

PERSONAL DATA SHEET

WARNING: Any misrepresentation made in the Personal Data Sheet and the Work Experience Sheet shall cause the filing of administrative/criminal case/s against the person concerned.

READ THE ATTACHED GUIDE TO FILLING OUT THE PERSONAL DATA SHEET (PDS) BEFORE ACCOMPLISHING THE PDS FORM.

Print legibly. Tick appropriate boxes () use separate sheet if necessary. Indicate N/A if not applicable. DO NOT ABBREVIATE.

1. CS ID No.

(Do not fill up. For CSC use only)

I. PERSONAL INFORMATION

2. SURNAME	EMNACE		
FIRST NAME	IVY	NAME EXTENSION (JR., SR) N/A	
MIDDLE NAME	CAPANGPANGAN		
3. DATE OF BIRTH (mm/dd/yyyy)	12/30/77	16. CITIZENSHIP	<input checked="" type="checkbox"/> Filipino <input type="checkbox"/> Dual Citizenship <input type="checkbox"/> by birth <input type="checkbox"/> by naturalization Pls. indicate country:
4. PLACE OF BIRTH	BAYBAY, LEYTE	If holder of dual citizenship, please indicate the details.	Philippines
5. SEX	<input type="checkbox"/> Male <input checked="" type="checkbox"/> Female		
6 CIVIL STATUS	<input type="checkbox"/> Single <input checked="" type="checkbox"/> Married <input type="checkbox"/> Widowed <input type="checkbox"/> Separated <input type="checkbox"/> Other/s:	17. RESIDENTIAL ADDRESS	APT. 63 KILBOURNE DRIVE House/Block/Lot No. Street VISAYAS STATE UNIVERSITY PANGASUGAN Subdivision/Village Barangay BAYBAY LEYTE City/Municipality Province
7. HEIGHT (m)	1.56m	ZIP CODE	
8. WEIGHT (kg)	50kgs		
9. BLOOD TYPE	Type O	18. PERMANENT ADDRESS	385 ML QUEZON ST. House/Block/Lot No. Street Subdivision/Village ZONE 17 BAYBAY LEYTE City/Municipality Province
10. GSIS ID NO.	UMID/BP #: 2003494781	ZIP CODE	6521
11. PAG-IBIG ID NO.	1700-0032-4364		
12. PHILHEALTH NO.	15-000058786-0	19. TELEPHONE NO.	None
13. SSS NO.	NA	20. MOBILE NO.	09659480191
14. TIN NO.	922-430-157	21. E-MAIL ADDRESS (if any)	ivy.emnace@vsu.edu.ph
15. AGENCY EMPLOYEE NO.	VOO739		

II. FAMILY BACKGROUND

22. SPOUSE'S SURNAME	EMNACE		23. NAME OF CHILDREN (Write full name and list all)	DATE OF BIRTH (mm/dd/yyyy)
FIRST NAME	HADJI JIGS	NAME EXTENSION:	EMNACE, HADJI JIGS JR. C.	1/23/06
MIDDLE NAME	CALVARIO		EMNACE, DENISE MAE C.	9/19/07
OCCUPATION	TEACHER		EMNACE, ANTOINE NATHAN C.	1/22/10
EMPLOYER/BUSINESS NAME	DepEd		EMNACE, FRANCIS RAPHAEL C.	5/13/15
BUSINESS ADDRESS	NA		EMNACE, SOPHIA ISABEL C.	2/1/17
TELEPHONE NO.	NA			
24. FATHER'S SURNAME	CAPANGPANGAN			
FIRST NAME	RUDO	NAME EXTENSION (JR., SR) N/A		
MIDDLE NAME	LACERNA			
25. MOTHER'S MAIDEN NAME				
SURNAME	GONZALES			
FIRST NAME	BUENAVENTURADA			
MIDDLE NAME	PEÑA		(Continue on separate sheet if necessary)	

III. EDUCATIONAL BACKGROUND

26. LEVEL	NAME OF SCHOOL (Write in full)	BASIC EDUCATION/DEGREE/COURSE (Write in full)	PERIOD OF ATTENDANCE		HIGHEST LEVEL/ UNITS EARNED (if not graduated)	YEAR GRADUATED	SCHOLARSHIP/ ACADEMIC HONORS RECEIVED
			From	To			
ELEMENTARY	BAYBAY NORTH CENTRAL SCHOOL	PRIMARY EDUCATION	1985	1991	GRADUATED	1991	VALEDICTORIAN
SECONDARY	EXPERIMENTAL RURAL HIGH SCHOOL VISCA	HIGH SCHOOL	1991	1995	GRADUATED	1995	N/A
VOCATIONAL / TRADE COURSE	N/A	N/A	N/A	N/A	N/A	N/A	N/A
COLLEGE	VISAYAS STATE COLLEGE OF AGRICULTURE	BS FOOD TECHNOLOGY	1995	1999	GRADUATED	1999	N/A
GRADUATE STUDIES	LEYTE STATE UNIVERSITY	MS FOOD SCIENCE AND TECHNOLOGY	1999	2002	GRADUATED	2002	N/A
	UNIVERSITY OF THE PHILIPPINES	PhD FOOD SCIENCE	2012	2015	GRADUATED	2015	N/A

(Continue on separate sheet if necessary)

VI. VOLUNTARY WORK OR INVOLVEMENT IN CIVIC GOVERNMENT / PEOPLE / VOLUNTARY ORGANIZATIONS					
29. NAME & ADDRESS OF ORGANIZATION (in full)	(Write)	INCLUSIVE DATES (mm/dd/yyyy)		NUMBER OF HOURS	POSITION / NATURE OF WORK
		From	To		
NA					
(Continue on separate sheet if necessary)					
VII. LEARNING AND DEVELOPMENT (L&D) INTERVENTIONS/TRAINING PROGRAMS ATTENDED					
(Start from the most recent L&D/training program and include only the relevant L&D/training taken for the last five (5) years for Division Chief/Executive/Managerial positions)					
30. TITLE OF LEARNING AND DEVELOPMENT INTERVENTIONS/TRAINING PROGRAMS (Write in full)	INCLUSIVE DATES OF ATTENDANCE (mm/dd/yyyy)		NUMBER OF HOURS	Type of LD (Managerial/ Supervisory/ Technical/etc)	CONDUCTED/ SPONSORED BY (Write in full)
	From	To			
Visayas Call Conference	02/08/2024	02/08/2024	6	Technical	Department of Science and Technology
PhilProFF Pre-Convention Training Workshop on Molecular Techniques in Probiotic Research	10/10/2023	10/11/2023	16	Technical	Philippine Society for Probiotics and Functional Foods Inc.
20th Anniversary Convention and Scientific Meeting of the Philippine Society for Probiotics and Functional Foods, Inc.	10/12/2023	10/14/2023	24	Technical	Philippine Society for Probiotics and Functional Foods Inc.
30th National Fruit Symposium	10/2/2023	10/6/2023	30	Technical	PhilFruits Association, Inc
5th UC Faculty Forum	9/20/2023	9/23/2023	21	Technical	University Consortium and Visayas State university
International Food Value Chain Webinar	5/22/2023	5/25/2023	24	Technical	Department of Food Science and Technology, VSU and Association of Southeast Asian
Basic Research Ethics Training	1/31/2023	2/1/2023	16	Technical	Visayas State University
Food Value Chain International Webinar and Workshop	9/12/2022	9/16/2022	30	Technical	Department of Food Science and Technology, VSU and Association of Southeast Asian
Training Course on Grain Processing and Inspection Technology for Developing Countries	12/1/2021	12/21/2021	62	Technical	China Food and Fermentation Industry Research Institute Co., Ltd.
Webinar: Transforming Lives Through Application of S&T: Consultant's Notebook	11/27/2021	11/27/2021	6	Technical	Virtual
International Webinar and Workshop on Food Value Chain in the New Normal	10/18/21	10/22 2021	40	Technical	Virtual
DOST-Workshop on Strategic Warehousing & Inventory Management	10/22/21	10/22/21	6	Technical	Virtual
Webinar on the Science Behind the Quality of Belgian Chocolate	08/18/21	08/18/2021	6	Technical	Virtual
Egg Safety and Nutrition webinar	07/23/2021	07/23/2021	6	Technical	Virtual
Capability Build-up Trainings: Innovation Workshop	07/14/2021	07/14/2021	8	Technical	Virtual
Good Manufacturing Practice and quality assurance in food analysis webinar	06/18/2021	06/18/2021	8	Technical	Virtual
Webinar on Best Practices in Writing and Publishing Your Research Paper	04/16/2021	04/16/2021	6	Technical	Virtual
Training for Building and Enhancing Negotiation Skills.	05/26/2021	05/28/2021	24	Technical	Virtual
Food Safety Standards in the Philippines	05/18/2021	05/18/2021	6	Technical	Virtual
Mental Wellness- Sanitized Sanity and Immunity	04/25/2021	04/25/2021	8	Technical	Virtual
iLEAP IP x Inventor Assistance Program: Introduction to Patent Search and Patent Drafting	03/09/2021	03/09/2021	6	Technical	Virtual
Webinar on Food Safety and Overview of Environmental Monitoring Program (by: Glenwood Technologies International, Inc.)	07/09/2020	07/09/2020	6	Technical	Virtual
Webinar on Hygiene and Sanitation in HORECA Industry	07/02/2020	07/02/2020	6	Technical	Virtual
Webinar Series on Technologies and Strategies in Preventing the Spread of the Virus in Food Establishment (by: DOST CALABARZON)	06/16/2020	06/16/2020	6	Technical	Virtual
Webinar Series on: Application for FDA License-to-Operate amidst the New Norm under COVID 19 (by: DOST CALABARZON)	06/17/2020	06/17/2020	6	Technical	Virtual
Webinar on Food Security Challenges and Opportunities under the New Normal	06/30/2020	06/30/2020	6	Technical	Virtual
41st UGAT Annual Conference	11/7/19	11/09/19	24	Technical	VSU, Baybay City, Leyte
Food Value Chain Seminar	10/10/2019	10/11/19	32.0	Technical	Visayas State University, Association of Southeast Asian Nations and Ministry of Agriculture, Forestry and Fisheries Japan
Training Course Food Analysis Workshop 2019-Functional Component Analysis Course	8/28/19	8/29/19	16.0	Technical	Shimadzu Asia Pacific Pte, Ltd., Singapore
3rd International STEAM Research Congress	8/7/19	8/9/19	24.0	Technical	Ormoc City, Leyte
Orientation/Training on Packaging, Labeling and Licensing Seminar Training	8/1/19	8/2/19	24.0	Technical	Maasin City, So. Leyte
Branding your Business and Orientation on Trademark and Copyrights	4/26/19	4/26/19	8.0	Technical	Department of Trade and Industry, RO8
Symposium on the Advances of Cassava and Other Rootcrop Researches	3/20/19	3/21/19	16.0	Technical	Philrootcrops
CAFS Strategic Planning Workshop	1/31/19	2/1/19	16.0	Supervisory	CAFS, VSU
Risk Assessment Training and Process Documentation	1/16/19	1/17/19	16.0	Supervisory	Visayas State University
(See continuation on separate sheet)					
VIII. OTHER INFORMATION					
31. SPECIAL SKILLS and HOBBIES	32. NON-ACADEMIC DISTINCTIONS / RECOGNITION (Write in full)	33. MEMBERSHIP IN ASSOCIATION/ORGANIZATION (Write in full)			
NA	NA	Ugnayang Pang-Agham Tao, Inc. (UGAT)			
		Phil Fruits Association (PFA), Inc.			
		Gamma Sigma Delta Honor Society of Agriculture (GSD-HSA), UPLB Chapter, Inc			
		Philippine Society of Microbiologists			
		Philippine Society of Animal Science			
		Philippine Association of Food Technologists			
		Natural Products Society of the Philippines			
		Society of Fishery Technologists in Eastern Visayas			
		Women in Fisheries Region 8			
		Philippine Society of Lactic Acid Bacteria			
(Continue on separate sheet if necessary)					
SIGNATURE		DATE		CS FORM 212 (Revised 2017), Page 3 of 3	

WORK EXPERIENCE SHEET

Instructions: 1. Include only the work experiences relevant to the position being applied to.

2. The duration should include start and finish dates, if known, month in abbreviated form, if known, and year in full. For the current position, use the word Present, e.g., 1998-Present. Work experience should be listed from most recent first.

- Duration: **June 2008 – Present**
- Position:

Professor III (October 31, 2022 to Present)

Associate Professor II (October 4, 2019)

Assistant Professor III (January 1, 2017)

Instructor III (January 2015)

Instructor II (October 28, 2011)

Instructor I (June 2008)

- Name of Office/Unit: **Department of Food Science and Technology**
- Immediate Supervisor: **Dr. Lynette C. Cimafranca**
- Name of Agency/Organization and Location: **Visayas State University, Barangay Pangasugan, City of Baybay, Leyte**
- List of Accomplishments and Contributions

PUBLICATIONS

1. Aguanza, MA., Lauzon, R. and **Emnace, I.** 2023. Extraction Process Optimization of Sodium Alginate from Samu (*Sargassum piluleferum*) and Evaluation of its Stabilizing Property for the Production of Sweetpotato (*Ipomoea batatas* L) Beverage. European Chemical Bulletin, 12(Special Issue 7), 5128-5146
2. Buchard Cutin, Roberta Lauzon and **Ivy Emnace.** 2021. Optimization of Frying Temperature, Salt and Oil levels for Air Fried Banana (*Musa balbisiana* Colla) Chips. Science and Humanities Journal
3. Anastacio T Cagabhion, III, Omar D Alo, Marjorie A Licatan, **Ivy C. Emnace.** 2021. Assessment of Hygienic Practices of Selected "Lechoneros" and Microbiological Quality Evaluation of Pork "Lechon" In A Locality of Leyte, Philippines. Journal of Agriculture and Technology Management (JATM) Vol 24 No 1: January - June Issue

4. Judife N. Magallanes, Roberta D. Lauzon, and **Ivy C. Emnace**, 2021. Inhibitory Potential of *Eucheuma denticulatum* (N.L.Burman) F.S. Collins & Hervey Against Selected Foodborne Pathogens. *Philippine Journal of Science* 150 (2): 371-376, April 2021 ISSN 0031 – 7683
5. Anastacio T. Cagabhion III and **Ivy C. Emnace**, 2021. Moisture Sorption Characteristics and Isothermic Heat of Sorption of Vacuum Fried Chicken (*Gallus gallus domesticus* L.) "Isaw". *Philippine Journal of Science* 150 (1): 43-52, February 2021 ISSN 0031 – 7683
6. **Emnace, I.C.**, 2020. Characterization of Exopolysaccharide produced by *Lactobacillus rhamnosus* NBRC 3425. *Annals of Tropical Research* Volume 42, No. 1 Issue (January – June 2020)
7. Anastacio T. Cagabhion III, **Ivy C. Emnace** and Nilda T. Amestoso, 2019. Market Acceptability Study of Vacuum-fried Chicken (*Gallus gallus domesticus* L.) "Isaw". *Science and Humanities Journal* 13:1-9
8. **Emnace, I.C.** and Dizon, E.I. Selection of lactic acid bacteria for exopolysaccharide production. 2018. *Annals of Tropical Research* 40 (2):60-67
9. Aguanza, Ma. Aezel M., Lauzon Roberta B. and **Emnace Ivy C.** 2018. Improving the Extraction Process of Sodium Alginate from Samu (*Sargassum piluliferum*) using the Plackett Burman Design. *Science and Humanities Journal* 12:54-65
10. Consolacion, J.M., **I.C. Emnace**, N.R.D. Santos, H.A.D. Tan, M.M. Dealino and M.C.R. Oliveros. 2014. Preliminary evaluation of microbial and chemical properties of mechanically deboned poultry meat in the Philippines. *Phil. J. Vet. Anim. Sci.* 40(2):169-182.
11. Consolacion, J.M., **Emnace, I.C.**, Santos, NRD., Tan, HAD., Dealino M.M. and Oliveros, CR. Evaluation of microbial and chemical properties of mechanically deboned poultry meat in the Philippines. *Proceedings at the 50th Scientific Seminar and Annual Convention*, October 22-24, 2014. ISSN 0118-8607.
12. Acedo, JZ., Varron, DAC., **Emnace, I.C.**, Lauzon, RD. and Acedo, AL. Jr. 2013. Antimicrobial effects of ascorbic acid and calcium lactate in freshcut jackfruit (*Artocarpus heterophyllus* Lam). *Acta Horticulturae* 989:199-208.
13. Acedo, JZ., Varron, DAC., **Emnace, I.C.**, Lauzon, RD. and Acedo, AL. Jr. 2013. Bioprotective potential of lactic acid bacteria in freshcut jackfruit (*Artocarpus heterophyllus* Lam). *Acta Horticulturae* 989:209-217.

Registered UTILITY MODELS

1. Title: Method of Preparing Keseo with Probiotics and Malunggay
Registry No.: 2/2017/000217
Date Issued: 14-Jul-17
Inventor/s/ Registrant: Roberta D. Lauzon, **Ivy C. Emnace**, Eriza Elina D. Truya
2. Title: Ice Cream with Buko and Ube
Registry No.: 2-2017-000167
Date Issued: 23-Jun-17
Inventor/s/ Registrant: Roberta D. Lauzon, **Ivy C. Emnace** and Leslie O. Ollave
3. Title: Probiotic Fish Keseo
Registry No.: 2-2017-000218
Date Issued: 31-Jan-18
Inventor/s/ Registrant: Roberta D. Lauzon, **Ivy C. Emnace** and Michelle Anne P. Tugaff
4. Title: Nata from Milk Whey
Registry No.: 2-2017-000208
Date Issued: 18-Aug-18
Inventor/s/ Registrant: Roberta D. Lauzon, **Ivy C. Emnace** and Charina R. Javier
5. Title: Method of Preparing Probiotic Ice cream with Carrots, Ampalaya, and Okra
Registry No.: 2-2017-000176
Date Issued: 18-Mar-19
Inventor/s/ Registrant: Roberta D. Lauzon, **Ivy C. Emnace** and Sheena Marie N. Balat
6. Title: Infant Food from Jackfruit seed Homogenate enriched with purple sweet potato
Registry No.: 2-2019-050306
Date Issued: 12-Mar-20
Published e-Gazette Vol. 23, No. 7 on January 20, 2020
Inventor/s/ Registrant: Edzil C. Besonia and **Ivy C. Emnace**
7. Title: A Method of making spiced salted egg
Registry No.: 2-2019-050312
Date Issued: 2-July-20
Published e-Gazette Vol. 23, No. 19 on February 17, 2020
Inventor/s/ Registrant: Chucelyn Cane Calvario and **Ivy C. Emnace**
8. Title: Process of Making of Fish Spread with Macapuno
Registry No.: 2-2019-050311
Date Issued: 2-July-20
Published e-Gazette Vol. 23, No. 29 on March 11, 2020
Inventor/s/ Registrant: Benjielyn Glori and **Ivy C. Emnace**

9. Title: Preparation of naturally fermented immature jackfruit
Registry No.: 2-2019-050303
Date Issued: 2-July-20
Published e-Gazette Vol. 23, No. 19 on February 17, 2020
Inventor/s/ Registrant: Ma. Aezel M. Aguanza, Leilani M. Valdevieso, Judife N. Magallanes, Paul Ian N. Furing and **Ivy C. Emnace**
10. Application Type/No.: Utility Model 2-2019-050307
Title: Fish Spread With Macapuno
Filing Date: 17 June 2019
Authors: Benjielyn Glori and **Ivy C. Emnace**
11. Application Type/No.: Utility Model 2-2019-050309
Title: A method of making Infant Food from Jackfruit seed Homogenate enriched with purple sweet- Potato
Filing Date: 18 June 2019
Authors: Edsil Besonia and **Ivy C. Emnace**
12. Application Type/No.: Utility Model 2-2019-050317
Title: Intermittently dried jackfruit
Filing Date: 20 June 2019
Authors: Jose F. Tarrega IV, **Ivy C. Emnace** and Julious B. Cerna
13. Application Type/No.: Utility Model 2-2019-050323
Title: a method of preparing intermittently dried jackfruit
Filing Date: 20 June 2019
Authors: Jose F. Tarrega IV, **Ivy C. Emnace** and Julious B. Cerna
14. Title: Method of Producing Tableya-Flavored Soya Milk Beverage
Registry No. 2-2020-050603
Date Issued: 24-May-2021
Authors: Roberta D. Lauzon, **Ivy C. Emnace**, Renier A. Aguirre, Julious B. Cerna and Doryn Jan L. Avila

COMMERCIALIZED TECHNOLOGY

1. Tableya-soya Beverage adopted by Guilang's Tablea, Argao Cebu City

CURRICULUM DEVELOPMENT

1. Led the revision of BS Food Technology curriculum in Visayas State University (VSU) to align with the K12 transition
2. Led the revision of BS Food Technology curriculum in VSU for the complete adoption of CMO No. 07, Series of 2019
3. Led the crafting and submission of proposal for the offering of PhD Food Science in VSU

INSTRUCTIONAL MATERIALS DEVELOPED

1. Advanced Food Microbiology (FTec 231) Learning Guide (Unpublished)
2. Advanced Food Microbiology (FTec 231) Laboratory Manual (Unpublished)
3. Food Microbiology (FTec 131) Laboratory Manual (Unpublished)
4. Food Processing I (FTec 151) Laboratory Manual (Unpublished)
5. Meat Processing (FTec 153) Laboratory Manual (Unpublished)

- Summary of Actual Duties

1. Teaches assigned subjects in BS Food Technology (BSFT) and MS Food Science and Technology (MSFST) and performs other teaching-related functions, among others, the following:
 - a. Serves as thesis adviser and member of student research committee/graduate advisory committee to BSFT and MSFST students.
 - b. Prepares and revises teaching materials/guides/syllabus and submit them to the Department Head.
 - c. Prepares and gives examinations (midterm/final term/long exam/quizzes)
 - d. Checks test papers and laboratory reports and returns to students
 - e. Submits grade sheets within prescribed period to the Registrar through the Department Head
 - f. Consultation with students during scheduled consultation hours
2. Performs research and/or extension functions
 - a. Prepares research/extension proposals for submission and funding
 - b. Implements duly approved research/extension projects within the time frame
 - c. Reports project results and updates during the university In-House Review
 - d. Prepares reports (quarterly, In-house and terminal)
 - e. Presents research/extension outputs during conferences/fora organized/sponsored by legitimate professional organizations
 - f. Submits output for possible publication/patenting/copyright
 - g. Accommodates clients and other stakeholders' requests as consultant, reviewer, evaluator and resource person related to the field of expertise such as in food safety and quality and food product development.
3. Performs other functions duly assigned by the head of the office and/or the head of the agency
 - a. Performs other functions relative to committee memberships and other ad hoc assignments
 - b. Performs other functions assigned by the Department Head, College Dean, Vice Presidents and the University President
 - c. Attends meetings other than those called for instruction, research and extension functions



IVY C. ENNACE

(Signature over Printed Name
of Employee/Applicant)

Date: APRIL 22, 2024