DIVISION MEMORANDUM  
No. 315s, 2018

2018 DIVISION FESTIVAL OF TALENTS AND COMPETITIONS (TECHNOLYMPICS)

TO  
OIC – Assistant Schools Division Superintendent
OIC-Chief, Curriculum Implementation Division
Chief, School Governance and Operation Division
Public Schools District Supervisors
Public Elementary and Secondary School Heads
EP Specialist II - Alternative Learning System
SPED Coordinators
ALIVE Coordinators
EPP/TLE/TVL Principal Consultants/Coordinators
All Others Concerned

1. Pursuant to the Technolympics Agreements of the Department of Education on the 2019 National Festival of Talents, the Division of Antipolo City through the Curriculum Implementation Division (CID) will conduct the 2018 Division Festival of Talents and Competitions (Technolympics) at Antipolo National High School on October 2, 2018 from 8:00 AM to 5:00 PM.

2. The festival aims to:
   a. Provide opportunities for pupils and students to showcase their knowledge and skills in EPP/TLE/TVL through various products and performances as evidences of their learning.
   b. Strengthen and upgrade the pupil's/student's level of competence and confidence in facing life’s challenges.
   c. Develop leadership potentials and build desirable works, values and character.

3. Participants are open to all elementary level, Junior High School, Senior High School, Alternative Learning System (ALS), SPED and ALIVE.

4. A registration fee of Two Hundred Pesos (Php 200.00) shall be charged each event/packages to defray expenses for foods and honoraria of judges, certificates and miscellaneous fees chargeable against canteen funds subject to the usual accounting and auditing rules and regulations.

5. The designated contest administrators will take charge of the contests.

6. Attached are the lists of the different skills, working committees and contest administrators for smooth conduct of the competitions.

7. All participants and coaches are requested to bring their own provisions for snacks and lunch.
8. Meeting of the EPP/TLE/TVL Principal Consultants and Coordinators will be held at Bagong Nayon I Elementary School on September 21, 2018 at 3:00 PM – 5:00 PM.

9. Attached are the guidelines for the 2019 NFoT.

10. Immediate and wide dissemination of this Memorandum to all concerned is desired.

DR. ROMMEL C. BAUTISTA, CESO V
Schools Division Superintendent
## EXECUTIVE COMMITTEE

<table>
<thead>
<tr>
<th>Name</th>
<th>Position</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dr. Rommel C. Bautista, CESO V</td>
<td>Chairperson</td>
</tr>
<tr>
<td>Dr. Gloria C. Roque</td>
<td>Co-Chairperson</td>
</tr>
<tr>
<td>Mr. Lito A. Palomar</td>
<td>Member</td>
</tr>
<tr>
<td>Dr. Jonathan T. Domingo</td>
<td>Member</td>
</tr>
<tr>
<td>Mrs. Melanie F. Burgonia</td>
<td>Member</td>
</tr>
<tr>
<td>Mr. Ranito Gallego</td>
<td>Member</td>
</tr>
<tr>
<td>Mrs. Myrna E. Bautista</td>
<td>Member</td>
</tr>
<tr>
<td>Mrs. Merlita O. Sayago</td>
<td>Member</td>
</tr>
<tr>
<td>Ms. Marilou M. Lico</td>
<td>Member</td>
</tr>
<tr>
<td>Mrs. Isabel Gonzales</td>
<td>Monitoring and Evaluation</td>
</tr>
<tr>
<td>Dr. Rico Reyes</td>
<td>Medical Team</td>
</tr>
</tbody>
</table>

## WORKING COMMITTEES

### Registration and Finance

<table>
<thead>
<tr>
<th>Position</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chairperson</td>
<td>Dr. Marilyn B. Rodriguez</td>
</tr>
<tr>
<td>Members</td>
<td>Selected Teachers of Peñafrenicia ES</td>
</tr>
</tbody>
</table>

### Program and Invitation

<table>
<thead>
<tr>
<th>Position</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chairperson</td>
<td>Mr. Ronaldo I. Ata</td>
</tr>
<tr>
<td>Members</td>
<td>Selected Teachers of San Isidro NHS</td>
</tr>
</tbody>
</table>

### Physical Arrangement/ Accommodation /Stage Decoration/Sound System

<table>
<thead>
<tr>
<th>Position</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chairperson</td>
<td>Ms. Adelaida A. San Diego</td>
</tr>
<tr>
<td>Members</td>
<td>Selected Teachers of Antipolo NHS</td>
</tr>
</tbody>
</table>

### Awards and Certificates

<table>
<thead>
<tr>
<th>Position</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chairperson</td>
<td>Dr. Flora D. Cahapay</td>
</tr>
<tr>
<td>Members</td>
<td>Selected Teachers of Bagong Nayon I ES</td>
</tr>
</tbody>
</table>

### Foods and Refreshment

<table>
<thead>
<tr>
<th>Position</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chairperson</td>
<td>Ms. Adelaida A. San Diego</td>
</tr>
<tr>
<td>Members</td>
<td>Selected Teachers of Antipolo NHS</td>
</tr>
</tbody>
</table>

### Documentation

<table>
<thead>
<tr>
<th>Position</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chairperson</td>
<td>Dr. Romeo G. Rodriguez Jr.</td>
</tr>
<tr>
<td>Members</td>
<td>Selected Teachers of Mayamot ES</td>
</tr>
</tbody>
</table>
Areas for Skills Exhibition

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

<table>
<thead>
<tr>
<th>Areas for Skills Exhibitions</th>
<th>No. of Participants</th>
<th>No. of Coaches</th>
<th>Time Allotment (excluding interview)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Industrial Arts</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Furniture and Cabinet Making (FCM)</td>
<td>2</td>
<td>1</td>
<td>4 hours</td>
</tr>
<tr>
<td>2. Electrical Installation and Maintenance (EIM)</td>
<td>1</td>
<td>1</td>
<td>4 hours</td>
</tr>
<tr>
<td>3. Silk Screen Preparation and T-Shirt Printing (Elem. Level)</td>
<td>2</td>
<td>1</td>
<td>3 hours</td>
</tr>
<tr>
<td><strong>Home Economics</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Bread and Pastry Production</td>
<td>2</td>
<td>1</td>
<td>4 hours</td>
</tr>
<tr>
<td>2. Dressmaking</td>
<td>2</td>
<td>1</td>
<td>4 hours</td>
</tr>
<tr>
<td><strong>Agri-Fishery Arts</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Food Processing</td>
<td>3</td>
<td>1</td>
<td>4 hours</td>
</tr>
<tr>
<td>2. Landscape Installation</td>
<td>2</td>
<td>1</td>
<td>4 hours</td>
</tr>
<tr>
<td>3. Dish Gardening (Elem. Level)</td>
<td>2</td>
<td>1</td>
<td>4 hours</td>
</tr>
<tr>
<td><strong>Information and Communications Technology (ICT)</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Technical Drafting (CAD)</td>
<td>1</td>
<td>1</td>
<td>4 hours</td>
</tr>
<tr>
<td>2. Computer Systems Servicing (CSS)</td>
<td>1</td>
<td>1</td>
<td>4 hours</td>
</tr>
<tr>
<td><strong>Entrepreneurship</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Bazaar (Products, Services, and Booth)</td>
<td>5</td>
<td>2</td>
<td>2 days</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td>23</td>
<td>12</td>
<td></td>
</tr>
</tbody>
</table>
Enclosure No. 3 to Division Memorandum No. ___ , s. 2018

2019 NATIONAL TECHNOLYMPICS
(A Showcase of Skills and Performances)

<table>
<thead>
<tr>
<th>COMPONENT AREA</th>
<th>Industrial Arts</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRADE LEVEL</td>
<td>Junior / Senior High School / ALS/ SPED</td>
</tr>
<tr>
<td>EVENT PACKAGE</td>
<td>Furniture and Cabinet Making</td>
</tr>
<tr>
<td>NO. OF PARTICIPANT(S)</td>
<td>Two (2)</td>
</tr>
<tr>
<td>TIME ALLOTMENT</td>
<td>Four (4) hours(excluding interview)</td>
</tr>
<tr>
<td>COMPONENT AREA</td>
<td>Construction of mini cabinet with two (2) doors, wooden frame and drawer (H36xW24xL12) (Mainframe)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Percent</th>
</tr>
</thead>
<tbody>
<tr>
<td>Workmanship</td>
<td>50%</td>
</tr>
<tr>
<td>- Creativity</td>
<td>10%</td>
</tr>
<tr>
<td>- Accuracy</td>
<td>20%</td>
</tr>
<tr>
<td>- Quality of Product</td>
<td>20%</td>
</tr>
<tr>
<td>Proper Use of Materials, Tools and Equipment</td>
<td>25%</td>
</tr>
<tr>
<td>Safety work habits &amp; housekeeping</td>
<td>15%</td>
</tr>
<tr>
<td>Speed</td>
<td>5%</td>
</tr>
<tr>
<td>Ability to Present the Process</td>
<td>5%</td>
</tr>
<tr>
<td><strong>Total:</strong></td>
<td><strong>100%</strong></td>
</tr>
</tbody>
</table>

1. **Event Rules and Mechanics**
   a. All officially enrolled learners with LRN/students are eligible to join the contest.
   b. The Event Administrator, members of 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 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. Each participant 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.
<table>
<thead>
<tr>
<th>II. Resource Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Event Supplies, Tools and Equipment</td>
</tr>
</tbody>
</table>
| **A. Material/Supplies** | - Extension Cord  
- Nails | - ½" Marine Plywood  
- 1" x 2" S4S Lumber  
- Stick Well White  
- Cabinet Hinges  
- Sand Paper  
- ½ "x 2' Wood Edger  
- Ruler Slide Catches | - Project design |
| **B. Tools/Equipment** | - All Hand Tools /  
Power tools / equipment needed in the event | - Working Table  
- Machinist Vise | |
| **C. Others** | - PPE | - Utility expenses | |
2019 NATIONAL TECHNOlympics
(A Showcase of Skills and Performances)

<table>
<thead>
<tr>
<th>COMPONENT AREA</th>
<th>Industrial Arts</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRADE LEVEL</td>
<td>Junior /Senior High School / ALS/SPED</td>
</tr>
<tr>
<td>EVENT PACKAGE</td>
<td>Electrical Installation and Maintenance (EIM)</td>
</tr>
<tr>
<td>NO. OF PARTICIPANT(S)</td>
<td>One (1)</td>
</tr>
<tr>
<td>TIME ALLOTMENT</td>
<td>Four (4) hours (excluding interview)</td>
</tr>
<tr>
<td>DESCRIPTION</td>
<td>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.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CRITERIA FOR ASSESSMENT</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Accuracy of interpretation of schematic diagram</td>
<td>25%</td>
</tr>
<tr>
<td>Accuracy of installation</td>
<td>30%</td>
</tr>
<tr>
<td>Use of tools</td>
<td>15%</td>
</tr>
<tr>
<td>Safety</td>
<td>15%</td>
</tr>
<tr>
<td>Speed</td>
<td>10%</td>
</tr>
<tr>
<td>Ability to Explain Process</td>
<td>5%</td>
</tr>
<tr>
<td><strong>Total:</strong></td>
<td><strong>100%</strong></td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>Event Supplies, Tools and Equipment</th>
<th>Contestant</th>
<th>Host Region/Venue</th>
<th>Central Office</th>
</tr>
</thead>
<tbody>
<tr>
<td>A. Material/Supplies</td>
<td>- Electrical tape and the likes</td>
<td>- No. 14 wire - Lighting fixture - SPST switch - Junction box - And other materials</td>
<td>- Schematic diagram</td>
</tr>
<tr>
<td>B. Tools/Equipment</td>
<td>- All Tools/equipment needed for the wiring installation - Personal Protective Equipment</td>
<td>- Working board</td>
<td></td>
</tr>
<tr>
<td>C. Others</td>
<td>- PPE</td>
<td>- Utility expenses</td>
<td></td>
</tr>
</tbody>
</table>
2019 NATIONAL TECHNOlympics
(A Showcase of Skills and Performances)

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<thead>
<tr>
<th>COMPONENT AREA</th>
<th>Industrial Arts</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRADE LEVEL</td>
<td>Grade 5 &amp; 6</td>
</tr>
<tr>
<td>EVENT PACKAGE</td>
<td>Silk Screen Preparation and T-Shirt Printing</td>
</tr>
<tr>
<td>NO. OF PARTICIPANT(S)</td>
<td>Two (2)</td>
</tr>
<tr>
<td>TIME ALLOTMENT</td>
<td>(3) hours (excluding interview)</td>
</tr>
<tr>
<td>DESCRIPTION</td>
<td>T-Shirt Printing using Photographic Screen Preparation</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Originality and creativity of design/ideas</td>
<td>35%</td>
</tr>
<tr>
<td>Accuracy</td>
<td>35%</td>
</tr>
<tr>
<td>Safety work habits and housekeeping</td>
<td>10%</td>
</tr>
<tr>
<td>Speed</td>
<td>10%</td>
</tr>
<tr>
<td>Ability to Present the Process</td>
<td>10%</td>
</tr>
<tr>
<td><strong>Total:</strong></td>
<td><strong>100%</strong></td>
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</tbody>
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I. Event Rules and Mechanics

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

II. Resource Requirement

<table>
<thead>
<tr>
<th>Event Supplies, Tools and Equipment</th>
<th>Contestants</th>
<th>Host Region/Venue</th>
<th>Central Office</th>
</tr>
</thead>
<tbody>
<tr>
<td>A. Material/Supplies</td>
<td>- Squeegee</td>
<td>- Photo Emulsion</td>
<td>- T shirt Design</td>
</tr>
<tr>
<td></td>
<td>- 2 pcs 10&quot; x 10&quot; Silkscreen with frame</td>
<td>- Sensitizer</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>- Hardener</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>- Textile Paint</td>
<td></td>
</tr>
<tr>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>----------------------</td>
<td>-----------------------------------------------------------------</td>
<td>------------------------------------------------------------------</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- White T-Shirt</td>
<td>- Convenient Outlet</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Pail</td>
<td>- Table</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Basin</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Rags</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Bleach/other cleaning agent</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Beaker for emulsion</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Syringe for Sensitizer</td>
<td></td>
<td></td>
</tr>
<tr>
<td>B. Tools/Equipment</td>
<td>- Extension Wire</td>
<td>- Utility expenses</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Dryer / Blower</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Exposing Device</td>
<td></td>
<td></td>
</tr>
<tr>
<td>C. Others</td>
<td>- PPE</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
# 2019 NATIONAL TECHNOolympics

(A Showcase of Marketable Products and Performances)

<table>
<thead>
<tr>
<th>COMPONENT AREA</th>
<th>HOME ECONOMICS</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRADE LEVEL</td>
<td>Junior / Senior High School / ALS / SPED</td>
</tr>
<tr>
<td>EVENT PACKAGE</td>
<td>BREAD AND PASTRY PRODUCTION</td>
</tr>
<tr>
<td>NO. OF CONTESTANTS</td>
<td>Two (2)</td>
</tr>
</tbody>
</table>

**TIME ALLOTMENT**  
Four (4) hours (excluding interview)

**DESCRIPTION**  
Applying the principles in Bread and Pastry Production. The task includes preparation of Swiss Roll, Petit Four and Dinner Roll.

<table>
<thead>
<tr>
<th>Criteria for Assessment</th>
<th>Criteria</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Process on the Product Development</td>
<td>25%</td>
<td></td>
</tr>
<tr>
<td>Proper use of tools</td>
<td>10%</td>
<td></td>
</tr>
<tr>
<td>Palatability</td>
<td>20%</td>
<td></td>
</tr>
<tr>
<td>Product Presentation and Packaging</td>
<td>15%</td>
<td></td>
</tr>
<tr>
<td>Speed</td>
<td>10%</td>
<td></td>
</tr>
<tr>
<td>Safety / Sanitation and Hygiene</td>
<td>10%</td>
<td></td>
</tr>
<tr>
<td>Ability to Present the Process</td>
<td>10%</td>
<td></td>
</tr>
</tbody>
</table>

**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

<table>
<thead>
<tr>
<th>Event Supplies, Tools and Equipment</th>
<th>Contestants</th>
<th>Host School/Venue</th>
<th>Host Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>A. Material/Supplies</td>
<td>- Packaging materials</td>
<td>- LPG tank</td>
<td>- Baking ingredients</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>- Marketable ingredients</td>
</tr>
<tr>
<td>B. Tools/Equipment</td>
<td>- Baking utensils</td>
<td>- Stove</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Pans</td>
<td>- Knife</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>- Oven</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>- Refrigerator</td>
<td></td>
</tr>
<tr>
<td>C. Others</td>
<td>- PPE</td>
<td>- Working table</td>
<td>- Utility expenses</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- Cooking area</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>- Water outlet/supply</td>
<td></td>
</tr>
</tbody>
</table>
# 2019 NATIONAL TECHNOlympics

**A Showcase of Marketable Products and Performances**

<table>
<thead>
<tr>
<th>COMPONENT AREA</th>
<th>HOME ECONOMICS</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRADE LEVEL</td>
<td>Junior / Senior High School /ALS / SPED</td>
</tr>
<tr>
<td>EVENT PACKAGE</td>
<td>DRESSMAKING (Corporate Attire)</td>
</tr>
<tr>
<td>NO. OF CONTESTANTS</td>
<td>Two (2)</td>
</tr>
<tr>
<td>TIME ALLOTMENT</td>
<td>Four (4) hours(excluding interview)</td>
</tr>
<tr>
<td>DESCRIPTION</td>
<td>Applying the principles in Dressmaking. The task includes the construction of Corporate Dress with short sleeves and Blazer.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Criteria For Assessment</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creativity</td>
<td>20%</td>
</tr>
<tr>
<td>Process</td>
<td>25%</td>
</tr>
<tr>
<td>Accuracy</td>
<td>20%</td>
</tr>
<tr>
<td>Use of tools, materials and equipment</td>
<td>10%</td>
</tr>
<tr>
<td>Neatness</td>
<td>10%</td>
</tr>
<tr>
<td>Speed</td>
<td>5%</td>
</tr>
<tr>
<td>Ability to Present Process</td>
<td>10%</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total</td>
<td>100%</td>
</tr>
</tbody>
</table>

### 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 Board of judges, should be in the venue sixty (60) minutes ahead of the event schedule.
c. Tools, supplies, materials, equipment and other things needed for the contest will be made ready by the coaches in the event venue so the Event Administrator can check before the conduct of the activity.
d. Contestants are advised to bring their own food as they are not allowed to go out the contest venue during break time.
e. Borrowing of materials, supplies, tools, and equipment during the event is not allowed.
f. There shall be one (1) model for each contestant.
g. Setting up of all the tools, materials, equipment and other supplies should be made ready before the start of the contest.
h. The Event Administrator will let the contestants draw lots to determine their respective area within the contest venue. Each contestant should wear PPE according to the standard requirements.
i. All contestants should report to the venue One (1) Hour prior to the contest proper to perform the following preliminaries:
   1. checking the functionality of the sewing machine;
   2. completeness of the materials/supplies needed.
   3. Final briefing of contestants will be done fifteen (15) minutes before the scheduled event.
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. Contestants are advised to bring their own food as they are not allowed to go out the contest venue during break time.
l. The Event Administrator shall discuss with the judges the event rules and mechanics.
m. 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.
n. Only the Event Administrator, judges, technical committee members, official photographer and contestants are allowed in the venue for further checking and monitoring of the activity.
o. 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.

p. Each group of contestants will go through a 2-3 minutes' interview and deliberation with the Board of Judges after the four (4) hour time allotment.

q. During the contest proper, judges are to observe the processes but not to ask questions to the contestants to avoid disruption.

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

<table>
<thead>
<tr>
<th>II. Resource Requirements</th>
<th>Contestants</th>
<th>Host School/Venue</th>
<th>Host Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Event Supplies, Tools and Equipment</td>
<td>- Sewing kit</td>
<td>- Sleeve board - Button holler attachments</td>
<td>- Threads - Fabric (Linen &amp; cotton) - Color - (ash gray and black) - Size – (2 meters x 60 inches per color) - Pins - Magic zipper - Calculator - Pattern paper - Pencils - Buttons - Padding - Utility expenses</td>
</tr>
<tr>
<td>A. Materials /Supplies</td>
<td>- Electric Single-needle lockstitch machines - Chair - Cutting/working table - Hanger rack - Extension cord - Electric outlet</td>
<td></td>
<td></td>
</tr>
<tr>
<td>B. Tools/Equipment</td>
<td>- PPE</td>
<td></td>
<td>- Model - Utility expenses</td>
</tr>
<tr>
<td>C. Others</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
2019 NATIONAL TECHNOLYMPICS
(A showcase of Marketable Products and Performances)

<table>
<thead>
<tr>
<th>COMPONENT AREA</th>
<th>AGRI – FISHERY ARTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>YEAR LEVEL</td>
<td>Junior /Senior High School/ ALS/SPED</td>
</tr>
<tr>
<td>EVENT PACKAGE</td>
<td>FOOD PROCESSING (MEAT, FISH, FRUITS &amp; VEGETABLES)</td>
</tr>
<tr>
<td>NO. OF PARTICIPANTS</td>
<td>THREE (3)</td>
</tr>
<tr>
<td>TIME ALLOTMENT</td>
<td>Four (4) hours excluding interview</td>
</tr>
<tr>
<td>DESCRIPTION/USE</td>
<td>Applying the principles in preserving Meat (Chicken Longanisa), Fish (Bangus –Spanish Sardines), Vegetables (Pickling – Sayote, Sitaw, Ampelaya, &amp; Carrots)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Use of tools and equipment</td>
<td>10</td>
</tr>
<tr>
<td>Process used in preservation</td>
<td>20</td>
</tr>
<tr>
<td>Sanitation Procedures,</td>
<td>10</td>
</tr>
<tr>
<td>Methods &amp; Safety work Habits</td>
<td></td>
</tr>
<tr>
<td>Palatability</td>
<td>25</td>
</tr>
<tr>
<td>Product Presentation and Packaging</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><strong>Total:</strong></td>
<td><strong>100 %</strong></td>
</tr>
</tbody>
</table>

CRITERIA FOR ASSESSMENT

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, 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 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. 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. 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. The products shall be displayed on the table prepared by the host region for appreciation and tasting by the board of judges. Other table set — up /accessories strictly not allowed.
m. Each contestant will go through a panel interview and deliberation with the Board of Judges after the four (4) hours’ time allotment.
n. Interview shall be done one at a time using uniform questions.
o. Meat Chicken – present 1 pack @ 250g & remaining output will be cooked for judging.
p. Sardines and Pickles – 1 bottle for tasting and 1 bottle for display.