R R R R R R R R R R R R R R R R R R R		Republic of the Philippines Department of Education Region IV-A, CALABARZON Province of Quezon CITY SCHOOLS DIVISION OF TAYABAS City of Tayabas	
DIVISION ME NO. <u>324</u> s. 2018	MORAND 3	UM	
ТО	:	CHIEFS, EDUCATION PROGRAM SUPERVISOR, CID & SGOD HEADS, PUBLIC & PRIVATE ELEMENTARY, JU AND SENIOR HIGH SCHOOLS, DTEO OFFICERS ALL OTHER CONCERNED	
FROM	:	DR. CATHERINE P. TALAVERA, CESO VI Schools Division Superintendent	
SUBJECT	:	CONDUCT OF 2018 DIVISION TECHNOLYMPICS	
DATE	:	September 24, 2018	

1. In line with the incoming S.Y. 2018-2019 Regional Technolympics, the Schools Division of Tayabas City will conduct the 2018 Division Technolympics on October 4, 2018 at West Palale National High School, Tayabas City.

2. The Division Technolympics aims to:

- a. provide the learners from public and private secondary schools and Alternative Learning System (ALS) with opportunities to showcase their talents through exhibitions of their products and performances as evidence of their learning; and
- b. raise community awareness of the diverse and valuable skills that students gain in their TLE /TVE /TVL classes.

3. The Skills Technolympics consist of the following skills exhibition in different areas:

- a. Industrial Arts (IA) Electrical Installation and Maintenance (EIM)
- b. Home Economics (HE) Bread and Pastry Production
- c. Agri-Fishery Arts (AFA) Food Processing (Meat, Fish, Fruits and Vegetables), Landscape Installation and Maintenance, Dish Garden (elementary level)

d. Information and Communications Technology (ICT) – Technical Drafting (CAD), Computer Systems Servicing (CSS)

e. Bazaar Exhibit - Products, Services and Booth

4. The specific guidelines for each area of skills exhibition are contained in the following enclosures:

- □ Enclosure 1 General Guidelines on the Conduct of the Division Technolympics
- □ Enclosure 2 Implementing Guidelines of the Division Technolympics

Enclosure 3 – Division Technolympics Confirmation Sheet

- □ Enclosure 4 Event Administrators per Event for Skills Exhibition
- □ Enclosure 5 Matrix of Activities
- □ Enclosure 6 Working Committees

5. 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 S.Y. 2018-2019 Regional Technolympics.

6. All school EPP/TLE/TVE/TVL Coordinators are required to submit the Official List of Coaches and Contestants (using Enclosure No. 3: Division Technolympics Confirmation Sheet) to DTEO c/o Geraldine M. Constantino on or before September 28, 2018. List of Official Delegates may be sent also in the *technolympics 2018* messenger.

7. Immediate and wide dissemination of this Memorandum is desired.

CID/2018 DIVISION TECHNOLYMPICS DM-324/2018





Enclosure No. 1 to Division Memorandum No. 324, s. 2018

GENERAL GUIDELINES ON THE CONDUCT OF THE DIVISION TECHNOLYMPICS

A. PARTICIPANTS

1. The participants of the Division Technolympics will showcase their best products and performances in the different events as evidences of their learning in different learning areas of EPP / TLE / TVE / TVL; 2. Participation is open to any learner who is...

- a. currently enrolled in public or private secondary schools (Junior and Senior High Schools) for SY 2018-2019;
- b. officially enrolled in secondary level Alternative Learning System with Learning Reference Number for SY 2018-2019.

3.A learner is allowed to participate in only one (1) event/ skills exhibition during the Division Technolympics to avoid conflict of schedule.

B. ATTIRE

All participants shall wear white T-shirt/polo shirt while event administrators and facilitators shall wear the DTEO polo shirt for the entire duration of the contest.

C. Division Level Awards

1. Only the top one winner for the secondary level categories and the top three (3) winners in the elementary level shall be declared

2. Winners in each event shall each receive a division certificate of recognition and a medal

3. The teacher-coach/trainer of the winners shall each receive a division certificate of recognition. All participants will receive certificate of participation

D. General Orientation and Briefing

1. A general orientation and briefing of all school coordinators or representatives regarding the events of the different skills exhibition shall be conducted one (1) month before the conduct of the Division Skills Technolympics.

2. All clarifications, issues, concerns regarding the Division Skills Technolympics shall be addressed during the orientation. Any concerns raised during the actual exhibition shall not be entertained unless they are valid and necessary.

3. Prior to the contest proper, all coaches/trainers of each event will have a briefing with event administrator/facilitator/coordinator/focal person on mechanics and other details of the specific skills exhibition.

E. Mechanics for Judging the Skills Exhibition

1. The products and performances of participants in all events shall be judged by three (3) members of the board of judges.

2. Judging shall be based on the criteria per skill contest. Before finalization of the over-all results, the members of the Board of Judges shall be given time to review, discuss and deliberate the results.

3. Judges shall be required to discuss with the contestants on items that need to be improved.

4. In case of tie, triple tie or a quadruple tie, the participant who finished the shortest/earliest time will be declared as the "Division Record Holder". In the event of another tie, the chair of the board of judges will decide; and

5. Decision of the judges is final and irrevocable.



Enclosure No. 2 to Division Memorandum No. 324 s. 2018 Implementing Guidelines on the 4th Division Technolympics

1. Areas for Skills Exhibition

The areas for skills exhibition, number of participants per event and time allotment for the Technolympics are the following:

AREAS FOR SKILLS EXHIBITION	No. of Participants	No. of Coaches	Time Allotment
Industrial Arts (IA)			
Electrical Installation and Maintenance	1	1	4hrs.
Home Economics (HE)	_		
Bread and Pastry Production	2	1	3hrs.
Agri-Fishery Arts (AFA)			
1. Food Processing	3	1	3hrs.
2. Landscape Installation and Maintenance	2	1	4hrs.
3.Dish Garden	2	1	3hrs.
Information and Communication Technology(ICT)			
1. Technical Drafting(CAD)	1	1	4hrs.
2. Computer System Servicing (CSS)	1	1	4hrs.
Bazaar Exhibit	6	2	2days

2. Skills Exhibition Proper

- 2. 1. The event administrators, technical committees and judges, should be in the contest venue one (1) hour ahead of the event schedule.
- 2. 2. Event materials, supplies, tools, equipment and other things needed must be provided by the contestants and will be made ready an hour before the event schedule.
- 2. 3. All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.
- 2. 4. The participants will draw lots to determine their respective places and set up their foods and materials at their assigned places. Setting up of extension cords, equipment and tools should be done during this time.
- 2. 5. The final briefing of the participants will be done fifteen (15) minutes before the scheduled event.
- 2. 6. The event facilitator 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 allow them to fully concentrate on their work.
- 2. 7. Only the event administrator, technical staff, judges, official photographer, and participants are allowed in the venue.
- 2. 8. No questions shall be entertained during the contest proper except clarifications and point of order. All clarifications and points of order shall be raise with the event administrator.
- 2. 9. Borrowing of materials, tools, and supplies during the event is not allowed.
- 2. 10. The working area should be cleaned immediately after every event.
- 2. 11. Al outputs shall be displayed throughout the duration of the vent.

3. Tools and Materials to Bring

- 3. 1. All contestants are required to bring their own Personal Protective Equipment (PPE)/
- 3. 2. All material shall be provided by the contestants.
- 3. 3. Refer to the respective Event Package for the list of other supplies that need to be brought at the contest venue.





4. Specific Guidelines for eache Event Package

4.1 Electrical Installation and Maintenance (EIM)

COMPONENT AREA	Industrial Arts		
GRADE LEVEL	Junior /Senior High School / ALS/SPED		
EVENT PACKAGE	Electrical Installation and Maintenance (EIM)		
NO. OF PARTICIPANT(S)	One (1)		
TIME ALLOTMENT	Four (4) hours (excluding interview)		
DESCRIPTION	Electrical Installation and Maintenance skills which will involve reading and installing 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.		
	Criteria	Percentage	
	Accuracy of interpretation of schematic diagram	25%	
	Accuracy of installation	30%	
CRITERIA FOR	Use of tools	15%	
ASSESSMENT	Safety	15%	
	Speed	10%	
	Ability to Explain Process	5%	
	Total:	100%	

I. Event Rules and Mechanics

- a. All officially enrolled learners /with LRN /students are eligible to join the contest.
- b. The Event Administrator, members of the technical committee 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 be 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. Late contestants without valid reasons shall be disqualified.
- f. The Event Administrator will let the contestants draw lots to determine their respective places. Setting up of their extension cords, equipment, and tools should be done during this time.
- g. Briefing of contestants will be done fifteen (15) minutes before the scheduled event.
- h. The Event Secretary will give the 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. No questions shall be entertained during the contest proper except clarifications and points of order. All clarifications and points of order will be directed to the Event Administrator.
- j. Photographers are not allowed inside the contest venue.
- k. 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 skills exhibition if justified and refer the matter to the attention of the Technical and Evaluation Committee for appropriate action.
- l. Borrowing of materials, tools, supplies during the event is not allowed.
- m. Each contestant will go through a panel interview and deliberation with the Board of Judges after the four (4) hour time allotment.
- n. The working area should be cleaned immediately after every event.

I. Resource Requirem	. Resource Requirement			
Event Supplies, Tools and Equipment	Contestant	Host Region/Venue	Central Office	





	City of Taya	iuas	
A. Material/Supplies	- Electrical tape and the likes	 No. 14 wire Lighting fixture SPST switch Junction box And other materials 	- Schematic diagram
B. Tools/Equipment	- All Tools/equipment needed for the wiring installation - Personal Protective Equipment	- Working board	
C. Others	- PPE	- Utility expenses	

4.2. BREAD AND PASTRY PRODUCTION

COMPONENT AREA	HOME ECONOMICS		
GRADE LEVEL	Junior / Senior High School / ALS / SPED		
EVENT PACKAGE	BREAD AND PASTRY PRODUCTION		
NO. OF CONTESTANTS	Two (2)		
TIME ALLOTMENT	Four (4) hours (excluding interview)		
DESCRIPTION	Applying the principles in Bread and Pastry P	roduction. The task	
	includes preparation of Swiss Roll, Petit Four	and Dinner Roll.	
	Criteria	Percentage	
	Process on the Product Development	25%	
	Proper use of tools	10%	
Critaria for	Palatability	20%	
Criteria for	Product Presentation and Packaging	15%	
Assessment	Speed	10%	
	Safety / Sanitation and Hygiene	10%	
	Ability to Present the Process	10%	
	Total	100%	

I. Event Rules and Mechanics

a. All officially enrolled learners /with LRN /students are eligible to join the contest.

b. The Event Administrators, members of the Technical Committee and Board of judges, should be in the venue sixty (60) minutes ahead of the event schedule.

- c. Event materials, supplies, tools, equipment and other things needed in the venue will be 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. Late contestants without valid reasons shall be disqualified.
- f. The Event Administrator will let the contestants draw lots to determine their respective places and set up their food and materials on their assigned places. Setting up of their extension cords, equipment, and tools should be done during this time.
- g. Each contestant should wear appropriate PPE according to the standard requirements.
- h. Final briefing of contestants will be done fifteen (15) minutes before the scheduled event.
- i. The Event Administrator will signal to start the contest proper. Once the event has started, the teacher-coaches and other delegates are strictly prohibited within the event area.
- j. No questions shall be entertained during the contest proper except clarifications and points of order. All clarifications and points of order will be directed to the Event Administrator.
- k. Borrowing of materials, supplies, tools, and equipment during the event is not allowed.

l. 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 skills exhibition, if justified and

refer the matter to the attention of the Technical and Evaluation Committee, for appropriate action.

m. Copies of the recipe shall be submitted to the Event Administrator.





- n. Each group of contestants will go through a 2-3 minutes' interview and deliberation with the Board of Judges after the three (3) hours' time allotment.
- o. During the contest proper, judges are to observe the processes but not to ask questions to the contestants to avoid disruption.
- p. The working area should be cleaned immediately after every event.

II. Resource Requirements					
Event Supplies, Tools and Equipment	Contestants	Host School/Venue	Host Region		
A. Material/Supplies	- Packaging materials	- LPG tank	 Baking ingredients Marketable ingredients 		
B. Tools/Equipment	- Baking utensils - Pans	- Stove - Knife - Oven - Refrigerator			
C. Others	- PPE	- Working table - Cooking area - Water outlet/supply	- Utility expenses		

4.3. FOOD PROCESSING (MEAT, FISH, FRUITS & VEGETABLES)

COMPONENT AREA	AGRI – FISHERY ARTS			
YEAR LEVEL	Junior /Senior High School/ ALS/SPED			
EVENT PACKAGE	FOOD PROCESSING (MEAT, FISH, F	FOOD PROCESSING (MEAT, FISH, FRUITS & VEGETABLES)		
NO. OF PARTICIPANTS	THREE (3)			
TIME ALLOTMENT	Four (4) hours excluding interview	W		
DESCRIPTION/USE	Applying the principles in preserving Meat (<i>Chicken</i> Longanisa), Fish (Bangus – Spanish Sardines), Vegetables (Pickling – Sayote, Sitaw, Ampalaya, & Carrots)			
	Criteria	Percentage		
	Use of tools and equipment	10		
	Process used in preservation	20		
	Sanitation Procedures, Methods & Safety work Habits	10		
	Palatability	25		
CRITERIA FOR ASSESSMENT	Product Presentation and 15 Packaging			
	Speed	10		
	Ability to Present the Process	10		
	Total:	100 %		

I. Event Rules and Mechanics

a. All officially enrolled learners /with LRN /students are eligible to join the contest.

- b. The Event Administrators, members of the technical committee and judges, should be in the venue two (2)hours ahead of the event schedule.
- c. Event materials, supplies, tools, equipment and other things needed for the venue will be made ready by the Event Administrator two (2)hours 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 one (1) hour before the event starts. Late contestants without valid reasons shall be disqualified.
- f. The Event Administrator will let the contestants draw lots to determine their respective places and set up their tools, and materials on their assigned places. Setting up of their extension cords, equipment, and tools should be done during this time.
- 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 participants to





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	give them full concentration in their work.						
	i.	Only the Event Administrator, technical committee members, judges, official					
			photographer and contestants are allowed in the venue. No questions shall be entertained during the contest proper except clarifications and				
	j.						
		points of order. All	points of order. All clarifications and points of order will be directed to the Event				
		Administrator.					
	k.	Should there be any irregularities found during the event, the Event Administrator, in					
1		consultation with t	he Board of Judges, n	nay suspend the conduc	t of the specific skill		
				er to the attention of the	e Technical and		
			ttee for appropriate a				
	1.			table prepared by the ho			
				f judges. Other table set	- up /accessories		
		strictly not allowed		intomious and dalibarat	ion with the Roard of		
	m.		ir (4) hours time allo	interview and deliberat	Ion with the board of		
	n.			sing uniform questions.			
	0.			& remaining output will	l be cooked for		
		judging.					
	p.		es – 1 bottle for tastin	ng and 1 bottle for displa	ay.		
	q.	The working area s	should be cleaned im	mediately after every ev			
	q.	The working area s	should be cleaned im	mediately after every ev			
	-			mediately after every ev			
	Res	ource Requiremen	ts		ent.		
	Res /en	ource Requiremen t Supplies, Tools		mediately after every ev Host School/Venue			
	Res /en	ource Requiremen	ts Contestants	Host School/Venue	Host Region		
	Res /en	ource Requiremen t Supplies, Tools	ts	Host School/Venue	Host Region		
	Res /en	ource Requiremen t Supplies, Tools	ts Contestants	Host School/Venue - 12 oz. Jar, with wide opening (4	Host Region - 2 pcs bangus (approx. 2 pcs per		
	Res /en	ource Requiremen t Supplies, Tools	ts Contestants	Host School/Venue - 12 oz. Jar, with wide opening (4 bottles)	Host Region - 2 pcs bangus (approx. 2 pcs per half kg.) per		
	Res /en	ource Requiremen t Supplies, Tools	ts Contestants	Host School/Venue - 12 oz. Jar, with wide opening (4 bottles) - rubberized cap/lid	Host Region - 2 pcs bangus (approx. 2 pcs per half kg.) per contestant (1 for		
Ev	Res ven an	ource Requiremen t Supplies, Tools nd Equipment	ts Contestants	Host School/Venue - 12 oz. Jar, with wide opening (4 bottles)	Host Region - 2 pcs bangus (approx. 2 pcs per half kg.) per		
Ev	Res ven an	ource Requiremen t Supplies, Tools	ts Contestants	Host School/Venue - 12 oz. Jar, with wide opening (4 bottles) - rubberized cap/lid	Host Region - 2 pcs bangus (approx. 2 pcs per half kg.) per contestant (1 for presentation, 1 for		
Ev	Res ven an	ource Requiremen t Supplies, Tools nd Equipment	ts Contestants	Host School/Venue - 12 oz. Jar, with wide opening (4 bottles) - rubberized cap/lid	Host Region - 2 pcs bangus (approx. 2 pcs per half kg.) per contestant (1 for presentation, 1 for tasting)		
Ev	Res ven an	ource Requiremen t Supplies, Tools nd Equipment	ts Contestants	Host School/Venue - 12 oz. Jar, with wide opening (4 bottles) - rubberized cap/lid	Host Region - 2 pcs bangus (approx. 2 pcs per half kg.) per contestant (1 for presentation, 1 for tasting) - 1 kg whole dressed chicken Ingredients		
Ev	Res ven an	ource Requiremen t Supplies, Tools nd Equipment	ts Contestants	Host School/Venue - 12 oz. Jar, with wide opening (4 bottles) - rubberized cap/lid	Host Region - 2 pcs bangus (approx. 2 pcs per half kg.) per contestant (1 for presentation, 1 for tasting) - 1 kg whole dressed chicken Ingredients (vegetable, fruits &		
Ev	Res ven an	ource Requiremen t Supplies, Tools nd Equipment	ts Contestants	Host School/Venue - 12 oz. Jar, with wide opening (4 bottles) - rubberized cap/lid polyethylene	Host Region - 2 pcs bangus (approx. 2 pcs per half kg.) per contestant (1 for presentation, 1 for tasting) - 1 kg whole dressed chicken Ingredients (vegetable, fruits & others)		
Ev	Res ven an	ource Requiremen t Supplies, Tools nd Equipment	ts Contestants	Host School/Venue - 12 oz. Jar, with wide opening (4 bottles) - rubberized cap/lid polyethylene - Working Tables	Host Region - 2 pcs bangus (approx. 2 pcs per half kg.) per contestant (1 for presentation, 1 for tasting) - 1 kg whole dressed chicken Ingredients (vegetable, fruits & others) - Knife		
A. 1	Res /en an Mat	ource Requiremen t Supplies, Tools nd Equipment	ts Contestants	Host School/Venue - 12 oz. Jar, with wide opening (4 bottles) - rubberized cap/lid polyethylene	Host Region - 2 pcs bangus (approx. 2 pcs per half kg.) per contestant (1 for presentation, 1 for tasting) - 1 kg whole dressed chicken Ingredients (vegetable, fruits & others)		

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

- PPE

- Water outlets

- Gas stove - LPG

- Utility expenses

4.4. LANDSCAPE INSTALLATION

C. Others

COMPONENT AREA	AGRI – FISHERY ARTS		
GRADE LEVEL	Junior& Senior High School / ALS/SPED		
EVENT PACKAGE	LANDSCAPE INSTALLATION		
NO. OF PARTICIPANTS	TWO (2)		
TIME ALLOTMENT	Four (4) hours (excluding interview)		
DESCRIPTION/USE	Application of the most appropriate landscaping technique		
	Criteria	Percentage	
	Originality of sketch plan	10%	
	Combination and design of plants and materials.(Principles in	20%	
CRITERIA FOR	Landscaping)		





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_	ASSESSMENT	Use of tools a	nd equipment	10%
		the second s	fety work habits	10%
		Visual Impact	and the second se	20%
		Followed sket	A second and a second	10%
		Speed		10%
		Ability to Peri	form Process	10%
			Total:	100%
I.	Event Rules and M	lechanics		
	 b. The Event Administry (60) c. Event materials be made ready be schedule. d. Contestants are contest venue during end end end end end end end end end end	inistrators, technical co minutes ahead of the supplies, tools, equip- by the Event Administr advised to bring their g break time. should be at the design testants without valid n inistrators will let the of son cords, equipment estants will be done fif inistrator will signal fo chers, delegates are no oncentration in their w Administrator, technica ind participants are allo y seek clarification wit any irregularities four th the Board of Judges, tified and refer the mat mittee for appropriate aterials, tools, supplies als shall be provided by er than provided to the will be provided 1.5 x dscape shall be ready board of judges shall h a sketch or plan must b hall remain untouched four (4) hours' time al be done one at a time u	ment and other things ne rator sixty (60) minutes b own food as they are not hated venue thirty (30) m reasons shall be disqualifi- contestants draw lots to d s and materials on their a t, and tools should be dor teen (15) minutes before r the event to begin. Once o longer allowed to talk to rork. al committee members, ju- owed in the venue. h the event administrator h the event administrator ad during the event, the E may suspend the conduc- ter to the attention of the action. s during the event is not a y the Host Region. Contex- em shall be disqualified. 2.5-meter area for landso for photography, sketchin have finished their individ- be submitted by the contex- l until the closing ceremo	adges, should be in the eded for the venue will efore the event allowed to go out the inutes before the event ied. letermine their ssigned places. Setting he during this time. the scheduled event. the scheduled event. the participants to adges, official r and Facilitators at vent Administrator, in t of the specific skill e Technical and llowed. stants who will use caping. ng after all the lual judging. stants (Long Size Bond ny. tion with the Board of
	U Decourse D	a quinom on to		
E.	II. Resource R ent Supplies, Tools	equirements Contestants	Host School/Venue	Host Region
EV	and Equipment	Concestants	nost school/vende	HUSt Kegiuli
1			- Working Area	- Materials for the
A.	Materials /			
	Materials / pplies	-	- Water Source	event (Assorted
	Materials / pplies		- Water Source	event (Assorted plants minimum of 5
	-		- Water Source	plants minimum of 5
	-		- Water Source	plants minimum of 5 kinds)
	-		- Water Source	plants minimum of 5





B. Tools / Equipment	- Trowel - Shovel - Sprinklers - Pliers	- Working Table for preparing sketch	contestant, additional soil be made available for everybody
C. Others	PPE		- Utility expenses

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

4.5. DISH GARDENING

COMPONENT AREA	AGRI – FISHERY ARTS				
GRADE LEVEL	GRADE 5 & 6				
EVENT PACKAGE	DISH GARDENING				
NO. OF PARTICIPANTS	TWO (2)				
TIME ALLOTMENT	Four (4) hours (excluding interview)			
DESCRIPTION/USE	Application of the most appropriate dis	sh gardening			
	techniques.				
	Criteria	Percentage			
	Originality of sketch plan	10%			
	Combination and design of plants				
	and materials.(Principles in	20%			
CRITERIA FOR	Landscaping)				
ASSESSMENT	Use of tools and equipment	10%			
	Methods & Safety work habits	10%			
	Visual Impact	20%			
	Followed sketch plan	10%			
	Speed	10%			
	Ability to Perform the Process	10%			
	Total:	100			

I. Event Rules and Mechanics

- a. All officially enrolled learners /with LRN /students are eligible to join the contest.
- b. The Event Administrators, 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 be 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. Late participants without valid reasons shall be disqualified.
- f. The Event Administrator will let the contestants draw lots to determine their respective places and set up their tools and materials on their assigned places. Setting up of their extension cords, equipment, and tools should be done during this time.
- g. Briefing of contestants will be done fifteen (15) 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 participants to give them full concentration in their work.
- i. Only the Event Administrator, technical committee members, judges, official photographer and contestants are allowed in the venue.
- j. Contestants may seek clarification with the event administrator and Facilitators at any given time.
- k. 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 and Evaluation Committee for appropriate action.

- l. Borrowing of materials, tools, supplies during the event is not allowed.
- m. Uniform materials shall be provided by the Host Region. Contestants who will use accessories other than given to them shall be disqualified.
- n. The finished dish garden shall be ready for photography, sketching after all the members of the board of judges shall have finished their individual judging.
- o. A blue print or a sketch or plan must be submitted by the contestants (Long Size Bond Paper).
- p. The dish garden shall remain untouched until the closing ceremony.
- q. Each contestant will go through a panel interview and deliberation with the Board of Judges after the four (4) hours' time allotment.
- r. Interview shall be done one at a time using uniform questions.
- s. The working area should be cleaned immediately after every event.

I. Resource Re	equirements		
Event Supplies, Tools and Equipment	Contestants	Host School/Venue	Host Region
A. Materials / Supplies		- Water Source	 Plants (Assorted minimum of 5 kinds) Decorative object Horticultural charcoal Potting soil Moss or sand Wide, low-sided container (without a drainage hole)
B. Tools / Equipment	- Trowel - Shovel - Sprinklers - Pliers	- Working Table	
C. Others	PPE		- Utility expenses

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

4.6. Technical Drafting - Prepare computer-aided design of a house

COMPONENT AREA	INFORMATION AND COMMUNICATION T	ECHNOLOGY							
GRADE LEVEL	Junior /Senior High School/ALS								
EVENT PACKAGE	Technical Drafting – Prepare computer-	aided design of a house							
	-Floor Plan								
	-Elevations								
	-Perspective	-Perspective							
NO. OF PARTICIPANTS	One (1)								
TIME ALLOTMENT	Four (4) hours (excluding interview)								
DESCRIPTION/USE	Performing mensuration and calculations, interpret technical								
	drawing and plans, prepare computer aided-drawings with								
	structural layout and details.								
	Criteria	Percentage							
	Aesthetic/Architectural/Originality and	35%							
	creativity of design/ideas	33%							
Criteria For	Accuracy	35%							
Assessment	Safety work habits and housekeeping	10%							
	Speed	10%							
	Ability to Present the Process	10%							
	Total	100%							





I. Event Rules and Mechanics

- a. Only the officially enrolled learner /with LRN /student is eligible to join the contest.b. The Event Administrator, members of the Technical Committee and Board of judges,
- shall be in the venue sixty (60) minutes ahead of the event schedule.c. The Technical and Evaluation Committee shall inspect the resource requirements for the
- c. The Technical and Evaluation Committee shall inspect the resource requirements for the contest.
- d. Event materials, supplies, tools, equipment and other things needed in the venue shall be made ready by the Event Administrator sixty (60) minutes before the event schedule.
- e. Contestants are advised to bring their own food as they are not allowed to go out the
- contest venue during break time.
- f. All contestants shall be at the designated venue thirty (30) minutes before the event starts. Late contestants without valid reasons shall be disqualified after careful evaluation and scrutiny by the Technical Evaluation Committee.
- g. The Event Administrator will let the contestants draw lots to determine their respective places and setting up of their extension cords, equipment, and tools which shall be done during this time.
- h. Borrowing of materials, supplies, tools and equipment is strictly prohibited.
 - a. Briefing of contestants shall be done fifteen (15) minutes before the scheduled event.
- i. The Event Administrator will signal for the event to start. Once the event has started, the coaches, teachers, and other delegates shall no longer be allowed to talk to the participants in order to give them full concentration in their task.
- j. Only the Event Administrator, Technical Committee members, Judges, Official Photographer and contestants are allowed to be in the venue for the whole duration of the contest.
- k. Questions/protests shall not be entertained during the contest proper except for clarifications and points of order, and shall be raised directly to the Event Administrator.
- 1. The Event Administrator, in consultation with the Board of Judges, may suspend the conduct of the specific skills exhibition, if there are any irregularities found during the event and the matter shall be addressed to the Technical Evaluation Committee, for appropriate action.
- m. Contestant/s shall go through a five (5)-minute panel interview and deliberation by the Board of Judges after the four (4) hour time allotment.
- n. The working area should be cleaned immediately after every event.

I. Resource Requ	uirements		
Event Supplies, Tools and Equipment	Participants	Host School/Venue	Host Region
A. Materials / Supplies			
B. Tools / Equipment	PPE	Desktop computer, (minimum) quad core	
C. Others		AutoCAD 2014 Version 19.1	Printing cost

Notes:

a. All outputs (soft copies) shall be collected by the Event Secretary and shall be endorsed to the Organizers for printing. File copies shall also be furnished to the Documentation Committee.b. All printed outputs shall be displayed in a designated area in the entire duration of the event.

4.7. Computer Systems Servicing (CSS)

COMPONENT AREA	INFORMATION AND COMMUNICATION TECHNOLOGY
GRADE LEVEL	Junior High School and Senior High School
EVENT PACKAGE	Computer Systems Servicing (CSS)
NO. OF PARTICIPANTS	One (1)
TIME ALLOTMENT	Four (4) Hours (excluding interview)
DESCRIPTION	The participants will ensure functionality and connectivity of the





	City of Tayabas		
	computer system through file and print connectivity through demonstration of the and configuring computer systems an network and server.	core skills on installing	
	Criteria	Percentage	
	Workmanship/Functionality	30%	
	Methods/Procedures	30%	
Criteria For	Use of tools, materials and equipment		
Assessment	Safety work habits and housekeeping	20%	
Assessment	Affordability		
	Wise use of time/speed	10%	
	Ability to Present the Process	10%	
	Total	100%	

I. Event Rules and Mechanics

- a. Only the officially enrolled learner /with LRN /student is eligible to join the contest.
- b. The Event Administrator, members of the Technical Committee and Board of judges, shall be in the venue sixty (60) minutes ahead of the event schedule.
- c. The Technical and Evaluation Committee shall inspect the resource requirements for the contest.
- d. Event materials, supplies, tools, equipment and other things needed in the venue shall be made ready by the Event Administrator sixty (60) minutes before the event schedule.
- e. Contestants are advised to bring their own food as they are not allowed to go out the contest venue during break time.
- f. All contestants shall be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified after careful evaluation and scrutiny by the Technical Evaluation Committee.
- g. The Event Administrator will let the contestants draw lots to determine their respective places and setting up of their extension cords, equipment, and tools shall be done during this time.
- h. Borrowing of materials, supplies, tools and equipment is strictly prohibited.
- i. Briefing of participants shall be done fifteen (15) minutes before the scheduled event.
- j. The Event Administrator shall signal for the event to start. Once the event has started, the coaches, teachers, and other delegates shall no longer be allowed to talk to the participants in order to give them full concentration in their task.
- k. Only the Event Administrator, Technical Committee members, Judges, Official Photographer and Participants are allowed to be in the venue for the whole duration of the contest.
- Questions/protests shall not be entertained during the contest proper except for clarifications and points of order, and shall be raised directly to the Event Administrator.
- m. The Event Administrator, in consultation with the Board of Judges, may suspend the conduct of the specific skills exhibition, if there are any irregularities found during the event and the matter shall be addressed to the Technical Evaluation Committee, for appropriate action.
- n. Participant/s shall go through a five (5)-minute panel interview and deliberation by the Board of Judges after the four (4) hour time allotment.

I. Resource Require	ements		
Event Supplies, Tools and Equipment	Participants	Host School/Venue	Host Region
A. Materials / Supplies	- RJ45	- Cable for networking	- Folders - Copy paper - Pens - Flash drive
B. Tools / Equipment	- 2 Sets crimping tools	- Desktops - Printer	





	City o	f Tayabas	-
	- 2 Sets screw drivers - 1 Set LAN tester - Extension cord	 Switch hub box (24 ports) Electrical outlets Working tables Chairs 	
C. Others	- PPE		-Utility expenses

Note:

a. All outputs (soft copies) shall be collected by the Event Secretary and shall be endorsed to the Organizers for printing. File copies shall also be furnished to the Documentation Committee.b. All printed outputs shall be displayed in a designated area in the entire duration of the event.

COMPONENT AREA	Entrepreneurship						
GRADE LEVEL	Elementary/Junior /Senior High School/ALS/ALIVE Learners/SPED						
EVENT PACKAGE	Bazaar (Products, Services, and Booth)						
NO. OF PARTICIPANTS	The Winning Region must be composed of (1) Elementary, (1 Junior, (1) Senior High School, (1) ALS, (1) ALIVE Learners an (1) SPED Two (2) winning coaches: (1) Product and (1) Services						
TIME ALLOTMENT	1 day set-up (day 0) , 2 days on display						
DESCRIPTION	Applying the principles of entrepreneurship products and services of schools/learning ce						
Criteria For Assessment	Criteria	Percentage					
	Creativity/Originality originality of design, ideas, graphics, presentation, harmony and balance use of indigenous /innovative products ✓ PRODUCT DISPLAY (20%) ✓ SERVICES (20%) ✓ BOOTH (10%) 	50%					
	 Cohesive Presentation Adherence to the guidelines of 3-5 services (5%) Adherence to the guidelines of 10-15 products (5%) Products are presented/organized according to category(5%) 	15%					
	Marketing Strategies for Products and Services Employs varied market strategies to attract customers/ buyers 	15%					
	Cleanliness and Orderliness	10%					
	Fluency of Communication Skills	5%					
	Ability to Present Process	5%					

4.8. Bazaar (Products, Services, and Booth)





- products and booth will be on day 1
- services will be on day 2

d. Types of products to be displayed shall be a minimum of 10 and maximum of 15 to be presented to the judges with proper label complying with DTI with Republic Act 3720 Labeling Law, 3 from Elementary, 2 from ALS, 2 from SPED, 6 from High School.

e. Products to be displayed inside the booth are only those produced by the schools within the region.

f. The Event Administrator will let the Regional Focal Persons draw lots to determine their respective booth during the solidarity meeting.

- g. Each student participant should wear appropriate attire.
- h. The booth area should be cleaned immediately after the event.
- i. Each student will go through an interview and deliberation of Judges.

Special Awards will be given to for the BEST PRODUCTS, BEST SERVICES, BEST BOOTH
 (3) Best product special award (3) Best services (3) Best booth

II. Resource Require	ments		
Event Supplies, Tools and Equipment	Participants	Host School/Venue	Host Region
A. Materials / Supplies			- Canopy (same size for all regions) Canopy Size- (8'x8')
B. Tools / Equipment	 Extension cords Products for display Lighting fixtures Tools, equipment and materials appropriate to the services to be delivered 		- Electrical and water outlet - 4 Tables - 6 Chairs
C. Bazaar Area per Region			- 8' X 8' for product - 8' X 8' for services
D. Others	- PPE		-Utility expenses





Enclosure No. 3 to Division Memorandum No. <u>224</u>, s. 2018

2018 Division Technolympics Confirmation Sheet

SCHOOL	:	
CONFIRMATION DATE	:	

Sir/Madam:

	This	is	to	confirm	the	attend	lance	of		dele	gate	s f	rom
				6		for	the	2018	ber of participants) Technolympics	to	be	held	on
Septen	ber 27.	(schoo 2018	at W	est Palale	Nationa	al High	Scho	ool.					

2018 DIVISION TECHNOLYMPICS

AREAS FOR SKILLS EXHBITION	NAME OF PARTICIPANT	COACH / TRAINOR
1. IA- Electrical Installation and	1.	1.
Maintenance		
2. HE- Bread and Pastry Production	1.	1.
	2.	
3. AFA- Food Processing NC II		
Food (Fish) Processing	1.	1.
Food (Chicken) Processing	2.	
Food (Vegetable) Processing	3.	
4. AFA - Landscape Installation	1.	1.
	2.	
5. AFA - Dish Gardening	1.	1.
(Elem. Level)	2.	
6. ICT- Computer Systems Servicing	1.	1.
7. ICT - Technical Drafting(CAD)	1.	1.
8. Bazaar (Products, Services, and	1.	1.
Booth)	2.	2.
	3.	
	4.	
	5.	
TOTAL NO. OF PARTICIPANTS		

Very truly yours,

Principal / School Head Signature over Printed Name





Enclosure No. 5 to Division Memorandum No. 324, s. 2018

MATRIX OF ACTIVITIES

Time	Activity	Venue
12:30 – 1:00 pm	Registration/Opening Program Meeting of Event Administrators, Coordinators & Coaches	West Palale National HS Gymansium
1:00-4:00	 Skills Exhibition on: Electrical Installation and Maintenance Landscape Installation Bazaar 	Senior High School Stand Alone
	Bread and Pastry ProductionFood Processing	West Palale National HS
-	- Dish Garden (elementary level)	West Palale National HS Gymansium
4:00-4:15	Consolidation of Results	Individual event venue
4:15-5:00	Closing and Awarding Program	West Palale National HS Gymansium
5:00	HOMEWARD BOUND	





Enclosure No. 6 to Division Memorandum No. <u>324</u>, s. 2018

WORKING COMMITTEES

Steering: Dr. Catherine P. Talavera, CESO VI Imelda Raymundo, Chief ES (CID) Dr. Edwin R. Rodriguez, Chief (SGOD) Louie L. Fulledo, EPS (EPP/TLE/TVL) Division Technopreneur Educators Organization (DTEO)

Committee	Chairperson	Member
Secretariat/ Registration/	Fely Ocumin	Roxanne Pernia
Documentation /		Jaymie Nanez
Tarpaulin	Ronan Thaddeus D	
Activity Design	Geraldine M. Constantino	Cherry R. Lua
Program Preparation,		Celeste Sumilang
Invitation/Correspondence/		
Distribution		
Awards, Certificates & Token	Myra Flores	Selected TVL teachers of Stand Alone SHS
Accomplishment Report	Geraldine M. Constantino	Maria Cecilia Pagana
		Event Administrators/facilitator
Snacks	Evelyn Palambiano	WPNHS teachers
Physical Arrangement		
Sound System		
Master of Ceremony		





Enclosure No. 4 to Division Memorandum No. <u>324</u>, s. 2018

2018 Division Technolympics September 13-14, 2018 EVENT ADMINISTRATORS PER EVENT FOR SKILLS EXHIBITION

Areas for Skills Exhibition	Event Administrator/ Facilitator	Judges
1. IA- Electrical Installation and Maintenance	Jowell C. Mendoza	Jose P. Abellanosa Ronaldo De Jesus
2. HE- Bread and Pastry Production	Celeste J. Sumilang	Adelina L. Onofre Ana Vina Abesamis Geselle Escobinas
3. AFA- Food Processing NC II Food (Fish) Processing Food (Chicken) Processing Food (Vegetable) Processing	Cherry R. Lua	Fedelina Martinez Romana Gata Michael Banez
4. AFA - Landscape Installation	Maricel Fartingca	Louie L. Fulledo Ronaldo de Jesus
5. AFA - Dish Gardening (Elem. Level)	Marites R. Dayapan	Maricel Fartingca Alejandra Rivere Lizette G. Zaide
6. ICT- Computer Systems Servicing		
7. ICT - Technical Drafting(CAD)		
8. Bazaar (Products, Services, and Booth)		