



# TESDA Women's Center NEWSLETTER

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## APACC conducts on-site visit to TWC



The APACC Accreditors headed by Dr. Romulita Alto (seated, 4th from left) with TWC Staff members headed by Ms. Maria Clara B. Ignacio (seated, 5th from left) during the on-site visit for the 4th cycle of APACC Accreditation

The Asia Pacific Accreditation and Certification Commission (APACC) conducted an on-site visit to the TESDA Women's Center on June 18-19, 2018 for its 4th cycle of APACC accreditation. The APACC team was composed of Dr. Romulita Alto, Team Leader, Dr. Panyachart Wongpanya from Thailand, Mr. Jan Michael Marasigan, APACC Staff member, and Ms. Therese Lee as an Observer.

During the opening program, a summary of the accomplishments and actions taken based on the recommendations of the 2015 on-site visit was presented by the TWC Chief, Ms. Maria Clara Ignacio. Each Team Leader also presented the highlights of the actions taken in the assigned criterion according to the seven criteria set by the APACC namely: Governance and Management; Teaching and Learning; Human Resources; Research and Development; Image and Sustainability; Support to Students; and Other Services. The TWC team leaders who represented the seven criteria were: Ritchie Briagas; Gerrelen Balbin; Mylene Somera; Lucia Tabu, Michael William Del Rosario; Kimberly Bautista; and Mindy Lee Villegas. The TWC Chief, Maria Clara Ignacio and the teaching and non-teaching staff members provided full support to the team leaders.

A site visit to the training facilities was made by the APACC team together with the TWC Chief and team leaders. An interview with the Team Leaders and members was conducted for extensive information validation after the tour. An exit meeting concluded the two-day on-site visit.

The TWC has been accredited by the Asia-Pacific Accreditation and Certification Commission (APACC) since 2008. During its re-accreditation in 2012 and 2015, the TWC was hailed with due recognition as one of the excellent TVET Institutions maintaining Silver Level status. The TWC is gearing up to achieve the Gold Level in 2018. APACC accreditation is also an internally recognized sign of quality for a TVET institution.



Ms. Maria Clara B. Ignacio, Center Chief of TWC presented the accomplishments and actions taken by TWC based on the APACC recommendations during the 2015 on-site visit



Accreditors validate the Self-Study Report through interviews and presentation of documents as evidences.

### Visits and tours at the TWC



Guests from the Asia Pacific Rural and Agricultural Credit Association with Lucia P. Tabu (7th from right) of the TWC.

The TWC is often visited by local and international guests to benchmark on its Competency-Based Training, learn about its journey towards international accreditation with the Asia Pacific Accreditation and Certification Commission (APACC), and acquire knowledge on TESDA's gender mainstreaming initiatives.

The TWC management headed by Ms. Maria Clara B. Ignacio takes pride in welcoming the guests from the Rotary Satte Club of Japan, Balagtas National Agricultural High School, Paranaque National High School, RTC Guiguinto, Ministry of Education Myanmar, and the Asia-Pacific Rural and Agricultural Credit Association (APRACA), etc. Ms. Lucy Tabu, Head of Research and Advocacy provides orientation to the guests and Ms. Mindy Villegas, Senior TESD Specialist serves as tour guide for the guests.



Delegates from the Ministry of Education, Myanmar together with Mr. Albert C. Idio, Trainer of SMAW/GMAW (seated, 1st from right) and TWC Center Chief Maria Clara B. Ignacio (standing, 2nd row, 1st from right).



Guest Officers from the Satte Rotary Club of Japan together with Ms. Aida Sotto of Rotary Club of Mandaluyong Uptown 1st from right) and Ms. Mylene H. Somera (3rd from right) of TWC.



The TWC Family during the celebration of 20th Anniversary of TESDA Women's Center

### Cheers to 20 years!

Celebrating the 20th year anniversary of the TESDA Women's Center was so much fun and filled with good memories and recollection. It started with a thanksgiving mass held at the Tandang Sora Hall. A boodle fight lunch to celebrate the occasion was shared by all the TWC staff members.

Since the establishment of the TWC in 1998, it turned 20 years on April 27, 2018. The center was established thru a grant amounting to Japanese Yen 2.620 Billion (USD23.82M) from the Government of Japan to the Government of the Philippines. It was in 1993 when former Senator Leticia Ramos-Shahani met with some members of the Japanese Diet that led to the establishment of the Center.

It was originally named the "National Vocational Training and Development Center for Women" or NVTDCW but was later changed to what is now know as the "TESDA Women's Center" or TWC.

The TWC has contributed a lot in expanding women's choices and changing women's lives by advocating and providing gender-responsive policies, programs and services geared towards quality-assured, inclusive and gender-fair Technical Vocational Education and Training (TVET).

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It became the first TVET institution in Asia to have gained international accreditation with the Asia Pacific Accreditation and Certification Commission (APACC) in 2008. The center maintained its accreditation status in CY 2012, CY 2015 and is gearing up to achieve the highest status in 2018.

The TWC also serves as secretariat to the TESDA GAD Focal Point System at the Central Office. In 2014, TESDA was awarded as one of the most gender-responsive government agencies by the Philippine Commission on Women.

Together with its partners, Samsung Electronics Philippines Corporation (SEPCO), Coca-Cola Philippines, Ariel/ Procter & Gamble, ABC Cooking Studio.



TWC Staff members share food together in a traditional boodle fight as one of the highlights of the TWC 20th Anniversary.

Japan, Yamaha Motor Philippines, Aboitiz Foundation/Pilmico, Rotary Clubs of San Juan and Mandaluyong Uptown, Ginebra San Miguel, Bellevue Hotel Manila, and Galang Philippines, the TWC shall attain its vision as the lead TVET Institution of excellence in empowering Filipino women.

### Research on the use of pineapple peels as organic stain removal and whitening agent on fabrics

This study involves the determination of the effect of pineapple (Ananas comosus) peel extract, (with and without salt), on fabrics stained with grease, ink, hair dye, deodorant, mud, and rust. An 8" X 9" cotton white cloth was used. The fabric was smeared with the 0.01 g stain in the center, (except for the deodorant where 4 strokes were applied). The different stained fabrics were set aside for 10 hours, after which were treated with 5 grams each of Clorox, and pineapple extract (with and without salt) for 10 to 20 minutes. This study was limited to the conduct of visual observation. The ranking test was considered to determine the degree of preference of stain removed. Results showed that removal of stains depends on the possible reaction of specified stain against the chemical composition of anti-stain solutions used. The effect of the above three solutions gave significant effect as stain removal. Commercially available Clorox was used as the control. This was able to reduce most of the above stains. However, the degree of reduction depends on the stain. Pineapple waste extract (acid) and salt (sodium chloride) were effective against rust, mud, and deodorant. The effect of the fabric whitening was not noticeable from the three stain removal solutions due to the spread of smears contributed by different stains in the fabrics.

This research study was conducted by the TWC Trainer in Housekeeping NC II, Ms. Ana Marie Aldesimo together with the TWC research team members.

## Research on the development of turmeric based healthy mocktails



Turmeric based mocktails a research study by TWC Trainer Ms. Maria Regina C. Ansay

Turmeric with a scientific name *Curcuma domestica/Curcuma longa*, is a member of ginger family commonly used in Asian food recipes. It contains a yellow-colored chemical called curcumin which is an effective nutritional supplement. It contains crude fiber – 1%; carbohydrates – 9.6%; and protein – 2% (FNRI, 2002). It contains Iron, Calcium, Phosphorus, etc.

This research study was initiated by the TWC Trainer in Food and Beverage Services NC II, Ms. Maria Regina Ansay. The study involves the utilization of turmeric as base ingredient for a mocktail. Five formulations were developed using turmeric in combination with other fruits. The fruits could mask the taste of the turmeric. These were either: cranberry for turmeric sangria; lemon for turmelow; banana for turmeric surprise; apple for turmeric fruit shake, and calamansi for turmeric star. Three trials were conducted on sensory evaluation. These were evaluated using the 7-point hedonic scale for appearance, color, odor, consistency, and flavor and the 9-point hedonic scale for general acceptability. Results of sensory evaluation were subjected to statistical treatment using Analysis of Variance (ANOVA). These were further validated by subjecting the samples to preference test. Results showed that all the quality attributes and general acceptability were all non-significant between and among samples in each attribute. However, preference test indicated that the most liked were turmeric surprise (turmeric with banana) and turmeric fruit shake (turmeric with apple). Turmeric star (turmeric with calamansi) gave the lowest cost at PhP 28.00 per serving while the rest of the formulations ranges from PhP 44.00 to PhP 56.00 per serving.

## Innovation center for Barista and Baking soon to rise

A innovation center for Barista and Baking/Pastry Production is proposed to be established at the newly renovated cafeteria located at Building 4 inside the TESDA complex in Taguig. The project is aligned with the goals of the TESDA Women's Center to produce world-class skilled workers particularly in the tourism sector.

The project is backed up with a research on the feasibility of establishing a coffee shop and introduction of its signature coffee, "Café Juana." The study shows that market prospects for the coffee shop are promising.

The innovation center shall include provisions of a studio kitchen, lecture and demonstration area and a walk-in bakeshop and food stalls for processed desserts and bread accompaniments.

The business innovation center shall be an authentic learning venue for the trainers/graduates of Bread and Pastry Production NC II and Barista NC II.

The innovation center is equipped with a kitchen that will provide space for production and opportunities for sales. It shall also open the opportunity to network with suppliers and linkage with microfinance institution for access to financial resources.

The project shall be undertaken by the TESDA Women's Center in partnership with Pilmico Foods Corporation, the food subsidiary of Aboitiz Equity Ventures, one of the country's largest flour milling companies. The company engages in the manufacture of wheat flour and wheat by-products.

Pilmico shall provide specific training programs on entrepreneurship including packaging and labelling to enhance the skills of the TWC graduates. It shall also provide funds for setting-up the training facility and innovation center for baking including purchase of tools and equipment.

The setting-up of the coffee shop including tools and equipment, furniture, and supplies and materials will be the TWC's counterpart in establishing the innovation center.



### TESDA Women's Center

#### Vision

*"TESDA Women's Center is the lead TVET Institution of excellence in empowering Filipino women"*

#### Mission

*"As the TVET Institution of excellence in women empowerment, TESDA Women's Center advocates and provides programs and services geared towards quality-assured, inclusive and gender-fair TVET."*

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