

Visayas State University

MAIN CAMPUS

Mabuhay!

Greetings!

Ipinabatid sa lahat na ang Lupon ng mga Rehente at sa rekomendasyon ng
Be it known to all that the Board of Regents and upon the recommendation of
Akademikong Konseho ng Unibersidad ay naggawad kay
the University Academic Council has conferred upon

Leilani M. Valdebieso

ng titulong
the degree of

Master of Science

(Food Science and Technology)

kalakip ang mga karapatan at pribilehiyong kaugnay nito.
with all the rights and privileges appertaining thereto.

Bilang pagpapatunay, nakatatak dito ang sagisag ng Unibersidad

In testimony whereof, the seal of the University

at ang mga lagda ng Pangulo at ng Kalihim ng Unibersidad.

and the signatures of the President and the Secretary of the University are affixed hereunto

Ipinagkalook sa VSU, Visca, Lungsod ng Baybay, Leyte, Pilipinas ngayong ikalabing-apat

Given at VSU, Visca, City of Baybay, Leyte, Philippines this 14th day

ng Hunyo sa taon ng ating Panginoon, Dalawang Libo at Labing-siyam
of June in the year of our Lord Two Thousand and Nineteen.



[Signature]
DANIEL M. TUDTUD, JR.
Secretary of the University

[Signature]
MA. EPIFANIA G. TUDTUD
University Registrar

[Signature]
EDGARDO E. TULIN
President of the VSU System



OFFICIAL TRANSCRIPT OF RECORDS

PERSONAL DATA

Student Name : VALDEVIESO, LEILANI MAZO
Student Number : 95-0-00242
Date of Birth : May 30, 1978
Place of Birth : Sta. Maria, Bulacan
Sex : Female
Religion : Roman Catholic
Citizenship : Filipino
Parent/Spouse : Dominador Mazo
Address : Brgy. Gabas, Baybay City, Leyte
Guardian :
Address :



PRELIMINARY EDUCATION

Elementary : Gabas Elementary School
Gabas, Baybay, Leyte Year : 1991
High School : Experimental Rural High School
Visca, Baybay Leyte Year : 1995
Tertiary : Visayas State University - - - Main Campus
ViSCA, Baybay, Leyte Year : 1999
Entrance Credential : TOR
Visayas State University - - -
Main Campus - ViSCA, Baybay City, Leyte

GRADING SYSTEM:

NUMERICAL RATING	ADJECTIVAL RATING	EQUIVALENT ALPHABETIC RATING
1.00	Excellent	A
1.25	Highly Outstanding	A+
1.50	Outstanding	A-
1.75	Very Good	B
2.00	Good	B+
2.25	Very Satisfactory	B-
2.50	Satisfactory	C
2.75	Fair	C+
3.00	Passing	C-
5.00	Failure	F

S - Satisfactory
U - Unsatisfactory
Au - Audit (No credit)

Inc - Incomplete
DR - Dropped

One unit of credit is one hour lecture or recitation or three hours of laboratory work, drafting or shop work each week for the period of a complete semester.

The semestral average of a student is computed by multiplying the number of units assigned to a course by the grade earned and the product divided by the total units earned for the semester.

Note: This transcript is considered original when it bears the seal of the University and the original signature of the University Registrar.
Any erasure or alteration made on this copy renders the whole transcript invalid.

VISAYAS STATE UNIVERSITY
OFFICE OF THE UNIVERSITY REGISTRAR
CERTIFIED TRUE COPY OF THE ORIGINAL
MA. EPIFANIA G. TUDTUD
University Registrar

MA. EPIFANIA G. TUDTUD
University Registrar

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Without Seal
Page 1 of 2 pages

Vision: A globally competitive university for science, technology and environmental conservation.
Mission: Development of a highly competitive human resource, cutting-edge scientific knowledge and innovative technologies for sustainable communities and environment.



OFFICIAL TRANSCRIPT OF RECORDS

VISAYAS STATE UNIVERSITY (VSU), Visca, Baybay City, Leyte

95-0-00242 : Valdevieso, Leilani Mazo

Master of Science (MS) major in Food Science and Technology

VISAYAS STATE UNIVERSITY (VSU), Visca, Baybay City, Leyte

Graduated on March 29, 1999 with the degree of Bachelor of Science in Food Technology (BSFT) as per VSU Board of Regents Resolution No. 20, s. 1999 dated March 3, 1999.

VISAYAS STATE UNIVERSITY (VSU), Visca, Baybay City, Leyte

Course No.	Descriptive Title	Grade	Credit
	Second Semester, SY 2009 - 2010		
FTEC253	PROCESSING OF DAIRY PRODUCTS	2.00	3.0
	First Semester, SY 2010 - 2011		
FTEC231	ADVANCED FOOD MICROBIOLOGY	INC	1.50 3.0
MGMT201	ORGANIZATION AND MANAGEMENT	1.75	3.0
	Second Semester, SY 2015 - 2016		
FTEC256	BAKING TECHNOLOGY	1.75	3.0
FTEC296	STATISTICAL METHODS IN FOOD SCIENCE & TECHNOLOGY RESEARCH	2.25	3.0
	Summer, SY 2015 - 2016		
FTEC242	THERMAL PROCESSING	2.25	3.0
	First Semester, SY 2016 - 2017		
FTEC221	FOOD BIOCHEMISTRY	2.25	3.0
FTEC251	MEAT AND POULTRY PROCESSING	1.50	3.0
FTEC300	MASTER'S THESIS	S	IN PROGRESS
MGMT217	STRATEGIC MANAGEMENT	1.75	3.0
	Second Semester, SY 2016 - 2017		
FTEC252	ADVANCE FRUIT & VEGETABLE PROCESSING	1.75	3.0
FTEC257	FOOD PRODUCT & PROCESS DEVELOPMENT	INC	1.50 3.0
FTEC299	GRADUATE SEMINAR	1.25	1.0
FTEC300	MASTER'S THESIS	S	IN PROGRESS
MGMT208	MARKETING MANAGEMENT	1.50	3.0
	Summer, SY 2016 - 2017		
FTEC300	MASTER'S THESIS	S	IN PROGRESS
	First Semester, SY 2017 - 2018		
FTEC300	MASTER'S THESIS	S	IN PROGRESS
	Second Semester, SY 2017 - 2018		
FTEC300	MASTER'S THESIS	S	IN PROGRESS
	Summer, SY 2017 - 2018		
FTEC300	MASTER'S THESIS	S	IN PROGRESS
	First Semester, SY 2018 - 2019		
FTEC231	ADVANCED FOOD MICROBIOLOGY	2.25	3.0
FTEC253	PROCESSING OF DAIRY PRODUCTS	2.00	3.0
FTEC300	MASTER'S THESIS	1.25	6.0
MGMT201	ORGANIZATION AND MANAGEMENT	1.75	3.0
THESIS:	"PHYSIO-CHEMICAL, MICROBIAL AND SENSORY QUALITY EVALUATION OF FROZEN EVIARC SWEET JACKFRUIT (<i>Artocarpus heterophyllus</i> Lam.) PULP AS INFLUENCED BY THE LEVELS OF FIRMING AGENT AND SOAKING TIME"		

Graduated on December 11, 2018 with the degree of Master of Science (MS) major in Food Science and Technology as per VSU Board Regents Resolution No. 239, s. 2018 dated December 14, 2018.

< any entry below this line is null and void >

VISAYAS STATE UNIVERSITY
Visca, Baybay City, Leyte
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