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LA HOME MADE CORNED BEEF  
PRODUCTION PROJECT  
ENTREPRENEURIAL DEVELOPMENT PROJECT

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**LA HOMEMADE CORNED BEEF**  
**PRODUCTION PROJECT**

An Entrepreneurial Development Project  
Presented to the Faculty of the  
Cavite State University  
Indang, Cavite

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

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April 1999

## ABSTRACT

DIONES, ALMA B. and PANGANIBAN, LIWAYWAY P., "LA Homemade Corned Beef Production Project" an Entrepreneurial Development Project, Bachelor of Science in Business Management, Major in Agribusiness, Cavite State University, Indang, Cavite, April 1999. Adviser: Mr. Florindo C. Ilagan.

An enterprise development project was conducted in Manggahan Drive, Magallanes, Cavite from December 1998 to February 1999 to provide the student a chance to apply their learned knowledge in the business management by putting up their own business and enable them to earn while still learning.

The project operated as a real enterprise covering the production, marketing, organization and finance areas of management.

The actual production of corned beef was done once a week and the price of the product was based on the total production cost and mark-up price.

The problems encountered was product competition and high cost of raw materials that resulted to high price of the product. To solve this problem the enterpriser made an assurance in the quality of the product.

The owners plan to continue the project, because they found out that it could be an excellent source of income and production of corned beef is a profitable business.

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# LA HOMEMADE CORNED BEEF PRODUCTION REPORT <sup>1/</sup>

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<sup>1/</sup> An Enterprise Development Project Report submitted to the faculty of the Department of Management, 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) with Contribution No. E1999BM03-025. Prepared under the supervision of Mr. Florindo C. Ilagan.

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## INTRODUCTION

In today's age of consumerism, prices of commodities are soaring and one of them is food. Having knowledge in meat processing and preservation techniques can help prevent spoilage and minimize undesirable changes in food. It can prolong the quality of meat, save time and add variety to the diet.

On the other hand, the preservation of beef by the use of salt is technically termed corning and the product derived from it is termed corned beef. The process of manufacturing corned beef today however, entails a more complicated process than mere salting. Small scale or home manufacturing of corned beef may be divided into two distinct steps. Curing of the meat and the cooking of the cured meat. ( Ibarra, 1990).

The success of corned beef manufacturer is dependent on the proper procedures and on the characteristics of the meat used (Ibarra,1990)