

Republic of the Philippines
City Government of Tacloban
**CITY COOPERATIVES DEVELOPMENT AND LIVELIHOOD ASSISTANCE
OFFICE (CCDLAO)**
Tacloban City

I. PROJECT DESCRIPTION

Project Title : Construction of a Building as a Food Production Area
for Baked and Pastries Products and Peanut Butter
Project Type : Livelihood Program (Infrastructure)
Beneficiaries : Micro-entrepreneur/food producers based in Tacloban City
Estimated Project Cost: Php 2,400,000.00

II. PROJECT JUSTIFICATION

1. Project Background

Typhoon Yolanda has brought unemployment and damage to the livelihood of the people of Tacloban City. Various livelihood interventions had been made by the City Government of Tacloban together with the national government agencies and international and local non-government organizations such as skills trainings, packaging and labelling of products, entrepreneurial trainings, marketing opportunities and other related activities.

However, one gap that has been identified is the absence of a production area that will be accredited by the FDA, the DOST and other related agencies. Such accreditation will provide and reinforce their capability to market their products in a larger scale of enterprise. Cakes, pastries and peanut butter products which will be made by individual and members of the cooperatives and other groups will be sold to the community and other retail stores/malls in the city thereby providing them earn bigger income and a sustainable livelihood.

This project will involve the Department of Science and Technology (DOST), Food and Drugs Administrator (FDA), Department of Trade and Industry (DTI), Eastern Visayas State University (EVSU), Food Center Innovation (FCI) and Department of Interior and Local Government (DILG) for the funds and technical assistance. On the other hand, the Tacloban Entrepreneur Associated Marketing Cooperative (TEAMCOOP) will provide the equipments that has been granted by the DTI through its Shared Service Facility (SSF) and at the same time will manage the operation of the facility in coordination with the City Government of Tacloban through the CCDLAO.

2. Objectives

1. To help the producers to have their production area and to comply with the technical requirements of the FDA, DOST and other related agencies;
2. To produce the best quality locally made food products;
3. To compete their goods to the local, national and international market.
4. To generate employment opportunities and sustainable livelihood.

III. PROJECT MANAGEMENT

The over-all management of the project will be done by the City Cooperatives Development and Livelihood Assistance Office (CCDLAO) in partnership with the TEAMCOOP. The production area will be available not only to the identified beneficiary group but also to anyone who is into the identified food items, especially from the relocates at the northern part of the city. CCDLAO who will be closely supervise the operations. The beneficiaries under food processing must undergo a Food Safety and Good Manufacturing Practices (GMP) seminar.

Roles and Responsibilities

1. LGU TACLOBAN

- Provide financial and facilities support to the project beneficiary, when needed.
- Closely monitor the plant operation.
- Assist in the marketing of the products.
- Submit quarterly progress reports.
- Monitor the project implementation to ensure sustainability of operations.
- Conduct entrepreneurial skills and other relevant trainings to beneficiaries.

2. Coordinator (TEAMCOOP)

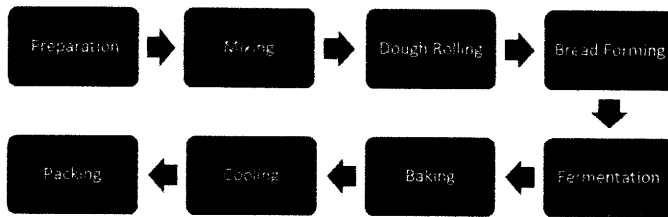
- Set general direction of the project and ensuring standard quality and quantity plant output.
- Make necessary policies and other rules in the smooth and efficient operation of the facility.
- Provide technical and administrative supervision to the project and its beneficiaries.
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- Submit report to the City Government of Tacloban every month.
- Supervise the beneficiary group in their operation and provide assistance when necessary.
- Oversee the daily activities of the facility.

IV. Economic benefits and impact

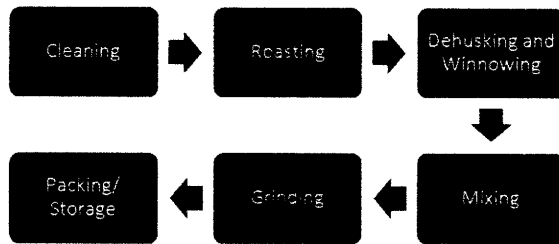
This project will provide economic benefits to individual entrepreneurs-producers, members of TEAMCOOP and other groups/associations producing the identified food items.

V. Production process

a. Baked and pastries

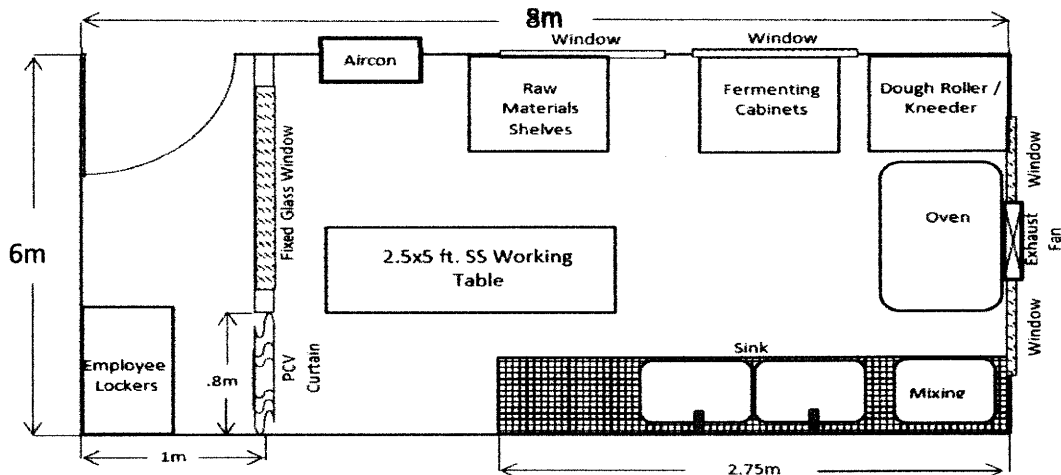


b. Peanut butter

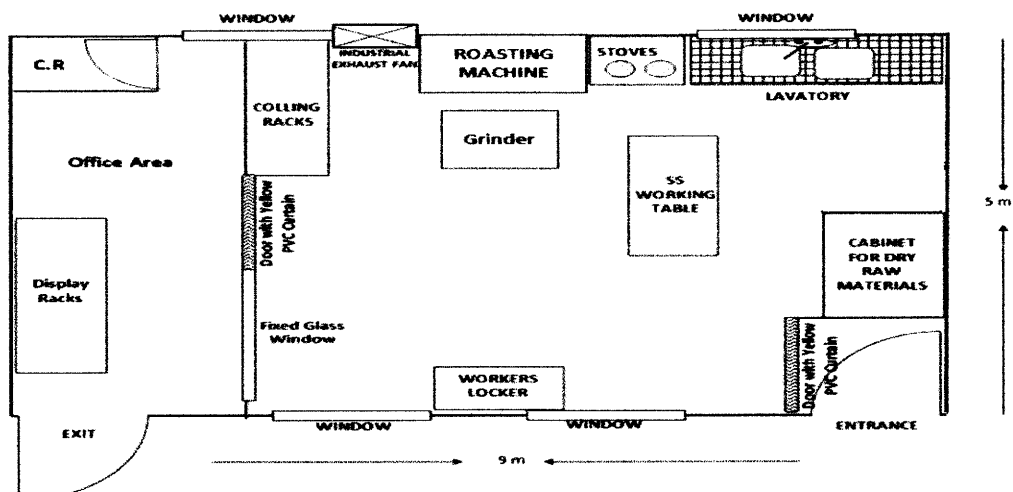


VI. Layout of the Area

a. Baked and pastries area



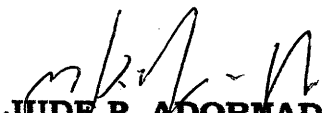
b. Peanut butter area




VII. Project Cost

Estimate project cost Php 2,400,000.00 (for building)

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CITY PLANNING & DEV'T. OFFICE

AIP REFERENCE CODE: 8000-000-21-10-003-030

AMOUNT ALLOCATED: 2,400,000.00

VERIFIED BY: Rosa Adornado