



DIVISION MEMORANDUM NO. <u>242</u> s. 2017

TO

OIC-ASSISTANT SCHOOLS DIVISION SUPERINTENDENT CHIEFS, EDUCATION PROGRAM SUPERVISOR, CID & SGOD HEADS, PUBLIC & PRIVATE JUNIOR AND SENIOR HIGH SCHOOLS, DTEO OFFICERS ALL OTHER CONCERNED

FROM

CATHERINE P. TALAVERA, Ph.D. OIC-Schools Division Superintendent

BY

EDWIN PAUL M. NAVARRO

SUBJECT

2017 DIVISION TECHNOLYMPICS

DATE

August 30, 2017

This is to inform the field of the 2017 DIVISION TECHNOLYMPICS pursuant to Regional Memorandum No. 19 s. 2013 on September 7, 2017 at Luis Palad Integrated High School.

Expenses relative to the activity shall be charged to local funds subject to the usual accounting and auditing rules and regulations.

All activities/contests will be done simultaneously in their assigned venue .

Winning contestants shall represent the Division in the 2017 Regional Technolympics.

Enclosed is a copy of Division Technolympics implementing guidelines for the 2017 skills exhibition for your preference. Attached also is the confirmation sheet to be returned on or before September 4, 2017.

Immediate and wide dissemination of this Memorandum is desired.





Enclosure No 1: Implementing Guidelines for the 2017 Skills Exhibition 2017 DIVISION TECHNOLYMPICS

1. Participants

The 2017 Division Technolympics will showcase marketable products and performances in the different skills acquired by the students in the various specializations of Technology and Livelihood Education (TLE). This is open to all high school students (Junior and Senior) enrolled in both public and private schools within the Division of Tayabas City, S.Y. 2017-2018. Qualified contestants / participants per event should be the school level technolympics winners.

1.1. The Top 3 Winners shall be declared in each of the following areas:

AREAS FOR SKILLS EXHBITION	GRADE LEVEL	NO. OF PARTICIPANTS	TIME ALLOTMENT
Home Economics	the start should of the	a water state of the second	
1. Beauty Care	Grade 9 - 12	1 entry per school (1 contestant and 1 model)	3 hrs.
2. Cookery	Grade 9 - 12	1 entry per school (2 students)	3 hrs.
Agri-Fishery Arts			
3. Food (Fish) Processing	Grade 9 - 12	1 entry per school (1 student)	3 hrs.
4. Food (Fruit) Processing	Grade 9 - 12	1 entry per school (1 student)	4 hrs.
TOTAL PARTICIPA	NTS	6	

2017 DIVISION TECHNOLYMPICS (SECONDARY)

2. GENERAL EVENT RULES & MECHANICS

- 2.1. The products and performances of participants in all events shall be judged by three members of the Board of Judges composed of experts, practitioners, service providers or professionals.
- 2.2 Judges will use the prepared score sheets for both products and performances. Points





given to each of the participants shall be added by each member of the Jury. However, separate criteria will be given for the Search for Mr. & Ms. Division Technolympics and table napkin folding.

- 2.3. The total scores of each participant shall be ranked with the highest total number of points as rank one.
- 2.4. The tabulation committee members, shall review the computation and ranking made by the judges. The partipant with the highest total number of points shall be declared as the Champion.
- 2.5. The final results shall be reviewed by the members of the Board of Judges before affixing their signatures in the summary sheet.
- 2.6. In case of a tie, triple tie or a quadruple tie, the participant who finished first will be declared as the "champion". In the event to another tie, a toss coin shall be appied.
- 2.7. The decision of the Board of Judges is final and irrevocable.

3. Skills Exhibition Proper

3.1. The event administrators and their secretaries, technical committee and judges should be in the venue sixty (60) minutes ahead of the event schedule.

3.2. Event materials, supplies, tools, equipment and other things needed at the venue uill be made ready by the event administrator an hou before the event schedule.

3.3. All participants should be the designated venue, thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.

3.4. The participants will draw lots to determine their respective places and set up their food and materials at their asigned places. Setting up of thir extension cords, equipment, and tools should be done during this time.

3.5. The briefing of participants will be done fifteen (15) minutes before the scheduled event.

3.6. The event secretary will give the signal for the event to begin. Once the event has started, the coaches, teachers and delegates are no longer allowed to talk to the participants to allo them to fully concentrate on their work.

3.7. Only the event administrator, secretary, technical staff, judges, official photographer, and participants are allowed in the venue.





3.8. No questions shall be entertained during the contest proper except clarifications and point of order. All clarifications and points of order shall be raised with the event administrator

3.9. Should there be any irregularities found during the event, the event administrator, in consultation of the specific skill exhibition, if justified, and refer the matte to the attention of the Technical and Evaluation Committee for appropriate action.

3.10. Borrowing of materials, tools, and supplies during the event is not allowed.

3.11. The working area should be cleaned immediately after every event.

3.12. All outputs shall be endorsed to the event administrator

3.13. All endorsed outputs shall be displayed throughout the duration of the event.

4. Tools and Materials to bring

The following special materials and equipment are required to be brought by the participants:

• Personal Protective Equipment (All participants)

- · Materials, equipment and Ingredients for Cookery
- Materials and equipment for Beauty Care
- Materials and equipment for Agricultural Crops Production

5. Criteria for Judging

A. Cookery

Component Area	HOME ECONOMICS		
Grade Level	Junior and Senior High School Including ALS		
Event Package	COOKERY		
No. of Participants	Two (2)		
Time Allotment	Three (3) hours (Excluding Interview)		
Description	Applying the principles in Cookery NC II based on the Curriculum Guide (CG). The task includes preparation of full meal course: APPETIZER (Vegetable), MAIN COURSE (Chicken) and COLD DESSERT.		
	Criteria	Percentage	
	Safety	10%	
	Process	20%	
	Proper use of Tools, Materials and Equipment	10%	
CRITERIA FOR ASSESSMENT	Palatability	20%	
	Presentation	10%	
	Speed	10%	
	Sanitation	10%	
	Fluency of Oral Communication	5%	
	Flow of thoughts	5%	
	Total	100%	





 II. Inputs (Resource Requirements)

 a. Supplies and
 Cooking Ingredients,

 Materials
 Marketable Ingredients,

 Whole Chicken (Ikg.)
 Whole Chicken (Ikg.)

 b. Tools and
 Cooking utensils,

 Equipment
 LPG, Pans,

 Stove, Knife,
 Oven etc.

 Note: ALL SUPPLIES AND MATERIALS, TOOLS AND EQUIPMENT WILL BE BROUGHT BY THE

 PARTICIPATING SCHOOL

B. Beauty Care

Component Area	HOME ECONOMICS	2.9 %	
Grade Level	Junior and Senior High School Including ALS		
Event Package	BEAUTY CARE	1025	
No. of Participants	One (1)		
Time Allotment	Three (3) hours (Excluding Interview)	100	
Description	Applying the most appropriate hairstyle with day make-up application.		
S. treit (Records Fr	Criteria	Percentage	
	Model's Appearance	20%	
	Process	30%	
	Proper use of Tools, Materials and Equipment	15%	
CRITERIA FOR	Safety and Neatness	15%	
ASSESSMENT	Speed	10%	
	Fluency of Oral Communication	5%	
	Flow of thoughts	5%	
	Total	100%	
II. Inputs (Resource Re	equirements)		
a. Supplies and	Foundation,		
Materials	Make-up tools,		
	Make-up products,		
	Hair accessories,		
	bath and face towels,		
	headband, smock gown,		
	clips		
b. Tools and	Protective clothing,		
Equipment	closet with mirror (optional) etc.		
c. Others	• Plain white round neck shirt, maong short and high heeled black shoes (3inches		
	above) will be the required dress code for the model.		
	Fair complexion model		
	 A chosen model will be awarded sash and certificate 		
	• Make-up supplies and materials can be a combination of local and imported		
	products		
	 No hair extension, hair accessories and false eyelashes. 		
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Note: ALL SUPPLIES	AND MATERIALS, TOOLS AND EQUIPMENT WILL	BE BROUGHT BY TH	
PARTICIPATING SCH			





C. FOOD PROCESSING (FISH)

AGRI-FISHERY ARTS		
Junior and Senior High School Including ALS		
FOOD PROCESSING (FISH)		
One (1)		
Three (3) hours (Excluding Interview)		
Applying the principles in preserving fish (sardines)		
Criteria	Percentage	
Use of tools and equipment	10%	
Process used in preserving fish	20%	
Sanitation Procedures Methods & Safety Work habits	10%	
Palatability	25%	
Presentation and Packaging	15%	
Speed	10%	
Fluency of Oral Communication	5%	
Flow of thoughts	5%	
Total	100%	
Total	10000	
uirements)		
Jar with wide opening (12 oz capacity, rubberized c 2pcs. Bangus per contestant (1 for presentation, 1 fo Ingredients		
Knife.		
Chopping Board, Pressure Cooker, Stove, Cooking utensils, LPG, Oven etc.		
	Junior and Senior High School Including ALS FOOD PROCESSING (FISH) One (1) Three (3) hours (Excluding Interview) Applying the principles in preserving fish (sardines) Criteria Use of tools and equipment Process used in preserving fish Sanitation Procedures Methods & Safety Work habits Palatability Presentation and Packaging Speed Fluency of Oral Communication Flow of thoughts Total uirements) Cooking utensils, Jar with wide opening (12 oz capacity, rubberized of 2pcs. Bangus per contestant (1 for presentation, 1 fo Ingredients Knife, Chopping Board, Pressure Cooker, Stove, Cooking utensils,	





D. FOOD PROCESSING (FRUITS)

Component Area	AGRI-FISHERY ARTS		
Grade Level	Junior and Senior High School Including ALS	TT THE AVAIL	
Event Package	FOOD PROCESSING (FRUITS)		
No. of Participants	One (1)		
Time Allotment	Four (4) hours (Excluding Interview)		
Description	Applying the principles in preserving fruits (mango-ripe, banana saba)		
CRITERIA FOR	Criteria	Percentage	
	Use of tools and equipment	10%	
	Process used in preserving fruits	20%	
	Sanitation Procedures Methods & Safety Work habits	10%	
ASSESSMENT	Palatability	25%	
	Presentation and Packaging	15%	
	Speed	10%	
	Fluency of Oral Communication	5%	
	Flow of thoughts	5%	
	Total	100%	
II. Inputs (Resource Red	quirements)		
a. Supplies and	Fruits		
Materials	Cooking utensils,		
	Ingredients,		
	Preserving bottle		
b. Tools and	Knife,		
Equipment	Chopping Board, Pressure Cooker, Stove.		
	Cooking utensils, LPG, Oven etc.		
Note: ALL SUPPLIES PARTICIPATING SCHC	AND MATERIALS, TOOLS AND EQUIPMENT WILL	BE BROUGHT BY TH	





6. Awards

- 6.1. The champions and the trainers shall be awarded Certificates of Recognition and Participation.
- 6.2. The following medals will be awarded to the top three record holders per event:

First	-	Gold Medal
Second	-	Silver Medal

- Third Bronze Medal
- 6.3. Best Model for Beauty Care will be awarded Sash and Certificate

Awarding will be done during the closing program.





Enclosure No. 2 :

2017 DIVISION TECHNOLYMPICS CONFIRMATION SHEET

SCHOOL CONFIRMATION DATE

Sir/Madam:

for the 2017 Division Technolympics

(school)

to be held on September 7, 2017 at Luis Palad Integrated High School.

2017 DIVISION TECHNOLYMPICS (SECONDARY)

AREAS FOR SKILLS EXHBITION	NAME OF PARTICIPANT	COACH / TRAINOR
1. Cookery	1. 2.	CACN precision to Chategoand Triggh
2. Beauty Care	1. 2. (model)	nister for the stream
3. Food (Fish) Processing	1. Contraction of Costr Descared ver	
4. Food (Fruits) Processing	1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.	ectiolynpics.
TOTAL PARTIC	IPANTS	they for the 2017

Very truly yours,

Principal / School Head Signature over Printed Name