

Republic of the Philippines
TECHNICAL EDUCATION AND SKILLS DEVELOPMENT AUTHORITY
East Service Road, South Superhighway, Taguig City

91st TESDA BOARD MEETING
16 June 2015, Tuesday, 2:00 p.m.
7/F TESDA Board Room, Office of the Chair
TESDA Complex, South Superhighway, Taguig City

Resolution No. 2015-06
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**APPROVING THE AMENDMENTS TO THE TRAINING REGULATIONS FOR
FOOD PROCESSING NC II**

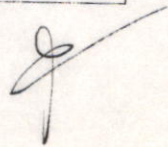
WHEREAS, TESDA Board Resolution No. 2005-15 was issued approving and promulgating the Training Regulations for Food Processing NCII last 04 August 2005 during the 47th TESDA Board Meeting;

WHEREAS, it is the policy of TESDA to review after three (3) years any Training Regulations (TRs) promulgated by the TESDA Board in changing industries like food processing;

WHEREAS, the group of industry experts and practitioners from both private companies and government entities, with the assistance of the Qualifications and Standards Office (QSO) of TESDA, has recommended the amendments to the existing Training Regulations for Food Processing NCII;

WHEREAS, during the 74th Standards-Setting and Systems Development (SSSD)-TESDA Board-TESDA Secretariat Consultation Meetings on 06 November 2014 at 11:00 a.m., the Committee favorably endorsed the following amendments to the above-mentioned Training Regulations for Food Processing NC II;

Existing Promulgated Training Regulations (Board Resolution No. 2005-15)	Amendments
Qualification Title	
Food Processing NCII	Food Processing NCII
Job Title	
<input type="checkbox"/> Production aide <input type="checkbox"/> Packaging aide	<input type="checkbox"/> Food Processing Worker <input type="checkbox"/> Food Production Worker/Staff <input type="checkbox"/> Packing Staff /Packer <input type="checkbox"/> Quality control staff <u>May also be known by specific products:</u> <input type="checkbox"/> Tocino maker <input type="checkbox"/> Tinapa maker <input type="checkbox"/> Dried-fish Processor <input type="checkbox"/> Cured-meat Processor <input type="checkbox"/> Fruit-candy Maker



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**APPROVING THE AMENDMENTS TO THE TRAINING REGULATIONS FOR
FOOD PROCESSING NC II**

Existing Promulgated Training Regulations (Board Resolution No. 2005-15)	Amendments
Section 1 - Definition of the Qualification	
The Food Processing NC II Qualification consists of competencies that a person must achieve to process foods by salting, curing and smoking; process food by fermentation and pickling; process food by sugar concentration and package finished / processed food products.	The FOOD PROCESSING NC II Qualification consists of competencies that a person must have in order to process foods by salting, curing and smoking; process food by fermentation and pickling; process food by sugar concentration; process food by drying and dehydration and process food by thermal application. Inclusive to each of the above competencies, is the task of packing the processed food and operating simple packing equipment such as sealer. The person must also have competencies in practicing Food Safety Act 2013, cGMP, HACCP, OSHS and 7S of Good Housekeeping, including following relevant environmental rules and regulations. It also includes competencies of a person in the production line of manufacturing processed food who is responsible for routinary works such as inspection of simple defects of packing materials, seal integrity and correct product label. It also comprises the calibrating and operating of basic food processing tools and equipment such as salinometer, refractometer, food processor and weighing scale. This qualification does not include dairy products and baking/pastry making.
Section 1- Units of Competency	
<u>Basic Competencies</u> (Prescribed competencies for NC II)	<u>Basic Competencies</u> No Amendments
<u>Common Competencies</u> (Prescribed competencies for NC II)	<u>Common Competencies</u> (Prescribed competencies for NC II)



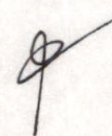
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Existing Promulgated Training Regulations (Board Resolution No. 2005-15)	Amendments
<u>Core Competencies</u>	<u>Core Competencies</u>
<ol style="list-style-type: none"> 1. Process Food by Salting, Curing and Smoking 2. Process Food by Fermentation and Pickling 3. Process Food by Sugar Concentration 4. Package Finished / Processed Food Products 	<ol style="list-style-type: none"> 1. Process Food by Salting, Curing and Smoking 2. Process Food by Fermentation and Pickling 3. Process Food by Sugar Concentration 4. Process Food by Drying and Dehydration 5. Process Food by Thermal Application
Section 2 - Competency Standards Updates/Changes were made consistent with the proposed amendments on Basic, Common and Core Competencies.	
Section 3 - Training Standards	
3.1 Curriculum Design	
Nominal Training Duration	
18 hrs – Basic Competencies 14 hrs – Common Competencies 160 hrs – Core Competencies 174 hrs - Total	18 hrs – Basic Competencies 14 hrs – Common Competencies 520 hrs – Core Competencies 552 hrs - Total
Course Structure	
The course structure has four (4) columns namely – 1) Unit of competency; 2) Learning outcome; 3) Methodology; and 4) Assessment approach.	The course structure has seven (7) columns namely – 1) Unit of competency; 2) Learning outcome; 3) Learning content; 4) Practical activities; 5) Methodology; 6) Assessment approach; and 7) Nominal duration.
3.2 Training Delivery	
The delivery of training should adhere to the design of the curriculum. Delivery should be guided by the 10 basic principles of the competency-based TVET. <ul style="list-style-type: none"> • The training is based on curriculum developed from the competency standards; • Learning is modular in its structure; 	<ol style="list-style-type: none"> 1. The delivery of training shall adhere to the design of the curriculum. Delivery shall be guided by the principles of competency-based TVET. <ol style="list-style-type: none"> a. Course design is based on competency standards set by the industry or recognized industry sector; (Learning system is driven by competencies written to industry standards);



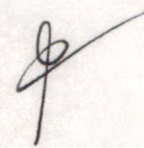
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Existing Promulgated Training Regulations (Board Resolution No. 2005-15)	Amendments
3.2 Training Delivery	
<ul style="list-style-type: none">• Training delivery is individualized and self-paced;• Training is based on work that must be performed;• Training materials are directly related to the competency standards and the curriculum modules;• Assessment is based in the collection of evidence of the performance of work to the industry required standard;• Training is based both on and off-the-job components;• Allows for recognition of prior learning (RPL) or current competencies;• Training allows for multiple entry and exit; and• Approved training programs are nationally accredited. <p>The competency-based TVET system recognizes various types of delivery modes, both on and off-the-job as long as the learning is driven by the competency standards specified by the industry. The following training modalities may be adopted when designing training programs:</p> <ul style="list-style-type: none">• The dualized mode of training delivery is preferred and recommended. Thus programs would contain both in-school and in-industry training or fieldwork components. Details can be referred to the Dual Training System (DTS) Implementing Rules and Regulations.	<ul style="list-style-type: none">b. Training delivery is learner-centered and should accommodate individualized and self-paced learning strategies;c. Training can be done on an actual workplace setting, simulation of a workplace and/or through adoption of modern technology;d. Assessment is based in the collection of evidence of the performance of work to the industry required standards;e. Assessment of competency takes the trainee's knowledge and attitude into account but requires evidence of actual performance of the competency as the primary source of evidence;f. Training program allows for recognition of prior learning (RPL) or current competencies; andg. Training completion is based on satisfactory performance of all specified competencies. <p>2. The competency-based TVET system recognizes various types of delivery modes, both on-and off-the-job as long as the learning is driven by the competency standards specified by the industry. The following training modalities and their variations/ components may be adopted singly or in combination with other modalities when designing and delivering training programs:</p>



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Existing Promulgated Training Regulations (Board Resolution No. 2006-28)	Amendments
3.2 Training Delivery	
<ul style="list-style-type: none">Modular/self-paced learning is a competency-based training modality wherein the trainee is allowed to progress at his own pace. The trainer only facilitates the training delivery.Peer teaching/mentoring is a training modality wherein fast learners are given the opportunity to assist the slow learners.Supervised industry training or on-the-job training is an approach in training designed to enhance the knowledge and skills of the trainee through actual experience in the workplace to acquire a specific competencies prescribed in the training regulations.Distance learning is a formal education process in which majority of the instruction occurs when the students and instructors are not in the same place. Distance learning may employ correspondence study, or audio, video or computer technologies.	<p>School/Institution- Based:</p> <ul style="list-style-type: none">Dual Training System (DTS)/Dualized Training Program (DTP) which contain both in-school and in-industry training or fieldwork components.Supervised Industry Training (SIT) or on-the-job training (OJT) is an approach in training designed to enhance the knowledge and skills of the trainee through actual experience in the workplace to acquire specific competencies as prescribed in the training regulations. It is imperative that the deployment of trainees in the workplace is adhered to training programs agreed by the institution and enterprise and status and progress of trainees are closely monitored by the training institutions to prevent opportunity for work exploitation.Project-based instruction is an authentic instructional model or strategy in which students plan, implement and evaluate projects that have real world applications.



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**APPROVING THE AMENDMENTS TO THE TRAINING REGULATIONS FOR
FOOD PROCESSING NCII**

Existing Promulgated Training Regulations (Board Resolution No. 2005-15)	Amendments
3.2 Training Delivery (cont'd)	<p>Enterprise-Based:</p> <p>Enterprise-based training may also be taken to mean a school or training center with one or more partner enterprise or an enterprise or group of enterprises setting up a common training facility or partnering with a school or training center.</p> <ul style="list-style-type: none">• Enterprise-based Training - where training is implemented within the company in accordance with the requirements of the specific company.• Formal Apprenticeship – Training within employment involving a contract between an apprentice and an enterprise on an approved apprenticeable occupation.• Informal Apprenticeship - is based on a training (and working) agreement between an apprentice and a master craftsperson wherein the agreement may be written or oral and the master craftsperson commits to training the apprentice in all the skills relevant to his or her trade over a significant period of time, usually between one and four years, while the apprentice commits to contributing productively to the work of the business. Training is integrated into the production process and apprentices learn by working alongside the experienced craftsperson.



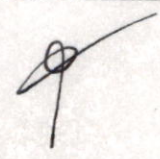
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Existing Promulgated Training Regulations (Board Resolution No. 2006-28)	Amendments
3.2 Training Delivery (cont'd)	
	Community-Based: Refers to a short program conducted or coordinated by NGOs, LGUs, training centers and other TVET providers which are intended to address the specific needs of a community. Such programs are usually conducted in informal settings such as barangay hall, basketball courts and other available venues in a community. Peer teaching/mentoring is a training modality wherein fast learners are given the opportunity to assist the slow learners.
3.3 Trainee Entry Requirements	
<ol style="list-style-type: none">1. Can communicate both oral and written2. Physically and mentally fit3. With good moral character4. Can perform basic mathematical computation	<ol style="list-style-type: none">1. Able to communicate, both orally and in writing and;2. Able to perform simple computations



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Existing Promulgated Training Regulations (Board Resolution No. 2005-15)		Amendments	
3.4 List of Tools, Equipment and Materials (per workstation)			
TOOLS		TOOLS	
QTY.	ITEM	QTY.	ITEM
5	• Weighing scales (10 kg. capacity)	5	• Weighing scales (10 kg. capacity)
5	• Dietetic scales (1 kg. capacity)		•
15	• Pairing knives	5	• Weighing scales (1 kg. capacity)
10	• Peelers	15	• Paring knives
5	• Measuring spoons, sets	10	• Peelers
5	• Measuring cups (solid)	5	• Measuring spoons, sets
5	• Measuring cups (liquid)	5	• Measuring cups (solid)
2	• Clocks/timer	5	• Measuring cups (liquid)
15	• Mixing bowls, stainless steel	2	• Clocks/timer
10	• Hard plastic chopping boards	15	• Mixing bowls, stainless steel
5	• Dial thermometers	10	• Hard plastic chopping boards
5	• Osterizer	5	• Dial thermometers
5	• Jar liter	5	• Blender/Homogenizer
1	• Food processor, set	5	• Jar liter
5	• Wire baskets	1	• Food processor , set
15	• Casseroles stainless steel	5	• Wire baskets
10	• Saucepan, stainless steel	2	• Whetstone
15	• Spoons, wooden	15	• Casseroles stainless steel
10	• Spoon, basting	10	• Saucepan, stainless steel
4	• Paddles, wooden	15	• Spoons, wooden
10	• Food tongs	10	• Spoon, basting
2	• Steamer	4	• Paddles, wooden
5	• Soaking container	10	• Food tongs
5	• Fermented containers	2	• Steamer
20	• Utility trays	5	• Soaking container
15	• Colanders, stainless steel	25 pairs	• Safety shoes



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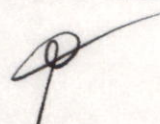
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Existing Promulgated Training Regulations (Board Resolution No. 2005-15)		Amendments	
3.4 List of Tools, Equipment and Materials (per workstation) cont'd			
EQUIPMENT			
QTY.	ITEM		
1	• Smoke house	25	• Lab gowns
1	• Chiller	25	• Hair net
1	• Refrigerator	25	• Face mask
1	• Freezer	25 pairs	• Gloves
5	• Stoves	20	• Utility trays
1	• Jack lift	15	• Colanders, stainless steel
1	• Trolley	10	• Chef's knives
1	• Wheeler	2	• Big frying vat (kawa)
1	• Poly/temperature sealer	5	• Calculator
1	• Cap sealer		
1	• Pressure canner		
1	• Pressure cooker		
1	• Cap seal		
1	• Oven		
2	• Steam-jacketed kettle		
5	• Smoking trays		
1	• Meat grinder		
1	• Stuffer/linker		
1	• Silent cutter		
2	• Brix refractometers (0-20° brix)		
1	• Salinometer		
2	• Electronic scales (0.1 gm capacity)		
1	• Consistometer/viscosimeter		
1	• Vacuum pack machine		
1	• Laboratory scale cabinet drier or forced draft oven		
1	• Headspace gauge		

EQUIPMENT	
QTY.	ITEM
1	• Smoke house
	•
1	• Chiller
1	• Refrigerator
1	• Freezer
5	• Stoves
1	• Trolley
1	• Impulse sealer
1	• Pressure cooker
1	• Oven
5	• Smoking trays
1	• Meat grinder
1	• Stuffer/linker
2	• Brix refractometers (0-20° brix)
1	• Salinometer
2	• Electronic scales (0.1 gm sensitivity and 1kg capacity)
1	• Vacuum pack machine



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Existing Promulgated Training Regulations (Board Resolution No. 2005-15)		Amendments	
3.4 List of Tools, Equipment and Materials (per workstation) cont'd			
MATERIALS		EQUIPMENT	
QTY.	ITEM	QTY.	ITEM
A. Food supplies			
5 doz	• Fresh eggs	1	• Laboratory scale cabinet drier or forced draft oven
10 kgs	• Fresh meat	2 units	• Gas stoves with LPG tanks
10 pcs.	• Dressed poultry		
20 kgs.	• Fresh fish (medium size)		
20 kgs.	• Fresh fish (small)		
10 kgs.	• Fresh fruits		
10 kgs.	• Fresh vegetables		
1 set	• Curing ingredients for ham (good for 10 kgs.)		
1 set	• Curing ingredients for tocino/longanisa (good for 10 kgs.)		
3 kg	• Salt (Pangasinan)		
1 sack	• Refined sugar		
3 gal	• Vinegar		
2 gal	• All spice pickling solution		
1 kg	• Citric acid		
1 kg	• Sodium benzoate		
1 kg	• Firming agent		
2 gal	• Pineapple juice (unsweetened)		
1 can	• Active dry yeast		
1 gal	• Mother vinegar		
B. Non food			
2 packs	• PE plastic packaging materials		
3 boxes	• 8 oz., 12 oz., round bottles w/ PVC caps		
MATERIALS		EQUIPMENT	
QTY.	ITEM	QTY.	ITEM
A. Food supplies			
5 doz	• Fresh eggs		
10 kgs	• Fresh meat		
10 pcs.	• Dressed poultry		
20 kgs.	• Fresh fish (medium size)		
20 kgs.	• Fresh fish (small)		
1 set	• Curing ingredients for ham (good for 10 kgs.)		
1 set	• Curing ingredients for tocino/ longanisa (good for 10 kgs.)		
1 sack	• Refined sugar		
3 gal	• Vinegar		
2 gal	• All spice pickling solution		
1 kg	• Citric acid		
1 kg	• Sodium benzoate		
2 gal	• Pineapple juice (unsweetened)		
B. Non food			
2 packs	• PE plastic packaging materials		

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Existing Promulgated Training Regulations (Board Resolution No. 2005-15)		Amendments	
3.4 List of Tools, Equipment and Materials (per workstation) cont'd			
MATERIALS		MATERIALS	
QTY.	ITEM	QTY.	ITEM
3 boxes	• Catsup bottles w/ plastic caps	3 boxes	• 8 oz., 12 oz., round bottles w/ PVC caps
2 packs	• Cap seals	2 gals	• Disinfectant/sanitizers
2 gals	• Disinfectant/sanitizers	5	• Bar soap/ detergent
5	• Bar soap/detergent	1 btl.	• Glue
1 btl.	• Glue	1 pack	• Tags/labels
1 pack	• Tags/labels	10	• Corrugated cartons
10	• Corrugate cartons		
10 bundle s	• Firewood for smoked house		



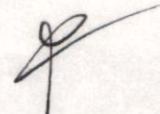
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PROCESSING NC II**

Existing Promulgated Training Regulations (Board Resolution No. 2005-15)	Amendments
3.6 Trainer's Qualification	
Food Processing NC II Trainer's Qualification TQ I <ul style="list-style-type: none">• Must be a holder of Food Processing NC III or its equivalent• Must have undergone training on Training Methodology II (TM II)• Must be computer literate• Must be physically and mentally fit• *Must have at least 2 years job/industry experience• Must be a civil service eligible (for government position or appropriate professional license issued by the Professional Regulatory Commission) <p>* <i>Optional: Only when required by the hiring institution.</i></p>	Food Processing NC II Trainer's Methodology TMI <ul style="list-style-type: none">• Must be a holder of National TVET Trainer Certificate I (TM I and Food Processing NC II)• College level of relevant course or 1 year job/industry experience• Good communication skills• Good moral character
3.7 Institutional Assessment	
Institutional assessment is undertaken by trainees to determine their achievement of units of competency. A certificate of achievement is issued for each unit of competency.	<p>Institutional assessment is undertaken by trainees to determine their achievement of units of competency. A certificate of achievement is issued for each unit of competency.</p> <p>The result of the institutional assessment may be considered as evidence for the assessment for national certification. As a matter of policy, graduates of programs registered with TESDA under this training regulation are required to undergo mandatory national competency assessment upon completion of the program.</p>



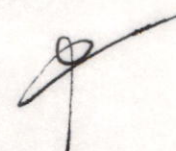
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Existing Promulgated Training Regulations (Board Resolution No. 2005-15)	Amendments
Section 4. National Assessment and Certification Arrangements	
<p>4 To attain the National Qualification of Food Processing, NC II, the candidate must demonstrate competence through project type assessment covering all the units listed in Section 1. Successful candidates shall be awarded a National Certificate signed by the TESDA Director General.</p> <p>4.1 The qualification of Food Processing, NC II may be attained through:</p> <p>4.1.1 Accumulation of Certificates of Competency (COCs) in the following areas:</p> <p>4.2.1.1 Process Food by Salting, Curing and Smoking</p> <p>4.2.1.2 Process Food by Fermentation and Pickling</p> <p>4.2.1.3 Process Food by Sugar Concentration</p> <p>4.2.1.4 Package Finished/Processed Food Products</p> <p>Successful candidates shall be awarded Certificates of Competency (COCs)</p>	<p><i>Competency Assessment</i> is the process of collecting evidence and making judgments whether competency has been achieved. The purpose of assessment is to confirm that an individual can perform to the standards expected at the workplace as expressed in relevant competency standards.</p> <p>4.1. ASSESSMENT PRINCIPLES</p> <ul style="list-style-type: none">Competency standards are the benchmark for training, assessment and certification under the PTQCS. The competency standards are promulgated with the Training Regulations by the TESDA Board.The System provides that a Full National Qualification may be attained through:<ul style="list-style-type: none">a. Accumulation of achieved units of competency leading to a National Qualificationb. Directly undertaking assessment towards a Full National Qualification <p>Competencies resulting from life/work experiences or past</p>



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<p>4.2 Demonstration of competence through project-type assessment covering all required units of the qualification.</p> <p>4.3 Accumulation and submission of all COCs acquired for the relevant units of competency comprising a qualification, an individual shall be issued the corresponding National Certificate</p> <p>4.4 Assessment shall focus on the core units of competency. The basic and common units shall be integrated or assessed concurrently with the core units.</p> <p>4.5 The following are qualified to apply for assessment and certification:</p> <p>4.5.1 Graduates of formal, non formal and informal including enterprise-based training programs.</p> <p>4.5.2 Experienced workers (wage employed or self-employed)</p>	<ul style="list-style-type: none">• education or training are recognized through process of RPL/RCC.• The assessment process is based on evidence or information gathered to prove possession of competence. The process may be applied to an employable single unit of competency, or a cluster of relevant units of competency or to all units of competency in a Full National Qualification. Evidences are gathered through a range of evidence-gathering methods.• Assessment shall be limited to the core units of competency. However, the basic and common units shall be assessed concurrently with the core units. <p>4.2. CERTIFICATION ARRANGEMENTS</p> <p>To attain the National Qualification of Food Processing NCII, the candidate must be demonstrate competence in all the units listed below. Successful candidates shall be awarded a National Certificate signed by the TESDA Director General.</p>
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Republic of the Philippines
TECHNICAL EDUCATION AND SKILLS DEVELOPMENT AUTHORITY
East Service Road, South Superhighway, Taguig City

91st TESDA BOARD MEETING
16 June 2015, Tuesday, 2:00 p.m.
7/F TESDA Board Room, Office of the Chair
TESDA Complex, South Superhighway, Taguig City

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		Code	BASIC COMPETENCIES
		500311105	Participate in workplace communication
		500311106	Work in a team environment
		500311107	Practice career professionalism
		500311108	Practice occupational health and safety procedures
AGR741201	Apply Food Safety and Sanitation	PFBXXX	Apply Food Safety and Sanitation
AGR741202	Use Standard Measuring Devices / Instruments	PFBXXX	Use Standard Measuring Devices / Instruments
AGR741203	Use Food Processing Tools, Equipment and Utensils	PFBXXX	Use Food Processing Tools, Equipment and Utensils
AGR741204	Perform Mathematical Computation	PFBXXX	Perform Mathematical Computation
AGR741205	Implement Good Manufacturing Practice Procedure	PFBXXX	Implement Good Manufacturing Practice Procedure
AGR741206	Implement environmental policies and procedures	AGR741206	Implement environmental policies and procedures
Code	CORE COMPETENCIES	COMMON COMPETENCIES	
PFB XXX	Process Food by Salting, Curing and and Smoking	Apply Food Safety and Sanitation	
PFB XXX	Process Food by Fermentation and Pickling	Use Standard Measuring Devices / Instruments	
PFB XXX	Process Food by Sugar Concentration	Use Food Processing Tools, Equipment and Utensils	
PFB XXX	Process Food by Drying and Dehydration	Perform Mathematical Computation	
PFB XXX	Process Food by Thermal Application	Implement Good Manufacturing Practice Procedure	



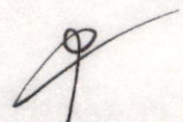
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	<p>The Qualification of FOOD PROCESSING NCII it may also be acquired through the accumulation of Certificates of Competency (COC's) in the following units of competency.</p> <ul style="list-style-type: none">• Process Food by Salting, Curing and Smoking• Process Food by Sugar Concentration• Process Food by Fermentation and Pickling• Process Food by Drying and Dehydration• Process Food by Thermal Application <p>Upon accumulation and submission of all COCs acquired, an individual shall be issued the corresponding National Certificate.</p> <p>Assessment shall focus on the core units of competency. The basic and common units are assessed concurrently with the core units. Skills in practicing cGMP, HACCP, OSHS, 7S of Good Housekeeping and following environmental rules and regulations in all of the food processing activities will also be given emphasis.</p>
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	<p>The following are qualified to apply for assessment and certification:</p> <p>Graduates of formal, non-formal and informal including enterprise-based training programs.</p> <p>Experienced Workers (Wage employed or self-employed)</p> <p>4.3. COMPETENCY REQUISITE</p> <p>4.3.1. Self-Assessment Guide. The self-assessment guide (SAG) is accomplished by the candidate prior to actual competency assessment. SAG is a pre-assessment tool to help the candidate and the assessor determine what evidence is available, where gaps exist, including readiness for assessment.</p> <p>This document can:</p> <ul style="list-style-type: none">• Identify the candidate's skills and knowledge• Highlight gaps in candidate's skills and knowledge
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	<ul style="list-style-type: none">• Provide critical guidance to the assessor and candidate on the evidence that need to be presented• Assist the candidate to identify key areas in which practice is needed or additional information or skills that should be gained prior assessment <p>4.3.2. Accredited Assessment Center. Only Assessment Center accredited by TESDA is authorized to conduct competency assessment. Assessment centers undergo a quality assured procedure for accreditation before they are authorized by TESDA to manage the assessment for National Certification.</p> <p>4.3.3. Accredited Competency Assessor. Only accredited competency assessor is authorized to conduct assessment of competence. Competency assessors undergo a quality assured system of accreditation procedure before they are authorized by TESDA to assess the competencies of candidates for National Certification.</p>
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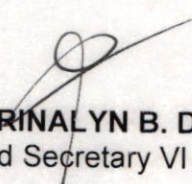
**APPROVING THE AMENDMENTS TO THE TRAINING REGULATIONS FOR
FOOD PROCESSING NC II**

WHEREAS, during the 91st TESDA Board Meeting on 16 June 2015 at 2:00 p.m., the TESDA Board considered the proposed amendments and approved the promulgation of the Training Regulations for Food Processing NCII;

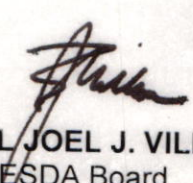
NOW, THEREFORE, BE IT RESOLVED, AS IT IS HEREBY RESOLVED, that that the TESDA Board in its meeting today, 16 June 2015 at 2:00 p.m., approves the aforementioned amendments to the Training Regulations for Food Processing NCII;

BE IT RESOLVED FINALLY that copy of this Resolution and accompanying Training Regulations be published and disseminated to all concerned, and the same shall be effective fifteen (15) days upon publication. All programs registered under the abovementioned training regulations must comply with requirements of the aforementioned training regulations as amended. Graduates of TVET courses covered by the aforementioned training regulations as amended shall be required to undergo mandatory assessment under the national assessment and certification program. All programs registered on the current TR for Food Processing NCII will be required to migrate to the amended TRs within one (1) year from the date of effectivity of this resolution on the TESDA circular implementing the mandated TR.

Adopted this 16th day of June 2015.


MS. RINALYN B. DUMOL
Board Secretary VI

Attested by:


SEC. EMMANUEL JOEL J. VILLANUEVA
Alternate Chair, TESDA Board
Director General, Technical Education and Skills
Development Authority (TESDA)