i>As SRC chairman</i>	Thesis	Advising/correction	3	5	3	4	5	5	4.00	
		<i>As SRC member</i>	Thesis	Advising/correction	2	6	3	4	5	5	4.00	
		<i>On consultation</i>		Accommodated students for thesis/OJT/research consultation	20	30	4	5	4	4	4.33	
		P1.5. Additional outputs										
		Number of examinations prepared	Preparation	Prepared examinations for subjects taught	6	8	5	5	5	5	5.00	
		Number of term exams checked	Checking	Checked term exams	6	8	5	4	4	4	4.33	
		Number of checked requirements	Checking	Checked individual or group requirements	50	60	5	4	4	4	4.33	
		Number of checked quizzes	Checking	Checked quizzes	250	300	5	5	4	4	4.67	
		<i>Number of grade sheets submitted on prescribed period</i>	Preparation	Prepared Gradesheet for 2nd sem 2016-2017	6	8	5	4	4	4	4.33	
						Total points					4.31	
MFO 3	Research Services	P1 1. Number of research projects conducted and/or completed on schedule	conduct research project	Conducted research project as study leader	1	1	4	4	4	4	4.00	
		Number of patents files	research output	Filed patents of different technologies								
		P1.2 Number of article submitted for publication	research output publication	submitted research article for publication								
		Number of research consultations		accommodated researchers for consultations	10	15	5	5	5	5	5.00	
		No. of groups of elementary students advised	advised elementary students in their research									
		No. of High School students advised	advised high school students									
MFO 4	Extension Services	P4 1. Additional outputs				Total points					4.50	

	No. of seminar/training presentations prepared	Preparation	Prepared ppt for the training						
	No. of persons-days trained	Training	Trained participants on food processing						
	Number of extension project involved		Acted as Co-study Leader of the extension project						
	No. of training served as resource person	Resource Person	Served as resource person in training on food processing						
MFO 6	General Admin. B1 & Support Services (GASS)								
	P6 1. Percent complaints from clients served		Percent of complaints from the clients served	0% complaint	Total points	no valid complaint	5	5	5
	No. of Areas in-charge for level 3 AACCCUP Phase 2		Acted as area in-charge	1	1		3	3	3
	No. of areas in-charge for the compliance		Acted as area in-charge						
	No. of membership in committee		Acted as member in different committees	1	2		4	3	3
					Total Points				3.33
									3.78
									12.59
									4.20
									VS
	Total Over-all Rating								
	Average Rating								
	Adjectival Rating								

Received by:

TERESITA L. QUINANOLA
PRPEO

Calibrated by:

13/MAY/17

REMBERTO A. PATINDOL
PMT Chairman

Recommending Approval

BEATRIZ S. BELONIAS
Vice Pres. for Instruction

Approved:

EDGARDO E. TULIN
President

Average Rating (Total Over-all rating divided by 4)		4.20
Additional Points:		
Punctuality		
Approved Additional points (with copy of approval)		
FINAL RATING		4.20
ADJECTIVAL RATING		Very Satisfactory

Comments & Recommendations for Development Purpose:

Received by:

TERESITA L. QUINANOLA
Head, PRPEO

Date: _____

Calibrated by:

REMBERTO A. PATINDOL
PMT Chairman

Date: _____

Recommending Approval:

BEATRIZ S. BELONIAS
Vice Pres. for Instruction

Date: _____

Approved:

EDGARDO E. TULIN
President

Date: _____



Teaching Performance Evaluation by Students (TPES)
Summary of Rating
Second Semester SY 2016-2017

Name of Faculty : Amestoso, Felix J.
Department of Food Science & Technology
Visayas State University

Course No. & Descriptive Title	lab/ lec	Class Schedule		No. of Raters	RATING		% Evaluation Rating
					Num.	Adjec.	
FTec 142 – Food Engineering I	Lab.	1-4	T	15	4	Very Satisfactory	75.29
FTEC 242 – Thermal Processing	Lec.	12-2	W	11	3	Satisfactory	62.35
FTEC 242 – Thermal Processing	Lab.	2-5	W	11	3	Satisfactory	58.82
FTEC 296 – Statistical Analysis & Food Sci.Tech. Res. (team teach)	Lec	1-4	Th	9	3	Satisfactory	61.18
Ave. Rating							64.41

Source: Results of Teaching Performance Evaluation by Students filed at OVPI

Legend:

1.00 – 1.49 Poor

1.50 – 2.49 Unsatisfactory

2.50 – 3.49 Satisfactory

3.50 – 4.49 Very Satisfactory

4.50 – 5.00 Outstanding

Prepared By:


VANESSA W. NAZAL
Encoder/Clerk, OVPI

Attested By:


BEATRIZ S. BELONIAS
Vice President for Instruction

VSU's Vision: The premier university of science and technology in the Visayas.
VSU's Mission: Provide excellent instruction, conduct relevant research and foster community engagement that produce highly competent graduates necessary for the development of the country.