



UNIVERSITY ACCESS TO LOCAL FARMERS AND FOOD PRODUCERS

The Batangas State University - The National Engineering University emphasizes actively providing a productive and conducive area for local producers to develop their agricultural and farming practices in a more sustainable and established approach. This includes the access of the personnel (local farmers and producers) to the university's amenities, utilities, and services. By offering physical resources and knowledge-sharing opportunities, the university is playing a pivotal role in empowering the local agricultural community to adopt and advance sustainable farming techniques.

The University is committed to fostering sustainable farming practices by facilitating access to its state-of-the-art facilities for local farmers and food producers. This initiative is exemplified by providing them with free access to facilities and resources they may need to explore and implement such practices. These facilities specific for the usage of the local farmers are namely: Hatchery Facility, Smokehouse, Lobo Campus Farmland, Food Processing Laboratory, and the Food Innovation Center (FIC) Food Processing Facility. Each workspace is dedicated to allowing farmers to explore innovative and sustainable agricultural methods, thereby contributing to a more environmentally responsible and food-secure future.

Access to cutting-edge technology is paramount in enhancing sustainable farming. Thus, the local producers can benefit from the university's technology centers, specifically the FIC Food Processing Facility, which offers resources for food analysis, food safety, and quality training such as the UHT/HTST Pasteurizer facility, band and vacuum sealer, blast freezer, spray dryer, sausage stuffer, egg incubator, soft serve ice cream machine, and more. They also aid the Department of Science and Technology (DOST) in providing training to local producers on Hazard Analysis Critical Control Point (HACCP). These technologies and projects empower the local agricultural groups to make evidence-based decisions, conserve resources, and minimize environmental impact of food wastage.

Another initiative by the University focusing on the secured access of the local food producers is the recently conducted science-based project entitled "Bangon Batangas" as an S&T - based intervention to Taal Volcano's Internally Displaced Population (IDP) who were the primary victim of its deadly eruption last January of 2020. It had been determined that while the sustenance farmers who were relying on



crops and livestock farming, fisherfolks, and aquaculture farmers in the area had had their high value crops, aquaculture, and fisheries be damaged and no longer profitable as a result of the aftermath; “They still want to pursue their livelihood prior to the eruption” as explained by the project leader. As a result, the project developed a recovery plan for agriculture and fishery for these IDPs entitled “Bangon Batangas”. The project consisted of four training and relief activities, these are (1) Training Workshop on Smoked Bangus/Tilapia, (2) Relief Goods and Training Kits Distribution Activity, (3) Training in Dishwashing Liquid Making and Webinar for Basic Bookkeeping, Marketing Strategies, and Costing, and (4) Livelihood Training on Mat and Rug Making and other Handicrafts from Recycled Materials.

In addition to providing them with training workshops and access to its facilities, the BatStateU-TNEU supports the local farmers by supplying them with farming programs, events, and venues such as the recently conducted Technology & Innovation for MSME's Upscaling & Sustainability (TIMUS) event by the FIC-- where they were able to display their agricultural expertise, technology, and methods; advertising their goods and harvests to the students and staff.

Attached below are the facilities, training workshops, and events/venues provided for the free use of the local producers employed by the university.



Figure 1. Hatchery Pond Facility located at BatStateU-TNEU, Lobo Campus



Figure 2. Food Processing Laboratory located at BatStateU-TNEU, Alangilan Campus



Figure 3. Farmland located at BatStateU-TNEU, Lobo Campus



Figure 4. Food Innovation Center (FIC) Food Processing Facility located at BatStateU-TNEU, Alangilan Campus



Figure 5. Joint training program of DOST and FIC on HACCP



Figure 6. The Bangon Batangas project conducted by the BatStateU in Taal, Batangas



Figure 7. The Bangon Batangas project's "Training Workshop on Smoked Bangus/Tilapia"



Figure 8. *The Bangon Batangas project's "Relief Goods and Training Kits Distribution Activity"*



Figure 9. *The Bangon Batangas project's "Training in Dishwashing Liquid Making and Webinar for Basic Bookkeeping, Marketing Strategies, and Costing"*



Figure 10. The Bangon Batangas project's "Livelihood Training on Mat and Rug Making and other Handicrafts from Recycled Materials"



Figure 11. The TIMUS 2.0 - FIC conducted at BatStateU-TNEU, Pablo Borbon Campus last September of 2022