

PIPING & GARAPON PRODUCTION AND PROCESSING
OF PICKLING CUCUMBER

Enterprise Development Project

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ABSTRACT

ANDES, LARAJAE T., APELLIDO HEIDI LIZA P. and TOLENTINO ALDRIN T. Entrepreneurial Development Project at Buna Cerca Indang, Cavite. Production and Processing of Pickling Cucumber (Pipino de Garapon). Bachelor in Agricultural Entrepreneurship major in Crop Production. Cavite State University, Indang, Cavite. April 2016. Adviser: Dr. Arnulfo C. Pascual.

The project was conducted as Buna Cerca Indang, Cavite with a capital amounting ₱15,184. The project was implemented from November 2015 to February 2016. It aimed to enable the student-entrepreneurs to practice their skills and knowledge in managing an enterprise and the different principles and practices performed in crop production. It also imparted to the student-entrepreneurs the difficulty of growing up and putting up pickling cucumber enterprise. It enhances their skills in managing and establishing their own enterprise through hands-on activities, actual exposure in the field and analyzes the cost and return and the profitability of Pipino de Garapon enterprise.

The project involved the production of 1000 seeds of pickling cucumbers (var. *cv anaxo*) in an open area measuring 32x32 meters.

Purchase of seeds and other materials like bamboos, plastic mulch and galvanized iron wire, trellising, mulching, land preparation such as harrowing and plowing were performed during pre-production activities. Direct planting of seeds, watering, trimming of dried leaves, spraying of pesticides and fertilizations were the main production activities done in pickling cucumbers.

Harvesting of pickling cucumbers was done 30 days after planting the seeds. Cleaning, sorting and brining were done immediately after harvest. The finish pickled product was sold at ₱ 50.00 per plastic jars to neighbors, friends and teachers.

The student-entrepreneurs encountered problems that affected their production of pickling cucumbers. However, those problems did not cause them to lose their determination and dedication towards their enterprise. Some problems were easily solved through immediate management strategies.

The cost of the three month operation of the production and processing of pickling cucumbers amounted ₱ 15,184.00 with a net income of ₱ 22,500.00. Return on investment was computed at 48.18 percent.

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INTRODUCTION

Cucumbers are scientifically known as (*Cucumis sativus*) and belong to the same botanical family as melons (including watermelon and cantaloupe) and squashes (including summer squash, winter squash, zucchini and pumpkin). Commercial production of cucumbers is usually divided into two types. "Slicing cucumbers" are produced for fresh consumption. "Pickling cucumbers" are produced for eventual processing into pickles. Slicing cucumbers are usually larger and have thicker skins, while pickling cucumbers are usually smaller and have thinner skins.

Cucumbers can easily be grown in both traditional vegetable gardens and in containers. As long as you keep them watered and pricked, a typical cucumber plant will continue to produce fruit for several weeks.