

Health Protocols and Economic Impact of Dining Strip in Sapang 1, Ternate, Cavite: Basis for a Proposed Tourism Development Plan

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ABSTRACT

This descriptive-quantitative study studied the dining strips in Sapang 1 Ternate, Cavite. These dining strips have a lot of potential to boost tourism in Cavite. The involvement of the dining owners and the local government unit of Ternate, Cavite is critical because they have first-hand knowledge of the effects of the dining strips. The dining owners of the whole population of the dining strips were given questionnaires that answered the economic impact and health protocols, while the head key offices of the local government unit were given the economic impact questionnaires. The mean and standard deviation were used in order to determine the dining strips compliance with health protocols and their economic impact on the municipality. A T-test was used in order to determine if there is a significant difference between the dining owners and the local government employee's perceived economic impact of the dining strip. The level of compliance with the six overall health protocol practices has shown that the frontage health protocol notice is below compliance level; the entrance to the dining place and the customers dining area meets compliance level the taking and serving of food orders health protocol compliance in the kitchen area and the health protocol of the employees is far above compliance level. The data indicates that the dining owners perceive the area to have a moderate positive economic impact, while the local government unit sees a strong positive impact. Both the dining owners and the local government unit perceive that the dining strip has a mild negative impact. The findings showed that there is no significant difference in the economic impact of the dining strip as perceived by the dining owners and the local government unit; therefore, accept the null hypothesis. On the basis of the data, a tourism development plan was developed.

Keywords: Dining strips; Economic impact; Health protocols; Tourism development plan; Ternate; Cavite

INTRODUCTION

Travel and tourism have become one of the most significant industries in the global economy before COVID-19. It is a crucial component of the global economy due to its contribution to employment. The World Health Organization (WHO) declared the Novel Coronavirus Disease (COVID-19) outbreak a pandemic on March 11, 2020, emphasizing the importance of reiterating the priority of nations acting promptly and scaling up their response to treat, identify, and prevent transmission in order to save lives. This has resulted in a shift in the role of travel and tourism.

The Philippines lockdown regarded as one of the world's longest and strictest lockdowns has caused frustration among its citizens [1]. This made them prioritize traveling and had a new sense of appreciation for it. The demand of the people to travel freely again after the coronavirus (COVID-19) restrictions led to a rise

in revenge traveling [2]. As a result, people feel robbed of the opportunity to visit new places and cultures as well as interact with family and friends they feel deprived of time and experiences. With this it is more likely that the people's approach to traveling is more aggressive than before and to seek out a broader range of tourism activities and destinations. While the main problem lies with the public welfare and economy of a country [3]. It was stated that society is forced to choose between public health and economic growth. Between absolute lockdown and no restrictions during a pandemic, the balance between reported deaths and sacrificed livelihood opportunities is sometimes perceived as an all or nothing choice. The return of tourism will almost certainly rest on what will be a deeply personal decision for many individuals as they evaluate the risk of becoming ill against the need to travel [4].

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In 2021, a year after the total lockdown, under the Philippine government's new COVID-19 response system, the Inter-Agency Task Force also known as IATF has decided to relax some restrictions on alert levels [5]. With assistance from the Department of Tourism (DOT) campaign to prioritize domestic tourism over international tourism, the Philippines has begun opening up tourism destinations to help boost local travel and for the industry to bounce back a year after when coronavirus restrictions were implemented. Filipinos have been looking forward to traveling again although; this all depends on the severity of COVID 19 cases and condition [6].

Cavite, being the historical and industrial capital of the Philippines is not an exemption to this. Cavite has many tourism spots to boast about. One of these is the Kaybiang Tunnel, which is touted as the longest subterranean tunnel in the country. Through Mount Palay-Palay, referred to as Mount Pico de Loro, this tunnel connects the towns of Ternate Cavite and Nasugbu Batangas. This 300-meter tunnel is part of the 6-kilometer Cavite Tourism Road, which reduces travel time from Manila to Nasugbu and Calatagan, Batangas. Kaybiang Tunnel has become a trip destination for bikers and riders and serves as a gate-away for local tourists. But on March 17, 2021, Cavite Governor Jonvic Remulla announced that tourists can no longer halt for photos and meals at the Kaybiang Tunnel in Cavite.

Simultaneous with these one by one dining areas sprouted along Sapang I in Ternate, Cavite. They capitalize on the scenic overlooking sea view of Batangas and Bataan and having weather similar to Tagaytay City. As of March 2022, The ten dining strip in the area has created a particular target customer profile which includes local tourists from nearby towns, passing travelers traversing the Kaybiang Tunnel, even celebrities. Each dining establishment has its own distinct cuisine to offer, such as Japanese and Korean, which are becoming popular in the Philippines.

The Republic Act no. 9593 also known as “The Tourism Act of 2009”, is a law that acknowledges tourism as an “indispensable element of the national economy and an industry of national interest and importance.” It is mentioned that the state shall seek to promote a tourism industry that is ecologically sustainable, responsible, participative, culturally sensitive, economically viable, and ethically and socially equitable for local communities. The researchers proposed a tourism development plan to assist ternate cavite’s local government unit in maintaining and developing Sapang 1’s dining strips in an environmentally sustainable,

economically viable, and socially equitable manner.

This motivated the researchers to study the area as a tourist destination during the pandemic as the area could contribute to the boost of local tourism as well as the local economy. The study aimed to determine the level of compliance to government health protocol and its economic impact for a basis to develop a tourism development plan.

Specifically the study sought to answer the following questions:

1. What is the level of compliance of the dining strip to health protocols during COVID 19?
2. What is the economic impact of the dining strip to Ternate, Cavite as perceived by the:
 - A. dining owners
 - B. local government
3. Is there a significant difference between the economic impact of the dining strip as perceived by the:
 - A. dining owners
 - B. local government?
4. Based on the given data, what tourism development plan may be proposed?

The goal of this research is to assess and provide the economic impact of the dining strips in Sapang 1, to provide a tourism development plan for the municipality of ternate cavite. The findings of this study will be a significant contribution in the tourism development of the Municipality of Ternate Cavite. This study will also be beneficial to dining owners as well as the future researchers.

Conceptual framework

Tourism promotes social, economic, environmental, and cultural aspects of the community. As such, both the local government and the tourism establishment entrepreneurs are important contributors to the proposed tourism development plan for tourism well-being, especially during pandemic due to health risks and economic downfall. In identifying the health protocol and perceived economic impact of the dining strip in the area, prospects of tourism growth through such a tourism plan and strategy can be fulfilled (Figure 1).

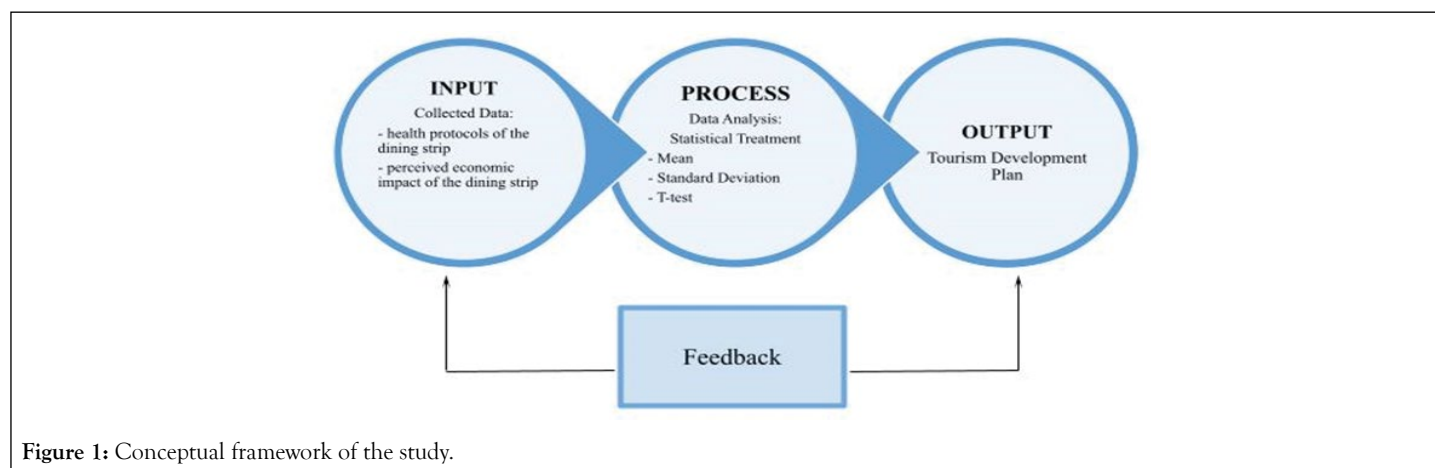


Figure 1: Conceptual framework of the study.

This research makes use of the Input Process Output Feedback (IPOF) model. The first stage is the input. The input in this research were the data gathered from the respondents specifically the health protocols compliance of the dining strip, and the perceived economic impact of the dining strips to the municipality of Ternate. These data were collected by the researchers through questionnaires.

The second stage is the process. The data input was processed through statistical instruments for interpretation and analysis. Based on the results, identification of its strengths, weaknesses, opportunities, and threats are made. In the third stage by referring to the results the researchers developed a tourism development plan that highlighted the improvement and enhancement of the dining strip in Sapang 1, Ternate Cavite. It will serve as a guide to make the tourist spot become sustainable and for it to have a balanced economic importance to the municipality considering that tourism has both negative and positive impact to the locality [7]. With technical consultation from the department of tourism, a tourism development plan was developed as an output. It was presented to the local government of Ternate, Cavite.

METHODOLOGY

A descriptive-quantitative research design is used for this study to describe the present setting and characteristics of the dining strip in Sapang 1, Ternate, and Cavite. Descriptive research is used to characterize the features of a population or phenomenon under study. It does not address the why, how, and when of the traits rather, it addresses the "what". A descriptive research design can study one or more variables using a wide range of research methods [8]. In this case, the method is by observation and giving of questionnaires.

Quantitative research is defined as the systematic analysis of phenomena using measurable data and computational, mathematical, or statistical approaches. The results will predict the future of the dining strip as a tourist destination and the economic contributor to the municipality.

The key offices of the local government unit of Ternate, Cavite were chosen as the respondents based on their knowledge in order to determine the economic impact of the dining strip. In regards to the health protocols and economic impact questionnaires the whole population of the dining strips in Sapang 1 were chosen to answer. As of March 2022, there are 10 dining establishments in Sapang 1, Ternate, Cavite.

With the gathered related studies and literature the researchers ascertained their respondents to their survey through a validated research instrument by the thesis adviser an assistant professor IV from Cavite State University and a chief staff from the department of tourism. To minimize the risk of COVID 19 infection, data gathering was appointed to research assistants. The researchers allotted only two weeks for data collection.

To measure the health protocol the research assistants had actual observation and checked the dining places compliance particularly on notice in the entrance, upon the entrance, dining area, and taking and serving food order. Another questionnaire was given to the dining owner to gauge the health protocols compiled in the

kitchen and employee's health and protocols. Economic impact questionnaire was given to two groups: the dining owners and the local government officials. The local government officials were composed of the mayor, vice-mayor, and the heads of the municipal offices which have direct concern to aspects related to the economic impact. The barangay officials of Sapang 1 where the dining strip is located are given the same questionnaire. The set of questions regarding health protocols is adapted in the Department of Tourism Memorandum Circular No 2020-004 or the "New Normal Health and Safety [9]. Guidelines for DOT-Accredited Restaurants" while the questionnaire for economic impact is adapted from the study [10].

Coordination and permission were made to the respondents through hard copy letters. Provision of data privacy law and research ethics is ensured and adhered to. Informed consent is secured. They will be assured that individual identity and data are confidential and that their answers are treated as aggregated data. They may choose to withdraw anytime should they decide not to participate during the course of the study. They will be given the researchers identity and contact information.

When the data were gathered, it was submitted to statistical treatment and analysis. Mean and standard deviation are used to figure out the dining strips compliance to health protocols and its economic impact to the municipality. To determine if there is a significant difference between the dining owners and the local government employees perceived economic impact of the dining strip to the municipality, t-test is used. A t-test is an inferential statistic used to determine whether there is a significant difference in the means of two groups that share certain characteristics. For this, SPSS Version: 1.0.0.1406 will be used. Based on the results, the researchers sought expertise and technical assistance from the department of tourism so that a tourism development plan may be proposed. After the submission of research to the department, it will be presented to the local government of Ternate, Cavite, particularly to its tourism office.

RESULTS AND DISCUSSION

The researchers gathered data that was divided into three parts. The first part of the study examines the level of compliance of the dining strips to health protocols during the covid-19 pandemic (Table 1).

Table 1 presents the health protocol notice in the frontage of the dining places. It may be seen that it has a grand mean of 1.5 (SD: 0.18) or below compliance level. This was mainly due to "no mask, no entry" and "maximum number of people allowed" notices. The result shows that the dining places accept cashless transactions that scored the highest mean which is equivalent while the "maximum number of people allowed" scored the lowest mean equivalent to 1. The data gathered shows that the frontage notice is below compliance level because some of the dining places are not observing the protocol.

The department of trade and industry (2020) issued the guidelines on the implementation or minimum health protocols for dine in services by restaurants and fast-food establishments [11]. The department of trade and industry philippines states that the restaurants and fast-food establishments need to comply with the indicated health standards to operate in the new normal.

Tables 1-6 present how those standards are followed by the dining places (Table 2).

Table 2 presents the health protocol compliance upon entrance to the dining place. It has a grand mean of 1.57 (SD:0.30) or meets compliance level. It may be noted though that accomplishment of health declaration form/tracer form has low compliance level. The form gathers personal data on the individual so that they may be tracked in case of virus spread. The result shows that the dining places have within the reach or use of rubbing alcohol that is easy to use and always filled. It scored as the highest mean and is equivalent to 1.90 while the lowest mean is the health declaration/tracer form that is equivalent to 1.20 (Table 3).

It can be gleaned from Table 3 that the health protocol compliance in the customers dining area meets compliance level with a grand mean of 1.55 (SD:0.15). Despite this, visible floor marking for guidance of clients in queuing, preferably color coded is far below compliance level. Such helps customers to maintain physical distancing. Physical distancing helps limit the spread of COVID-19 this means that people must keep a distance of at least 1 m from each other and avoid spending time in crowded places or in groups (World Health Organization).

Table 1: Frontage health protocol notice.

Frontage notice	Mean	SD	Description
1. "We accept cashless transactions" (card transaction, GCash, PayMaya, etc.)	2	0	Far above compliance level
2. "We take order and delivery via online/texting"	1.7	0.46	Above compliance level
3. "Observe physical distancing"	1.6	0.49	Above compliance level
4. "No mask, no entry"	1.2	0.4	Below compliance level
5. "maximum number of people allowed"	1	0	Far below compliance level

Table 2: Health protocol compliance upon entrance to the dining place.

Presence and use of	Mean	SD	Description
1. Rubbing alcohol that is filled and easy to use	1.9	0.3	Far Above Compliance level
2. Thermal scanner	1.6	0.49	Above Compliance level
3. Health declaration/tracer form	1.2	0.4	Below Compliance level
Grand mean	1.57	0.3	Meets compliance level

Table 3: Health protocol compliance in the customers dining area.

Practice	Mean	SD	Description
1. Properly sanitizing tables and chairs after each customer's use	1.8	0.4	Above compliance level
2. Distancing of tables and chairs to at least one meter apart on all sides	1.8	0.4	Above compliance level
3. Employees using alcohol after receiving payment	1.6	0.49	Meets compliance level
4. Visible floor marking for guidance of clients in queuing, preferably colour coded	1	0	Far below compliance level
Grand mean	1.55	0.15	Meets compliance level

Table 4: Health protocol compliance in taking and serving of food order.

Practice	Mean	SD	Description
1. Cleaning of washrooms and toilets and providing of sufficient soap, water and tissue, and toilet paper	1.9	0.3	Far above compliance level
2. Availability of Cashless payments through GCash, Paymaya, Card, etc. Payment, Receipt, Change are placed in a tray	1.6	0.49	Meets compliance level
3. Sanitizing menu card right after use of customer	1	0	Far below compliance level
Grand Mean	1.5	0.17	Far above compliance level

Based on the gathered data, it shows that the highest mean is properly sanitizing tables and chairs after each customer's use that scored 1.80 and the lowest mean is visible floor marking for guidance of clients in queuing, preferably color coded that scored 1.00 (Table 4).

When it comes to the health protocol compliance in taking and serving of food order the dining places were able to obtain an overall far above compliance level with a grand mean of 1.50 (SD:0.17). With sanitizing menu card right after use of customer though, the mark was far below compliance level (Table 5).

Table 5 illustrates that the over-all health protocol compliance in the kitchen area is far above compliance level with a grand mean of 4.46 (SD: 0.65). There are two aspects that are above compliance level kitchen personnel are only allowed to stay in the kitchen area and waiters are off limits to the kitchen (Table 6).

Table 6 shows the health protocol of the employees was evaluated to be far above compliance level with a grand mean of 4.49 (SD: 0.65). Two aspects though got above compliance level: wearing of closed shoes (Mean: 4.00; SD: 1.18) and wearing plastic gloves in clearing the tables used by the customers (Mean: 3.70; SD:1.27).

Restaurants and catering services are more prone to slip and fall accidents in the workplace than in any other business. Touching foods with bare hands increases the risk of transmission of viruses and bacteria that are invisible to the naked eye (Department of Health, NY,2021). Likewise, Memorandum Circular No. 2020-004-A, Amended Health and Safety Guidelines Governing the Operations of DOT-Accredited Restaurants Under the New Normal Section 22 states that employees must observe personal hygiene good grooming and other proper conduct while on duty (Table 7).

The following table shows the dining places over-all health protocol practices. Frontage health protocol notice, entrance to the dining place, customers dining area, and taking and serving of food order were rated using 2-point likert scale and were evaluated by the researchers through onsite. Observation and checking. Owners evaluated the kitchen area and employees' health protocols using

5-point Likert Scale. Taking and serving of food order, kitchen area and employees health protocols are far above compliance level. Entrance to the dining place and customers dining area meet compliance level. Frontage health protocol notice is below compliance level (Table 8).

Table 8 gives the positive economic impact of the dining places to Ternate, Cavite as perceived by the dining place owners. With a mean of 4.00 (SD: 0.94). They perceive that the dining places have a moderate positive economic impact. Two aspects: Local residents gain employment opportunities and local people gain benefit from selling land to non-ternate residents at a higher price. All the others have moderate positive economic impact.

According to tourism's positive impact implies that locals earn greater income and therefore improves the local economy. Locals also have more income from having small businesses by selling

Table 5: Health protocol compliance in the kitchen area.

Practice	Mean	SD	Description
1. Kitchen personnel sanitize their hands before touching kitchen equipment	5	0	Far above compliance level
2. Kitchen personnel wear face mask properly and at all times	4.9	0.3	Far above compliance level
3. Appliances, containers, and equipment are properly sanitized after use	4.8	0.4	Far above compliance level
4. Freezer, refrigerator, oven handles, door knobs and often touched objects are regularly and properly sanitized	4.7	0.64	Far above compliance level
5. Kitchen personnel refrain from talking while cooking and preparing food	4.4	0.8	Far above compliance level
6. Kitchen personnel are only allowed to stay at the kitchen area	3.9	1.51	Above compliance level
7. Waiters are off limits to the kitchen	3.5	1.75	Above compliance level
Grand Mean	4.46	0.65	Far above compliance level

Table 6: Health protocol of the employees.

Practice	Mean	SD	Level
1. Employees with cough, colds, and flu like symptoms are not allowed to report for work	5	0	Far above compliance level
2. Proper wearing of face mask while entertaining customers	4.9	0.3	Far above compliance level
3. Hand sanitizing before and after a customer is served	4.9	0.3	Far above compliance level
4. Practice of proper personal hygiene.	4.7	0.64	Far above compliance level
5. Checking of temperature before and after reporting for work	4.6	1.2	Far above compliance level
6. Wearing of complete personal and hygiene equipment: face mask, gloves, hair net.	4.6	0.66	Far above compliance level
7. Observing social distancing in all areas at work	4.3	1.19	Far above compliance level
8. No wearing of jewellery	4.2	1.25	Far above compliance level
9. Wearing of closed shoes	4	1.18	Above compliance level
10. Wearing plastic gloves in clearing the tables used by the customers	3.7	1.27	Above compliance level
Grand Mean	4.49	0.65	Far above compliance level

Table 7: Over-all health protocol practices.

Compliance to health protocol	Mean	SD	Description
Frontage health protocol notice*	1.5	0.18	Below compliance level
Entrance to the dining place*	1.57	0.3	Meets compliance level
Customers' dining area*	1.55	0.15	Meets compliance level
Taking and serving of food order*	1.5	0.17	Far above compliance level
Health protocol compliance in Kitchen area*	4.46	0.65	Far above compliance level
Health protocol of the Employees*	4.49	0.65	Far above compliance level

Note: *Gathered by researchers (2 point Likert scale)

products to tourists or working in the tourism and hospitality industry. The negative impact implies that price of land and housing increase and locals' cost of living increase (electricity bills, food, and water) as well; thereby directly affecting the economics of the locals (Table 9).

The following table confirms the positive economic impact of the dining places to the local government of Ternate as perceived by the local government. Its grand mean is 3.87 (SD: 0.53) or it has a strong positive economic impact. They think that the topmost positive economic impact is that residents gain employment

opportunities with a mean of 4.27 (SD: 0.60). According to Tourism development is undertaken by governments in order to develop their steadiness of payments position, to increase income levels, to create new employment opportunities for broadening of the economy and regional development [12] (Table 10).

The following table indicates the negative economic impact of the dining places as perceived by the dining place owners. Over-all they perceive that it has a mild negative economic impact (grand mean: 3.11, SD: 1.02). The result shows that as per the dining place owners, the increase of land and housing is the highest negative

Table 8: Positive economic impact of the dining places as perceived by the dining place owners.

Aspects	Mean	SD	Description
1. Local residents gain employment opportunity	4.5	1.2	Strong positive economic impact
2. Local people gain benefit from selling land to non-Ternate residents at a higher price	4.5	0.92	Strong positive economic impact
3. Increases tax revenues	4	1.18	Moderate positive economic impact
4. Creates new business opportunities	4	1.18	Moderate positive economic impact
5. Improves local economy	3.9	1.14	Moderate positive economic impact
6. Local people earn money from selling local products	3.9	0.94	Moderate positive economic impact
7. Bring more investment in local areas such as hotel/restaurant/similar construction	3.8	1.17	Moderate positive economic impact
8. Local residents earn greater income	3.7	1.1	Moderate positive economic impact
9. Improves public utilities infrastructure	3.7	1.1	Moderate positive economic impact
Grand Mean	4	0.94	Moderate positive economic impact

Note: *Gathered by owners (5 point Likert scale)

Table 9: Positive economic impact of the dining places as perceived by the local government.

Aspects	Mean	SD	Description
1. Local residents gain employment opportunity	4.27	0.6	Very strong positive economic impact
2. Increases tax revenues	4.08	0.56	Strong positive economic impact
3. Creates new business opportunities	4.04	0.53	Strong economic impact
4. Bring more investment in local areas such as hotel/restaurant/similar construction	3.96	0.82	Strong economic impact
5. Improves local economy	3.89	0.99	Strong positive economic impact
6. Improves public utilities infrastructure	3.85	0.83	Strong positive economic impact
7. Local residents earn greater income	3.65	0.89	Strong positive economic impact
8. Local people gain benefit from selling land to non-Ternate residents at a higher price	3.62	0.9	Strong positive economic impact
9. Local people earn money from selling local products	3.5	0.95	Strong positive economic impact
Grand Mean	3.87	0.53	Strong positive economic impact

Table 10: Negative economic impact of the dining places as perceived by the dining place owners.

Aspects	Mean	SD	Description
1. Increases price of land and housing	3.8	1.25	Moderate negative economic impact
2. Increases outside labour	3.6	1.2	Moderate negative economic impact
3. Competition for land with other economic uses	3.4	1.28	Moderate negative economic impact
4. Increases price of goods and services	3.4	1.2	Moderate negative economic impact
5. Increases local residents' cost of living	2.9	1.3	Mild negative economic impact
6. Cost for additional infrastructure (water, power, etc.)	2.9	1.37	Mild negative economic impact
7. Increases road maintenance and transportation systems costs	2.9	1.44	Mild negative economic impact
8. Profits may be exported by foreign investors	2.8	1.25	Mild negative economic impact
9. Jobs may pay low wages	2.3	1	Mild negative economic impact
Grand Mean	3.11	1.02	Mild negative economic impact

economic impact. While the low wages is the lowest negative economic impact (Table 11).

Table 11 indicates the negative economic impact of the dining places as perceived by the dining place local government. It is perceived that it has a mild negative economic impact (grand mean: 3.07, SD: 0.41). The result shows that according to the local government head key officers, the highest negative impact is the increased price of goods and services and the lowest negative impact is the profits may be exported by foreign investors.

The highest mean is the increased price of land and housing and is equivalent to 3.62 and the lowest mean is equivalent to 2.77 which is the profits may be exported by foreign investors. Access to land is a primary requirement for tourism development. Land is needed for tourism infrastructure and facilities and for tourism-associated businesses and services (Table 12).

Table 11: Negative economic impact of the dining places as perceived by the local government.

Aspects	Mean	SD	Description
1. Increases price of land and housing	3.62	0.88	Moderate negative economic impact
2. Increases price of goods and services	3.39	0.88	Mild negative economic impact
3. Competition for land with other economic uses	3.35	0.55	Mild negative economic impact
4. Increases local residents' cost of living	3.27	0.71	Mild negative economic impact
5. Jobs may pay low wages	3.19	0.79	Mild negative economic impact
6. Increases outside labour	3.12	0.92	Mild negative economic impact
7. Increases road maintenance and transportation systems costs	3	0.92	Mild negative economic impact
8. Cost for additional infrastructure (water, power, etc.)	2.96	0.85	Mild negative economic impact
9. Profits may be exported by foreign investors	2.77	0.93	Mild negative economic impact
Grand Mean	3.07	0.41	Mild negative economic impact

Table 12: Significance level of difference in the perceived positive impact of the dining areas.

Source	Sum of squares	df	Mean squares	F	Sig.
Between groups	0.1185	1	0.1185	0.255	0.616
Within groups	15.774	34	0.4639		
Total	15.8925	35			
f-ratio value			0.255		
p-value			0.616		
P			<.05		
Decision	Accept the Null H_0				
Conclusion	There is no significant difference in the positive impact of the dining strip in Sapang I to Ternate, Cavite as perceived by the dining owners and the Local Government Unit.				

Table 13: Significance level of difference in the perceived negative impact of the dining areas.

Source	Sum of squares	df	Mean squares	F	Sig.
Between groups	0.0122	1	0.122	0.029	0.866
Within groups	14.8284	54	0.4237		
Total	14.8405	35			
f-ratio value			0.029		
p-value			0.866		
P			<.05		
Decision	Accept the Null H_0				
Conclusion	There is no significant difference in the negative impact of the dining strip in Sapang I to Ternate, Cavite as perceived by the dining owners and the Local Government Unit				

When it comes to the level of significance in the difference in the positive impact of the dining areas as perceived by the owners and as perceived by the local government, there is no significant difference in the positive impact of the dining strip in Sapang I to Ternate, Cavite as perceived by the dining owners and the local government unit. The significance value is 0.616 which is <.05 (Table 13). Table 13 explains the numerical values which lead to the conclusion that there is no significant difference in the negative impact of the dining strip in Sapang I to Ternate, Cavite as perceived by the dining owners and the local government unit. The significance value is 866 which is <.05 (Figure 2).

Output

The dining strip in the area has created a particular target customer profile which includes local tourists from nearby towns passing travelers traversing the kaybiang tunnel. The output of the study



is a tourism development plan that will assist the Ternate Cavite's local government unit in maintaining and developing the Ternate Cavite, specially the dining strips in Sapang 1. This output aims to create an ecologically sustainable, responsible, participative, and culturally sensitive for local communities. The action plan has three objectives; the first objective is to coordinate with the local government of Ternate Cavite. Coordinating with the local government unit is the first step that everyone should take to be able to easily perform the plans. The second objective is to coordinate with the locals or local communities in the area of Sapang 1 specially the dining owners to inform them of the things and plans that the local government will take prior in developing the area. Third objective is to introduce Ternate Cavite with its new tourism brand that introduces its local cuisine with the guidance of the department of tourism (Figure 2).

Coordinating with the local government unit is the first objective of the output the local government will become knowledgeable about development and changes that can be done to their province. Conducting a meeting is one of the actions that can be done in order to set the plans for the development of the province. The province of Ternate is a known trip destination for bikers and riders and serves as a gate-away for local tourists. Through the development of the province, it has the potential to grow and improve in order to attract a new set of tourists. The second objective is to coordinate with the locals or local communities in the area of Sapang 1 specially the dining owners to inform them of the things and plans that the local government will take prior in developing the area. Considering the locals is important in creating new plans and projects in the province. Holding a meeting or seminar that will discuss the plans is helpful in order to inform them to the changes in the province. Together with this, they can also offer jobs for the locals of the province that will help them to have a decent job and to have a salary to be able to provide for their families. The last objective is to introduce Ternate Cavite with its new tourism brand that introduces its local cuisine with the guidance of the Department of Tourism. In connection with this, people can surely enjoy the beautiful scenic view of the sea when their stomach is full. Exploring and tasting different kinds of cuisine is a better way to enjoy the tourist's vacation.

CONCLUSION

Based on the overall result of the level of compliance when it

comes to frontage health protocol notice is below compliance level with a grand mean of 1.50. For the meets compliance level upon entrance health notice, which has a grand mean of 1.57 and the entrance to the dining place to the dining place with a grand mean of 1.55. The grand mean for taking and serving food orders is 1.50, while the grand mean for kitchen area is 4.46 and the grand mean for employees is 4.49 indicating far above compliance level. The positive economic impact of the dining strip in Ternate, Cavite as perceived by the dining owners has an overall mean of 4.00. They perceive that the dining places have a moderate positive economic impact. The dining owners identify that the local residents gain employment opportunities and local people gain benefit from selling land to non-ternate residents at a higher price. Meanwhile, the negative economic impact has an overall mean of 3.11 where the dining owners identify that the highest negative economic impact is the increase of land and housing. When it comes to the positive economic impact of dining strips as perceived by the local government, it marked an overall mean of 3.87 where they identify that the residents gain employment opportunities as the topmost positive economic impact. In the negative economic impact, the local government perceived that the increased price of goods and services and the lowest negative impact of the profits may be exported by foreign investors is the highest negative economic impact. Overall, it gained a mean of 3.07 that is equivalent to mild negative economic impact.

Based on the data gathered there is no significant difference in the positive impact of the dining strip in Sapang I to Ternate, Cavite as perceived by the dining owners and the local government unit. Overall, the significance value is 0.616 which is $<.05$. As per the dining owners and local government unit, there is no significant difference in the negative impact of the dining strip in Sapang 1, Ternate Cavite. The result shows that it has a significance value of 866 which is $<.05$. Based on the findings the researchers recommend that in order to maintain safety and cleanliness for the customers, employees, and dining place, the level of compliance must be followed by each dining owner in terms of frontage health protocol notice, upon entrance to the dining place, customers dining area, taking and serving of food order, kitchen area, health protocols of the employee. In terms of positive economic impact continue to provide employment opportunities to the locals so that they will be able to provide more for their families. For the sake of mitigating negative economic impact the government should consider how it may supply low-cost land and housing to the residents. Lastly, for the whole population of the dining strips there are programs that the department of tourism can provide and propose to the municipality of ternate and dining owners that can help them boost and enhance tourism. It would help them to distinguish what local cuisine they can provide and offer to the customers. Also, there should be proper promotions for the dining strips so that it would gain more attention from the public.).

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