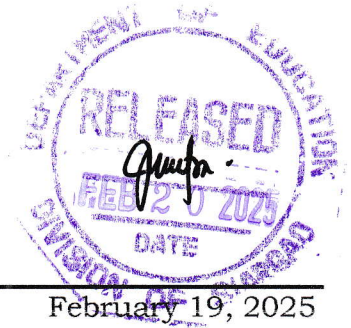




Republic of the Philippines
Department of Education
CARAGA REGION
SCHOOLS DIVISION OF SIARGAO



Office of the Schools Division Superintendent

February 19, 2025

DIVISION MEMORANDUM

No. 02-059 s. 2025

**CONDUCT OF DIVISION FESTIVAL OF TALENTS
TECHNOLYMPICS 2025**

To: Assistant Schools Division Superintendent
SGOD Chief
CID Chief
Public Schools District Supervisors
Elementary and Secondary School Heads
EPP/TLE District Coordinators
This Division

1. In line with the Department of Education's thrust to promote innovations, creativity and excellence in technology and livelihood education, the Division of Siargao through the Curriculum Implementation Division will conduct the Technolympics 2025 on March 15, 2025, at Dapa National High School and Dapa CES and SPED Center.
2. The objectives are:
 - a) To showcase the skills and talents of students in technology and livelihood education.
 - b) To promote awareness and appreciation of the importance of technology and livelihood education.
 - c) To foster camaraderie and sportsmanship among students and teachers.
3. The implementing guidelines are attached to enclosure no. 1-8.
4. Travelling expenses of participants in this activity are chargeable against school MOOE subject to the usual accounting and auditing rules and regulations.
5. Wide and immediate dissemination of this memorandum is desired.

MANUEL O. CABERTE

Assistant Schools Division Superintendent

Officer InCharge 2/19/25

Office of the Schools Division Superintendent

Reference: Palarong Pambansa Act 2013 (RA10588)

To be indicated in the Perpetual Index

Under the following subjects: TLE EPP TECHNOLYMPICS TEACHER LEARNER

CID/EPP/TLE/ACL

02/19/25



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2025 NATIONAL FESTIVAL OF TALENTS



Implementing Guidelines on Technolympics

The categories, components, number of learner-participants and teacher-coaches, and time allotment for Technolympics per region are the following:

Category	Component	No. of Learner- Participant	No. of Teacher- Coach	Time Allotment
Elementary				
Invitation Card Making using MS Productivity Tools	ICT	1	1	3 hours
Extension Cord with Switch Assembly	IA	1	1	3 hours
Food Preparation and Presentation	FCS	2	1	4 hours
Dish Gardening	AFA	1	1	4 hours
Secondary				
Technical Drafting	ICT	1	1	4 hours
Electrical Installation and Maintenance (EIM)	IA	2	1	4 hours
Bread and Pastry Production	FCS	2	1	4 hours
Food Processing (Meat, Fish & Vegetable)	AFA	2	1	4 hours
Total		12	8	



TECHNOLYMPICS

(A Showcase of Marketable Products and Performances)

COMPONENT AREA	INFORMATION AND COMMUNICATION TECHNOLOGY (ICT)		
KEY STAGE	Elementary Grades 4-6)		
EVENT TITLE	Invitation Card Making Using Microsoft Productivity Tools		
NO. OF PARTICIPANT/S	1 learner-participant		
TIME ALLOTMENT	Three (3) Hours, excluding interview		
PERFORMANCE STANDARD	Ang mga mag-aaral ay nakagagawa ng iba't ibang dokumento gamit ang <i>computing devices at productivity tools</i> . [MATATAG, Grade 4] Nakagagawa ng knowledge products gamit ang productivity tools. [Kto12 Curriculum, Grade 5, Content 7]		
21 ST CENTURY SKILL/S	Creativity, Communication, Critical Thinking, ICT for Learning, Self-Regulation, Digital Literacy, Adaptability		
CREATIVE INDUSTRIES DOMAIN	Publishing, Printed Media, ICT, and Digital Communication		
DESCRIPTION	Invitation Card Making Using Microsoft Productivity Tools is an NFOT event category of Technolympics that allows learner-participants to utilize several Microsoft productivity tools to make unique invitation cards based on the given topic or theme.		
TECHNICAL SPECIFICATIONS			
A. MATERIALS , TOOLS AND EQUIPMENT	To be provided by the participants: <ul style="list-style-type: none">• None	To be provided by the event organizers: <ul style="list-style-type: none">• Desktop/Laptop with Windows 10 or higher installed with MS Office Standards or higher version• Printer with colored cartridges• Filed Photos on the computer• Extension wire and UPS• Laid paper in A4• Mouse• Scissors/ Handheld Cutter• Plastic /Metal Ruler• Curling Ribbon, 2 meters per participant	
B. VENUE	Airconditioned Computer Laboratory/ Conference Room		
CRITERIA FOR JUDGING	Creativity of Design	30%	
	Exceptional 30%		
	Proficient 25%		
	Adequate 20%		

	Basic 15 %	
	Technical Use of the Productivity Tools	20%
	Exceptional 20%	
	Proficient 15%	
	Adequate 10%	
	Basic 5 %	
	Relevance to the Theme	15%
	Exceptional 15%	
	Proficient 10%	
	Adequate 5%	
	Basic 1 %	
	Layout and Measurement	15%
	Exceptional 15%	
	Proficient 10%	
	Adequate 5%	
	Basic 1%	
	Wise use of time/speed	5%
	Exceptional 5%	
	Proficient 4%	
	Adequate 3%	
	Basic 2 %	
	Ability to Present the Process	15%
	Exceptional 15%	
	Proficient 10%	
	Adequate 5%	
	Basic 1%	
	Total	100%

MECHANICS

- A. All officially enrolled Elementary ALS learners and Grade 4-6 learners with LRN can join the contest.
- B. The Event Administrator, Members of the Technical Committee, and Board of Judges shall be at the venue sixty (60) minutes ahead of the event schedule.
- C. The Technical Committee shall inspect the resource requirements for the contest.
- D. The materials, supplies, tools, equipment, data, and photos needed at the venue shall be made ready by the Event Administrator sixty (60) minutes before the event schedule.
- E. Any of the Microsoft Productivity Tools (Word, Excel, Powerpoint, Publisher, Paint, Picture Manager) may be used by the learner-participants.
- F. The layout size of the invitation card and the theme shall be announced by the Event Administrator during the preliminaries.
- G. All participants are expected to arrive at the designated venue at least thirty (30) minutes before the event begins. Late participants may be permitted to join upon thorough review and assessment of their reasons by the Technical Committee.
- H. The Event Administrator shall let the participants draw lots to determine their respective entry numbers and places.
- I. Borrowing of materials, supplies, tools, and equipment is strictly prohibited.
- J. Briefing of participants be done fifteen (15) minutes before the start of the event.
- K. The Event Administrator will signal the start of the event. Once underway, teacher-coaches and other delegates will no longer be permitted to communicate with the participants.
- L. Only the Event Administrator, Technical Committee Members, Judges, Official photographers, and participants are allowed to be at the contest venue.
- M. Participants shall go through a panel interview and deliberation by the Board of Judges after the 3-hour time allotment.
- N. Participants are advised to bring their food as they are not allowed to go out of the venue.
- O. Filename shall be using this format:
InvitationCard# (participant's number)
Example: **InvitationCard#01**
- P. The working area shall be cleaned by the participants immediately after the contest.



TECHNOLYMPICS

(A Showcase of Marketable Products and Performances)

COMPONENT AREA	Industrial Arts
KEY STAGE	Key Stage Two (2): Grades 4 to 6
EVENT TITLE	Extension Cord with Switch Assembly
NO. OF PARTICIPANT/S	1 learner-participant
TIME ALLOTMENT	3 hours including the interview
PERFORMANCE STANDARD	The learner constructs simple electrical gadgets with ease and dexterity.
21ST CENTURY SKILL/S	It is essential for learners to manifest learning and innovation skills and abilities where they think critically, reflectively, and creatively, analyze, and solve problems, create and implement innovations using a variety of techniques or methods, and generate functional knowledge that supports varying degrees of thinking skills and metacognition.
CREATIVE INDUSTRIES DOMAIN	Design
DESCRIPTION	Extension cord with switch making is an NFOT event category of Technolympics that allows learner-participant to demonstrates an understanding of and skills in making simple electrical gadgets.
TECHNICAL SPECIFICATION	<p>Materials</p> <ol style="list-style-type: none"> 1. 6 meters # 16 stranded wire 2. 1foot # 16 THHN electrical wire 3. 1 pc surface type utility box 4. 1 pc single pole single throw switch 5. 2 pcs convenience outlet 6. 1 set 3-gang plate 7. 1 pc male plug (15A) <p>Tools:</p> <ol style="list-style-type: none"> 1. Electrical tools (long nose, pliers, phillips and flathead screwdriver) 2. Multi Tester <p>Appropriate PPE</p>

	<p>Venue</p> <p>a. Well-ventilated spacious room</p> <p>b. With electrical outlets/extension wires</p>	
CRITERIA FOR JUDGING	Criteria	Percentage
	Quality of the output/	15%
	Accuracy	15%
	Functionality	30%
	Use of tools	15%
	Safety	10%
	Speed	5%
	Ability to explain	10%
	Total	100%
MECHANICS	<p>a. All officially enrolled Grade 4 to 6 learners including ALS learners with LRN are eligible to join.</p> <p>b. The Event Administrator, members of the Technical Committee and Board of Judges shall be at the venue two (2) hours ahead of the event schedule.</p> <p>c. The Technical Committee shall inspect the resource requirements for the contest.</p> <p>d. Event materials, supplies, tools, equipment, data, and photos needed at the venue shall be made ready by the Event Administrator sixty (60) minutes before the event schedule.</p> <p>e. All participants are expected to be at the designated venue thirty (30) minutes before the event starts. Late participants may or may not be allowed to join after careful evaluation and scrutiny of their reasons presented to the Technical Committee.</p> <p>f. The Event Administrator shall let participants to draw lots to determine their respective places. Setting up of their extension cords and tools which shall be done during this time.</p> <p>g. Borrowing of materials, supplies, tools and equipment is strictly prohibited.</p> <p>h. Briefing of participants shall be done thirty (30) minutes before the scheduled event.</p> <p>i. The Event Administrator shall signal for the event to start. Once the event has started, the teacher-coach and other delegates shall no longer be allowed to talk to the participants to concentrate in the event.</p> <p>j. Only the Event Administrator, Technical</p>	

Committee members, Judges, Official Photographer, and participants are allowed to be at the venue.

- k. Participants shall go through a panel interview and deliberation by the Board of Judges within the three (3) hour time allotment.
- l. Participants are advised to bring their own food as they are not allowed to go out of the venue during the break time.
- m. The working area should be cleaned by participants immediately after the event.



TECHNOLYMPICS

(A Showcase of Marketable Products and Performances)



COMPONENT AREA	FAMILY AND CONSUMER SCIENCE/HOME ECONOMICS	
KEY STAGE	Key Stage Two (2): Grades 4 to 6	
EVENT TITLE	Food Preparation and Presentation	
NO. OF PARTICIPANT/S	2 learner-participants	
TIME ALLOTMENT	4 hours excluding interview	
PERFORMANCE STANDARD	The learners use and maintain appropriate kitchen tools and equipment and follows the Occupational Health and Standard (OHS) in food preparation and presentation.	
21 ST CENTURY SKILL/S	Use of appropriate technology, learning and innovative skills and abilities where learners think critically, reflectively, and creatively.	
CREATIVE INDUSTRIES DOMAIN	Creative Services	
DESCRIPTION	Food Preparation and Presentation is an NFOT event category of Technolympics that allows learner-participants to apply the principles of food preparation and presentation. It includes food preparation, designing, and presentation of a main course with chicken as the main ingredient.	
TECHNICAL SPECIFICATIONS		
C. MATERIALS , TOOLS AND EQUIPMENT	To be provided by the participants: <ul style="list-style-type: none">• PPE	To be provided by the event organizers: <ul style="list-style-type: none">• 1 kg Chicken (leg part)• Marketable ingredients• Cooking utensils• Gas Stove/LPG• Dinner Plate for plating presentation• Extension Cords• Working Table• Presentation Table• Provision of Oven
D. VENUE	<ul style="list-style-type: none">• Preferably HE Room with tiled floors, well-lighted and fully ventilated cooking area, sufficient water supply, medical kit and fire extinguishers.	
CRITERIA FOR JUDGING	Criteria	Percentage
	Presentation	20%
	Palatability	20%

	Process	20%
	Proper Use of Tools and Equipment	10%
	Sanitary Practices	5%
	Safety	10%
	Speed	5%
	Ability to Present Idea	10%
	Total	100%

MECHANICS

- A. All officially enrolled Grades 4 to 6 learners with LRN are eligible to join.
- B. The Event Administrators, members of the Technical Committee and Panel of Experts should be at the exhibition venue two (2) hours ahead of the event schedule.
- C. Event materials, tools, equipment, and other supplies needed at the venue shall be made ready by the Event Administrator two (2) hours before the event schedule.
- D. All participants should be at the event venue one hour (1) before the event starts.
- E. The Event Administrator shall let participants to draw lots to determine their respective places.
- F. Each participant shall wear appropriate personal protective equipment (PPE) according to the standard requirements.
- G. Final briefing of participants shall be done thirty (30) minutes before the scheduled event.
- H. The Event Administrator shall signal to start the contest proper. Once the event has started, the teacher-coaches and other delegates are strictly prohibited within the event area.
- A. No questions shall be entertained during the activity except clarifications and points of order. These shall be addressed by the Event Administrator, in consultation with the panel of experts to be recorded by the Event Secretary.
- I. Borrowing of materials, supplies, tools, and equipment during the event is not allowed.
- J. Each group of participants shall undergo interview process with the expert after the four (4) hour time allotment or once the team has finished the display of their output.
- K. During the event proper, the panel of experts shall observe the processes but not ask questions to participants to avoid disruption.
- L. The working area should be cleaned by participants immediately after the event.



TECHNOLYMPICS

(A Showcase of Marketable Products and Performances)

COMPONENT AREA	AGRI-FISHERY ARTS	
KEY STAGE	Key Stage 2 (Grade 4-6)	
EVENT TITLE	Dish Gardening	
NO. OF PARTICIPANT/S	One (1) learner-participant	
TIME ALLOTMENT	Four hours (4) excluding interview	
PERFORMANCE STANDARD	Application of the most applicable dish gardening technique.	
21ST CENTURY SKILL/S	Creative skills, problem-solving skills, communication skills, promotion of techniques and technological skills, procedural skills, operating tools, occupational safety and health (OSH)	
CREATIVE INDUSTRIES DOMAIN	Design and Creative industries, Landscape Architecture, Agri-tourism Industry, Agri-entrepreneurial Industry.	
DESCRIPTION	A dish garden is a miniature garden which uses a shallow dish or bowl for a container. It is landscaped to depict a scene in nature. Different plants can be used in the dish garden but these have to be compatible with each other (https://aggie-horticulture.tamu.edu/syllabi/302/new/topic/dish.htm).	
TECHNICAL SPECIFICATIONS		
E. MATERIALS , TOOLS AND EQUIPMENT	To be provided by the participants: <ul style="list-style-type: none">• PPE	To be provided by the event organizers: <ul style="list-style-type: none">• Dish Garden Plants (Assorted Minimum of 6 kinds• Decorative object• Colored rocks• Horticultural charcoal• Potting Soil• Moss or sand• Wide, low sided container (without a drainage hole, any design)• Working table• Hand Trowel• Shovel• Sprinkler• Pliers• Spade• Cutter• Tie Wire• Hand Sprayer
F. VENUE	<ul style="list-style-type: none">• Covered Court/open area	

CRITERIA FOR JUDGING	Originality of Sketch Plan	- 10%
	Combination and design of plants and materials	- 20%
	Use of tools and equipment	- 10 %
	Methods and safety work-habit	- 10%
	Visual Impact	- 20%
	Followed the Sketch Plan	- 10%
	Speed	- 5%
	Ability to present ideas	- 15%
	TOTAL	-100%

MECHANICS

- a. All officially enrolled learners including ALS with LRN are eligible to join the contest.
- b. The Event Administrator, technical committee members, and judges should be in the venue sixty (60) minutes ahead of the event schedule.
- c. Event materials, supplies, tools, equipment and other things needed for the venue will made ready by the Event Administrator sixty (60) minutes before the event schedule.
- d. Contestants are advised to bring their own food as they are not allowed to go out the contest venue during break time.
- e. All contestants should be at the designated venue thirty (30) minutes before the event starts.
- f. The Event administrator will let the contestants draw lots to determine their respective places.
- g. Briefing of contestants will be done thirty (30) minutes before the scheduled event.
- h. The Event Administrator will signal for the event to begin. Once the event has started, the coaches, teachers, delegates, are no longer allowed to talk to the contestants to give them full concentration in their work.
- i. Only the Event Administrator, technical committee members, judges are allowed in the contest venue.
- j. Should there be any irregularities found during the event, the Event Administrator, in consultation with the Board of Judges, may suspend the conduct of the specific skill exhibition if justified and refer the matter to the attention of the Technical Evaluation Committee for appropriate action.
- k. Borrowing of materials, tools, supplies during the event is not allowed.
- l. The finished dish garden should be ready for photography, sketching, after all the members of the Board of Judges shall have finished their individual judging.
- m. A blueprint or a sketch or plan must be submitted by the contestant using a long size bond paper.
- n. The dish garden shall remain unaltered and on display until the closing ceremony.
- o. Each contestant will go through a panel of interview and deliberation with the Board of Judges after the four (4) hours time allotment.
- p. Interview should be done one at a time using uniform questions.
- q. The working area should be cleaned by the contestant immediately after the event.

Note:

- a. All outputs should be endorsed to the secretariat by the Event Administrator.
- b. All endorsed outputs shall be displayed until the duration of the event.



TECHNOLYMPICS

(A Showcase of Marketable Products and Performances)



COMPONENT AREA	INFORMATION AND COMMUNICATION TECHNOLOGY (ICT)	
KEY STAGE	Key Stage Three (3): Grades 9 and 10; Key Stage Four (4): Grades 11 and 12	
EVENT PACKAGE	Technical Drafting: Prepare Computer-Aided Design of a House <ul style="list-style-type: none"> - Floor Plan (scale 1:100m) - Elevations (front, left, right, and rear elevation) - Perspective Floor area - 60 sq. m. Land area - 100 sq. m. Note: Use scale 1:100 meters	
NO. OF PARTICIPANT/S	1 learner-participant from either of the key stages or grade levels or from one key stage or grade level alone per region	
TIME ALLOTMENT	4 hours excluding interview	
PERFORMANCE STANDARD	The learners create a house plan following architectural standards.	
21 ST CENTURY SKILL/S	Core skills supported using ICT, technical, information management, communication, collaboration, creativity, critical thinking, and problem-solving	
CREATIVE INDUSTRIES DOMAIN	Design	
DESCRIPTION	Technical Drafting is an NFOT event category of Technolympics that allows learner-participants to perform mensuration and calculations, interpret technical drawings and plans, and prepare computer-aided drawings with structural layout and details.	
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS AND EQUIPMENT	To be provided by the participants: * none	To be provided by the event organizers: <ul style="list-style-type: none"> - Desktop computer (16 gigabyte RAM, i5 processor or higher) - Printer (ratio 1:1) - AutoCAD 2019 Version or higher (uniform version) - Printing cost
B. VENUE	Preferably Computer Laboratory with:	

	* sufficient ventilation * tile floor/finished flooring		
CRITERIA FOR JUDGING			

MECHANICS

- A. All learners in the Junior High School (JHS) specifically grades 9 and 10, Technical-Vocational Education/Technology and Livelihood Education (TVE/TLE) and Senior High School (SHS) Technical-Vocational-Livelihood (TVL) including ALS who are previously or currently enrolled in the school offering specialization in technical drafting are eligible to join.
- B. The Event Administrator, members of the Technical Committee, and Panel of Experts, should be at the venue two (2) hours ahead of the event schedule.
- C. The Technical Committee shall inspect the resource requirements for the event.
- D. Event materials, tools, equipment, and other supplies needed at the venue shall be made ready by the Event Administrator sixty (60) minutes before the event schedule.
- E. All participants shall be at the designated venue thirty (30) minutes before the event starts.
- F. The Event Administrator shall let participants to draw lots to determine their respective places. Setting up of extension cords, tools, and equipment shall be done during this time.
- G. Borrowing of materials, supplies, tools, and equipment is strictly prohibited.
- H. Briefing of participants shall be done thirty (30) minutes before the scheduled event.
- I. The Event Administrator will distribute a task requirement and learners will be given 15 minutes to read and analyze it.
- J. The Event Administrator shall signal for the event to start. Once the event has started, teacher-coaches, parents, and other delegates shall no longer be allowed to talk to participants to concentrate in the event.
- K. Only the Event Administrator, Technical Committee members, Panel of Experts, Official Photographer, and participants are allowed to be at the venue.
- L. Questions/queries from the participants shall not be entertained during the

exhibition proper.

M. Participants shall go through a panel interview after the four (4) hour time allotment.

N. The working area should be cleaned by the participants immediately after the event.

Note: All outputs (soft and hard copies) shall be collected by the Event Secretary and shall be endorsed to the Organizers.



TECHNOLYMPICS

(A Showcase of Marketable Products and Performances)



COMPONENT AREA	INDUSTRIAL ARTS	
KEY STAGE	Key Stage Three (3): Grades 9 and 10; Key Stage Four (4): Grades 11 and 12	
EVENT TITLE	Electrical Installation and Maintenance (EIM)	
NO. OF PARTICIPANT/S	2 learner-participants from either of the key stages or grade levels or from one key stage or grade level alone per region	
TIME ALLOTMENT	4 hours excluding interview	
PERFORMANCE STANDARD	The learners perform electrical installation and maintenance which involve reading and installing schematic wiring diagrams based on the Philippine Electrical Code (PEC) and national Electrical Code (NEC).	
21 ST CENTURY SKILL/S	It is essential for learners to manifest learning and innovation skills and abilities where they think critically, reflectively, and creatively, analyze and solve problems, create and implement innovations using a variety of techniques or methods, and generate functional knowledge that supports varying degrees of thinking skills and metacognition.	
CREATIVE INDUSTRIES DOMAIN	Design	
DESCRIPTION	Electrical Installation and Maintenance (EIM) is an NFOT event category of Technolympics that allows learner-participants to read and install wiring diagrams based on a given schematic diagram. Knowledge of schematic diagrams and installation skills may be handy in establishing a business or landing a job.	
TECHNICAL SPECIFICATIONS		
G. MATERIALS , TOOLS AND EQUIPMENT	To be provided by the participants: <ul style="list-style-type: none">• PPE	To be provided by the event organizers: <ul style="list-style-type: none">• Electrical tape• No. 14 stranded wire• No. 12 stranded wire• Lighting fixture• SPST switch• Junction box• And other materials• Floor Plan single storey residential house)• All tools/equipment needed for the wiring

		installation <ul style="list-style-type: none"> • Working board 4' X 8' • Utility expenses
H. VENUE	<ul style="list-style-type: none"> • Electrical Installation & Maintenance Laboratory Workshop 	
CRITERIA FOR JUDGING	Criteria	Percentage
	Accuracy of interpretation of schematic diagram	25%
	Accuracy of installation	30%
	Use of tools	15%
	Safety	15%
	Speed	10%
	Ability to Explain Process	5%
	Total:	100%

MECHANICS

- A. All learners with LRN in the Junior High School (JHS) Technical-Vocational Education/Technology & Livelihood Education (TVE and TLE) and Senior High School (SHS) Technical-Vocational-Livelihood (TVL) who are enrolled in the school offering specialization in EIM are eligible to join.
- B. The Event Administrator, members of the Technical Committee and Panel of Experts should be at the venue two (2) hours ahead of the event schedule.
- C. Event materials, tools, equipment and other supplies needed for the contest shall be made ready at the venue by the Event Administrator two (2) hours before the event schedule.
- D. Setting up of all the tools, materials, equipment and other supplies should be made ready before the start of the event.
- E. Borrowing of materials, supplies, tools and equipment during the event is not allowed.
- F. The Event Administrator shall let participants to draw lots to determine the respective places and set up their tools and materials at their assigned places.
Setting up of their extension cords, tools and equipment should be done during this time.
- G. Briefing of participants shall be done thirty (30) minutes before the scheduled event.
- H. The Event Administrator shall signal for the event to begin. Once the event has started, the teacher-coaches, parents, and delegates shall no longer be allowed to talk to participants to concentrate in the event.
- I. Only the Event Administrator, technical committee members, panel of experts, official photographer, and participants are allowed at the venue.
- J. No questions shall be entertained during the event proper, except clarifications and points of order. All clarifications and points of order shall be directed to the Event Administrator.
- K. Panel of experts shall periodically observe the participants while the events is going on.
- L. Each participant shall go through a panel interview with the Panel of Experts with a maximum of five minutes per entry.
- M. Interview shall be done one at a time.
- N. All provided event materials shall be used by participants for their outputs.
- O. Alteration of the event materials by the participants is not allowed.
- P. The schematic diagram will be provided on the day of the event.

Note: The schematic diagram shall be provided by the Technical Committee.



TECHNOLYMPICS

(A Showcase of Marketable Products and Performances)

COMPONENT AREA	FAMILY AND CONSUMER SCIENCE/HOME ECONOMICS	
KEY STAGE	Key Stage 3 & 4 including ALS	
EVENT TITLE	BREAD AND PASTRY PRODUCTION (BAKING AND DECORATING)	
NO. OF PARTICIPANT/S	Two (2) learner-participants	
TIME ALLOTMENT	Four (4) hours excluding interview	
PERFORMANCE STANDARD	The learners use and maintain appropriate baking tools and equipment and follows the Occupational Health and Standard (OHS) in baking and decorating cake.	
21 ST CENTURY SKILL/S	Communication in the workplace, use of appropriate technology, learning and innovative skills and abilities where learners think critically, reflectively, and creatively, and analyze and solve problems	
CREATIVE INDUSTRIES DOMAIN	Baking and Design	
DESCRIPTION	Applying the principles in Bread and Pastry Production including Decorating . The task involves preparation of chiffon cake and decoration through basic icing. One-layer cake with a mold size: 6 inch.	
TECHNICAL SPECIFICATIONS		
I. MATERIALS , TOOLS AND EQUIPMENT	To be provided by the participants: <ul style="list-style-type: none">• PPE• Packaging materials	To be provided by the event organizers: <ul style="list-style-type: none">• Baking ingredients• Marketable ingredients (confectioner sugar)• Stove• Oven• LPG• Baking utensils• Working table• Cooking area• Water outlet/supply• Utility expenses
J. VENUE	<ul style="list-style-type: none">• preferably HE Room/laboratory-with sufficient water supply-medical kit and fire extinguisher-well lighted and ventilated	

CRITERIA FOR JUDGING	Criteria	Percentage
	Process on the Product Development	20%
	Proper use of tools and equipment	15%
	Palatability	20%
	Product Presentation	15%
	Speed	10%
	Safety/Sanitation and Hygiene	10%
	Ability to Present Idea/Process	10%
	Total	100%

MECHANICS

- A. All previously and currently enrolled learners in TLE/TVL/ALS (Bread and Pastry Production) with LRN are eligible to join the contest.
- B. The Event Administrators, members of the Technical Committee and Panel of Experts should be at the venue two (2) hours ahead of the event schedule.
- C. Event materials, tools, equipment, and other supplies needed at the venue shall be made ready by the Event Administrator two (2) hours before the event schedule.
- D. All participants should be at the event venue one hour (1) before the event starts and bring their own food as they are not allowed to go out the contest venue during the break time.
- E. The Event Administrator shall let participants to draw lots to determine their respective places.
- F. Each participant shall wear appropriate personal protective equipment (PPE) according to the standard requirements.
- G. Final briefing of participants shall be done thirty (30) minutes before the scheduled event.
- H. The Event Administrator shall signal to start the contest proper. Once the event has started, the teacher-coaches and other delegates are strictly prohibited within the event area.
- B. No questions shall be entertained during the activity except clarifications and points of order. These shall be addressed by the Event Administrator, in consultation with the panel of experts to be recorded by the Event Secretary.
- I. Borrowing of materials, supplies, tools, and equipment during the event is not allowed.
- J. Copies of the recipe shall be submitted to the Event Administrator.
- K. Each group of participants shall undergo interview process with the expert after the four (4) hour time allotment or once the team has finished the display of their output.
- L. During the event proper, the panel of experts shall observe the processes but not ask questions to participants to avoid disruption.
- M. The working area should be cleaned by participants immediately after the event.



TECHNOLYMPICS

(A Showcase of Marketable Products and Performances)



COMPONENT AREA	HOME ECONOMICS	
KEY STAGE	Key Stage 3 & 4 including ALS	
EVENT TITLE	BREAD AND PASTRY PRODUCTION (BAKING AND DECORATION)	
NO. OF PARTICIPANT/S	Two (2) learner-participants enrolled in TLE/TVL	
TIME ALLOTMENT	Four (4) hours excluding interview	
PERFORMANCE STANDARD	The learners use and maintain appropriate baking tools and follows the Occupational Health and Standard (OHS) in baking and decorating cake.	
21 ST CENTURY SKILL/S	Communication in the workplace, use of appropriate technology, learning and innovative skills and abilities where learners think critically, reflectively, and creatively, and analyze and solve problems	
CREATIVE INDUSTRIES DOMAIN	Baking and Design	
DESCRIPTION	Applying the principles in Bread and Pastry Production including Decorating . The task involves preparation of chiffon cake and decoration through basic icing. One-layer cake with a mold size: 6 inch.	
TECHNICAL SPECIFICATIONS		
K. MATERIALS , TOOLS AND EQUIPMENT	To be provided by the participants: <ul style="list-style-type: none">• PPE• Packaging materials	To be provided by the event organizers: <ul style="list-style-type: none">• Baking ingredients• Marketable ingredients (confectioner sugar)• Stove• Oven• LPG• Baking utensils• Working table• Cooking area• Water outlet/supply• Utility expenses
L. VENUE	• preferably HE Room	
CRITERIA FOR JUDGING	Criteria	Percentage
	Process on the Product Development	20%
	Proper use of tools	15%
	Palatability	20%

	Product Presentation	15%
	Speed	10%
	Safety/Sanitation and Hygiene	10%
	Ability to Present Idea/Process	10%
	Total	100%

MECHANICS

- N. All officially enrolled learners in TLE/TVL/ALS with LRN are eligible to join the contest.
- O. The Event Administrators, members of the Technical Committee and Panel of Experts should be at the venue two (2) hours ahead of the event schedule.
- P. Event materials, tools, equipment, and other supplies needed at the venue shall be made ready by the Event Administrator two (2) hours before the event schedule.
- Q. All participants should be at the event venue one hour (1) before the event starts and bring their own food as they are not allowed to go out the contest venue during the break time.
- R. The Event Administrator shall let participants to draw lots to determine their respective places and set up their food and materials at their designated areas. Setting up of their extension cords, tools, and equipment should be done during this time.
- S. Each participant shall wear appropriate personal protective equipment (PPE) according to the standard requirements.
- T. Final briefing of participants shall be done fifteen (15) minutes before the scheduled event.
- U. The Event Administrator shall signal to start the contest proper. Once the event has started, the teacher-coaches and other delegates are strictly prohibited within the event area.
- C. No questions shall be entertained during the activity except clarifications and points of order. These shall be addressed by the Event Administrator, in consultation with the panel of experts to be recorded by the Event Secretary.
- V. Borrowing of materials, supplies, tools, and equipment during the event is not allowed.
- W. Copies of the recipe shall be submitted to the Event Administrator.
- X. Each group of participants shall undergo interview process with the expert after the four (4) hour time allotment or once the team has finished the display of their output.
- Y. During the event proper, the panel of experts shall observe the processes but not ask questions to participants to avoid disruption.
- Z. The working area should be cleaned by participants immediately after the event.



TECHNOLYMPICS

(A Showcase of Marketable Products and Performances)

COMPONENT AREA	AGRI-FISHERY ARTS	
KEY STAGE	Key Stage Three (3): Grades 9 and 10; Key Stage Four (4): Grades 11 and 12	
EVENT TITLE	Food Processing (Meat, Fish, and Vegetable)	
NO. OF PARTICIPANT/S	2 learner-participants from either of the key stages or grade level or from one key stage or grade level alone per region	
TIME ALLOTMENT	4 hours excluding the interview	
PERFORMANCE STANDARD	The learners independently develop the skills in food processing and demonstrate the core competencies in food processing prescribed in the K to 12 Basic Education Curriculum as of May 2016.	
21ST CENTURY SKILL/S	Communication in the workplace, use of appropriate technology, learning and innovative skills and abilities where learners think critically, reflectively, and creatively, and analyze and solve problems	
CREATIVE INDUSTRIES DOMAIN	Traditional Cultural Expressions	
DESCRIPTION	Food Processing (Meat, Fish, and Vegetable) is an NFOT event category of Technolympics that allows learner-participants to apply the principles of food preservation. This includes preparation and processing of various types of meats, fruits, and vegetables: (<i>Chicken Longanisa</i>), Fish (<i>Bangus-Spanish Sardines</i>), Vegetables (<i>Pickling-Sayote, Papaya, Sitaw, Ampalaya, & Carrots</i>)	
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS AND EQUIPMENT	To be provided by the participants: * PPE	To be provided by the event organizers: Materials <ul style="list-style-type: none"> - Cooking utensils - 12 oz. Jar, with wide opening (4 bottles) - rubberized cap/lid - Polyethylene - 2 pcs bangus (approx. 2 pcs per half kg.) per participant (1 for

		<p>presentation, 1 for tasting)</p> <ul style="list-style-type: none">- 1 kg whole dressed chicken- Ingredients (vegetable, fruits & others) binder ingredients (ex. egg and cornstarch) <p>Tools and Equipment</p> <ul style="list-style-type: none">- Working Tables- Cooking Area- Stove- Water outlets- Knife- Chopping Board- Pressure Cooker- Gas stove- LPG- Utility expenses																		
B. VENUE	Preferably FCS Laboratory with: a. sufficient water supply b. washing area c. first aid kit d. fire extinguisher e. tile floor																			
CRITERIA FOR JUDGING	<table><tr><th>Criteria</th><th>Percentage</th></tr><tr><td>Palatability</td><td>15%</td></tr><tr><td>Process used in preservation</td><td>25%</td></tr><tr><td>Product Presentation and Packaging</td><td>10%</td></tr><tr><td>Use of tools and equipment</td><td>15%</td></tr><tr><td>Sanitation Procedures, Methods & Safety work habits</td><td>15%</td></tr><tr><td>Speed</td><td>10%</td></tr><tr><td>Ability to Present the Process</td><td>10%</td></tr><tr><td>Total</td><td>100 %</td></tr></table>		Criteria	Percentage	Palatability	15%	Process used in preservation	25%	Product Presentation and Packaging	10%	Use of tools and equipment	15%	Sanitation Procedures, Methods & Safety work habits	15%	Speed	10%	Ability to Present the Process	10%	Total	100 %
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	Sanitation Procedures, Methods & Safety work habits	15%																		
	Speed	10%																		
	Ability to Present the Process	10%																		
Total	100 %																			

MECHANICS

- All learners in the Junior High School (JHS) specifically grades 9 and 10, Technical-Vocational Education (TVE) and Senior High School (SHS) Technical-Vocational-Livelihood (TVL) including ALS who are previously or currently enrolled in the school offering specialization in food processing are eligible to join.
- The Event Administrator, members of the Technical Committee and Panel of Experts should be at the venue two (2) hours ahead of the event schedule.
- Event materials, tools, equipment and other supplies needed for the contest shall be made ready at the venue by the Event Administrator two (2) hours before the event schedule.
- Setting up of all the materials, tools, equipment, and other supplies should be made ready before the start of the event.
- Borrowing of materials, supplies, tools, and equipment during the event is not allowed.
- The Event Administrator shall let participants to draw lots to determine their respective places and set up their tools and materials at their assigned places. Setting up of their extension cords, equipment, and tools should be done during this time.
- Briefing of participants shall be done thirty (30) minutes before the

scheduled event.

- H. The Event Administrator shall signal for the event to begin. Once the event has started, the teacher-coaches, parents, and delegates are no longer allowed to talk to the participants to concentrate in the event.
- I. Only the Event Administrator, technical committee members, panel of experts, official photographer, and participants are allowed at the venue.
- J. No questions shall be entertained during the event proper, except clarifications and points of order. All clarifications and points of order shall be directed to the Event Administrator.
- K. Panel of experts shall periodically observe participants while the event is ongoing.
- L. The products shall be displayed on the table prepared by the host region for appreciation and tasting of the panel of experts. Other table set up/accessories are strictly not allowed.
- M. Each participant shall go through a panel interview with the Panel of Experts with a maximum of five (5) minutes per entry.
- N. Interview shall be done one at a time using uniform questions.
- O. With the presentation of output
 - For Meat (Chicken): Present 1 pack at 250g and remaining cooked sample for evaluation.
 - For Sardines and Pickles: Prepare 1 bottle for tasting and 1 bottle for display.

(A plate for tasting shall be provided at the display area intended for each entry).
- P. The working area should be cleaned by participants immediately after the event.

Note:

- a. All outputs shall be endorsed to the Secretariat by the Event Administrator.
- b. All endorsed outputs shall be displayed until the duration of the event.

Prepared by:

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