

1 kilo ground meat

4 cloves of garlic

2 onions

2 carrots

½ cabbage

2 eggs

2 cups of bread crumbs

2 cups of flour

10 tbsps of soy sauce

2 tbsps of sugar

2 tbsps of salt

2 tbsps of pepper

cooking oil

1 tbsp secret sauce

STEPS

- 1. Mince the vegetables (garlic, carrots, cabbage and onions).
- 2. Mix the vegetables with the ground beef.
- 3. Add sugar, salt and pepper.
- 4. Add egg, flour, bread crumbs and soy sauce.
- 5. Mix all ingredients.
- 6. Shape into small flat circles (patty haped).
- 7. Cook the patties by pan frying them on medium heat with cooking oil.
- 8. Wait until they are dark brown to serve.











21 February 2018 Tambo Barangay Hall 9:00am onwards



BOARD OF DIRECTORS



Joseph Regalado A. Siscar (Chechu)
President and Chief Executive Officer



Aenamary C. Atienza
VP for Production
and Operations



Irish Giorgia C. Valera
VP for Finance
and Adminstration



Lois Angela M. Viñas VP for Marketing and Sales



Jeribelle L. Mayuga VP for Public Relations



Tiffany Lauren L. Tan VP for Human Resources



Mikah Joi S. Cuevas Executive Secretary

MEMBERS

















Production and Operations Unit

Erika Austria Cedric Cocjin Rhina Palestina Vince Gutierrez

Marketing and Promotions Unit

Pol Lat Raven Rosima Lalaine Quiñonez Joven Briones

ADVISERS AND MENTORS

Ms. Gean Erika Pasia, Mr. Gerald Lanip, Ms. Anne Villasanta, Mr. Issel Recto, Ms. Bernice Bagnes, Ms. Jaja Jumarang, Mr. Victor Hermoso, Ms. Marika Pacheco, Mr. Romil Silva, and Ms. Evelyn Aquilera



SCHEDULE OF ACTIVITIES

8:30-9:10am | Registration with Inquire Survey Administration

9:10-9:30am Preliminaries

Opening Prayer

Company and Product Overview

Opening Remarks

Getting to Know Activity

9:30-9:50am Short Talk on Entrepreneurship, Finance, and Marketing

9:50-10:00am | Production Process Video

10:00-10:50am | Production Process Demonstration

10:50-11:10am | Closing Activities

Short Game

Closing Remarks

Awarding of Certificates

Closing Prayer

11:10-11:20am

Evaluation Survey