

SDG 4: Quality Education
4.3.3 Vocational Training Events

Cebu Normal University hosts vocational training events open to the general public, with participants awarded National Certificate II for technical-vocational courses such as Bread & Pastry Production, Cookery, Culinary Arts, and Caregiving.







Cebu Normal University

December 17, 2024 · 🌐



LOOK | CNU Alegria launches TechVoc program for 300 eligible beneficiaries

To upskill Alegria residents, the Cebu Normal University (CNU)-Alegria Campus launched the Cebu Provincial Sugbo Kahanas Technical Vocational Program in the southern town on December 13.

Witnessed by hundreds of secondary students, the government-based program opened 300 scholarship slots for eligible Alegria residents for them to be equipped with the necessary skills in response to the different industry demands.

Led by the CNU Technical Vocational National Certification (NC) Training and Assessment Center, OIC-Director Dr. Genara Pacaña gave an orientation before secondary students on the 16 in-demand Technical-Vocational Education and Training (TCET) skills under the Technical Education and Skills Development Authority (TESDA).

Dr. Pacaña emphasized the importance of "developing technical-vocational skills for employment, entrepreneurship, self-employment, and investment opportunities in order to contribute to reduction of poverty."

Students were also apprised with the different considerations in choosing a program for their dream career by the Public Employment Services Office (PESO) Manager Chona Patalinghug.

The official launching of the Sugbo Kahanas program was attended by University President Dr. Daniel A. Ariaso Sr., Alegria Campus Director for Dr. Alex Tiampo, and key CNU administrators and LGU officials.





Cebu Normal University added 3 new photos from

November 22, 2024 at 11:00 AM.

November 22, 2024 · 🌐 · 🌐

LOOK | Capitol taps CNU for Cebu Kahanas TechVoc program

To equip residents of Cebu Province with the necessary skills in Technical Vocational Education, the Cebu Normal University (CNU) is tapped by the Cebu Provincial Government for the Sugbo Kahanas program.

The Sugbo Kahanas program aims to enhance the human resources of the province by offering at least 70 skills training courses, such as welding, cookery, bread and pastry production, massage therapy, dressmaking, and computer servicing, among others.

Completers will receive NC-2 certificates from the Technical Education and Skills Development Authority (TESDA).

Aside from the training certificates, completers will also receive a daily allowance of P160 and a starter kit to help them start a livelihood.

CNU, as a partner institution, will screen applicants from the municipalities of Alegria, Catmon, and Argao, as well as monitor the performance of students.

To be qualified for the training, applicants must be at least 15 years old on the day of application and a bona fide resident of the aforementioned municipalities.

Present at the meeting are Sugbo Kahanas Program Head Dr. Mary Rose Vincoy and Officer-in-Charge for Tech/Voc National Certification (NC) Training and Assessment Center Dr. Gena Pacana, among other key administrative officials.





Republic of the Philippines
TECHNICAL EDUCATION AND SKILLS DEVELOPMENT AUTHORITY

NATIONAL CERTIFICATE II

in

DATA COLLECTION

is hereby awarded to

DANIEL A. ARIASO SR

*for having completed the competency requirements under the Philippine TVET
Competency Assessment and Certification System in the following units of competency:*

Unit Code Unit Title

BASIC COMPETENCIES

400311210 Participate in workplace communication
400311211 Work in team environment
400311212 Solve/address general workplace problems
400311213 Develop career and life decisions
400311214 Contribute to workplace innovation
400311215 Present relevant information
400311216 Practice occupational safety and health
policies and procedures
400311217 Exercise efficient and effective sustainable
practices in the workplace
400311218 Practice entrepreneurial skills in the
workplace

Unit Code Unit Title

COMMON COMPETENCIES

SOC941204 Provide quality customer service
SOC941202 Comply with quality and ethical standards

Unit Code Unit Title

CORE COMPETENCIES

SOC422301 Perform preparatory activities for data
collection
SOC422302 Gather data
SOC422303 Perform post-data collection activities



JOSE FRANCISCO "KIKO" B. BENITEZ
DIRECTOR GENERAL

Issued on: **September 17, 2024**

Valid until: **September 16, 2029**

Certificate No: [REDACTED]

This certificate is system
generated through T2MIS



Republic of the Philippines
TECHNICAL EDUCATION AND SKILLS DEVELOPMENT AUTHORITY

NATIONAL CERTIFICATE II

in

BREAD AND PASTRY PRODUCTION

is hereby awarded to

ZOE ANGELA P. ABAQUITA

for having completed the competency requirements under the Philippine TVET
Competency Assessment and Certification System in the following units of competency:

Unit Code Unit Title

BASIC COMPETENCIES

500311105 Participate in workplace communication
500311106 Work in team environment
500311107 Practice career professionalism
500311108 Practice occupational health and safety
procedures

Unit Code Unit Title

COMMON COMPETENCIES

TRS311201 Develop and update industry knowledge
TRS311202 Observe workplace hygiene procedures
TRS311203 Perform computer operations
TRS311204 Perform workplace and safety practices
TRS311205 Provide effective customer service

Unit Code Unit Title

CORE COMPETENCIES

TRS741379 Prepare and produce bakery products
TRS741380 Prepare and produce pastry products
TRS741342 Prepare and present gateaux, tortes and
cakes
TRS741344 Prepare and display petits fours
TRS741343 Present desserts



[Signature]

SEC. SUHARTO T. MANGUDADATU, Ph. D.
TESDA DIRECTOR GENERAL

Issued on: **April 14, 2024**

Valid until: **April 13, 2029**



This certificate is system
generated through T2MIS

Certificate No: **24072202014613**

ULI-AZP-03-710-07022-001



Republic of the Philippines
TECHNICAL EDUCATION AND SKILLS DEVELOPMENT AUTHORITY

NATIONAL CERTIFICATE II

in

CAREGIVING

is hereby awarded to

MARC LOUIE M. ALCARAZ

*for having completed the competency requirements under the Philippine TVET
Competency Assessment and Certification System in the following units of competency:*

Unit Code Unit Title

BASIC COMPETENCIES

500311105 Participate in workplace communication
500311106 Work in a team environment
500311107 Practice career professionalism
500311108 Practice occupational health and safety procedures

Unit Code Unit Title

COMMON COMPETENCIES

HCS323201 Implement and monitor infection control policies and procedures
HCS323202 Respond effectively to difficult/challenging behavior
HCS323203 Apply basic first aid
HCS323204 Maintain high standard of patient services

Unit Code Unit Title

CORE COMPETENCIES

HCS323301 Provide care and support to infants/toddlers
HCS323302 Provide care and support to children
HCS323303 Foster social, intellectual, creative and emotional development of children
HCS323304 Foster the physical development of children
HCS323305 Provide care and support to elderly
HCS323306 Provide care and support to people with special needs
HCS323307 Maintain healthy and safe environment
HCS323308 Respond to emergency
HCS323309 Clean living room, dining room, bedrooms, toilet and bathroom
HCS323310 Wash and iron clothes, linen and fabric
HCS323311 Prepare hot and cold meals



SEC. SUHARTO T. MANGUDADATU, Ph. D.
TESDA DIRECTOR GENERAL

Certificate No: **24072202010960**
ULI-AMM-84-092-07022-001

Issued on: **March 15, 2024**
Valid until: **March 14, 2029**



This certificate is system
generated through T2M/S

INTRODUCTION

I will bake different kinds of bread and cakes to help me improve my skills for the NC II Bread and Pastry Production training. I'll start by baking dinner roll bread together with a group. After that, I'll team up with a partner to bake chiffon cake along with soft rolls and buttercream frosting. In the final part, my partner and I will bake both dinner rolls and chiffon cake again. Doing this will help me practice more, build my confidence, and get ready for the certification.

By doing this, I want to:

- Learn how to properly mix, knead, and bake dinner rolls.
- Practice making chiffon cake, soft rolls, and buttercream.
- Work well with my group and partner while baking.
- Get better at baking and feel more confident.
- Be more ready for the NC II Bread and Pastry certification.

This task is important to me because it teaches me the basics of baking. I will also understand how ingredients work together and learn how to follow recipes properly. Working with others will help me practice teamwork and communication, which are important in any kitchen. Most of all, this activity will prepare me for the NC II certification and help me in my future job as a baker.

Before I start, I have some goals:

- Follow all the steps in baking and make good-quality bread and cake.
- Work nicely with my group and partner.
- Feel more confident with my baking.
- Learn to manage my time and be more accurate.
- Practice real baking skills to prepare for the NC II training.

TASK GUIDELINES / RUBRICS

RUBRICS IN BREAD MAKING



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Website: www.cnu.edu.ph

Name: _____ Date Performed: _____

Evaluation #1: Baking Performance Evaluation

	Poor	Fair	Good	Excellent
Participation	Lack of effort, improper behavior or use of equipment, wandered out of assigned group, or didn't do assigned kitchen duties	Participated with only minimal effort, tendency to wander, minimal cleanup effort, skill level needs improvement	Practiced good teamwork skills, completed all personal, pre-prep, and prep skills, completed kitchen duties, shows professionalism, good attitude, shows creativity, practices good techniques	Shows leadership skills within group and class, shows professionalism, mastered techniques, shows creativity, completes assigned jobs and kitchen duties
Preparation	Did not complete preparation, such as hand washing, wearing apron, gathering tools, ingredients and setting up equipment.	Student completed most of tasks, but missed one or more of steps	Student completed all the steps but did not use time management	Student practiced excellent time management in completing each preparation task successfully.
Baking	Poor	Fair	Good	Excellent



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	Student did not focus on task at hand or did not follow instructions.	Student attempted tasks but got distracted or did not complete assigned task, followed only part of the instructions.	Student showed proper baking methods and techniques, but did not practice good time management.	Student demonstrated proper baking technique, completed all instructions successfully, and finished on time.
Safety/Sanitation	Poor Students did not demonstrate safety and sanitation using equipment in the appropriate manner, hand washing, cleaning up and dish washing	Fair Student only demonstrated some safety and sanitation practices.	Good Student demonstrated proper safety and sanitation practices most of the time.	Excellent Student demonstrated safety and sanitation practices and ensured they were practiced by others in the group.
Teamwork	Poor Student did not work within his group, wandered away from group or showed little group participation.	Fair Student helped but with minimal effort, partially helped other team members or needed alot of prodding to stay focus in the group.	Good Student worked within group, did all assigned tasks some prodding.	Excellent Student worked within group and demonstrated exceptional teamwork by taking initiative by working together with other members.



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Evaluation #2: Rubrics for Bread

INDICATORS	Excellent (4)	Very Good (3)	Good (2)	Need Improvement (1)	Comments
Shape					
Texture of crust					
Color of crust					
Weight/Volume					
Color of crumb					
Texture of crumb					
Flavor					
Sanitary Quality					

Evaluated by: _____

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Revised Date: 26 March 2024
For updates or other information please email cte@cnu.edu.ph or visit our website www.cnu.edu.ph






TASK GUIDELINES / RUBRICS

RUBRICS IN CHIFFON CAKE



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Name:	
Date Performed:	
Rating:	
Evaluated by:	

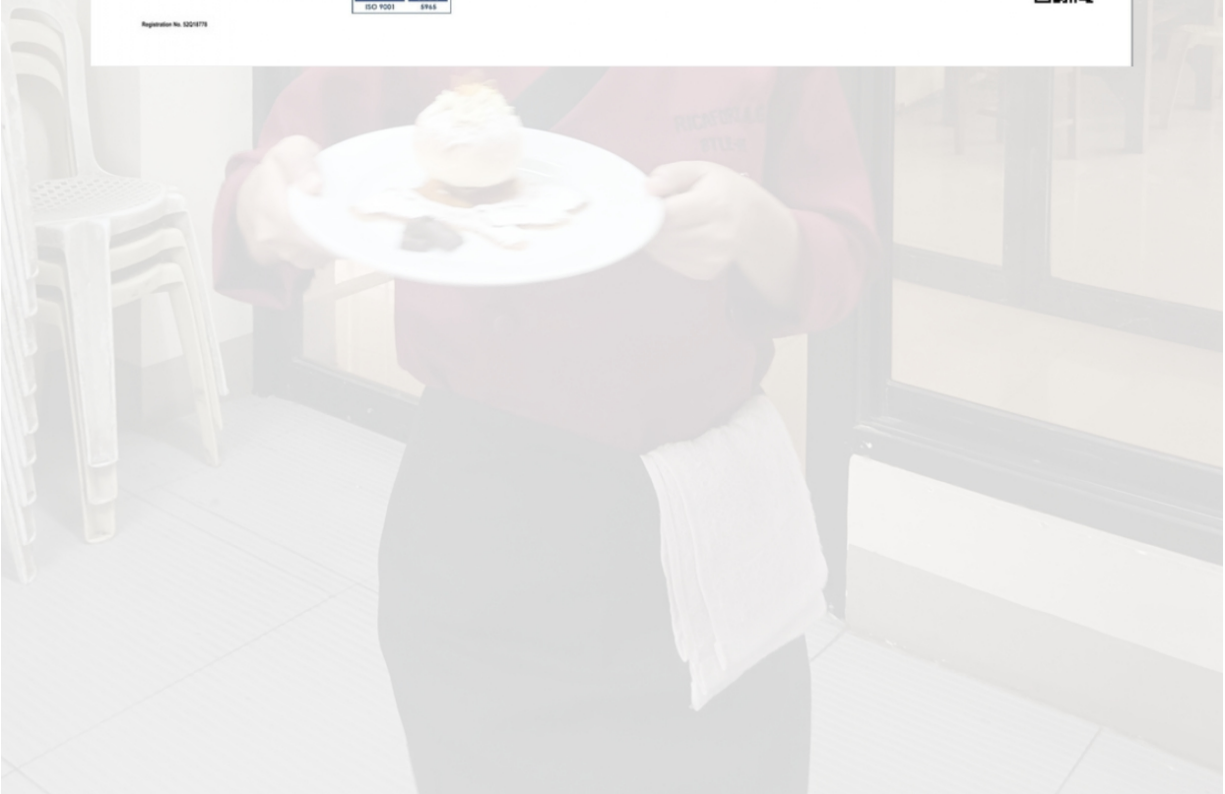
Standard Score Sheet for Cake

Characteristics	Excellent 5	Very Good 4	Good 3	Fair 2	Poor 1
Outside characteristics: • Shape : Uniform; free from cracks (sponge); slightly rounded top (chiffon) • Size : Very lightweight in proportion to size; large volume • Color : Uniform golden brown (chiffon); light brown (sponge) • Crust : Tender; free from spots or moist, shiny appearance (sponge); cracked on surface (chiffon) Inside characteristics: • Color : Uniform; characteristic of the kind of cake • Grain : Small, uniform thin-walled cells; no large air spaces, or compact layer; springy crumb • Texture : Tender; velvety moist; light; not compact or soggy • Flavor : Pleasing delicate; uniform					
Score: (Maximum – 40 pts)					
Comments:					

Certification Date: 1 February 2021
Recertification due date: 28 January 2024
For verification of the certificate please
visit gcl.co.uk/gcl (Certification
check and type the registration number)



Registration No. 5204779



PLANNING AND PREPARATION

Before we started baking, we always talked about the steps, the techniques we would use, and any problems we might face. We shared ideas on how to make things easier and divide the work so everything would go smoothly. We also made plans to prepare early so we would be ready for every part of baking.

Each week, I studied recipes for dinner rolls, chiffon cake, soft rolls, and buttercream frosting. I learned how to knead dough the right way, how long to let it rise, and how to bake it properly. I also practiced cake decorating. I read about common mistakes like mixing the wrong way or letting dough rise too much so I could avoid them and get better results.

- **Ingredients** I used: flour, yeast, sugar, butter, eggs, milk, vanilla, baking powder, salt, and others.
- **Equipment** I used: mixing bowls, measuring cups and spoons, cake molds, spatulas, ovens, cooling racks, and more.
- **My learning tools:** recipe guides from my teacher, training notes, baking videos, and practice sessions.

Week 1: We baked dinner roll bread as a group.

- After a few weeks: I worked with a partner to bake chiffon cake, soft rolls, and buttercream frosting.
- Next: We went back to group work to bake both dinner rolls and chiffon cake with frosting.
- Finally: I worked with my partner again to review the techniques, practice more, and improve my skills.

My tasks when working in a group:

- Mixing and kneading dough for dinner rolls.
- Measuring ingredients correctly for cakes and frosting.
- Baking and watching the oven to make sure everything was cooked right.
- Decorating cakes and rolls with buttercream.
- Cleaning up and keeping the area neat after each session.

PROCESS DOCUMENTATION

We began by baking as a group, where we worked together to make soft rolls and chiffon cake with buttercream frosting. After a few weeks, I started baking with a partner, using the same recipes but focusing on doing things more carefully and improving my skills. Then, we did group baking again, and after 1–2 weeks of preparation, I went back to baking with a partner.

- Day 1 (Group Baking): I learned how to work as a team, share tasks, and make sure the dough was kneaded and rested properly.
 - Pair Baking (After a Few Weeks): I paid more attention to measuring ingredients right, handling them carefully, and checking the oven temperature.
 - Group Baking Again: I used the new skills I learned from the last pair activity to bake better.
 - Final Pair Baking (After 1–2 Weeks of Practice): I practiced doing things on my own and made sure everything looked neat and well-presented.
-
- **Tools I used:** measuring cups, mixing bowls, rolling pins, spatulas, ovens, cooling racks, and piping bags.
 - **Methods I used:** kneading, letting the dough rise, folding batter, baking at the right heat, and decorating with buttercream.
 - **Techniques I learned:** handling dough the right way, folding meringue gently, baking evenly, and applying frosting neatly.

Problems Encountered:

During the baking sessions, we didn't experience any major problems. Everything went smoothly because we followed the steps carefully, worked well with each other, and prepared ahead of time. This helped us avoid mistakes and finish the tasks successfully.

QR CODE BELOW IS THE GDRIVE LINKN FOR MY PHOTOS, SCREENSHOTS, OR VIDEOS



FINAL OUTPUT



BREAD MAKING BY GROUP

It was a brand new experience for me to work as a team while baking. I enjoyed both the preparation and the actual baking. I learned how to work well with others, share tasks, and improve my baking skills. Even though it cost some money, the experience was worth it and made me more excited for future baking chances.



BREAD MAKING BY PAIR

Working as a team in baking was a totally new experience for me. I felt happy and satisfied during the preparation and the actual baking. I learned how to work together with others, share tasks, and build my baking skills. Even though I had to spend some money, the experience was worth it and made me more excited for future baking activities.

FINAL OUTPUT



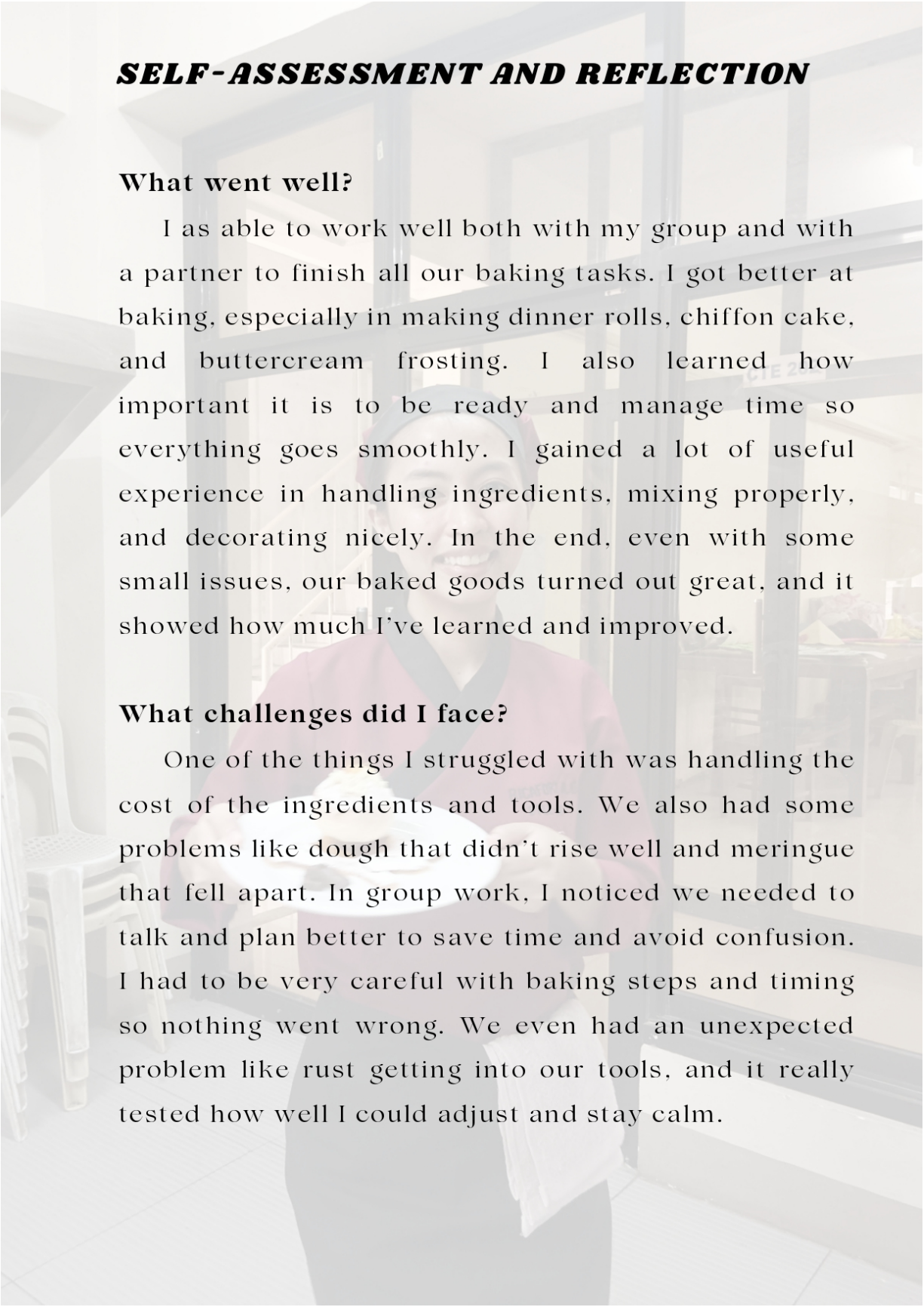
SOFT ROLL AND CHIFFON CAKE WITH BUTTERCREAM FROSTING BY PAIR

I baked chiffon cake and soft rolls with my group. We didn't face any big problems because we studied the steps carefully and followed the procedure well. I learned a lot during the activity and really enjoyed the whole experience. It helped me grow and made baking more meaningful to me.



SOFT ROLL AND CHIFFON CAKE WITH BUTTERCREAM FROSTING BY PAIR

For the last task, I worked with my partner again, and we had to record a video. Even though I felt a bit nervous and stressed, we still did a great job. We didn't face any serious problems because we were well-prepared and focused. We ended the day feeling happy and proud of what we finished.



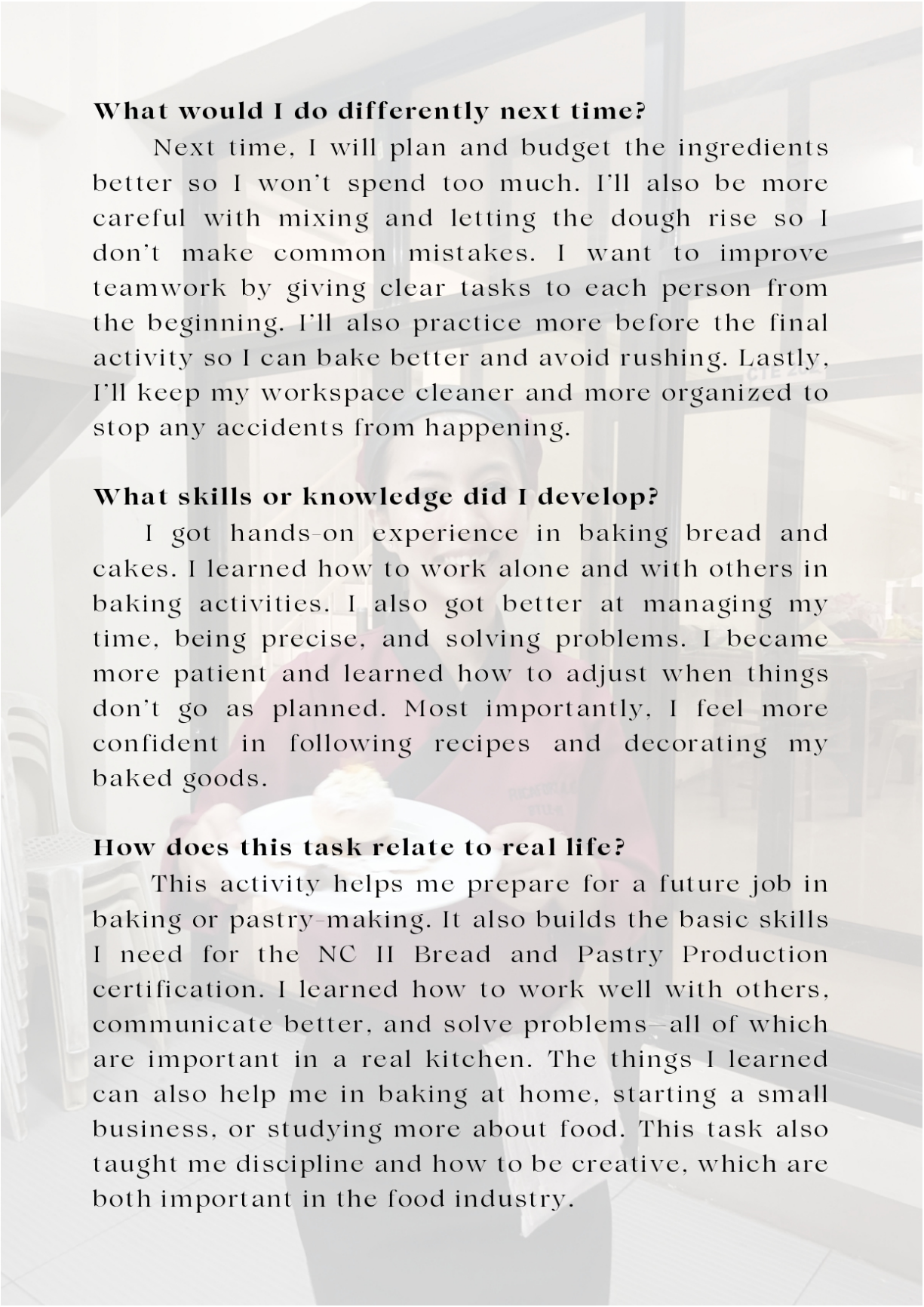
SELF-ASSESSMENT AND REFLECTION

What went well?

I was able to work well both with my group and with a partner to finish all our baking tasks. I got better at baking, especially in making dinner rolls, chiffon cake, and buttercream frosting. I also learned how important it is to be ready and manage time so everything goes smoothly. I gained a lot of useful experience in handling ingredients, mixing properly, and decorating nicely. In the end, even with some small issues, our baked goods turned out great, and it showed how much I've learned and improved.

What challenges did I face?

One of the things I struggled with was handling the cost of the ingredients and tools. We also had some problems like dough that didn't rise well and meringue that fell apart. In group work, I noticed we needed to talk and plan better to save time and avoid confusion. I had to be very careful with baking steps and timing so nothing went wrong. We even had an unexpected problem like rust getting into our tools, and it really tested how well I could adjust and stay calm.

A young man with dark hair, wearing a red t-shirt, is sitting at a table in a kitchen or bakery. He is smiling and looking towards the camera. On the table in front of him is a white plate with a small, round, golden-brown baked good, possibly a roll or a small cake. The background shows a kitchen environment with shelves and various items.

What would I do differently next time?

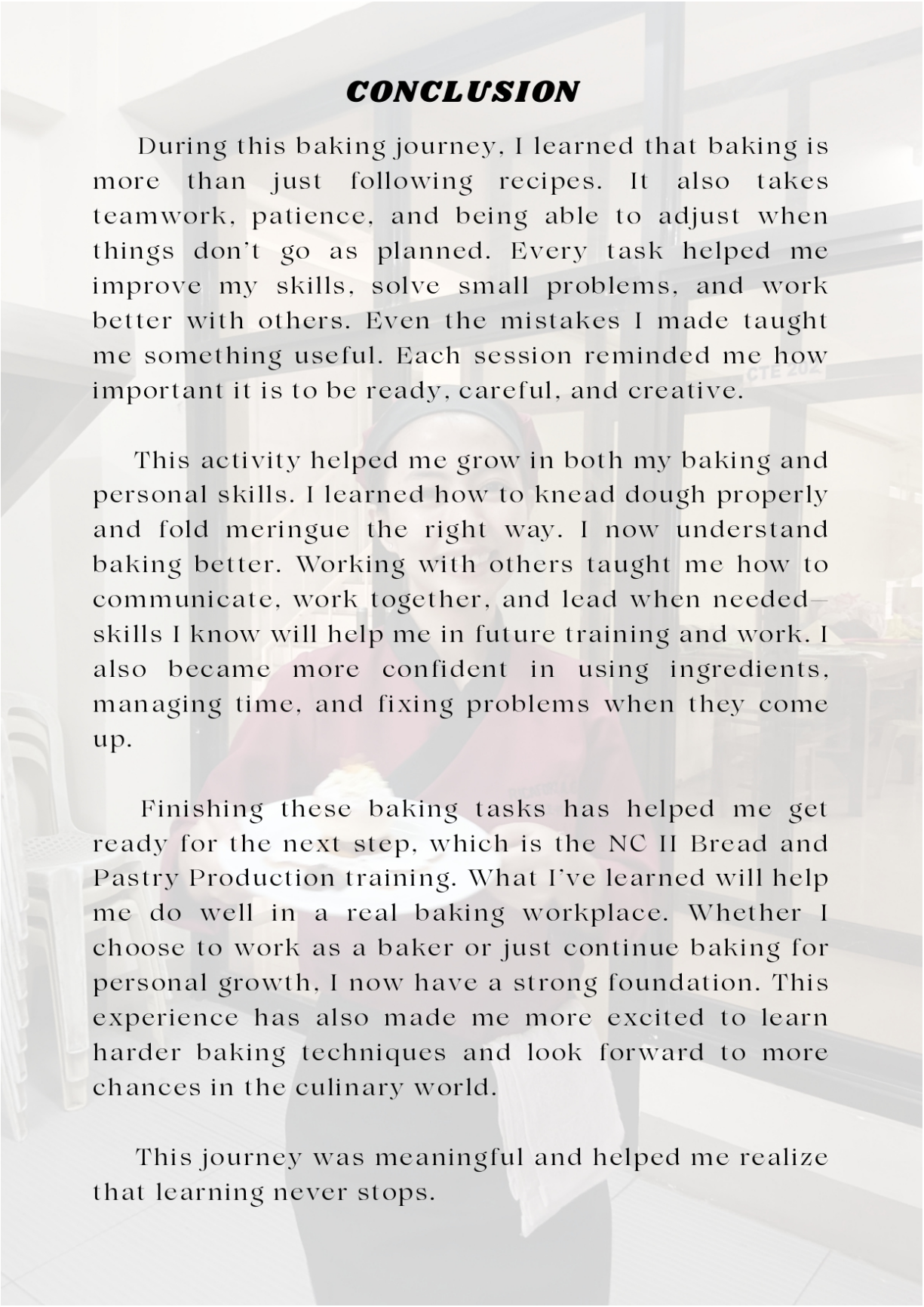
Next time, I will plan and budget the ingredients better so I won't spend too much. I'll also be more careful with mixing and letting the dough rise so I don't make common mistakes. I want to improve teamwork by giving clear tasks to each person from the beginning. I'll also practice more before the final activity so I can bake better and avoid rushing. Lastly, I'll keep my workspace cleaner and more organized to stop any accidents from happening.

What skills or knowledge did I develop?

I got hands-on experience in baking bread and cakes. I learned how to work alone and with others in baking activities. I also got better at managing my time, being precise, and solving problems. I became more patient and learned how to adjust when things don't go as planned. Most importantly, I feel more confident in following recipes and decorating my baked goods.

How does this task relate to real life?

This activity helps me prepare for a future job in baking or pastry-making. It also builds the basic skills I need for the NC II Bread and Pastry Production certification. I learned how to work well with others, communicate better, and solve problems—all of which are important in a real kitchen. The things I learned can also help me in baking at home, starting a small business, or studying more about food. This task also taught me discipline and how to be creative, which are both important in the food industry.

A faint, grayscale background image of a person wearing a red shirt and a headband, standing in a kitchen or bakery setting. The person is holding a white object, possibly a piece of dough or a small cake. The background shows shelves and kitchen equipment.

CONCLUSION

During this baking journey, I learned that baking is more than just following recipes. It also takes teamwork, patience, and being able to adjust when things don't go as planned. Every task helped me improve my skills, solve small problems, and work better with others. Even the mistakes I made taught me something useful. Each session reminded me how important it is to be ready, careful, and creative.

This activity helped me grow in both my baking and personal skills. I learned how to knead dough properly and fold meringue the right way. I now understand baking better. Working with others taught me how to communicate, work together, and lead when needed—skills I know will help me in future training and work. I also became more confident in using ingredients, managing time, and fixing problems when they come up.

Finishing these baking tasks has helped me get ready for the next step, which is the NC II Bread and Pastry Production training. What I've learned will help me do well in a real baking workplace. Whether I choose to work as a baker or just continue baking for personal growth, I now have a strong foundation. This experience has also made me more excited to learn harder baking techniques and look forward to more chances in the culinary world.

This journey was meaningful and helped me realize that learning never stops.

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REFERENCES / ACKNOWLEDGMENTS

I want to say a big thank you to everyone and every source that helped me learn more about bread and pastry production. I'm especially thankful to the content creators and teachers who shared helpful video lessons and tips.

I also really appreciate my instructors, classmates, and baking partners. Their support and teamwork during our group and partner tasks helped me improve both my baking skills and how I work with others.

Most of all, I'm thankful for the hands-on training. It gave me the chance to practice what I learned in real baking activities, which really helped me get ready for the NC II Bread and Pastry Production certification.