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TSU Center for Food Technology and Research Offers TechBites Demonstration Program



COURSE GUIDELINES

Hybrid Learning
The course shall consist of a total of **48 training hours**, delivered through a combination of flexible online sessions and on-site training at the CFTR Pilot Production Plant.

Competency-Based
The program is structured to develop competencies in a progressive manner—beginning with foundational concepts, advancing to practical applications, and culminating in the application of technology in real-world contexts.

Expert-Led Instruction
Participants shall receive guidance from qualified experts who will mentor them throughout the entire training process to ensure comprehensive understanding and skill development.

Standardized Materials
An electronic copy of the training kit shall be provided, which includes manuals, process guides, and checklists designed to facilitate knowledge transfer and process replication.

Post-Training Support
Mentorship will be extended beyond the training period to assist participants in troubleshooting processes, ensuring compliance with regulatory requirements, and reinforcing the application of acquired skills.

Certificates
Certificates will be awarded based on the following criteria:

- **Certificate of Participation** - granted to participants who have satisfactorily completed at least 60% of the total training hours.
- **Certificate of Training Completion** - granted to participants who have satisfactorily completed at least 85% of the total training hours.

TECHNOLOGY DESCRIPTION



Technology Demonstration Course on Calamansi-Pandan-Malunggay Ready-to-Drink Juice (RTD)

A functional beverage course showcasing the blend of calamondin, pandan, and malunggay. The training highlights standardized formulation, safe processing, and packaging methods to produce a nutritious, stable, and market-ready RTD drink.



Technology Demonstration Course on Calamansi-Turmeric Ready-to-Drink Juice (RTD)

This course demonstrates the development of a wellness beverage that combines calamondin and turmeric. Participants will learn techniques for balancing flavor and health benefits, preserving bioactive compounds, and applying proper packaging to ensure shelf life and consumer appeal.



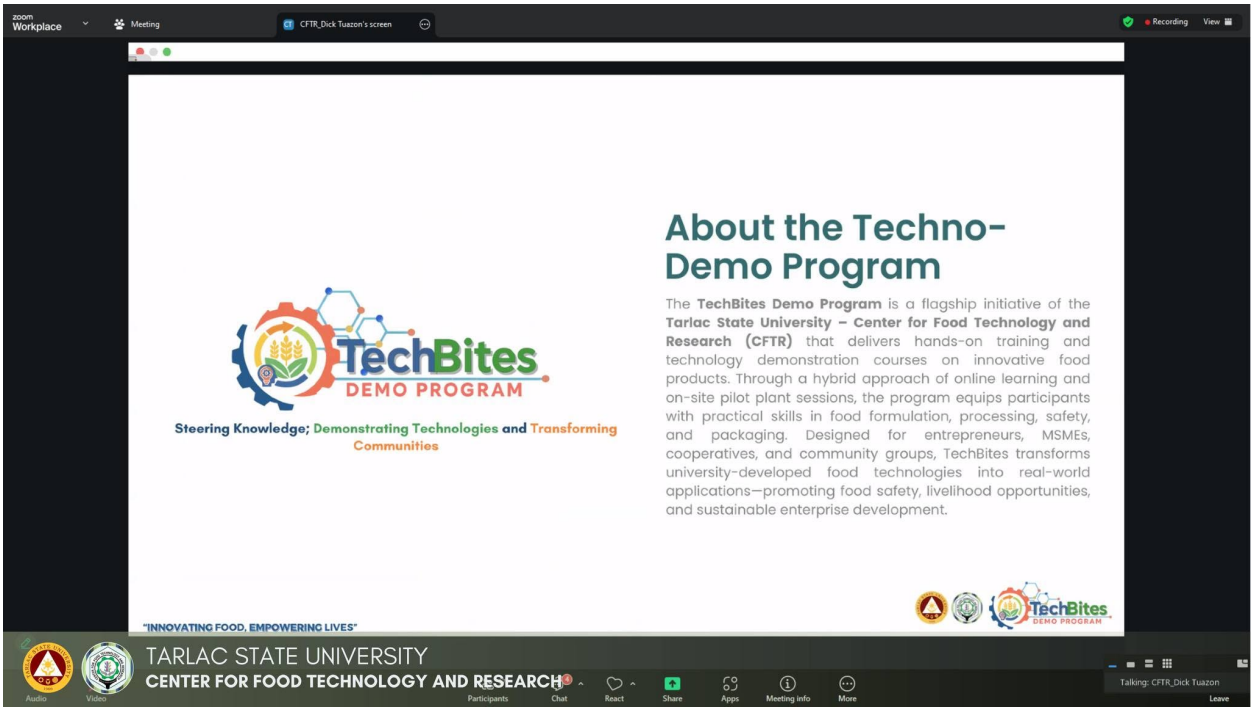
Technology Demonstration Course on Buko Juice - PLUS Ready-to-Drink Juice (RTD)

Focused on extending the shelf life of coconut water, this course introduces "Buko Juice Plus" technology. It covers raw material preparation, formulation for stability, and commercial packaging strategies while ensuring freshness, safety, and quality retention.



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TSU Center for Food Technology and Research Launches TechBites Demonstration Program



The TSU Center for Food Technology and Research marked the launch of the TechBites Demonstration Training Program on October 3, 2025, at 9:00 AM, featuring innovative calamansi-based Ready-to-Drink (RTD) juices.

The program officially introduced its first two technologies: Calamondin-Pandan-Malunggay RTD Juice and Calamondin-Turmeric RTD Juice.

The program kicked off with an online session, where participants were introduced to the course program and the content of the upcoming sessions. The next session will focus on the technical aspects of process and formulation, followed by **hands-on demonstrations at the CFTR Pilot Plant.**

Notably, the training gathered participants from the provinces of Tarlac, Bulacan, Aurora, Pangasinan, Pampanga, and Bataan, reflecting its broad participation from various provinces.

This initiative aims to empower MSMEs, cooperatives, and local entrepreneurs by transforming university-developed food technologies into market-ready products.

Beyond skills training, TechBites promotes food safety, innovation, and livelihood opportunities, contributing to sustainable community development.

Original article URL: https://www.facebook.com/share/p/1cEfRiz8xw/

TechBites Demonstration Training on Calamansi-Based Product Processing Successfully Concluded



The Center for Food Technology and Research (CFTR) proudly marks the successful completion of the TechBites Demonstration Training on Calamansi-Based Ready-to-Drink Juice Processing, held from October 3–9, 2025, through a hybrid format — combining online sessions and face-to-face training.

The face-to-face sessions were conducted at the Pilot Plant Production of the Center for Food Technology and Research, Tarlac State University – Villa Lucinda Extension Campus, Tarlac City. Participants gained hands-on experience and practical insights into the processing, utilization, and product innovation using calamansi as a key local ingredient.

The event was also graced by the Vice President for Research, Innovation and Extension, Atty. Wilmark J. Ramos, who delivered an inspiring message emphasizing the University's commitment to advancing food technology and supporting innovation among MSMEs and researchers.

Additionally, Mr. Aldrex Laxamana, Manager of the TSU ASLAGAN TBI, discussed the Business Incubation Program, while Ms. Pauline Esguerra, also from the TSU ASLAGAN TBI, shared insights on the process of adoption and utilization and the importance of licensing agreements. She also underscored the significance of following proper and legal processes for technology transfer.

Original article URL: https://www.facebook.com/share/p/1CLzdnmNJH/

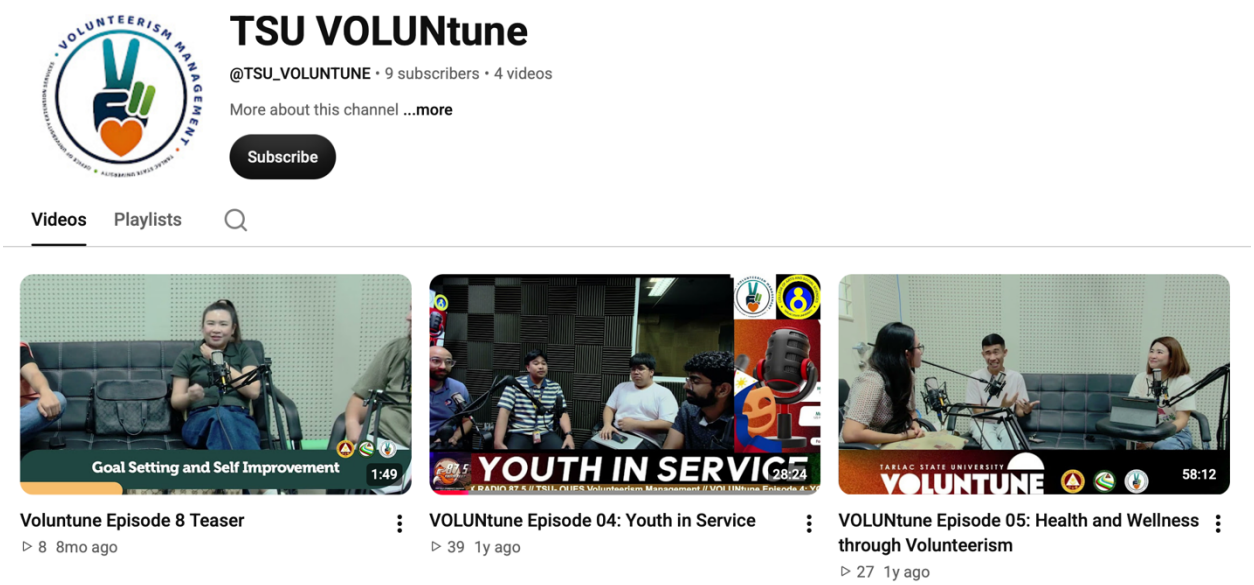
Free Access to Online Resources

TSU Volunteerism Management Department Provides Education and Advocacy on Volunteerism Through Radio



The TSU Volunteerism Management Department under the Office of University Extension Services launched Voluntune: Stories of Service and Change Radio Program on March 7, 2025 which aired at TSU's Firefox Radio 87.5 FM.

Voluntune is a monthly radio program that focuses around discussions and conversations on volunteerism as a strategy for nation building and development. Aired via Firefox Radio, episodes are also streamed on Facebook Live and uploaded on Youtube so they can serve as online resources for those who are interested to learn more about volunteerism.



Voluntune Episode 8 Teaser
▷ 8 8mo ago

VOLUNtune Episode 04: Youth in Service
▷ 39 1y ago

VOLUNtune Episode 05: Health and Wellness through Volunteerism
▷ 27 1y ago

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