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MOFELS FOOD INTERNATIONAL CORPORATION
LANGKAAN I DASMARIÑAS, CAVITE

FIELD STUDY

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**MOFELS FOOD INTERNATIONAL CORPORATION
LANGKAAN I DASMARINAS, CAVITE**

**A Field Study
Presented to the Faculty of the
College of Economics, Management
and Development Studies
Cavite State University
Indang, Cavite**

**In partial fulfillment
of the requirements for the degree of
Bachelor of Science in Business Management
(Major in Agribusiness)**



*Mofels Food International Corporation
Langkaan I, Dasmariñas, Cavite
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ABSTRACT

MOJICA, SHERLYN REYES. Mofels Food International Corporation, Langkaan I Dasmarias, Cavite. Undergraduate Field Study. Bachelor of Science in Business Management major in Agribusiness. Cavite State University. April 2003. Adviser: Mrs. Ma. Corazon A. Buena.

A three-month field study was conducted at Mofels Food International Corporation located in Langkaan I Dasmarias, Cavite. It aimed to provide an opportunity to the student to apply gained knowledge and skills in the classroom discussions to actual situations. This field study report presents some information on the company's operation, history of the firm, organization and management, policies and procedures and production.

Gathering of data was done through observations, personal research and interviews with the persons who are knowledgeable with specific matters.

The company is a major producer and exporter of processed meats, fruits and vegetables. The company's primary purpose is to engage in the manufacturing and processing of meat products, fresh fruits and vegetables and other oriental products for local and foreign markets. Mofels is also engaged in toll packing business systems where services are rendered to their toll partners (Swift Foods Inc., Pacific Meat Co. Inc., Purefoods-Hormel Co. Inc., and San Miguel foods Inc.-Poultry). Sausages, hams and canned foods are manufactured.

Problems identified in the firm were mainly in its production process which include high manpower turn-over, machine breakdown, lack of raw materials that led to the low production that greatly affected its sales.

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MOFELS FOOD INTERNATIONAL CORPORATION
LANGKAAN I DASMARINAS, CAVITE ^{1/}

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INTRODUCTION

Food is any substance, organic or inorganic, when ingested or eaten nourishes the body by building and repairing tissues, supplying heat and energy and regulating bodily processes. Food sustains life, along with clothing and shelter; it is a basic necessity of a person. (Basic Nutrition for Filipinos, 1988)

Food preservation frees people from total dependence on geography and climate in providing for their nutritional needs and wants. It evens out the availability of food by avoiding the “feast and famine” cycle due to the seasonability of some commodities through food preservation; wastage of food can be reduced. As the old saying goes “waste not, want not”. (Preservation of Philippine Foods, 1982).

Food cannot keep their fine eating quality for long periods of time. Ultimately, all natural foods will spoil and even those, which have been preserved in one as another, lose their color, flavor, texture, and nutritive value. (Basic Nutrition for Filipinos, 1988)