

## 2020 NATIONAL SCIENCE AND TECHNOLOGY WEEK CELEBRATION

### CALENDAR OF ACTIVITIES

DATE	TIME	TITLE OF ACTIVITY	ONLINE PLATFORM (Indicate complete URL)	RESOURCE PERSON/ SPEAKER*	Short Description of the Activity	TARGET NO. OF PARTICIPANTS
October 16	9:00 am to 12:00 pm	Good Manufacturing Practices Webinar	Zoom	DOST 7	This is a food safety seminar in Good Manufacturing Practices that shall be benefited by production personnel, laboratory personnel, QA personnel, maintenance and warehousing personnel in food manufacturing companies. This webinar shall examine the purpose of GMP and its requirements to help establish appropriate and correct procedures for the implementation of GMP.	50
October 23	9:00 am to 12:00 pm	Mass Calibration Webinar	Zoom	DOST 7	The weight calibration processes consistent with the international standards of weight measurement will be discussed and presented in a demonstration.	50
October 30	9:00 am to 12:00 pm	Temperature Calibration	Zoom	DOST 7	This webinar seeks to equip participants with a conceptual basic understanding on the best practices of how temperature calibration can be appropriately performed in order to fulfill the latest quality standards and requirements.	50
October 30	9:00 am to 5:00 pm	CAPE-Mango: Online lecture and on farm training/hands-on demonstration	Messenger	Mr. Joselito Payot-CAPE Consultant	On site hands-on demonstration/training on mango tree conditioning which include as such irrigation and 2 <sup>nd</sup> spraying	1 farm owner and 2 workers
November 6	9:00 am to 12 pm	Design Thinking Webinar	Zoom	CIT-U	This webinar aims to give an overview on the iterative process of design thinking which seeks to understand the user, challenge assumptions, and redefine problems in an attempt to identify alternative strategies and solutions that might not be instantly apparent with the initial level of understanding. Design Thinking provides a solution-based approach to solving problems. It is a way of thinking and working as well as a collection of hands-on methods.	50

November 12-13	9:00am to 5:00 pm	ServSafe Manager Certification	Zoom	DOST 7	This is the highest certification awarded by the ServSafe. The certificate is earned by passing the ServSafe manager exam which focuses on six aspects of food service that can affect the safety of food: food borne MO's and allergens; personal hygiene; purchasing, receiving, and storage; preparation, cooking, and serving; facilities, cleaning/sanitizing, and pest management; regulatory authorities	30
November 16	8:30 am to 12:00 noon	5 <sup>th</sup> Central Visayas Health Research & Innovation Conference – Opening Activity	Zoom	CVCHRD	The annual Central Visayas Health Research and Innovation Conference (CVHRIC) is an event of recognition of the researches done by Region 7 researchers. It is an avenue for disseminating the research outputs relevant to planning, decision-making, and policy development to the stakeholders.	300
November 16	1:30 pm to 4:00 pm	5 <sup>th</sup> CVHRIC: Plenary Session 1-Mental Health amidst the COVID-19 Pandemic	Zoom	CVCHRD	Mental health is an important part of overall health and wellbeing. This session will tackle the challenges faced in terms of mental health amidst the pandemic.	300
November 17	9:00 am to 12:00 noon	5 <sup>th</sup> CVHRIC: Plenary Session 2-Resurgence of Infectious Diseases	Zoom	Dr. Mitzi Marie Montebon-Chua and Dr. Bryan Albert Lim	This session is very timely since it will tackle specifically on the emerging infectious disease, the COVID-19 and the vaccination against it.	300
November 17	2:00pm to 3:30pm	Regional SETUP PRAISE Awarding & CEST Recognition	Zoom	DOST 7	Awarding ceremony of the SETUP PRAISE regional winner and provincial representatives. Recognition ceremony for the CEST regional representative/winner.	100
November 17	1:30 pm to 4:00 pm	5 <sup>th</sup> CVHRIC: Plenary Session 3-Novel Management of Emerging Infectious Disease (COVID-19)	Zoom	Dr. Fabian M. Dayrit	Apart from the overview and vaccination against COVID-19, this session will talk about proper and effective ways to cope and manage COVID-19.	300
November 18	9:00 am to 11:30 am	5 <sup>th</sup> CVHRIC: Plenary Session 4-Biorisk and Biosafety	Zoom	CVCHRD	This session will tackle the effective management of risks posed by working with infectious agents and toxins. This is very suitable most especially to our healthcare workers and frontliners.	300
November 18	1:30 pm to 4:00 pm	5 <sup>th</sup> CVHRIC: Plenary Session 5-Safety in the Workplace Amidst the “New Normal”	Zoom	Engr. Vicente Abordo	This session will include organizing and implementing a safe return to work amidst the disruption of the pandemic, its challenges and how to effectively manage it.	300
November 19	9:00 am to 12:00 noon	5 <sup>th</sup> CVHRIC: Podium Presentation (Professional Category)	Zoom	CVCHRD	Chosen researchers under the professional category of studies on experimental, non-experimental, and qualitative research papers will be presenting their studies.	100

November 19	1:30 pm to 4:00 pm	5 <sup>th</sup> CVHRIC: Podium Presentation (Student Category)	Zoom	CVCHRD	Chosen researchers under the student category of studies on experimental, non-experimental, and qualitative research papers will be presenting their studies.	100
November 20	8:30 am to 12:00 noon	5 <sup>th</sup> CVHRIC: Scientific Forum (Forum on ICT)	Zoom	CVCHRD	The Scientific Forum will form part of the upcoming CVHRIC. It will be on Maximizing ICT during the COVID-19 Pandemic. There will be different speakers who will be invited to talk about the Use of ICT during the COVID-19 Pandemic. Member institutions will also be encouraged to submit a 4-minute video about their Best Practices on the Use of ICT. The videos will be shown in between the talks.	300
November 20	1:30 pm to 4:00 pm	5 <sup>th</sup> CVHRIC: Awarding and Closing Ceremonies	Zoom	CVCHRD	The last day of the conference will be the awarding of the winners of the different contests and other special awards and the closing ceremonies.	300
November 20	9:00 am to 12:00 pm	Quality Assurance for Small Scale Processing Webinar	Zoom	DOST 7	This is an introduction seminar that intends to provide participants with post-harvest solutions that aim to supply wholesome, safe, nutritious, and acceptable food to consumers. Topics on the Food Preservation, Post-Harvest Changes in Fruits and Vegetables, and Preservation Techniques for Fruits and Vegetables will be discussed.	50
November 23	1:30 am to 4:30 pm	Food Technology and Food Safety Webinar-Clinic: Some Good Things Never Last: Shelf Life Testing on Food	Zoom	DOST 7	This webinar-clinic aims to convey an overview to the shelf-life testing for a range of food products highlighting the importance of pathogens and spoilage microorganisms with regards to it. During this webinar-clinic, concerns related to the shelf-life of the participants' respective products in their companies, shall be discussed.	50
November 24	9:00 am to 12:00 noon	Food Technology and Food Safety Webinar-Clinic: "How Safe is our Food Service": the US NRA ServSafe Program"	Zoom	DOST 7	This is a food service food safety seminar course based on Phil. Sanitation Code and the US NRA Servsafe program designed for food handlers. Important topics that causes food contamination such as poor personal hygiene, cross-contamination, and time-temperature abuse will be emphasized.	50
November 25	9:00 am to 12:00 noon	Food Technology and Food Safety Webinar-Clinic: Documenting MSME's Level Food Safety Procedure	Zoom	DOST 7	This is a food safety seminar in Good Manufacturing Practices that shall be benefited by production personnel, laboratory personnel, QA personnel, maintenance and warehousing personnel in food manufacturing companies. This webinar shall examine the purpose of GMP and its requirements to help establish appropriate and correct procedures for the implementation of GMP.	50

November 25	1:00-2:30pm 2:40-3:45pm 3:55-5:00pm	Webinar Orientation Series: DOST Courseware in Science & Mathematics for E-learning & 21st Century Learning Environment Model (21stCLEM)	Zoom	DOST SEI	A Free Webinar to orient educators on the DOST-SEI's Courseware in Science and Mathematics for Grades 1-10 which is an interactive approach for e-learning and blended learning & on the 21st Century Learning Environment Models (21st CLEM) which is a classroom setup strategically equipped with facilities designed for mobility and connectivity and aims to develop the learners' 21st century skills.	100
November 26	9:00 am to 12:00 noon	Food Technology and Food Safety Webinar-Clinic: "Preventing Allergic Reactions in the Food Service Workplace"	Zoom	DOST 7	This is an Allergens awareness seminar based on the US NRA Servsafe program designed for managers and food handlers in food service setting to ensure guests and consumers with food allergies are safe. Important topics to prevent cross-contact of food with allergens such as labeling, personal hygiene, work area separation, and communication as well as the science of food allergies shall be discussed.	50
November 27	9:00 am to 12:00 noon	Food Technology and Food Safety Webinar-Clinic: HACCP for Small and Less Develop Businesses	Zoom	DOST 7	This is a food safety webinar that aims to introduce to the participants the importance of implementing and maintaining permanent food safety procedures based on CODEX HACCP Principles.	50
November 26-27	9:00 am to 12:00 noon	Invent School Program (High School)	Zoom	DOST-TAPI	Aims to stimulate the creativity & innovativeness of the high school & promote awareness on intellectual property rights (IPR)	40
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December 2-3	9:00 am to 12:00 noon	Invent School Program (College)	Zoom	DOST-TAPI	Aims to stimulate the creativity & innovativeness of the college students & promote awareness on intellectual property rights (IPR)	40