

**TOWARDS A SUSTAINABLE COFFEE PROJECT.** Faculty researchers of the campus convene at the Community Outreach Center to realize implementation of the 5 million Coffee Research Grant this 2024.



**Coffee-related instructional activities integrated in syllabi**

Deans of the four colleges of the campus convened in the afternoon of February 15 to identify areas along instruction where the coffee niche project of the campus can be integrated.

After due academic consultations, major courses along agriculture, research subjects in College of Hospitality Management and College of Teacher Education as well as NSTP courses were identified to highlight the integration of the niche project along classroom instruction.

Aside from the courses, the college heads pointed out that student outputs as well as rubrics in grading the same may also be crafted towards the integration of concepts in coffee production and processing.

## BREWING EFFORTS

### CSU Lal-lo receives 5 million research grant, in full gear to boost coffee niche program in 2024

**After the approval of a five million institutional funding, Cagayan State University (CSU) at Lal-lo is now in full gear to boost its niche program on coffee- a stepping stone on its bid to be the coffee authority in the province.**

Members of the CSU Coffee Research, Development and Extension (RDE) Hub Project, and officials of the University RDE and University Infrastructure Office converged at CSU Lal-lo on February 8, to work on the documentary requirements for the project's immediate implementation this first quarter of 2024.

Spearheaded by the Coffee Hub Program Leader

Prof. Cauilan, the team finalized the proposals, prepared the purchase requests, and charted the work, activities and financial plans under the guidance of CSU RDE officials led by Dr. Junel B. Guzman, Vice President for RDE.

#### Program's Deliverables

According to Prof. Cauilan, the program envisions to make CSU Lal-lo the coffee authority in Cagayan making it a Center

for Coffee Research and Innovation.

She said the program components include research, coffee production, coffee farm tourism, coffee processing and commercialization.

"We passed through a rigorous process of having the program budgeted by the university- no shortcuts. We defended before the President, the Execom-Mancom

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## QUICK FACTS

**11.4 ha** of Coffee Plantation at CSU Lal-lo

A total of

**3801** Coffee Trees thrives at CSU Lal-lo



**Robusta coffee**  
**2,883 trees**  
 394 with fruit bearing and 2,489 non-bearing

**Liberica coffee**  
**867 trees**  
 48 fruit bearing and 819 non-bearing



**Excelsa coffee**  
**51 trees**  
 21 fruit bearing and 30 non-bearing

Source: Clemente, et al., (2023)

### CSU, LGU Lal-lo conduct ocular visit at Valena Coffee Plantation, meet to iron strategies for CoffeeHub program implementation



**TOWARDS A SUSTAINABLE COFFEE PROJECT.** LGU Lal-lo officials, university and campus leaders join hands to inspect the Valena Coffee Plantation Site to surface joint initiatives for its improvement.

LAL-LO, Cagayan-Officials of Cagayan State University (CSU) and the administration of the Municipality of Lal-lo have started on February 15, realizing activities under the CSU-Local Government Unit (LGU) of Lal-lo partnership in bolstering efforts to make Lal-lo as a coffee authority in the province of Cagayan. The group of officials led by the two agencies' leaders themselves, OIC

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**DOING IT RIGHT.** Through the guidance of the university officials and experts in research, a whole-day workshop was held on February 8, 2024 to incorporate university review committee suggestions, prepare purchase requests and iron the implementation strategies of each of the study under the Coffee Research Program

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members. We submitted our program for in-house technical working group evaluation, and today [February 8] we brought the entire RDE team and infra [infrastructure office] to Lal-lo to guide us in a finalization writeshop," she said.

Prof. Cauilan also added that the program is a passion project of Former President Dr. Urdujah G. Alvarado, an alumna of CSU Lallo formerly CVAC, who has never faltered in providing funds for CSU Lallo to catapult its coffee niche.

"OIC Dr. Arthur G. Ibañez is also very supportive to this project.

Being an expert in structural engineering, he is personally and directly involved in the design and structure of a future coffee shop in the campus, a view deck as well as the refurbishment of the coffee processing center," she said.

**Continued Efforts**

Through the collaboration of the faculty and staff, the project is a continuation of the initial effort of the campus in establishing a demonstration farm and nursery of coffee that started in 2021.

Through grant from CSU and DOST in 2021, the campus started producing,

processing and marketing of the Valena Heritage Coffee which is currently in the market.

With the project's funding, Prof. Cauilan hopes CSU Lallo to produce more coffee blends through a development study as a component of the project.

It is noted that CSU Lallo cultivates almost 6,000 mature coffee-bearing trees in the Valena site where three species of coffee- Excelsa, Robusta, and Liberica, thrive.

**Established Partners**

Prof. Cauilan also shared that initial conversations done with the LGU Lal-lo assure that

the campus will also become the supplier of coffee beans and blends of the Coffee Shop currently under construction at the LGU grounds.

"We are assured by the LGU Lal-lo that all coffee supplies for their coffee shop will come from our produce in the campus. We are thankful that we gain a strong support of the LGU for our project," she shared.

It was reported that on February 1, the CSU Execom and Mancom team led by Dr. Alvarado herself met with Lal-lo Mayor, Hon. Florante C. Pascual, Vice Mayor, Hon. Maria Olivia C. Pascual, and other LGU officials to discuss the possible partnership activities CSU and LGU will undertake for the Coffee Hub Program.

With the assured support from stakeholders, CSU hopes for the realization of the deliverables of the project as well as the positive community impact it will cause among nearby communities and the entire province.

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University President Engr. Arthur G. Ibañez, and Municipal Vice Mayor Hon. Ma. Olivia B. Pascual, duly representing the Municipal Mayor, Hon. Florante Pascual, joined hands to inspect the Valena Coffee Plantation Site of CSU Lal-lo to determine possible improvement projects and activities like road widening for easier access and tourism activities as the CoffeeHub program not only aims to manage coffee production practices but also targets to open CSU Lal-lo as a

**tourism hotpot in the municipality.**

Led by Prof. Ana Marie Cauilan, the CSU Coffee Hub Research, Development and Extension (RDE) Program is a five million worth initiative institutionally funded by the university to strengthen, through a partnership with LGU Lal-lo, the niche program of CSU Lal-lo on Coffee as a high value commercial crop through coffee research, coffee production, coffee farm tourism, coffee processing and commercialization in the province.

Combining resources and technical knowledge and expertise, the two agencies will work on the program's implementation this year by leveraging the expertise of CSU in coffee research and development, strengthened by support of the local governance in Lal-lo.

Following the ocular visit at the Valena Coffee Plantation, the two teams convened to deliberate on the stipulations of the Memorandum of Understanding (MOU) that will formalize the partnership between the

two agencies. Presided over by Prof. Cauilan, the meeting made both parties agree on the expectations, roles and responsibilities of each agency by establishing a comprehensive framework that maximizes the potential of the two agencies' combined efforts.

Under the administrative supervision of Dr. Policarpio L. Maborang Jr, CSU Lal-lo campus executive officer, the project is targeted to be completed this year with the launching of the Coffee shop in CSU Lal-lo in September.



**TOGETHER.** LGU officials of Lal-lo met with the Coffee Research Team after the on-site inspection in the Valena Plantation Site. The LGU pledges strong support to the program implementation.



*On the 21st of March*

## Comprehensive testing for coffee blending kicks off

**C**omprehensive testing for new coffee blends as part of the five million research grant has started on March 21, 2024 through series of experiments conducted by the faculty and students of the College of Hospitality Management led by the study leader and members of the “Development of Valena Heritage Coffee Blend” study.

The experiments revolved around exploring various roasting times and blend configurations, harnessing the distinct characteristics of both Arabica and robusta coffee types.

Through meticulous experimentation, the team sought to uncover optimal roasting profiles and blend compositions that would accentuate the unique

flavor profiles of Sagada's Arabica beans and CSU Lal-lo's robusta beans.

The process involved iterative adjustments, fine-tuning each parameter to achieve the desired balance of aroma, and flavor for the targeted coffee blends. The findings from the research initiative hold profound implications for CSU's coffee program. Armed with newfound knowledge and experimental data, CSU is poised to refine its coffee offerings, catering to diverse tastes and preferences while upholding the highest standards of quality and authenticity as it aims to be the coffee authority not just in Cagayan but in the entire Northern Luzon.



**TRIAL.** Members of the Coffee Blend research try different blend configurations to produce new blends for the campus' coffee program.



**EXPLORING PRACTICES.** Faculty researchers led by Prof. Ana Marie Cauilan beam with anticipation for a more sustained coffee project partnership with Sagada's finest coffee shops.

## Coffee blend research team benchmarks Sagada's finest coffee shops, plantations

In an effort to kickstart the right way the “Development of Valena Heritage Coffee Blend” research study as a component of the CSU Lal-lo's Coffee Research Hub, a delegation comprising Prof. Ana Marie C. Cauilan, CHM Dean Althea Manuel, and Mr. Mark Gregory Asejo journeyed to Sagada, Mountain Province on February 27- March 2, 2024, to establish partnerships with local coffee growers, benchmark best practices, and elevate CSU's coffee initiatives.

Guided by Mrs. Carmen Fomeg, the esteemed Municipal Agriculture Officer, the CSU team met with the Sagada Arabica Coffee Growers and Processors Organization (SACGPO) at the iconic Sagada Roasterie. Immersed in the alluring aroma of freshly roasted coffee, the team engaged with Mr. Vincent Melchor Andawi, SACGPO's dynamic manager, laying the groundwork for collaborative endeavors.

The primary objective of the team was to benchmark and identify the finest coffee suppliers and growers, along with advanced processing techniques. Through rigorous analysis of industry standards, the team aimed to identify best practices for obtaining and processing raw coffee beans. Additionally, the focus was on promoting improved quality control, sustainability initiatives, and operational effectiveness within CSU's coffee program.

CSU's team extended their exploration beyond SACGPO, visiting various local coffee shops within the municipality. Here, they delved into the intricacies of Sagada's coffee products, examining packaging, blends, and menu offerings. This firsthand experience provided invaluable insights into the local coffee culture, enriching CSU's understanding of the industry.

During the meeting with SACGPO, significant agreements were reached. SACGPO agreed to sell 7 kilograms of its premium Arabica coffee to CSU at Php. 1200.00 per kilo for roasted beans, and green beans at a competitive price. These quantities will enable CSU to initiate the crafting of its own blends. Moreover, Mr. Andawi expressed willingness to supply additional beans in August, once the harvest season is in full swing.

Through collaborative efforts with local stakeholders like SACGPO, CSU is poised to elevate its coffee program to new heights. As the team returns with newfound knowledge and partnerships, they are driven by a shared commitment to innovation, sustainability, and the relentless pursuit of excellence in the thriving coffee industry.

# Coffee Hub (RDE) Integration to Instruction

Integrating coffee-related concepts such as processing, production, and marketing into the instructional framework, particularly within syllabi and rubrics, holds immense importance for Cagayan State University (CSU) at Lal-lo, where coffee stands as a niche commodity.

This integration ensures that the curriculum remains closely aligned with the needs and dynamics of the local coffee industry, providing students with education directly relevant to their future careers. By incorporating these concepts, students develop industry-relevant skills through hands-on learning experiences and assignments focused on coffee processing techniques, production methods, and marketing strategies specific to the region.

Moreover, it offers opportunities for experiential learning, including field trips to coffee farms, guest lectures from industry experts, and collaborative projects with local coffee businesses.

This approach fosters a deeper understanding of the subject matter while promoting interdisciplinary connections across fields such as agriculture, business, economics, and environmental science.

Furthermore, integrating topics related to sustainable practices in coffee production and marketing aligns with CSU Lal-lo's commitment to environmental and social responsibility, preparing students to address contemporary challenges in the industry.

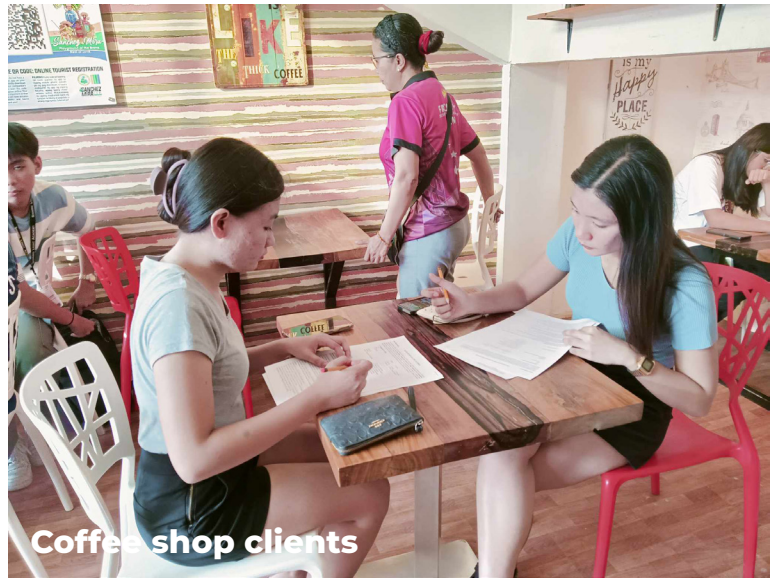
Ultimately, by nurturing a skilled workforce equipped to drive innovation and growth in the local coffee sector, CSU Lal-lo fulfills its role as a catalyst for positive change and economic advancement in the region.

Subject/Course	Highlight of Integration
Crop Science Management and Practices	<p>The integration is highlighted in Unit V-Crop Production Practices (High Value Crops) and Unit VI- Current Trends in Crop Production</p> <p>Coffee Seedlings Propagation is highlighted in Chapter V while Coffee Bonsai Making is integrated in Current Trends in Crop Production. All these integrations are in laboratory activities.</p>
Farming Systems	<p>The research program is integrated in Farming Systems course through laboratory activities especially on Unit V. Farming/Production Practices Of Selected High Value Crops (Coffee, Cacao, Among others)</p>
Introduction to Water Management and Irrigation	<p>Coffee is integrated as part of the commodities that require comprehensive water management and irrigation practices for a better yield and more effective cultural management.</p>
Research in Science and Mathematics	<p>Coffee-related is highlighted in Course Intended Learning Outcomes to wit: come up with undergraduate thesis following international journal research standards (e.g., APA format, accepted plagiarism percentage, etc.) along education, technology, or cam-pus niche (e.g., coffee, high-value crops, livestock, or poultry) (Internationalization). Under Unit I od the course, coffee-related practices and consumption are part of the research topics includ-ed in the syllabus.</p>
Research in Hospitality 1	<p>The Coffee Research Hub Program is integrated through allowing students to venture on food product development especially on coffee being the niche commodity pushed by the campus</p>
Rubrics	<p>Integration of coffee-related knowledge is evident in the following rubrics used by the College of Agriculture.</p> <ol style="list-style-type: none"> <li>1. Site Evaluation and farm Plan</li> <li>2. Crop Protection</li> <li>3. Land Preparation</li> <li>4. Sexual Propagation</li> <li>5. Asexual Propagation</li> <li>6. Fertilizer Management</li> <li>7. Water Management</li> <li>8. Pest and Disease Management</li> <li>9. Harvest and Post-Harvest Operations</li> <li>10. Establishment of Coffee Production</li> <li>11. Bonsai Making</li> </ol>

**Survey among Coffee Growers, Coffee Shop Owners and Coffee Consumers**



**Coffee Growers**



**Coffee shop clients**



**Coffee shop clients**



**Coffee Growers**

**Initial engagement with the community to be adopted fro the Coffee Program**



**Logac, Lal-lo, Cagayan**



**Logac National High School**

**Joint clearing activities by faculty, staff and students in the plantation sites**

