

# **Learning by Doing to Create Earnings: An Evaluation Study on 2016 Training on Meat Processing**

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## **EXECUTIVE SUMMARY**

This study investigated the participants' knowledge and practical learning application after the training on meat processing conducted by the Agricultural Training Institute Regional Training Center 8 (ATI-RTC 8) on 2016. The influence of the training on the participants' level and application of knowledge and skills learned was studied through a survey with the complete enumeration of the participants. But due to different circumstances, only Thirty-Eight (38) respondents were interviewed out of Sixty-Seven (67) participants. Data were gathered using a structured questionnaire.

This study evaluated the influence of income of a household. Results showed that 97.4% of the participants were not able to apply their learnings from the training for them to have an additional source of livelihood. The income of these respondents remains the same. Only 2.4% has an increased in earnings by practicing what she had learn from the training through engaging into meat processing business.

One avenue for income to increase will be for the households to engage in business. However, this may not happen immediately because it requires financial resources to put up a business. Since, this study was conducted one year after the training, there is no immediate change. Maybe in the long run, household income will increase if there are opportunities for them to engage in business.

This study also found out that the unavailability of the ingredients in the locality, the inaccessibility to materials that will be used, the limited resources, and the absence of proper place to start a business are the other problems that hinder application of knowledge and skills in meat processing. The issue could limit the positive effects brought by the training on the socioeconomic development of a household. In order to address these issues, starter kits, assistance or enough amount of capital to start a business should be given after the training and alternative ingredients that are available in the locality should be taught or suggested.

On the other hand, the agricultural extension workers of the Municipality of Hinabangan and Quinapondan already conducted re-echo or demonstrations to some of their farmers. At first, these farmers practiced what they have learn but due to limited financial resources, these activities have been discontinued.

## **INTRODUCTION**

The swine industry is the second leading contributor to Philippine agriculture. The strong growth in demand for pork has the potential to increase income opportunities and alleviate poverty among rural and agricultural households in the Philippines.

Pork, the culinary name for meat from domestic pigs, is one of the most commonly consumed meats both freshly cooked and preserved. Meat processing extends the shelf life of the pork products like ham, bacon, tocino, longganisa, burger patties, chorizo, embutido, and tapa.

Processing of agricultural products so that they may be stored, transported conveniently over distances, and presented in forms appealing to consumers will greatly extend the markets in which these products can be sold. Successful processing enterprises can generate foreign exchange, provide employment and contribute to food security by making food available at times when needed and a stable and profitable source of income to farmers, 4-H Club Members or RIC members.

In this regard, the Agricultural Training institute conducted a training on meat processing to provide essential knowledge and skills in meat processing and to strengthen capabilities of livestock extension workers , farmers and organized groups, 4-H Club members or RIC members.

This study wants to evaluate: a.) If the participants gained knowledge from the training? b.) What changes did the training brought to the life of the participants? and c,) How the gained knowledge are utilized in their respective fields?

## **OBJECTIVES OF THE STUDY**

This study generally aimed to evaluate the participants' knowledge and practical learning application after the training. Specifically, it intended to;

1. Describe the socio demographic characteristics of the training participants;
2. Determine the level of knowledge of the training participants on meat processing;
3. Determine the problems that hinder application of knowledge and skills on meat processing;
4. Provide recommendations based on the findings of the study.

## **METHODOLOGY**

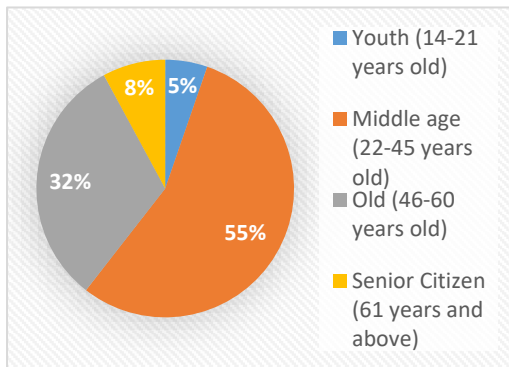
Thirty-eight participants (38) from Eleven (11) municipalities (Alang-Alang, Balangiga, Baybay City, Capoocan, Giporlos, Hinabangan, Motiong, Palo, Pastrana, Quinapondan, and Tacloban City) served as the respondents of the study.

Primary and secondary data were both used in this study. The list of the training participants' is the secondary data from the Planning, Monitoring and Evaluation Unit (PMEU) of the ATI RTC 8. This list was used for gathering the primary data, which was collected through an interview using a structured questionnaire.

Descriptive statistics were used to characterize the effects of the training on meat processing on the socioeconomic development of a household. The study used means, totals, and percentages to analyze qualitative and quantitative data.

## RESULTS AND DISCUSSION

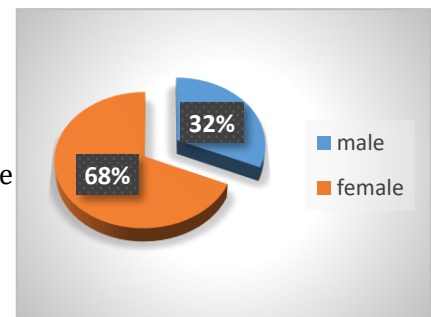
### *Socio-demographic*



**Figure 1. Age of respondents**

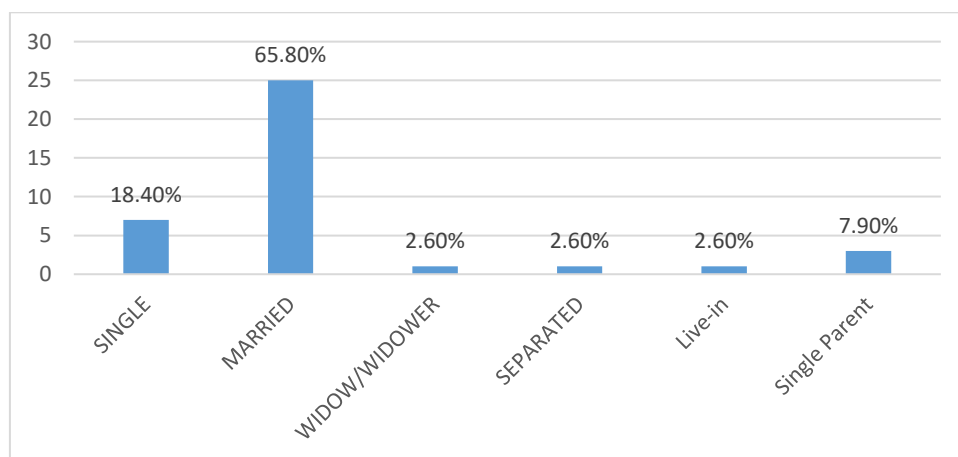
A total of Thirty-Eight (38) training participants participated in the study. Mean age of respondents is 44 years old. More than half (55.3%) belonged to the middle age bracket (Fig. 1).

More than two-thirds (68%) of the respondents were female, the rest (32%) were male (Fig. 2).



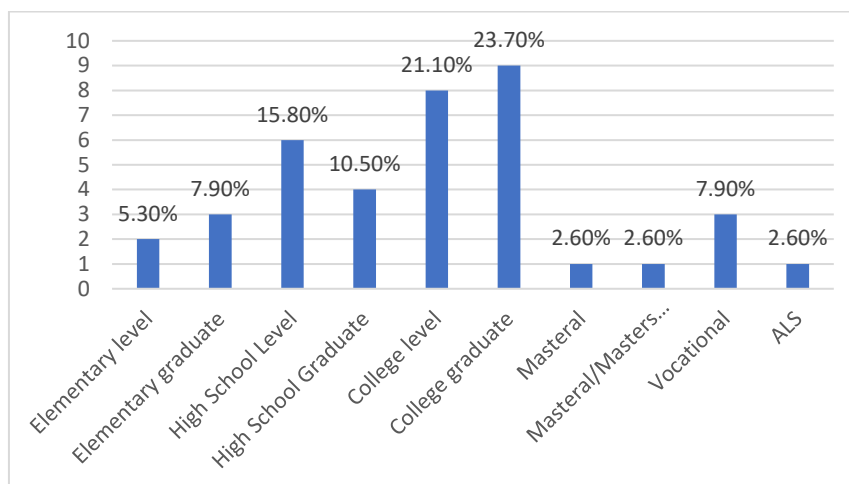
**Figure 2. Sex of respondents**

Almost two-thirds (65.80%) were married; a few (18.40%) were single; the rest were single-parent (7.90%), widow/widower (2.60%), separated (2.60%), and live-in (2.60%) (Fig. 3).



**Figure 3. Civil status of respondent**

In terms of education, almost one-fourth (23.70%) were college graduates, the rest are college levels (21.10%), high school levels (15.80%), high school graduates (10.50%), elementary graduates (7.90%), vocational graduates (7.90%), elementary levels (5.30%), masteral levels (2.60%), masteral graduates (2.60%), and graduates of alternative learning system (2.60%) (Fig. 4).



**Figure 4. Educational attainment of respondents**

### *Level of Knowledge and Skills in Meat Processing*

**Table 1. Mean scores of the respondents in the knowledge tests**

Item	Mean Score
Pre-Test Score	9
Post-Test Score	12
Score Increase	3
Percent Increase in Score	33.33

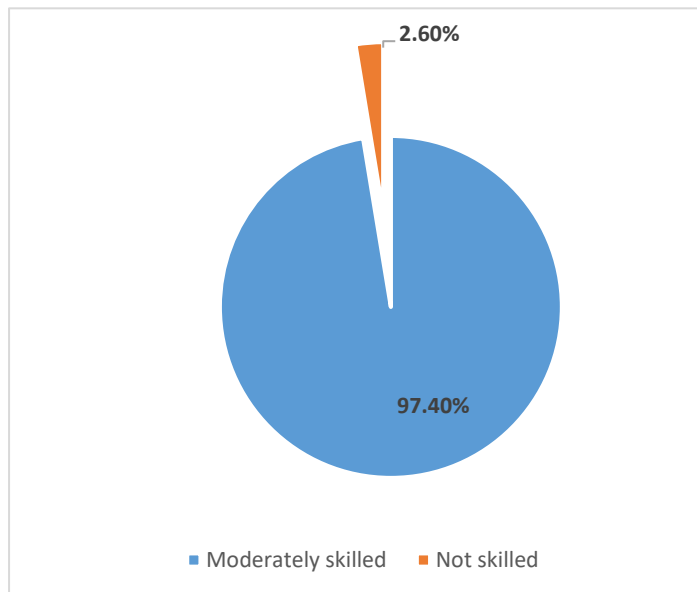
Respondents' knowledge on meat processing was measured through knowledge tests. The comparison of the respondents' mean score in pre-test and post-test showed an increase of 3 points (33.33%).

**Table 2. Number of respondents who failed or passed in the knowledge tests**

Item	Count	Column N %
<b>Pre-Test</b>	Failed	21 55.3%
	Passed	17 44.7%
	<b>Total</b>	38 100.0%
<b>Post-Test</b>	Failed	1 2.6%
	Passed	37 97.4%
	<b>Total</b>	38 100.0%

More than half (55.3%) of the respondents failed in the pre-test. However, in the post-test, almost all (97.4%) of the respondents passed in the post-test, only 1 (2.6%) participant failed.

Table 1 and table 2 show that the training has able to increase the participants' knowledge in meat processing.

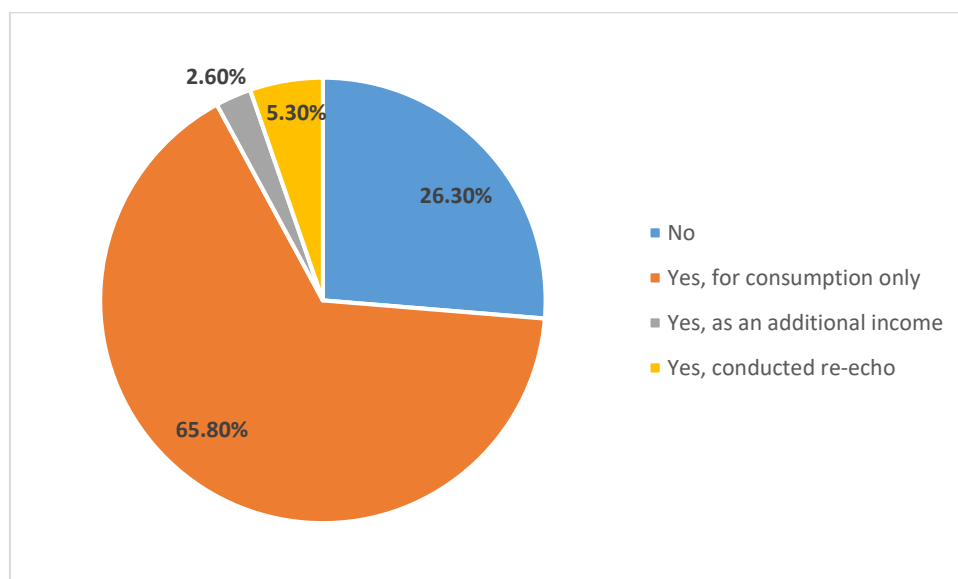


Thirty-seven of the respondents or 97.40% claimed that they were moderately skilled on meat processing after attending the training and only 2.60% who is not skilled.

**Figure 5. Distribution of respondents according to their level of knowledge and skills**

***Application of Knowledge and Skills on the Training on Meat Processing***

Two-Thirds (65.80%) of the respondents answered that they were processing meat products like embutido, tocino, longganisa, ham, bacon, tapa and hamburger patty after the training but just for consumption. Only 1 participant or 2.60% used her learning as a source of additional income and one-fourth (26.30%) of the respondents did not apply the additional knowledge or skill they learned from the training. On the side of the agricultural extension workers (AEWs), 2 (5.30%) AEWs from the Municipality of Quinapondan and Hinabangan conducted re-echo to the farmers. (Fig. 6)



## **Figure 6. Percentage of respondents who were able to apply what they learned from the training**

For respondents, who were not able to use their additional learnings for them to have other source of livelihood and earn an extra income, the main reason mentioned most was lack of capital or financial constraints. The other reasons are limited resources, no access to materials that will be use, no time, still student, has disability, no proper place to start a business, no access and no available ingredients in the locality.

### ***Recommendations to Address the Existing Problems that Hinder Application of Knowledge and Skills***

The respondents recommended that in able for them to start a new business using their learnings from the training on meat processing, starter kits should be given after the training. There should be additional or full financial and management support. In addition, alternative ingredients that are available in the locality should be suggested after the training.

## **CONCLUSION**

An increase in the participants' knowledge in meat processing, which is showed in the results of their pre-test and post-test (table 1 and table 2), was an evident that the training yielded positive results. Figure 5 also showed that they became moderately skilled in meat processing after the training.

They were already knowledgeable in meat processing but were not able to practice their learnings to earn additional income because of lack of financial resources, no access to the ingredients and to the materials that will be use, no available ingredients in the locality, and no proper place to start a business.

One avenue for income to increase will be for the households to engage in business. However, this may not happen immediately because it requires financial resources to put up a business. Since, this study was conducted one year after the training, there is no immediate change. Maybe in the long run, household income will increase if there are opportunities for them to engage in business.

## **RECOMMENDATION**

The training on meat processing has been an effective tool in increasing participants knowledge but the management should give starter kits to the participants after the training so that they can apply what they learn, start a new business, have an additional source of living and earn an extra income. Financial support if possible should also be given. Materials to be used should be accessible. If possible, it should be included in the starter kits or the materials should be available in the ATI RTC 8 and would be release with amortization packages.

The resource persons should also suggest alternative ingredients to be used that are available in the locality and is accessible. Moreover, ingredients should be offer at the ATI RTC 8 and would be sold at affordable prices so that farmers can buy the exact ingredients at a nearby place.

## **REFERENCES**

## Good Manufacturing Practices on Meat Processing, Food Safety and Marketing Training Design