



Republic of the Philippines
Department of Education
REGION VII - CENTRAL VISAYAS
DIVISION OF CITY SCHOOLS - TAGBILARAN CITY

**Office of the Schools Division
Superintendent**

DIVISION MEMORANDUM

No. 585 , s. 2026

July 8, 2026

**ATTACHED GUIDELINES AND CONTEST PACKAGE FOR THE 2026-2027
DIVISION/REGIONAL AND NATIONAL EPP/TLE/TECHPRO TECHNOLYMPICS**

To: Assistant Schools Division Superintendent
Chief Education Supervisors
Public Elementary and Secondary School Heads
All Concerned

1. Attached to this Memorandum are the **Guidelines and Official Contest Package** for the **2026-2027 EPP/TLE/TechPro Technolympics**, which shall serve as the official reference in the preparation and conduct of the competition at the school, and division levels. The Technolympics aims to:
 - a. showcase learners' technical knowledge, practical competencies, creativity, and innovation in various EPP, TLE, and TechPro specializations;
 - b. strengthen the implementation of the MATATAG Curriculum through authentic, standards-based performance tasks;
 - c. promote healthy competition, collaboration, sportsmanship, and excellence among learners; and
 - d. provide opportunities for learners to demonstrate industry-relevant skills and 21st-century competencies.
2. The attached contest package contains the following:
 - a. General Guidelines;
 - b. Eligibility and Qualification of Contestants;
 - c. Contest Rules and Mechanics;
 - d. Technical Specifications and Standards;
 - e. Required Tools, Equipment, and Materials; Criteria for Judging; Contest Time Allotment;
 - f. Scoring Sheets;
 - g. Safety and Occupational Health Requirements; and
 - h. Other pertinent forms and annexes.
3. All school heads are directed to disseminate the contents of this Memorandum to all concerned teachers, coaches, and learners and ensure strict compliance with the attached guidelines in preparing official participants.
4. Schools are encouraged to conduct school-based selection activities to identify qualified representatives who will participate in the division level of the Technolympics.

5. Any updates, clarifications, or amendments to the contest guidelines shall be issued through subsequent Division Memoranda or Advisories.

6. Immediate dissemination of and strict compliance with this Memorandum are desired.


WILFREDA D. BONGALOS PhD, CESO V
Schools Division Superintendent

WDB/JAAL/CID/JTB/jcb



Bake Cares | Cabin Craft | Savor D' Flavor | Techno Fusion GENERAL CONTEST MECHANICS

Prior to the commencement of the official contest for all events, a **Harmonization Meeting** shall be conducted to ensure a shared understanding of the contest guidelines, performance tasks, scoring criteria, and evaluation standards among all concerned officials. During this meeting, the Technical Committee, Panel of Judges, Regional Focal Persons, and Panel of Experts shall convene at the contest venue to review, discuss, and finalize the performance task requirements, ensuring their alignment with the approved contest guidelines, procedures, and evaluation standards.

A. Pre-Event

1. Venue and Personnel Preparation

- The Technical Committee and panel of experts shall be at the contest venue at least **60 minutes** before the contest schedule.
- All materials, supplies, tools, and equipment shall be prepared by the Technical Committee **60 minutes** before the contest, except for those to be brought by the learner-participants.

2. Inspection

- The Technical Committee shall inspect and verify all required materials, equipment, utilities, and work stations are complete, functional, and compliant with contest standards.
- The teacher-coaches shall inspect the provided resources prior to the official briefing for transparency and to ensure fairness.

3. Participant Arrival

- All learner-participants shall arrive at the contest venues **30 minutes before the contest begins**.
- Learner-participants who arrive late may still be allowed to participate, but they shall not be granted any time extension beyond the scheduled contest period.

4. Safety Compliance

- All learner-participants shall strictly follow Occupational Health and Safety (OHS) protocols throughout the event.
- Failure to comply with safety standards may result in disqualification.

5. **Briefing**

- An **official briefing** shall be conducted **30 minutes before** the competition starts.
- During the briefing, the Technical Committee shall explain the following: contest flows and time limits, rules and prohibitions, judging criteria, safety reminders, clarifications, and final instructions.
- Attendance at the briefing is mandatory for all learner-participants.

6. **Drawing of Lots**

- Learner-participants shall draw lots to determine their entry numbers and assigned workstations during the contest.

7. **Food Provision**

- Learner-participants shall bring their own food and drinking water.
- Leaving the contest venue during the contest is strictly prohibited.

B. During the Event

1. **Start of Event**

- The Technical Committee shall signal the official start of the contest.
- Once the contest begins, **teacher-coaches and other delegates are no longer allowed to stay in the contest venue.**
- Only the Technical Committee, panel of experts, official photographers, and learner-participants are allowed inside the contest area.

2. **Contest Rules**

- The Technical Committee shall distribute a **Performance Task Requirement with Complete Rubrics** and learner-participants shall be given 15 minutes to read and analyze it.
- Borrowing of materials, supplies, or tools is **strictly prohibited.**
- Learner-participants shall give their full attention to their tasks to ensure quality, accuracy, and safety.
- All learner-participants shall follow prescribed OHS standards and tool-handling guidelines.
- In case of a technical issue, the designated timekeeper shall pause the time for the specific learner-participant and resume it once the issue has been resolved.
- Any irregularity found during the contest may result in the suspension of the activity at the discretion of the Technical Committee, in consultation with the panel of experts.
- All cases shall be referred to the Technical Committee for appropriate action.

3. **Judging and Documentation**

- Outputs shall be completed and ready for judging within the given time.
- Panel of experts shall conduct individual evaluations based on the rubrics.
- Once submitted for judging, outputs shall remain unaltered until the Awarding and Closing Ceremonies.

4. **Panel Interview**

- Each learner-participant shall undergo a panel interview with the panel of experts within the allotted time, using a uniform set of questions.

5. **Final Deliberation**

- The panel of experts shall deliberate and finalize scores based on:
 - Rubric-based performance scores
 - Panel interview results
 - Quality, safety, and compliance of the final output

C. After the Event

1. **Cleanup**

- Learner-participants shall **clean their working area immediately** after completing their tasks.
- Proper waste disposal and tool return are mandatory.

2. **Display of Outputs**

- All contest outputs shall remain **on display until the Awarding and Closing Ceremonies** unless otherwise instructed.

3. **Event Documentation**

- The Technical Committee shall compile and secure the official judging results, attendance, photos, and contest reports.
- These documents shall serve as the official record of the event.

4. **Giving of Feedback**

- All learner-participants and teacher-coaches shall receive invaluable insights and feedback from the panel of experts to improve the teaching and learning of the contest's target learning competencies.

5. **Finalization of Results**

- The top five (5) winners shall be announced during the Awarding and Closing Ceremonies.
- The decision of the panel of experts shall be final and irrevocable.



Bake Cares

KEY STAGE	Key Stage 3 (Grades 9 & 10) or Key Stage 4 (Grades 11 & 12)	
NO. OF PARTICIPANT/S PER REGION	Three (3) learner-participants: - Two (2) SPTVE/TLE/TVL/Tech-Pro learners - One (1) LWD regardless of disability and placement Two (2) Coaches: - One (1) teacher-coach for SPTVE/TLE/TVL/Tech-Pro learners - One (1) teacher-coach for LWD	
TIME ALLOTMENT	240 minutes, excluding interview	
PERFORMANCE STANDARD	The learners use and maintain appropriate baking tools and equipment and follow the Occupational Health and Standard (OHS) in baking and decorating cake. This competency ensures a seamless transition from the classroom to community-based livelihood or employment.	
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	
CAREER PATHWAYS	- Entrepreneurship - Cake Designer - Pastry Chef - Advance career options - Higher Academic Progression	
DESCRIPTION	Bake Cares is an NFOT contest that provides an opportunity for diverse learners, including learners with disabilities (LWDs), to collaborate and demonstrate their skills in bakery operations, bread and pastry production, and cake decorating. The contest task requires participants to prepare and decorate a one-layer chiffon cake using a 6 x 3-inch round cake mold.	
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS, AND EQUIPMENT	To be provided by learner-participants, if any: - Personal Protective Equipment (PPE) - Packaging Materials (not included in the judging)	To be provided by the Technical Committee: - Baking ingredients' ➤ Cake Flour ➤ Baking Powder ➤ Baking Soda

	➤ White Sugar ➤ Eggs ➤ Oil ➤ Evaporated Milk ➤ Plain Vanilla ➤ Food Grade Coloring ➤ Icing: Commercial Non-Dairy Cream Paste for superior stability ➤ Salt ➤ Cream of Tartar • Stove • Oven • LPG • Oven Thermometer • Lighter/Igniter (Long) • Baking utensils • Working table • Cooking area • Water outlet/supply • Extension wire • Chiller • Cake Turner • Materials ➤ Wax paper ➤ Pastry bag																		
B. VENUE	Well-ventilated laboratory room with sufficient water supply, electrical outlet, medical kit, and fire extinguisher and one (1) adjacent room as holding area for teacher-coaches																		
C. CRITERIA FOR JUDGING	<table><tr><th>Criteria</th><th>Percentage</th></tr><tr><td>Process on the Product Development</td><td>20%</td></tr><tr><td>Proper use of tools and equipment</td><td>15%</td></tr><tr><td>Palatability</td><td>20%</td></tr><tr><td>Product Presentation</td><td>20%</td></tr><tr><td>Speed</td><td>5%</td></tr><tr><td>Safety / Sanitation and Hygiene</td><td>10%</td></tr><tr><td>Ability to Present Idea / Process</td><td>10%</td></tr><tr><td>Total</td><td>100%</td></tr></table>	Criteria	Percentage	Process on the Product Development	20%	Proper use of tools and equipment	15%	Palatability	20%	Product Presentation	20%	Speed	5%	Safety / Sanitation and Hygiene	10%	Ability to Present Idea / Process	10%	Total	100%
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SPECIFIC CONTEST MECHANICS																			
A. Eligibility and Qualification																			
- All Junior High School learners (Grades 9–10, TVE/TLE) and Senior High School learners (SHS-TVL/Tech-Pro), including learners with disabilities (LWDs), who are currently enrolled in or have previously completed the Bakery Operation/Bread and Pastry Production specialization in their																			

preceding grade level or former school (for transferees) are eligible to join the contest. Participation is open to all LWDs, regardless of the nature of their disability or educational placement.

- In addition to the documentary requirements required during in-person registration, all learner-participants in this contest shall submit a certification signed by the School Head. The certification shall attest that the TLE/TVE/TVL/Tech-Pro learner is currently enrolled in or has previously completed the Bakery Operation/Bread and Pastry Production specialization, or that the learner with a disability (LWD) is enrolled in a Mainstream and/or Transition Program.
- LWD shall present a photocopy of the Medical Assessment Certification from the Developmental Pediatrician/Psychometrician/Psychologist.
- Likewise, additional documentary requirements for each teacher-coach shall include the following:
 - o A certification from the school head stating that:
 - the teacher-coach of two (2) learner-participants is currently handling Bakery Operation/Bread and Pastry Production class; and
 - the teacher-coach of one (1) learner-participant in SNEd.
 - o Copy of e-certificate of the updated National Certificate (NC) Level II in Bakery Operation / Bread and Pastry Production, duly verified through TESDA skills passport to be verified during registration.

B. Contest Proper

Contest Task: Within the allotted 240-minute contest period, participants shall prepare and decorate a one-layer chiffon cake using a 6 × 3-inch round cake mold. The finished product must reflect the official theme to be disclosed by the Contest Administrator and Board of Judges on the day of the contest.

1. Mise en Place and Preparation

Time begins upon the signal of the Technical Committee.

Participants shall:

- Check and organize tools, equipment, and ingredients.
- Wear complete PPE and observe safety procedures.
- Maintain cleanliness and sanitation of the workstation.

2. Baking Phase

Participants shall collaboratively perform the following:

- Prepare batter for a one-layer chiffon cake.
- Bake the cake using the provided oven and equipment.
- Monitor baking temperature and baking time.
- Cool the baked cake properly before decorating.

3. Decorating Phase

Participants shall:

- A. Prepare icing using the provided commercial non-dairy cream paste.
- B. Apply icing smoothly and evenly.

- C. Decorate the cake creatively according to the team's concept or theme.
- D. Ensure neatness, balance, and professional appearance.

4. **Work Management**

Throughout the contest, participants must:

- Demonstrate proper use of tools and equipment.
- Practice teamwork and communication.
- Observe food safety standards.
- Keep the workstation organized and clean.

5. **Submission of Finished Product**

- Contestants must stop working immediately upon the final signal.
- The finished cake shall be placed in the designated judging area.
- Workstations must be cleaned before contestants leave their stations.

Scoring Rubrics for Bake Cares

Criteria (Observable Behavior)	Scale				
	Excellent (5)	Highly Proficient (4)	Proficient (3)	Developing (2)	Beginning (1)
Process on the Product Development (20%)	Exceptional understanding; systematic steps; mastery of techniques; innovative. exhibit total mastery of techniques through the independent use of assistive tools or modified strategies.	Strong understanding; minor deviations; good technique. exhibit good technique by consistently utilizing assistive tools or modified strategies with minimal supervision.	Adequate understanding; some confusion; timing issues. successfully executes cake making steps but shows minor inconsistency during transitions. While proficient in using adaptive tools, the learner still benefits from periodic cues and visual schedules to ensure a logical workflow and prevent sequencing errors.	Limited understanding; misses steps; poor technique. demonstrate an emerging understanding of baking sequences, though steps are occasionally omitted or performed out of order. Technical execution, such as icing making and ingredient measurement, remains inconsistent. At this stage, the learner requires continuous supervision and a high level of scaffolding through frequent physical or verbal prompting to ensure safety and task completion.	Minimal understanding; fails steps; lacks sequencing. demonstrate a fragmented understanding of procedural sequences, often requiring a reset of the task due to omitted steps. Engagement with ingredients is characterized by a high level of dependency, requiring continuous, full physical assistance (hand-over-hand) to initiate and complete basic motor actions.
Proper Use of Tools & Equipment (15%)	Expert knowledge; safe, efficient handling; proper maintenance. exhibit total independence in setting up, utilizing, and performing basic maintenance—such as the deep cleaning of mixer attachments or the recalibration of adaptive scales.	Good knowledge; minor hesitation. exhibit a high degree of independence in utilizing tools, though they may occasionally require a brief verbal or visual reminder regarding specialized storage or advanced cleaning for complex machinery.	Basic knowledge; occasional reminders. exhibit a developing ability to handle tools but may show inconsistency in post-use cleaning or proper storage.	Limited knowledge; frequent errors; safety concerns. at this stage require constant, close supervision and repeated physical or verbal prompting to use assistive devices. The learner is not yet able to maintain the workstation independently, often requiring assistance.	Minimal knowledge; unsafe handling. at this stage require full, continuous "hand-over-hand" physical support to hold or touch ingredients and tools. There is a lack of awareness regarding tool function and safety protocols.
Palatability (20%)	Outstanding taste, texture, aroma; perfect balance	Very good flavor and texture	Acceptable taste; balanced enough	Below average; moisture issues	Poor taste; unbalanced flavors
Product Presentation (20%)	Visually stunning; perfect shape; creative plating	Attractive; good symmetry	Acceptable; minor imperfections	Below average; uneven shape	Poor presentation; misshapen

Speed (5%)	Completes the task on or before the allotted time	Completes the task 1 minute past the allotted time	Completes the task 2 minutes past the allotted time	Completes the task 3 minutes past the allotted time	Completes the task 4-5 minutes past the allotted time
Safety / Sanitation & Hygiene (10%)	Exemplary hygiene; clean area; proper handling	Good hygiene; mostly clean	Acceptable hygiene; needs improvement	Inconsistent hygiene; messy area	Poor hygiene; unsafe
Ability to Present Idea / Process (10%)	Clear, confident; excellent technical knowledge	Good explanation; organized	Communicates adequately with minor gaps in clarity or detail	Presentation lacks clarity or depth	Unable to explain ideas or process effectively
Total Points (100)					



Cabin Craft

KEY STAGE	Key Stage 3 (Grades 9 & 10) or Key Stage 4 (Grades 11 & 12)	
NO. OF PARTICIPANT/S PER REGION	One (1) learner-participants One (1) teacher-coach	
TIME ALLOTMENT	240 minutes, excluding interview	
PERFORMANCE STANDARD	The learners create a residential 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	
CAREER PATHWAYS	• Draftsman • CAD Operator • Engineering • Architecture	
DESCRIPTION	Cabin Craft (Technical Drafting) is an NFOT contest 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 learner-participants, if any: • None	To be provided by the Technical Committee: • Desktop computer (with 21-inch Monitor) /Laptop (16 GB RAM, i5/ Ryzen 5 processor or higher) • Printer A4 with ink (ratio 1:1) • AutoCAD 2022 Version (uniform version) • Paper A4 size • Stapler and staple wire • Display Board • Plain Mouse Pad

B. VENUE	Airconditioned / Well-ventilated Computer Laboratory / Room (Holding Area for learner-participants while waiting for the interview and waiting room for teacher-coaches) with complete Facilities or state of the art Laboratory	
C. CRITERIA FOR JUDGING		
	Criteria	Percentage
	Accuracy	40%
	<i>Floor Plan</i>	15%
	<i>Elevations</i>	15%
	<i>Perspective</i>	10%
	Aesthetic / Architectural / Originality and Creativity of Design	45%
	<i>Architectural</i>	15%
	<i>Aesthetic</i>	5%
	<i>Structural</i>	10%
	<i>Originality</i>	5%
	<i>Details</i>	10%
	Ability to Present the Process	10%
	Speed	5%
	Total	100%
SPECIFIC CONTEST MECHANICS		
A. Eligibility and Qualification		
- All learners in Junior High School (Grades 9 & 10, TVE/TLE) and Senior High School (Grades 11 & 12 TVL/TechPro), currently enrolled in schools offering sector/specialization or have previously completed the Technical Drafting, are eligible to join. - In addition to the documentary requirements to be submitted during in-person registration, all learner-participants in this contest shall also submit a certification, signed by their school head, confirming that they are enrolled in Technical Drafting class. - Likewise, additional documentary requirements for each teacher-coach shall include the following: - A certification from the school head stating that the teacher-coach of the learner-participant is currently handling Technical Drafting class; and - Certified true copy of the updated National Certificate (NC) Level II in Technical Drafting, duly authenticated by the Division and Regional Focal Persons.		
B. Contest Proper		
Contest Task: The contestant shall create a complete residential house plan following architectural drafting standards based on the design problem and specifications provided by the Contest Administrator and Board of Judges on the		

day of the competition. The task must be completed within the allotted 240 minutes, excluding the interview.

1. Analysis and Planning

Upon the official start signal, contestants shall:

- Carefully read and analyze the given architectural design problem.
- Interpret design specifications, dimensions, and space requirements.
- Develop a preliminary design concept and layout.
- Plan the arrangement of architectural and structural components.

2. Drafting and Design Development

Contestants shall prepare a complete residential house plan in accordance with architectural drafting standards.

The required drawings must include:

- Floor Plan
- Front Elevation
- Side Elevation(s)
- Perspective Drawing
- Structural and Architectural Details
- Dimensions, Labels, and Symbols

During this phase, contestants shall:

- Apply proper drafting techniques and standards.
- Use AutoCAD tools accurately and efficiently.
- Observe correct scaling and dimensioning procedures.
- Ensure completeness and readability of drawings.

3. Finalization of Drawings

Contestants shall:

- E. Review all drawings for accuracy and completeness.
- F. Check dimensions, annotations, symbols, and line weights.
- G. Ensure adherence to the requirements stated in the contest problem.
- H. Make necessary revisions and corrections.

4. Printing and Submission

Before the end of the allotted time:

- Print the final output on the prescribed paper size.
- Verify that all required drawings are included.
- Label and organize submitted outputs properly.
- Submit the completed printed output and digital file as required by the Technical Committee.

Scoring Rubrics for Cabin Craft

Criteria (Observable Behavior)	Scale				
	Excellent (5)	Highly Proficient (4)	Proficient (3)	Developing (2)	Beginning (1)
Accuracy – 40%					
Floor Plan (15%)	Clear, well-organized plan; symbology; precise walls, openings, fixtures, and annotations; excellent readability.	Mostly clear; minor graphic or labeling issues.	Some clarity problems; missing or inconsistent elements.	Weak clarity; several omissions.	Very poor readability; major omissions; largely inaccurate.
Elevations (15%)	Proportional, detailed, accurate height relationships; correct material indications and linework.	Mostly accurate; minor proportional or detail issues.	Missing details; uneven linework; weak proportionality	low clarity; several inaccuracies; incomplete	Very unclear or significantly inaccurate elevations
Perspective (10%)	Strong depth; clean vanishing points; accurate geometry; realistic representation.	Mostly accurate with minor distortions.	Limited depth; noticeable inconsistencies.	Weak perspective; several inaccuracies.	Incorrect or unclear perspective overall
Aesthetic / Architectural / Originality and Creativity of Design - 45%					
Architectural (15%)	Strong logic; functional, efficient, coherent; well-justified decisions	Solid reasoning with minor weaknesses.	Some gaps or unresolved layout issues.	Weak reasoning; lacks cohesion.	Very poor or illogical design.
Aesthetic (5%)	Highly visually appealing; strong composition; clean, polished.	Attractive with minor issues.	Limited clarity; inconsistent style.	Poor visual quality; unrefined.	Very poor aesthetics; unclear presentation.
Structural (10%)	Realistic, well-planned, logically integrated structure.	Mostly logical; minor inconsistencies.	Some unclear or questionable structural elements.	Major flaws; unrealistic planning.	Illogical or nonfunctional structure.
Originality (5%)	Innovative approach; unique interpretations; creative execution.	Some original or creative elements.	Basic, common, or standard ideas.	Minimal originality.	No originality.
Details (10%)	Thorough details (doors, fixtures, notes, materials, etc.); refined linework.	Mostly detailed; minor omissions.	Several unclear or missing details.	Very limited detailing.	Insufficient or nearly zero detail.
Ability to Present Idea / Process (10%)	Clear, logical, well-organized documentation; strong progression of thought.	Mostly clear with small gaps.	Minimal or partially unclear process.	Poorly communicated process.	No meaningful documentation.
Speed (5%)	Finished on or before the allotted time.	Finished 1 minute past the allotted time.	Finished 2 minutes past the allotted time.	Finished 3 minutes past the allotted time.	Finished 4-5 minutes past the allotted time.
Total Points (100)					



Savor D' Flavor

KEY STAGE	Key Stage 3 (Grades 9 & 10) or Key Stage 4 (Grades 11 & 12)
NO. OF PARTICIPANT/S PER REGION	Three (3) learner-participants: - Two (2) SPTVE/TLE/TVL/Tech-Pro learners - One (1) LWD regardless of disability and placement Three (3) Coaches: - Two (2) SPTVE/TLE/TVL/Tech-Pro teacher-coaches - One (1) teacher-coach for LWD
TIME ALLOTMENT	Food Preparation (Fish Processing): 240 minutes - Execution of Mise en Place - Food processing - Clearing of work area Digitized Product Advertising: 240 minutes - Digital poster making conceptualization - Digital poster making - Digital poster printing (for display) Food Presentation and Digitized Advertising Presentation: 10 minutes (excluded to 240 minutes allotment) - Food and poster presentation - Question and answer
PERFORMANCE STANDARD	The learners independently demonstrate the core competencies in food processing / food and beverages processing with integration of ICT and entrepreneurial skills and as prescribed in the Revised K to 10 Curriculum and Strengthened Senior High School Curriculum. Specifically, the learners demonstrate food processing in accordance with industry standards. For SNEd, the Learner with Disability focuses on the development of skills and competencies geared towards self-fulfillment and possible entrepreneurial endeavors, and covers useful topics which may be mastered by the learner in order to put up his/her own business enterprise (Livelihood package). Further, prepares and trains LWDs for livelihood vocational training or possible employment (Pre-Vocational package)

21ST CENTURY SKILL/S	Critical Thinking Collaboration Communication Digital Literarcy	
CREATIVE INDUSTRIES DOMAIN	Traditional Cultural Expressions	
CAREER PATHWAYS	College Employment Entrepreneurship Middle-level Skills Development	
DESCRIPTION	Savor D' Flavor is an NFOT contest that allows learner-participants to apply the principles of food processing of Fish (Bangus Spanish Sardines), ICT integration, and entrepreneurial concepts.	
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS, AND EQUIPMENT	To be provided by learner-participants, if any: • Personal Protective Equipment (PPE) (no markings or identification of the school / SDO / region) • Laptop with MS productivity tools	To be provided by the Technical Committee: a. Marketable ingredients • Whole Bangus 2 pcs (500g each) • Bottles 12 oz (2 pcs) • Cap Sealer (rubberized) • Corn Oil (1L) • Pickle chips (1 smallest bottle size) • Whole green olives (1 smallest bottle) • Carrot 2 pcs • Salt • Pepper Corn • Black pepper (powder) • Bay leaves • Sugar (refined white sugar) • Sili labuyo (optional) b. Cooking Tools / Equipment • 1 pc plate for tasting (11", round white) • Pressure Cooker • Stove (2 burner) • LPG • Working table • Cooking area with sink • Water outlet/supply • Extension cord

		• Heat gun blower • Frying Pan • Knives • Chopping board • Packaging label • Dehydrator • Sealer • Other basic cooking utensils (plates, bowls) c. ICT tools and materials • HDMI cable • Projector/Smart TV • Laptop • 1 external drive (2TB)/ 1 USB flash drive (16GB) • Printer • Bond paper • Smart Phone (inspected and sealed)																				
B. VENUE	Airconditioned / well-ventilated Laboratory Room / Holding Area for coaches and for learner-participant during the interview phase																					
C. CRITERIA FOR JUDGING	<table><tr><th>Criteria</th><th>Percentage</th></tr><tr><td>Process and Product Development (systematic steps, technique mastery, innovation)</td><td>20%</td></tr><tr><td>Proper Use of Tools and Equipment (safe, efficient handling, proper maintenance)</td><td>10%</td></tr><tr><td>Palatability and Product Presentation (taste, texture, visual appeal, creative plating)</td><td>15%</td></tr><tr><td>Speed (completion within time allotment, efficient workflow)</td><td>5%</td></tr><tr><td>Safety / Sanitation and Hygiene (clean work area, proper food handling, hygiene standards)</td><td>10%</td></tr><tr><td>Ability to Present Ideas / Process (clear explanation, technical knowledge, organization)</td><td>15%</td></tr><tr><td>Digital Literacy (ability to find, evaluate, utilize, create, and communicate information using MS productivity tools)</td><td>15%</td></tr><tr><td>Entrepreneurial Competency (marketing and advertising, costing, pricing)</td><td>10%</td></tr><tr><td>Total</td><td>100%</td></tr></table>		Criteria	Percentage	Process and Product Development (systematic steps, technique mastery, innovation)	20%	Proper Use of Tools and Equipment (safe, efficient handling, proper maintenance)	10%	Palatability and Product Presentation (taste, texture, visual appeal, creative plating)	15%	Speed (completion within time allotment, efficient workflow)	5%	Safety / Sanitation and Hygiene (clean work area, proper food handling, hygiene standards)	10%	Ability to Present Ideas / Process (clear explanation, technical knowledge, organization)	15%	Digital Literacy (ability to find, evaluate, utilize, create, and communicate information using MS productivity tools)	15%	Entrepreneurial Competency (marketing and advertising, costing, pricing)	10%	Total	100%
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Total	100%																					

SPECIFIC CONTEST MECHANICS

A. Eligibility and Qualification

- All learners in Junior High School (Grades 9 & 10, TVE/TLE) and Strengthened Senior High School (Grades 11 & 12 TVL/TechPro) previously and currently enrolled in food processing / food beverage processing under TechPro Track. For ICT, any learner who are enrolled in TLE/TVE/TechPro/TVL grades 9 to 12 and LWDs regardless of disability / placement.
- In addition to the documentary requirements to be submitted during in-person registration, all learner-participants in this contest shall also submit a certification, signed by their school head, confirming that they are previously / currently enrolled in Food Processing / Food beverage processing and SNEd under Transition Program or Mainstream.
- LWD shall present a photocopy of the Medical Assessment Certification from the Developmental Pediatrician/Psychometrician/Psychologist.
- Likewise, additional documentary requirements for each teacher-coach shall include the following:
 - o A certification from the school head stating that:
 - the teacher-coaches of the three (3) learner-participants are currently handling Food Processing / Food Beverage Processing, TLE/TVE/TechPro teaching handling ICT / Entrepreneurship and teacher-coach in SNED either in the transition program or in mainstream.
 - o Copy of e-certificate of the updated National Certificate (NC) Level II in Food Processing / Food and Beverage Processing, duly verified through TESDA skills passport to be verified during registration.

B. Contest Proper

1. Food Preparation Rules

- The Technical Committee shall provide learner-participants with instructions on fish processing. The finished product shall be Bangus Spanish Sardines.
- All provided materials shall be used as-is; alteration of materials is not allowed. Further, all materials and ingredients are not pre-cleaned or pre-prepared.
- Borrowing of materials, supplies, or tools is strictly prohibited.
- Learner-participants shall give their full attention to their tasks to ensure quality, accuracy, and safety.
- All learner-participants shall follow prescribed OHS standards and tool-handling guidelines.
- In case of a technical issue, the designated timekeeper shall pause the time for the specific learner-participant and resume it once the issue has been resolved.
- Any irregularity found during the contest may result in the suspension of the activity at the discretion of the Technical Committee, in consultation with the panel of experts.

- All cases shall be referred to the Technical Committee for appropriate action.

2. Product Presentation Rules

- While the other learners are preparing the Bangus Spanish Sardines (fish processing), learner-participants shall take photos and gather inputs about the food processing.
- However, they shall not be allowed to bring any reference materials or gadgets, except smart phones for taking photos.
- Each ICT/entrepreneurship learner-participant shall conceptualize digitized presentation to promote/advertise the product.
- Next, each ICT learner-participant shall create a simple digital poster using Microsoft Productivity Tools from the mis-en-place to the output. The poster shall include photos of the fish processing and shall be used during the presentation. Subsequently, the poster shall be printed in two copies, one copy for display and the other copy to be submitted to the Technical Committee for compilation and projection for the digital display.
- Once everything is settled, learner-participants shall present the finished product (Bangus Spanish Sardines) with the digitized presentation.
- Finally, learner-participants shall engage in a ten (10)-minute question-and-answer session on the presentation with the panel of experts. There shall be a maximum of three (3) uniform questions to be asked by the panel of experts.

Scoring Rubrics for Savor D' Flavor

Criteria (Observable Behavior)	Scale				
	Excellent (5)	Highly Proficient (4)	Proficient (3)	Developing (2)	Beginning (1)
Process and Product Development (20%)	Exceptional understanding; systematic steps; mastery of techniques; innovative approach	Strong understanding; minor deviations; good technique application	Adequate understanding; some confusion; timing issues	Limited understanding; misses steps; poor technique	Minimal understanding; fails steps; lacks sequencing
Proper Use of Tools & Equipment (10%)	Expert knowledge; safe, efficient handling; proper maintenance	Good knowledge; minor hesitation in handling	Basic knowledge; occasional reminders needed	Limited knowledge; frequent errors; safety concerns	Minimal knowledge; unsafe handling
Palatability and Product Presentation (15%)	Outstanding taste, texture, aroma; perfect balance; visually stunning; creative plating	Very good flavor and texture; attractive presentation; good symmetry	Acceptable taste; balanced enough; acceptable appearance; minor imperfections	Below average taste; moisture issues; uneven shape	Poor taste; unbalanced flavors; poor presentation; misshapen
Speed (5%)	Finished on or before the allotted time	Finished 1 minute past the allotted time	Finished 2 minutes past the allotted time	Finished 3 minutes past the allotted time	Finished 4-5 minutes past OR task not fully completed
Safety / Sanitation & Hygiene (10%)	Exemplary hygiene; clean work area; proper food handling	Good hygiene; mostly clean area	Acceptable hygiene; needs improvement	Inconsistent hygiene; messy area	Poor hygiene; unsafe practices
Ability to Present Idea / Process (15%)	Clear, confident explanation; excellent technical knowledge; well-organized	Good explanation; organized presentation	Communicates adequately; minor gaps in clarity or detail	Presentation lacks clarity or depth	Unable to explain ideas or process effectively
Digital Literacy (15%)	Exceptionally finds and critically evaluates high-quality data. Flawlessly utilizes advanced MS features (e.g., complex Excel formulas, advanced Word formatting, seamless PPT design). Creates professional, highly polished content and communicates it with perfect	Efficiently finds and evaluates credible information. Correctly utilizes intermediate MS features (e.g., standard Excel formulas, proper Word styles, clean PPT layouts). Content is well-created, clearly organized, and communicated effectively with minor areas for polish.	Locates relevant information but may rely on basic search terms. Uses standard, baseline features of MS tools adequately. The created content is organized and understandable, and basic digital communication/sharing is functional but lacks depth or creative strategy.	Struggles to independently find or verify credible information. Uses only the most basic features of MS tools (mostly manual data entry or text typing). Created content is unformatted, disorganized, or difficult to follow digitally.	Unable to find or evaluate digital information effectively. Shows minimal to no familiarity with MS productivity tools. Content is incomplete, incorrectly handled, or fails to communicate the intended message.

	digital etiquette and collaborative efficiency.				
Entrepreneurial Competency (10%)	Marketing is highly innovative and compelling; costing is optimized for maximum efficiency, and pricing utilizes advanced strategies (e.g., value-based, tiered) to maximize profitability while capturing market demand.	Marketing uses creative, targeted channels; costing is highly detailed (including hidden/overhead costs), and pricing strategically balances value with market competitiveness.	Marketing clearly identifies a target audience; costs are accurately calculated, and pricing covers expenses with a standard, logical profit margin.	Marketing relies on generic ideas; costs are listed but incomplete, and pricing fails to realistically account for expenses or target market realities.	Marketing is absent or misaligned; costs are largely overlooked, and pricing feels arbitrary or unsustainably low/high.
Total Points (100)					



Techno Fusion

KEY STAGE	Key Stage 2 (Grades 4 to 6)
NO. OF PARTICIPANT/S PER REGION	- Two (2) learner-participants - Two (2) teacher-coaches
TIME ALLOTMENT	360 minutes (excluding interview)
PERFORMANCE STANDARD	(AFA) Ang mga mag-aaral ay naisasagawa ang natural na pamamaraan ng pagtatanim, pangangalaga, at pagbebenta ng halamang ornamental. (FCS) Ang mga mag-aaral ay naipapakita ang pag-aayos, pangangalaga sa sarili, angkop na pag-kilos. (IA) The learners perform the basic competencies in electrical works with safety precautions. (ICT) Ang mga mag-aaral ay nakakagawa ng algorithm at basic process flow chart bilang bahagi ng block coding. (ICT) Ang mga mag-aaral ay nakagagawa ng iba't ibang dokumento gamit ang computing devices at productivity tools
21 ST CENTURY SKILL/S	Learner-participants shall demonstrate learning and innovation skills: thinking critically, creatively, and reflectively; solving problems; applying techniques; and generating functional knowledge while observing proper use of tools, equipment and OHS standards. These skills, including creativity, problem-solving, communication, technological application, and procedural competence, are strengthened in the Techno-Fusion Contest, where learner-participants integrate Dish Gardening (DG), algorithm design, and Extension Cord (EC) Making into one innovative activity.
CREATIVE INDUSTRIES DOMAIN	Design, creative industries, Landscape Architecture, Agri-Tourism Industry, Agri-entrepreneurial Industry
CAREER PATHWAYS	Landscaper, Plant Nursery Worker, Electrical Technician, Maintenance Technician, Electrical Engineer, Computer Technician, Graphic Designer, Software Developer
DESCRIPTION	Techno Fusion is and an NFOT contest that integrates three key skill areas—Dish Gardening (DG), Extension Cord (EC) with Switch Assembly, and Algorithm Design (AD) to challenge learner-participants to apply creativity, technical ability, and logical thinking in one comprehensive

performance task. Learner-participants create a dish garden, a miniature landscaped scene in a shallow container using compatible plants arranged to depict nature. They also construct an extension cord with switch, demonstrating their understanding of electrical components, tool handling, and safety practices aligned with TechVoc standards. Complementing these hands-on tasks, participants prepare an algorithm, a clear step-by-step set of instructions that outlines their process for both dish gardening and electrical assembly. The contest highlights learner-participants' ability to integrate design, technology, and structured problem-solving while showcasing innovation, craftsmanship, and 21st-century skills.		
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS, AND EQUIPMENT	To be provided by learner-participants, if any: For ICT - 1 Laptop For EC - Electrical tools (long nose, pliers, Phillips, and flathead screwdriver) - Multi Tester - Appropriate PPE For DG - Pliers - Cutter - Tie wire (multiple sizes) - Hand sprayer - Appropriate PPE	To be provided by the Technical Committee: Per Team - 1 printer - Extension cord For each participating team For EC - 2 Working tables - two (2) chairs - 1 pc surface utility box - Long bond paper - Pencils - Long folders - 6 meters no.14 strand wire - 2 feet no. 16 THHN electrical wire - 1 pc single pole single throw switch - 2 pcs convenience outlet - 1 set 3-gang plate - 1 pc male plug (15A) - Wire stripper - Electrical outlet

		For DG - Two (2) pieces of each kind in six (6) classes/types. - Drift wood - Pebbles - Horticultural charcoal - Potting soil - Sphagnum Moss - Container with the following specifications: - Wide, low-sided, with drainage hole, any design, 22 inches in outside diameter with a height of 6-8 inches. - Submersible pump (80 L/h flow rate) - round basin (6 inches diameter) - Hand trowel - Shovel - Electrical outlet - Water																
B. VENUE	• Well-ventilated covered area with electrical outlets/extension wires, fire extinguishers, first-aid kits, and water outlet. • Holding/Waiting area for learner-participant and teacher-coaches. • Well ventilated room to be used during the interview																	
C. CRITERIA FOR JUDGING	<table><tr><th>Criteria</th><th>Percentage</th></tr><tr><td>A. TECHNICAL PRODUCT OUTPUT (Extension Cord Assembly & Dish Garden Output)</td><td>40%</td></tr><tr><td><i>Quality of Output (EC) / Visual Impact (DG)</i></td><td><i>10%</i></td></tr><tr><td><i>Accuracy (EC) / Originality & Plan Alignment (DG)</i></td><td><i>10%</i></td></tr><tr><td><i>Functionality (EC only)</i></td><td><i>10%</i></td></tr><tr><td><i>Combination & Design of Plants & Materials (DG only)</i></td><td><i>10%</i></td></tr><tr><td>B. USE OF TOOLS, METHODS & SAFETY</td><td>30%</td></tr><tr><td><i>Use of Tools & Equipment (EC & DG)</i></td><td><i>10%</i></td></tr></table>		Criteria	Percentage	A. TECHNICAL PRODUCT OUTPUT (Extension Cord Assembly & Dish Garden Output)	40%	<i>Quality of Output (EC) / Visual Impact (DG)</i>	<i>10%</i>	<i>Accuracy (EC) / Originality & Plan Alignment (DG)</i>	<i>10%</i>	<i>Functionality (EC only)</i>	<i>10%</i>	<i>Combination & Design of Plants & Materials (DG only)</i>	<i>10%</i>	B. USE OF TOOLS, METHODS & SAFETY	30%	<i>Use of Tools & Equipment (EC & DG)</i>	<i>10%</i>
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<i>Use of Tools & Equipment (EC & DG)</i>	<i>10%</i>																	

	<i>Methods & Safety Work Habits (EC, & DG)</i>	10%
	<i>Speed (All Categories)</i>	10%
	C. COMMUNICATION, PRESENTATION & DIGITAL COMPETENCY (ICT + EC + DG)	20%
	<i>Ability to Explain / Present Ideas (All Categories)</i>	5%
	<i>Organization & Clarity of Ideas</i>	5%
	<i>Digital Presentation Skills (ICT)</i>	5%
	<i>Technical Accuracy</i>	5%
	D. ICT DOCUMENTATION (Word to PDF)	10%
	<i>Content Accuracy & Completeness</i>	5%
	<i>Use of Productivity Tools & PDF Export</i>	5%
	TOTAL	100%
SPECIFIC CONTEST MECHANICS		
A. Eligibility and Qualification		
- All learners officially enrolled in Grades 4 to 6 with LRN may join the contest. - An additional documentary requirement for each teacher-coach includes a certification from the school head stating that he/she is currently handling EPP/TLE.		
B. Contest Proper		
• Learner-participants shall prepare the sketch plan of the dish garden for submission to the Technical Committee. • They shall prepare the logical steps for tasks in dish gardening and extension cord making using the Word document with clear headings and numbered steps, which shall be exported (PDF format) for printing in two (2) copies: one (1) copy for the Technical Committee, and one (1) copy for the learner-participants. • Learner-participants shall also complete: ◦ The algorithm (flow chart) of the logical steps for Techno-Fusion (extension cord with switch assembly, and the dish garden) following their submitted sketch/blueprint. ◦ The printed algorithm should be displayed near the working area. • Learner-participants shall proceed with the task only after submitting the document (logical steps, sketch plan, and flow chart).		

Scoring Rubrics for Techno Fusion

Criteria (Observable Behavior)	Scale				
	Excellent (5)	Highly Proficient (4)	Proficient (3)	Developing (2)	Beginning (1)
A. TECHNICAL PRODUCT OUTPUT (Extension Cord Assembly & Dish Garden Output) – 40%					
Quality of Output (EC) / Visual Impact (DG) (10%)	Highly polished, neat, professional; visually striking and well-balanced.	Clean, organized, strong appeal with minor imperfections.	Acceptable quality; some inconsistencies, but still neat.	Weak execution; uneven quality or weak visual elements.	Poorly made, messy, unbalanced, or unsafe.
Accuracy (EC) / Originality & Plan Alignment (DG) (10%)	Measurements, layout, and design strictly follow specifications or sketch plan; exceptionally original.	Minor deviations, but do not affect performance or design coherence.	Generally accurate; follows most specifications.	Multiple inaccuracies: the parts are different from the plan.	Major errors: does not follow specifications or plan.
Functionality (EC only) (10%)	Fully functional; flawless switch/connection performance.	Fully functional; minor inconsistencies.	Functional but may show inconsistent performance.	Limited or partial function.	Non-functional or unsafe.
Combination & Design of Plants & Materials (DG only) (10%)	Harmonious, balanced, compelling; enhances theme and sustainability.	Effective combinations; minor balance issues.	Acceptable combinations; coherent design.	Mismatched choices; theme unclear.	Poor combination; lacks unity or suitability.
B. USE OF TOOLS, METHODS & SAFETY – 30%					
Use of Tools & Equipment (EC & DG) (10%)	Confident, precise, efficient; correct technique.	Mostly correct and safe use; minor inefficiency.	Adequate use; some gaps, but task completed.	Frequent improper handling; needs reminders.	Incorrect or unsafe tool use.
Methods & Safety Work Habits (EC & DG, and FCS) (10%)	Consistently follows all protocols; PPE used; organized, hazard-free workspace.	Safe practices with minor lapses.	Basic safety observed; occasional reminders needed.	Several lapses or inefficient methods.	Repeated unsafe behaviors; disorganized.
Speed (All Categories) (10%)	Finishes within/ahead of time with excellent quality.	Slightly slow but efficient overall.	Completes within a reasonable time.	Slow pace causes delays.	Unable to finish on time.
C. COMMUNICATION, PRESENTATION & DIGITAL COMPETENCY (ICT + EC + DG) – 20%					
Ability to Explain / Present Ideas (All Categories) (5%)	Clear, confident, thorough explanation of process, reasoning, tools, safety, or design choices.	Clear explanation with minor gaps.	Basic explanation; some unclear areas.	Limited explanation; missing key details.	Cannot explain; unclear or incorrect responses.
Organization & Clarity of Ideas (5%)	Logical flow; strong structure; coherent transitions.	Mostly organized; minor clarity lapses.	Understandable but loosely organized.	Ideas are not well-connected.	Disorganized and unclear.
Digital Presentation Skills (ICT) (5%)	Highly confident; complete explanation of tools and	Clear with minor gaps.	Basic; some details missing.	Struggles to articulate workflow.	Inaccurate or incomplete explanation.

	processes (Word/PDF).				
Technical Accuracy (5%)	No errors; polished and professional.	Minor errors.	Several errors, but readable.	Frequent errors affect clarity.	Many errors; hard to understand.
D. ICT DOCUMENTATION (Word → PDF) – 10%					
Content Accuracy & Completeness (5%)	Fully complete, accurate, and meets all requirements.	Mostly complete; minor omissions.	Generally correct; some missing parts.	Incomplete sections; inaccuracies.	Largely off-task or incorrect.
Use of Productivity Tools & PDF Export (5%)	Effective use of styles, tables, images; error-free PDF.	Several tools used effectively; minor PDF issues.	Basic tools used; acceptable PDF.	Minimal tool use; many errors.	Incorrect tool use; faulty/no PDF export
Total Points (100)					



Techno Fusion (Table Construction)

KEY STAGE	Key Stages 3 and 4 (Grades 9 to 12)
NO. OF PARTICIPANT/S PER REGION	- Two (2) learner-participants - One (1) teacher-coach
TIME ALLOTMENT	360 mins (exclusive of 30 minutes lunch break and interview)
PERFORMANCE STANDARD	The learner shall be able to apply quality standards to raw and finished furniture products, components, and finishing materials in accordance with job requirements. Specifically, the learner shall demonstrate the ability to fabricate wood / bamboo / rattan projects while adhering to established safety precautions and industry standards.
21 ST CENTURY SKILL/S	Learning and Innovation Skills Life and Career Skills Communication Skills
CREATIVE INDUSTRIES DOMAIN	Design and Craft Area
CAREER PATHWAYS	Carpenter Furniture Maker Cabinet Maker Woodworking Technician Furniture Designer
DESCRIPTION	Table Construction is a component of Techno Fusion NFOT contest that evaluates learner-participants' skills in measurement, calculation, and technical drawing through the design and construction of an office table with storage. Learner-participants shall strictly follow the prescribed dimensions: 29.5 inches (H), 48 inches (L), and 24 inches (W).] The contest emphasizes accuracy, workmanship, and compliance with specifications, assessing learners' ability to apply technical knowledge and practical construction skills aligned with TVET standards.

TECHNICAL SPECIFICATION						
A. MATERIALS, TOOLS, AND EQUIPMENT	To be provided by learner-participants, if any:	To be provided by the Technical Committee:				
	Carpentry Power Tools and Equipment specified in the Curriculum Guides for Industrial Arts Residential Carpentry Sector: • Power tools - Circular saw - Hand saw - Planer saw - Planer - Router • Equipment - Bandsaw - Jointer machine - Miter saw - Wood lathe machine • Personal Protective Equipment (PPE)	• 2 pcs -3/4x 4x8 Marine Plywood (hardwood or mixed hardwood veneers) • 5 pcs – 2 inches lattice 8 feet moldings • 4 pcs -# 120 sandpaper • 4 pcs - #180 sandpaper • 4 pcs - #100 sandpaper • 1 Liter of Pioneer wood glue • ½ kilo - 2 ¼ inches finishing nail or whatever size is applicable • ½ kilo - 1 inch finishing nail or whatever size is applicable • 2 pairs - concealed hinge • Hand Tools - Hammer - Cross Cut Saw - Hand Planer - Jack Plane - Try Square - Push Rule - Chalk line - Nail set - Pencil • Working Table • Extension Cord • Pencil • Eraser • Ruler • Triangle • Bond paper (A4 size)				
	The power tools and equipment to be provided by the learner-participants shall not exceed the following specifications: A. Power Tools <table><tr><th>Power Tools</th><th>Specification</th></tr><tr><td>Circular saw</td><td>Tool Type Cordless (Wireless) Circular Saw Motor Brushless Motor Power Source 20V Lithium-Ion Battery (18V–20V acceptable)</td></tr></table>		Power Tools	Specification	Circular saw	Tool Type Cordless (Wireless) Circular Saw Motor Brushless Motor Power Source 20V Lithium-Ion Battery (18V–20V acceptable)
Power Tools	Specification					
Circular saw	Tool Type Cordless (Wireless) Circular Saw Motor Brushless Motor Power Source 20V Lithium-Ion Battery (18V–20V acceptable)					

	Battery Capacity Minimum 4.0 Ah Charger Fast charger compatible with supplied battery Blade Diameter 185 mm (7-1/4 in.) preferred; minimum 165 mm (6-1/2 in.) Arbor Size 20 mm or compatible No-Load Speed Minimum 4,500 RPM
Jigsaw	Tool Type Cordless (Wireless) Jigsaw Motor Type Brushless Motor Power Source 18V-20V Lithium-Ion Battery Battery Capacity Minimum 4.0 Ah Charger Fast charger compatible with supplied battery Stroke Length Minimum 25 mm (1 in.) No-Load Stroke Rate 800-3,500 strokes per minute (SPM), variable speed Maximum Cutting Capacity - Wood Minimum 100 mm Maximum Cutting Capacity - Steel Minimum 10 mm Maximum Cutting Capacity - Aluminum Minimum 20 mm Bevel Capacity 0°-45° (left and right) Blade Change System Tool-free blade change Orbital Action 4-position orbital cutting action Base Plate Heavy-duty aluminum or steel adjustable base LED Work Light Integrated LED work light Dust Extraction Dust blower and vacuum extraction port Safety Features Lock-off switch, electric brake, overload protection Handle Ergonomic soft-grip handle (D-handle or barrel grip) Weight Not more than 3.5 kg (without battery preferred) Standard Wood-cutting blade, metal-cutting blade, battery, charger, dust extraction Accessories adapter, carrying case, user manual
Miter saw	Tool Type Cordless (Wireless) Compound Miter Saw Motor Type Brushless Motor Power Source 18V-20V Lithium-Ion Battery (or dual 18V battery system) Battery Capacity Minimum 5.0 Ah Charger Fast charger compatible with supplied battery Blade Diameter 255 mm (10 in.) minimum Arbor Size 25.4 mm (1 in.) No-Load Speed Minimum 4,000 RPM Maximum Crosscut Capacity (90°) Minimum 305 mm x 90 mm
Planer	Tool Type Portable Handheld Electric Planer Motor Type High-performance motor (Brushless for cordless models preferred) Power Rating Minimum 600 W (corded) or 18V-20V Lithium-Ion (cordless) Planing Width 82 mm (3-1/4 in.) minimum Planing Depth Adjustable from 0-2 mm minimum Rebating (Rabbet) Depth Minimum 9 mm No-Load Speed Minimum 12,000 RPM Blade Type Reversible carbide blades or high-speed steel (HSS) blades

	Blade System Dual-blade cutter head Base Plate Precision-machined aluminum base Dust Collection Dust bag or vacuum extraction port
Router	Tool Type Cordless (Wireless) Compact Router / Trim Router Motor Type Brushless Motor Power Source 18V–20V Lithium-Ion Battery Battery Capacity Minimum 5.0 Ah Charger Fast charger compatible with supplied battery Collet Capacity 6 mm (1/4 in.) standard; 8 mm (optional/acceptable) No-Load Speed Variable speed, 10,000–30,000 RPM minimum Plunge Depth / Cutting Depth Adjustable with fine-depth adjustment mechanism Maximum Cutting Depth Minimum 35 mm Base Type Fixed base (plunge base attachment preferred) Depth Adjustment Rack-and-pinion or micro-adjustment system Spindle Lock Integrated spindle lock for easy bit changes Soft Start Yes Constant Speed Control Electronic constant speed under load LED Work Light Integrated LED work light

B. Equipment

Equipment	Specification
Band saw	Tool Type Band Saw (Floor-Standing or Bench-Type) Motor Power Minimum 750 W (1 HP) Power Supply 220–240V AC, 60 Hz Blade Size Minimum 2,200 mm length Blade Width Capacity 6 mm to 20 mm minimum Throat Capacity Minimum 300 mm (12 in.) Maximum Cutting Height Minimum 150 mm Table Size Minimum 400 mm × 500 mm Table Tilt 0° to 45° minimum Blade Speed Variable or minimum 800 m/min Blade Guides Upper and lower adjustable blade guides Fence Adjustable rip fence included Dust Port Minimum 50 mm dust extraction port Frame Construction Heavy-duty steel frame
Jointer machine	- Machine Type Bench-Type or Floor-Standing Jointer Machine

	- Power Source 220–240V AC, 60 Hz, Single Phase - Motor Power Minimum 1 HP (750 W) - Cutter Head Width: Minimum 150 mm (6 in.) - Number of Knives Three (3) high-speed steel (HSS) or carbide knives - Cutter Head Speed Minimum 4,500 RPM - Cutter Head Diameter Approximately 60–70 mm - Maximum Depth of Cut Minimum 3 mm (1/8 in.) - Maximum Rabbet Depth Minimum 12 mm (1/2 in.) - Table Length Minimum 1,200 mm - Table Material Precision-ground cast iron or heavy-duty machined steel - Fence Size Minimum 600 mm × 100 mm - Fence Tilt Adjustable from 90° to 45°
Table saw	- Machine Type Table Saw (Cabinet or Contractor Type) - Power Source 220–240V AC, 60 Hz, Single Phase - Motor Power Minimum 2 HP (1,500 W) - Blade Diameter 254 mm (10 in.) carbide-tipped blade - Arbor Size 25.4 mm (1 in.) - No-Load Speed Minimum 4,000 RPM - Maximum Cutting Depth at 90° Minimum 80 mm (3-1/8 in.) - Maximum Cutting Depth at 45° Minimum 55 mm (2-1/8 in.) - Blade Tilt (Bevel Capacity) 0°–45° - Rip Capacity Minimum 600 mm (24 in.) - Table Material Precision-ground cast iron or heavy-duty machined steel - Table Size Minimum 685 mm × 500 mm - Rip Fence Adjustable locking rip fence with measuring scale - Miter Gauge Adjustable 0°–60° miter gauge
Wood lathe machine	- Machine Type Wood Lathe Machine (Floor-Standing or Bench-Type) - Power Source 220–240V AC, 60 Hz, Single Phase - Motor Power Minimum 1 HP (750 W) - Motor Type Induction Motor - Swing Over Bed Minimum 300 mm (12 in.) - Distance Between Centers Minimum 900 mm (36 in.) - Spindle Speed Variable Speed - Speed Range Minimum 500–3,200 RPM - Speed Control Electronic variable speed or pulley system - Spindle Thread M33 × 3.5 mm or 1 in. × 8 TPI (or equivalent) - Spindle Taper MT2 (Morse Taper No. 2) - Tailstock Taper MT2 (Morse Taper No. 2) - Tool Rest Length Minimum 300 mm (12 in.) - Tailstock Travel Minimum 100 mm - Bed Material Cast iron - Frame/Base Heavy-duty steel or cast-iron construction

	- Safety Features Emergency stop switch, spindle lock, belt guard, overload protection, non-slip controls - Weight Approximately 60–120 kg - Standard Accessories Faceplate, live center, drive center, tool rest, knockout bar, wrenches, user manual																				
B. VENUE	Well-ventilated room with electrical outlet, medical kit, and fire extinguisher and 1 adjacent room as holding area for teacher-coaches																				
C. CRITERIA FOR JUDGING	<table><tr><th>Criteria</th><th>Percentage</th></tr><tr><td>Workmanship</td><td>60%</td></tr><tr><td><i>Creativity</i></td><td>20%</td></tr><tr><td><i>Accuracy</i></td><td>20%</td></tr><tr><td><i>Quality of Product</i></td><td>20%</td></tr><tr><td>Proper Use of Materials, Tools and Equipment</td><td>20%</td></tr><tr><td>Safety Work Habits a& Housekeeping</td><td>10%</td></tr><tr><td>Speed</td><td>5%</td></tr><tr><td>Ability to Present the Process</td><td>5%</td></tr><tr><td>TOTAL</td><td>100%</td></tr></table>	Criteria	Percentage	Workmanship	60%	<i>Creativity</i>	20%	<i>Accuracy</i>	20%	<i>Quality of Product</i>	20%	Proper Use of Materials, Tools and Equipment	20%	Safety Work Habits a& Housekeeping	10%	Speed	5%	Ability to Present the Process	5%	TOTAL	100%
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SPECIFIC CONTEST MECHANICS

A. Eligibility and Qualification

- All Junior High School learners (Grades 9–10, TVE/TLE) and Senior High School learners (TVL/TechPro) who are currently enrolled in or have previously completed the Carpentry or Furniture Making specialization in their preceding grade level, or in their former school in the case of transferees, are eligible to join.
- In addition to the documentary requirements required during in-person registration, all learner-participants shall submit a certification signed by the School Head attesting that they are currently enrolled in a Carpentry or Furniture Making specialization. For learners who completed the specialization in a previous grade level, as well as transferees, a certification from the School Head shall likewise be submitted. Transferees must also provide a certification from their former school indicating the Carpentry or Furniture Making specialization previously taken.
- Likewise, additional documentary requirements for each teacher-coach shall include the following:
 - A certification from the school head stating that the teacher-coach of the learner-participant is currently handling Carpentry / Furniture Making class; and
 - Copy of e-certificate of the updated National Certificate (NC) Level II in Carpentry or Furniture Making, duly verified through TESDA skills passport to be verified during registration.

	- Power Source 220–240V AC, 60 Hz, Single Phase - Motor Power Minimum 1 HP (750 W) - Cutter Head Width: Minimum 150 mm (6 in.) - Number of Knives Three (3) high-speed steel (HSS) or carbide knives - Cutter Head Speed Minimum 4,500 RPM - Cutter Head Diameter Approximately 60–70 mm - Maximum Depth of Cut Minimum 3 mm (1/8 in.) - Maximum Rabbet Depth Minimum 12 mm (1/2 in.) - Table Length Minimum 1,200 mm - Table Material Precision-ground cast iron or heavy-duty machined steel - Fence Size Minimum 600 mm × 100 mm - Fence Tilt Adjustable from 90° to 45°
Table saw	- Machine Type Table Saw (Cabinet or Contractor Type) - Power Source 220–240V AC, 60 Hz, Single Phase - Motor Power Minimum 2 HP (1,500 W) - Blade Diameter 254 mm (10 in.) carbide-tipped blade - Arbor Size 25.4 mm (1 in.) - No-Load Speed Minimum 4,000 RPM - Maximum Cutting Depth at 90° Minimum 80 mm (3-1/8 in.) - Maximum Cutting Depth at 45° Minimum 55 mm (2-1/8 in.) - Blade Tilt (Bevel Capacity) 0°–45° - Rip Capacity Minimum 600 mm (24 in.) - Table Material Precision-ground cast iron or heavy-duty machined steel - Table Size Minimum 685 mm × 500 mm - Rip Fence Adjustable locking rip fence with measuring scale - Miter Gauge Adjustable 0°–60° miter gauge
Wood lathe machine	- Machine Type Wood Lathe Machine (Floor-Standing or Bench-Type) - Power Source 220–240V AC, 60 Hz, Single Phase - Motor Power Minimum 1 HP (750 W) - Motor Type Induction Motor - Swing Over Bed Minimum 300 mm (12 in.) - Distance Between Centers Minimum 900 mm (36 in.) - Spindle Speed Variable Speed - Speed Range Minimum 500–3,200 RPM - Speed Control Electronic variable speed or pulley system - Spindle Thread M33 × 3.5 mm or 1 in. × 8 TPI (or equivalent) - Spindle Taper MT2 (Morse Taper No. 2) - Tailstock Taper MT2 (Morse Taper No. 2) - Tool Rest Length Minimum 300 mm (12 in.) - Tailstock Travel Minimum 100 mm - Bed Material Cast iron - Frame/Base Heavy-duty steel or cast-iron construction

B. Contest Proper

From the given performance task requirements perform the following:

1. Prepare a detailed sketch of the proposed design, indicating all exact measurements and dimensions to serve as the basis for the blueprint (orthographic projection).
2. Secure approval of the blueprint by obtaining the signature of the Technical Committee prior to the start of fabrication and assembly.
3. Using the materials provided, fabricate and assemble the required output in accordance with signed blueprint and specifications by the technical committee.
4. Once the participant has completed the office table and conducted a final inspection, they shall raise their hand and notify the assigned contest facilitator or judge.
5. Submission of the final output for presentation and evaluation.

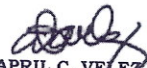
Scoring Rubrics for Techno Fusion (Table Construction)

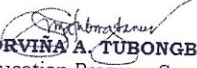
Criteria (Observable Behavior)	Scale				
	Excellent (5)	Highly Proficient (4)	Proficient (3)	Developing (2)	Beginning (1)
Workmanship – 60%					
Creativity (20%)	Unique and imaginative furniture design with innovative features	Some creative elements, but lacks uniqueness	Basic design with minimal creativity	Little creativity, lacks originality	Absence of Creativity and originality
Accuracy (20%)	Well-proportioned and precise, follows furniture design based on the signed blueprint	Mostly accurate with minor proportion issues	Mostly accurate with major proportion issues	Noticeable inaccuracies in proportions	Major proportion errors, lacks balance
Quality of Products (20%)	Finish is smooth and consistent no imperfection (no drips, blotches or missed spots)	Finish is smooth and consistent little imperfection (little drips, blotches or missed spots)	Finish is smooth to the touch, but some minor, imperfections, drips, or inconsistencies in stain may be visible	Finish is partially smooth to the touch, but some minor, imperfections, drips, or inconsistencies in stain may be visible	Finish appears blotchy or incomplete; multiple drip marks and imperfection are everywhere
Proper Use of Materials, Tools & Equipment (20%)	Select and uses all tools and equipment correctly and confidently without assistance. Operate tools according to manufacturer instructions.	Uses tools and equipment correctly and confidently most of the time	Uses tools and equipment correctly but sometimes needs clarification or guidance	Uses tools and equipment incorrectly or less confidence most of the time	Unable to use tools or equipment properly
Safety Work Habit & Housekeeping (10%)	Always wear PPE excellently follow safety rules for tool and machine use and maintain a clean and organized workplace at all times	Consistently wear PPE, follow safety rules for tool and machine use and maintain a clean and organized workplace at all times	Wear some PPE, follow safety rules for tool and machine use and maintain a clean and organized workplace sometimes	Wear PPE intermittently, inconsistently follow safety rules for tools and machines use and not so clean and organized workplace	Consistently neglect wearing of PPE, not following safety rules for tools and machines use and messy and disorganized workplace
Speed (5%)	Routinely uses time well throughout the contest; completes output ahead of time or on time with a high degree of efficiency	Uses time fairly well; completes output on time with minor time management issues	Procrastinates somewhat but gets the job done on time; pace is productive	Unable to adequately meet timeline; requires excessive time to complete tasks	Fails to finish on time or shows no interest in completing the project within the given timeframe
Ability to Present the Process (5%)	Answers are accurate, well-structured, delivered confidently and with comprehensive explanation	Answers are accurate, well-structured and delivered confidently but one area may lack thoroughness	Answer is mostly accurate, well-structured and delivered confidently but one or more area may lack thoroughness	Answers are incomplete, missing significant parts of the question's requirement	Answers are largely incomplete or absent
Total Points (100)					

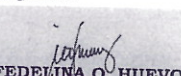
Modified and Reviewed by:

Education Program Supervisors in EPP | TLE | SPTVE | TVL | TECHPRO

A. Bake Cares

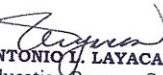

APRIL C. VELEZ
Education Program Supervisor
Region VI

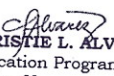

NORVINA A. TUBONGBANUA
Education Program Supervisor
Region IX


FEDELINA O. HUEVOS
Education Program Supervisor
Region XI


CELSA M. CATALUÑA
Education Program Supervisor
CARAGA

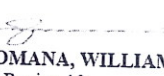
B. Cabin Craft


ANTONIO I. LAYACAN
Education Program Supervisor
National Capital Region
SDO Paranaque


CHRISTIE L. ALVAREZ
Education Program Supervisor
Region V


CRISANTO M. BULADO
Education Program Supervisor
Region XII

C. Savor D' Flavor

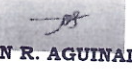

AGOMANA, WILLIAM C.
EPS-Region 10


AMBRONA, JONALYN C.
EPS-CAR


VASALLO, JOEL I.
EPS-Region III


VILLEGAS, ROLAND V.
EPS-Region

D. Techno Fusion


JACKELYN R. AGUINALDO
EPS
REGION I


MARYAN C. DIAROS
EPS
REGION II

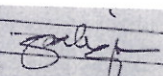

VIRGILIO O. GUEVARRA
EPS
REGION IV-A


MARY GRACE C. DE LOS REYES
EPS
NIR

E. Techno Fusion (Table Construction)


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Education Program Supervisor
DepEd Regional Office VIII


ELMA L. MALIGA
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BARMM


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