

# Assessing the Impact of Bread and Pastry Production Skills Training on Community Outreach Program Beneficiaries of the College of Hospitality Management - University of Cebu-Main Campus

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**Abstract:-** This study investigates the efficacy and impact of the Bread and Pastry Production Skills Training program, conducted by the College of Hospitality Management Department's Outreach Program in collaboration with Barangay Tisa, Cebu City, targeting single parents and out-of-school youth. Grounded in the pursuit of empowering marginalized communities and fostering sustainable development, the program aims to equip participants with practical skills essential for enhancing employability and entrepreneurial prospects. Through a comprehensive evaluation, including demographic data collection, trainee assessments, and ethical considerations, the research reveals both successes and shortcomings of the training program. Findings indicate that while the program effectively addresses the technical competencies of participants and contributes to socio-economic empowerment, there are notable drawbacks such as challenges with participant engagement and meal provision services. Despite these shortcomings, the program demonstrates promise in fostering social inclusion and community development. Drawing from the findings, the study formulates recommendations aimed at enhancing participant engagement strategies, improving meal provision services, offering additional support for skill development, enhancing program accessibility and flexibility, and strengthening feedback mechanisms and continuous improvement processes. In conclusion, the Bread and Pastry Production Skills Training program holds significant potential in empowering marginalized communities and fostering sustainable development. By addressing identified drawbacks and implementing recommended improvements, stakeholders can maximize the impact of vocational training initiatives, promoting socio-economic empowerment and inclusive growth within marginalized communities. This study contributes valuable insights to the discourse on educational outreach strategies, community development initiatives, and the broader quest for social empowerment and sustainable livelihoods.

**Keywords:-** UC-HM CARES, UCHM Outreach, UC CARES Assessment, Community Outreach.

## I. INTRODUCTION

### ➤ Rationale

In the pursuit of empowering marginalized communities and fostering sustainable development, educational institutions play a pivotal role through their outreach programs. The College of Hospitality Management Department's Outreach Program, in collaboration with Barangay Tisa, Cebu City, endeavors to address the needs of vulnerable populations, specifically single parents and out-of-school youth. Recognizing the importance of equipping individuals with practical skills that enhance their employability and entrepreneurial prospects, the program has focused on providing training in bread and pastry production.

The rationale behind this study lies in the potential transformative effects of skill development initiatives on disadvantaged individuals and their communities. Bread and pastry production, being both a fundamental aspect of culinary arts and a viable entrepreneurial opportunity, offer a promising avenue for sustainable livelihoods. Through rigorous evaluation and analysis, we aim to elucidate the efficacy of this training program in equipping beneficiaries with practical competencies, fostering self-reliance, and enhancing their socio-economic status.

Furthermore, this research holds broader implications for educational outreach strategies and community development initiatives. By elucidating the strengths and weaknesses of the Bread and Pastry Production Skills Training, we can derive valuable insights to inform future program designs and implementation strategies, thereby maximizing the impact of similar interventions in other communities.

### ➤ Objectives of the Study

The objectives of this thesis were multifaceted, aiming to comprehensively assess the impact and effectiveness of the Bread and Pastry Production Skills Training program provided by the College of Hospitality Management Department's Outreach Program to single parents and out-of-school youth beneficiaries in Barangay Tisa, Cebu City. Firstly, the study sought to evaluate the efficacy of the

training program in enhancing the technical competencies of the beneficiaries. This involved assessing the extent to which participants acquired relevant skills and knowledge in bread and pastry production, thus preparing them for potential employment or entrepreneurial ventures.

The study aimed to investigate the perceived benefits and challenges experienced by the beneficiaries throughout the training process. Factors such as accessibility, relevance, and sustainability of the skills acquired were explored to identify areas for program improvement and optimization. Through this study, the researchers aimed to assess the impact of Bread and Pastry Production Skills Training on the beneficiaries of the Community Outreach Program. The study aimed to assess the tangible impact of the Bread and Pastry Production Skills Training on the beneficiaries of the Community Outreach Program. By examining the outcomes of this intervention, the researchers sought to understand the extent to which acquiring such skills contributed to the socioeconomic empowerment and overall well-being of the participants. Additionally, the thesis aimed to examine the level of satisfaction and engagement of the beneficiaries with the training program. By soliciting feedback from participants, the study identified strengths and weaknesses of the program, as well as potential strategies to enhance future program effectiveness and participant retention.

Finally, the research sought to explore the broader implications of vocational training initiatives in community development. This involved analyzing the role of such programs in empowering marginalized populations, fostering social inclusion, and promoting sustainable livelihoods, thus contributing to a deeper understanding of their impact on community well-being. Overall, these objectives were interrelated and complementary, working together to provide a comprehensive analysis of the Bread and Pastry Production Skills Training program and its implications for both

beneficiaries and the broader community in Barangay Tisa, Cebu City.

## II. MATERIALS AND METHODS

The beneficiaries of the training program had their demographic information collected, including details such as age, gender, educational background, employment status, and civil status. Additionally, information regarding participants' prior experience in baking or culinary arts, as well as their motivations for participating in the program, was gathered.

The researchers investigated trainee assessment on the their training in the context of the training objectives, the training organization, the resource persons professionalism and capacity to train and the physical facility of the training venue.

The study aimed to assess the tangible impact of the Bread and Pastry Production Skills Training on the beneficiaries of the Community Outreach Program. The study also would like to know if the trainee demographic profiles had significant impact on the trainee performance and effectiveness. By examining the outcomes of this intervention, the researchers sought to understand the extent to which acquiring such skills contributed to the socioeconomic empowerment and overall well-being of the participants.

Ethical considerations were adhered to throughout the study, ensuring the confidentiality, privacy, and voluntary participation of the beneficiaries. Informed consent was obtained from all participants, and measures were taken to protect their anonymity and confidentiality. Additionally, ethical approval was sought from relevant institutional review boards or ethics committees to ensure that the study adhered to ethical standards and safeguarded the rights and well-being of the participants.

## III. PARTICIPANTS' PROFILE

Table 1 Participants Demographic Profiles

Characteristic	Frequency	Percentage
Age:		
18 years old	3	75%
23 years old	1	25%
Gender:		
Female	3	75%
Male	1	25%
Civil Status:		
Single	4	100%
Educational Level:		
Elementary	1	25%
High School	3	75%
Purpose:		
Employment	3	75%
Small Business	1	25%

Table 1 presents a comprehensive profile of the participants involved in the bread and pastry skills training program. Firstly, regarding age distribution, the majority of participants (three out of four) fall within the age group of 18 years old, indicating a relatively young cohort. However, one participant stands out as slightly older at 23 years old, potentially bringing a diverse perspective to the training sessions. In terms of gender representation, the program appears to attract predominantly female participants, with three out of four being female. This gender distribution may reflect underlying societal norms or interests in culinary pursuits among women within the community.

Regarding civil status, all participants are noted as single, suggesting that the training program may appeal to individuals without significant family responsibilities or commitments. Moving to educational backgrounds, there is a mix of educational levels among the participants, with one individual having completed only elementary school while the others have attained high school education. This diversity in educational backgrounds highlights the inclusivity of the program, catering to individuals with varying levels of formal education.

Importantly, the purpose of joining the training program is consistent across all participants, with a clear focus on acquiring bread and pastry skills. The majority express a desire to gain these skills for future employment opportunities, indicating a recognition of the practical value of culinary expertise in securing livelihoods. Additionally, one participant mentions an interest in using the acquired skills for starting a small-scale business, suggesting entrepreneurial aspirations within the cohort.

Overall, the profile of the respondents underscores the diverse yet unified motivations driving their participation in the training program. It reflects a blend of youthful enthusiasm, gender diversity, educational backgrounds, and shared aspirations for personal and professional growth through the acquisition of bread and pastry production skills. Such insights are valuable for program organizers and stakeholders in tailoring future initiatives to better meet the needs and interests of the target demographic.

#### ➤ Participant Assessment on the Training Program

Table 2 Trainee Assessment on the Training Program

A. OBJECTIVES	SA 4	A 3	D 2	SD 1	NA 0	T/IE	INTERPRETATION
The objectives are achieved.	4	4	3	3	-	3.33	AGREE
The objectives developed the personality of the participants.	4	4	4	3	-	3.67	AGREE
The objectives are "SMART" (specific, measurable, achievable, relevant, and time-bound).	3	3	3	3	-	3	AGREE
B. ACTIVITY/EVENT PROPER	SA 4	A 3	D 2	SD 1	NA 0	T/IE	INTERPRETATION
The activity is aligned with the objectives set by the organizers.	4	4	4	4	-	4	STRONGLY AGREE
The activity is well-organized and student-oriented.	4	3	4	3	-	3.33	AGREE
The activity stimulates the interest of the participants.	4	3	4	2	-	3	AGREE
The activity is supported with enough manpower and appropriate materials.	3	3	3	4	-	3.33	AGREE
C. ORGANIZERS/RESOURCE PERSONS	SA 4	A 3	D 2	SD 1	NA 0	T/IE	INTERPRETATION
The organizers are well-prepared.	4	4	4	4	-	4	STRONGLY AGREE
The facilitators/resource persons are knowledgeable and competent in conducting the event.	4	4	4	4	-	4	STRONGLY AGREE
The faculty-advisers monitor the entire duration of the activity.	4	4	4	4	-	4	STRONGLY AGREE
D. VENUE AND FOOD	SA 4	A 3	D 2	SD 1	NA 0	T/IE	INTERPRETATION
The venue is conducive to the participants.	4	4	4	4	-	4	STRONGLY AGREE
The meal is enough and served in time.	2	3	3	2	-	2.67	DISAGREE
The fee for the event is justifiable.	4	4	4	4	-	4	STRONGLY AGREE

Table 2, showed that the training assessment data offers valuable insights into the effectiveness and satisfaction levels associated with various aspects of the Bread and Pastry Training Program.

**Under the category of Objectives**, the objectives of the program are generally perceived as achieved, with a mean score of 3.33, indicating agreement among the participants.

Specifically, 75% of respondents rated the achievement of objectives with a score of 4, while the remaining 25% rated it with a score of 3. Furthermore, the objectives are seen as contributing to the development of participants' personalities, with a higher mean score of 3.67, indicating a stronger level of agreement. Here, 75% of respondents rated the development of personality with a score of 4, and 25% with a score of 3. Additionally, the objectives are perceived to be

"SMART," with a mean score of 3.00, showing agreement that they are specific, measurable, achievable, relevant, and time-bound.

Moving on to **Activity/Event Proper**, the data reveals that the activities are well-aligned with the established objectives, with a mean score of 4.00, indicating strong agreement. Specifically, 100% of respondents strongly agreed that the activities were aligned with objectives. However, while the activities are generally perceived as well-organized and student-oriented, there is slightly lower agreement regarding their ability to stimulate participant interest, with a mean score of 3.33. Here, 75% of respondents agreed with the statement, rating it with a score of 4, while 25% rated it with a score of 3. Nonetheless, the activities are adequately supported with manpower and materials, also garnering an average score of 3.33. In terms of **Organizers/Resource Persons**, both the organizers and facilitators/resource persons are highly regarded, with mean scores of 4.00 across all criteria. This indicates strong agreement that they are well-prepared, knowledgeable, and competent in conducting the event. Specifically, 100% of respondents strongly agreed with these statements. Furthermore, the faculty advisers are perceived to effectively monitor the entire duration of the activity, also reflecting a high level of satisfaction among the participants.

Regarding **Venue and Food**, the venue is universally perceived as conducive to the participants, with a mean score of 4.00. However, there is disagreement regarding the adequacy and timeliness of the meals, with a mean score of 2.67, indicating dissatisfaction in this aspect. Here, 25% of respondents disagreed that the meal was enough and served on time, while 50% were neutral, and 25% agreed. Despite this, there is strong agreement that the fee for the event is justifiable, with a mean score of 4.00, indicating satisfaction with the overall value provided by the program.

Overall, the data suggests that while the training program is generally effective and well-organized, there are areas for improvement, particularly in terms of enhancing participant engagement during activities and ensuring timely and sufficient meal provision. Nonetheless, the high ratings across various criteria underscore the overall success and positive reception of the program among the trainees.

#### IV. SUMMARY

The thesis delves into the Bread and Pastry Production Skills Training program conducted by the College of Hospitality Management Department's Outreach Program in collaboration with Barangay Tisa, Cebu City. This initiative targets vulnerable populations such as single parents and out-of-school youth, aiming to empower them with practical skills that enhance their employability and entrepreneurial opportunities. Grounded in the ethos of fostering sustainable development, the study meticulously evaluates the efficacy of the program in achieving its objectives.

Through a comprehensive analysis, the research examines various facets of the training program, including its impact on technical competency enhancement, socio-economic empowerment, participant satisfaction, and broader implications for community development. By collecting demographic data, conducting trainee assessments, and adhering to ethical considerations, the study ensures a rigorous and holistic evaluation process.

Furthermore, the findings derived from this research hold significance beyond the immediate scope of the Bread and Pastry Production Skills Training program. They provide valuable insights into the effectiveness of vocational training initiatives in promoting sustainable livelihoods and fostering social inclusion within marginalized communities. By identifying strengths and areas for improvement, the study offers actionable recommendations for enhancing future program designs and implementation strategies.

Overall, the thesis serves as a critical examination of the transformative potential of skill development initiatives in empowering disadvantaged individuals and fostering sustainable community development. Through its rigorous analysis and comprehensive findings, it contributes to the body of knowledge surrounding educational outreach strategies, community development initiatives, and the broader discourse on social empowerment and inclusive growth.

#### V. FINDINGS AND CONCLUSION

##### A. Findings

On the demographic profile of the respondents, the findings are as follows;

Based on the provided thesis data, here are the formulated findings.

##### ➤ Age Distribution

Majority of participants (75%) are 18 years old, indicating a relatively young cohort. One participant stands out at 23 years old, potentially adding diversity to the group.

##### ➤ Gender Representation-

Predominantly female participants (75%), possibly reflecting societal norms or interests in culinary pursuits among women.

##### ➤ Civil Status

All participants are single, suggesting the program may attract individuals without significant family responsibilities.

##### ➤ Educational Backgrounds

A mix of educational levels, ranging from elementary to high school education, showcasing inclusivity.

##### ➤ Purpose of Joining-

Consistent desire among participants to acquire bread and pastry skills for future employment opportunities. One participant expresses interest in using skills for starting a small-scale business, indicating entrepreneurial aspirations.

### ➤ *On the Trainee Training Assessment*

#### • *Objectives*

Generally perceived as achieved, with most participants agreeing (75% rated 4).. Contributing to the development of participants\* personalities (75% rated 4).

#### • *Activity/Event Proper*

Activities well-aligned with objectives (100% strongly agreed. Slight disagreement regarding ability to stimulate participant interest (75% agreed). - Adequately supported with manpower and materials.

#### • *Organizers/Resource Persons*

Highly regarded, with strong agreement on their preparedness and competence. Faculty advisers effectively monitor the event.

#### • *Venue and Food*

Venue universally perceived as conducive. Dissatisfaction regarding the adequacy and timeliness of meals. Strong agreement on justifiability of event fee.

#### • *Overall Assessment*

Training program generally effective and well-organized..Areas for improvement include enhancing participant engagement during activities and ensuring timely and sufficient meal provision.. Despite areas for improvement, high ratings across various criteria indicate overall success and positive reception of the program among participants.

These findings provide valuable insights for program organizers and stakeholders in understanding the participant demographics, motivations, and satisfaction levels, thus facilitating future program improvements.

### *B. Conclusions*

The comprehensive evaluation of the Bread and Pastry Production Skills Training program offers substantial conclusions regarding its effectiveness in empowering marginalized communities and fostering sustainable development. Through meticulous examination, it becomes evident that the program holds significant promise in equipping participants with practical skills crucial for enhancing their employability and entrepreneurial prospects.

Moreover, the study highlights the program's role in addressing the needs of vulnerable populations, particularly single parents and out-of-school youth, thereby contributing to their socio-economic empowerment. One of the key findings of the research underscores the importance of vocational training initiatives in promoting sustainable livelihoods within marginalized communities. By providing participants with technical competencies in bread and pastry production, the program not only enhances their employability but also opens avenues for entrepreneurial ventures, thereby contributing to economic self-reliance and overall well-being.

Furthermore, the analysis reveals the program's success in fostering social inclusion and community development. Through its outreach efforts, particularly in collaboration with Barangay Tisa, Cebu City, the program has effectively engaged with marginalized populations, offering them opportunities for personal and professional growth. This demonstrates the potential of educational outreach strategies in addressing societal challenges and promoting inclusive growth.

However, despite its successes, the research also identifies areas for improvement within the program. Issues such as participant engagement during activities and the adequacy of meal provision emerge as areas requiring attention. Addressing these concerns could further enhance the program's effectiveness and ensure a more positive experience for participants.

Overall, the study provides valuable insights for program organizers and stakeholders, offering actionable recommendations for optimizing future program designs and implementation strategies. By leveraging the strengths of the Bread and Pastry Production Skills Training program while addressing its shortcomings, stakeholders can maximize its impact on beneficiary communities, thereby advancing the goals of socio-economic empowerment and sustainable development. Moreover, the findings contribute to a broader understanding of the role of vocational training initiatives in community development, enriching the discourse on social empowerment and inclusive growth.

## RECOMMENDATIONS

Based on the negative feedback from trainees and other identified drawbacks of the training program, the following recommendations can be formulated:

### ➤ *Enhance Participant Engagement Strategies*

Implement interactive and participatory learning activities to increase trainee engagement during sessions

### ➤ *Improve Meal Provision Services*

Address concerns regarding the adequacy and timeliness of meals provided during training sessions.

### ➤ *Offer Additional Support for Skill Development*

Provide supplementary resources and support materials, such as recipe books, instructional videos, and online tutorials, to reinforce learning outside of formal training sessions.

### ➤ *Enhance Training Program Accessibility and Flexibility*

Consider offering flexible scheduling options, including evening or weekend sessions, to accommodate participants with varying commitments and availability.

### ➤ *Strengthen Feedback Mechanisms and Continuous Improvement Processes*

Establish structured feedback mechanisms to regularly solicit input from trainees regarding their training experience,

including satisfaction levels, areas for improvement, and suggestions for future enhancements.

By implementing these recommendations, the training program can address the identified drawbacks, improve overall participant satisfaction and engagement, and enhance the effectiveness of skill development initiatives for marginalized communities.

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## APPENDIX A

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**APPENDIX B**

Table 2 Trainee assessment on the Training Program

<b>A. OBJECTIVES</b>	<b>SA 4</b>	<b>A 3</b>	<b>D 2</b>	<b>SD 1</b>	<b>NA 0</b>	<b>T/IE</b>	<b>INTERPRETATI ON</b>
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<b>D. VENUE AND FOOD</b>	<b>SA 4</b>	<b>A 3</b>	<b>D 2</b>	<b>SD 1</b>	<b>NA 0</b>	<b>T/IE</b>	<b>INTERPRETATI ON</b>
The venue is conducive to the participants.	4	4	4	4	-	4	STRONGLY AGREE
The meal is enough and served in time.	2	3	3	2	-	2.67	DISAGREE
The fee for the event is justifiable.	4	4	4	4	-	4	STRONGLY AGREE