

Journal

EDITION 4 | 2018



Class 5 Scholars

After the tedious selection process applicants for the Foundation's Scholarship Program has undergone, the final 30 scholars were finally selected. Their six-month training for Bread and Pastry Production NC II and Barista started last July 9, 2018.

FEATURED SCHOLAR:

26 years old
Parañaque

Baker

Pasteleria, Taperia, Brasserie

Union Market

(Davao)

(story on page 2)

Jerry Boy Munoz



ABOUT THE FOUNDATION:



La Rose Noire Foundation is the charitable arm of La Rose Noire Philippines. It was established in 2016 and was recognized and accredited by the Philippines Department of Social Welfare and Development as such in the same year. It has three main programs- Scholarship, Livelihood and Training. Currently, it is supporting 100% 30 underprivileged youths who are training to become pastry chefs under the La Rose Noire Training Center.



Featured

Scholar



Jerry Boy Muñoz was 25 years old when he joined the Foundation, making him the oldest of all applicants who have been accepted as a scholar.

He is the fourth of six children. His parents are both unemployed, with their daily and family expenses shouldered by Jerry and his older siblings who already have families of their own.

His desire for cooking and baking rooted from when he started to work as a server/waiter in a small catering company.

Although a little bit conscious of his age when he started the program, he worked hard and finished the course with flying colors.

He is currently working as a baker at *Pasteleria, Taperia, Brasserie* at Union Square in Davao.



FOUNDATION LIST OF CERTIFICATION



DSWD-FO III RL -0007-2016



SEC NO. CN201605926



009-256-179-000



Occupancy Permit No.
OP 2016-098

SOCIAL WELFARE *Activities*

SCHOLARSHIP



*General Assembly of Class 5 Candidates
June 20, 2018*



*Class 5 Immersion Activities:
Batch 1 (June 19-23, 2018)
Batch 2 (June 26-30, 2018)
Batch 3 (July 3-5, 2018)*



*Final CLASS 5 Scholars Official Registration
July 12, 2018*

LIVELIHOOD TRAINING PROGRAM

TRAINING PROGRAMS



*Cyber Crime and Anti-Bullying Orientation Training
Facilitated by: Mr. Gerald V. Legaspi
July 21, 2018*



*11th Livelihood Training Program
Attendees:
PDA-PWD (Deaf-Mute) Community
Mabalacat Community
Saklay Center
Rehaboth Orphanage
August 10, 2018*



*Emergency Response Team Training
Facilitated by: LRN SHE Department
July 27, 2018*



*Tart Shell Making Training
Facilitated by: LRN Production Department
August 30, 2018*



*Good Manufacturing Practices and Food Safety Seminar
Facilitated by: Mr. Reiner Jose B. Ortuoste
August 3, 2018*



*Modern Cake Making Training
Facilitated by: Chef Terrence Chan,
LRN Hong Kong
August 9-10, 2018*



*Problem Solving and Decision-Making Seminar
(Root Cause Analysis)
Facilitated by: Mr. Gerald V. Legaspi, MAT
August 25, 2018*

News and Updates



Christian Values Program I (Class 5)
Facilitated by: *Ptr. Nicanor Eballo*
August 4, 2018



LRN Phase I Factory Tour
Facilitated by: *LRN Production Department*
August 11, 2018



1st Parents' Meeting and Dormitory Tour (Class 5)
August 11, 2018

FOUNDATION TEAM

GERALD V. LEGASPI
Administrator

KEIZAH ASTRID T. ESCOBER
General Admin Supervisor

MICHELLE D. DE VIVAR
Community Outreach Coordinator

CHERRIE MANALANG
Houseparent

TRAINING CENTER TEAM

PETER D. SUTER
Head of Training and Development
La Rose Noire Training Center

RYAN G. ARAUSA
Asst. Head for Training and Development
La Rose Noire Training Center

IRENE KAYE M. GONZALES
OIC-Registrar/Training Assistant
La Rose Noire Training Center

JEMAR G. BERNADINO
Stock Clerk/Barista
La Rose Noire Training Center



Class 4-5 Team Building Activities
July 7, 2018

Class 4 Bread and Pastry
Production NC II
Assessed by:
Ms. Janina Rose Coran
and *Ms. Cristina Rivera*,
TESDA BPP NC II Assessor
July 9, 10 & 12, 2018

