

Republic of the Philippines  
**Department of Education**  
Region VII, Central Visayas  
**DIVISION OF CEBU PROVINCE**  
IPHO, Sudlon, Lahug, Cebu City



December 9, 2016

Division Memorandum  
No. 815 s. 2016

5<sup>th</sup> REGIONAL TLE AND TVE STEP-TECHNOLYMPICS  
2016 SKILLS COMPETITION

To: Assistant Superintendents  
Chiefs of CID and SGOD  
Education Supervisors/Coordinators  
District Supervisors/OICs  
Elementary and Secondary School Heads

1. Attached is DepEd Memorandum No. 766 s. 2016 dated December 1, 2016 re 5<sup>th</sup> Regional TLE and TVE STEP-Technolympics 2016 Skills Competition on December 15-17, 2016 Danao City, Cebu.
2. For details, see attached DepEd Memorandum and Enclosures
3. Immediate dissemination of this Memorandum is desired.

  
**RHEA MAR ALANGTUD, Ed.D., CESO IV**  
Schools Division Superintendent

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REPUBLIC OF THE PHILIPPINES  
**DEPARTMENT OF EDUCATION**  
REGION VII, CENTRAL VISAYAS  
Sudlon, Lahug, Cebu City



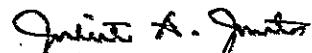
REGIONAL MEMORANDUM  
No. 0766, s. 2016

DEC 01 2016

**5<sup>TH</sup> REGIONAL TLE AND TVE STEP-TECHNOLYMPICS 2016 SKILLS COMPETITION**

To: Schools Division Superintendents

1. The Department of Education Regional Office VII, through the Curriculum and Learning Management Division (CLMD) in coordination with the host Division of Danao City, will conduct the 5<sup>th</sup> Regional TLE and TVE STEP – Technolympics 2016 Skills Competition on December 15 – 17, 2016 at Danao City, Cebu.
2. The activity will showcase marketable products and performances in the different skills acquired by the students in the various specializations of TLE/TVE and TVL. It is open to all high school students enrolled in both public and private high schools. Only one (1) participant may join in a single event and two (2) participants in a group event. All Divisions will select their participants in the 9 individual and 4 team events.
3. All STEP – Technolympics officials together with the secretariat, contest coordinators & administrators, and technical committee must be in Danao City Division at 9:00 AM on December 15, 2016 (Thursday) as advance party to prepare all the necessary materials needed in the skills competition and other preliminary activities such as test item/contest packages. A summary of the guidelines for each exhibition area, lists of STEP - Technolympics Officials, contest coordinators and administrators in all contest venues and the breakdown of expenses for the registration are contained in the enclosure.
4. A registration fee of **One Thousand Five Hundred (Php 1,500.00) pesos** shall be charged to each participant to defray expenses for the supplies and materials during the activity, transportation and honorarium of the board of judges, technical committee, contest coordinators & administrators, food, medals and certificates, T-shirt, light and sound services, and physical arrangement. This shall be chargeable against the Regional/Division, MOOE, SEF, STEP-Technolympics, PTA, Local School Board and local funds and other sources of funds. Transportation expenses to and from the venue and per diem of official participants shall also be charged against the Regional/Division, MOOE, SEF, STEP-Technolympics, PTA, Local School Board and local funds and other sources of funds, all are subject to the usual accounting and auditing rules and regulations.
5. This Memorandum will serve as **Travel Order**.
6. Immediate dissemination of this Memorandum is directed.

  
JULIET A. JERUTA, Ph.D., CESO V  
Director III  
Office of the Regional Director

JAJ/EBEJR/rw  
CLMD'16

*"Educating for a Strong Republic"*

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(Legal) 414-7366 ; (Cashier) 231-1071; (Strive) 232-9925 ; (Probe) 414-0263 ; (Supply/HNU) 414-7322 ; (Records) 233-4769;  
(Guard) 231-2160; (PSU) 414-7499; 414-7321 ; (PFU) 255-1313 ; (Policy, Planning Research) 233-9030; 4147065; (Resource  
Mobilization & Special Project) 254-7062; (Training & Development) 256-1001 • Email: deped\_ro7@depedro7.com.ph

**5th REGIONAL TECHNOLYMPICS - SKILLS CONTESTED with the CONTEST MANAGERS and CONTEST FACILITATORS**

Category	Skills Contested	Venue	Contest Manager		Contest Facilitator
Agri-Fishery	Food Processing (Fish)		EPS/Division Coordinator:	<b>MRS. CLEOFE F. ANDALES</b>	<b>CHRISTINE LATO</b>
			Division:	Bogo City Division	Danao City Division
			Mobile Number:	09771395934	09225403320
	Food Processing (Chicken)		EPS/Division Coordinator:	<b>MS. ANN MARIE C. BANDOLA</b>	<b>VIRGINIA MONARES</b>
			Division:	City of Naga Division	Danao City Division
			Mobile Number:	09064326398	09225817422
Landscaping Installation and Maintenance		EPS/Division Coordinator:	<b>MR. WILFREDO O. TANO</b>	<b>ARNULFO TOMINES</b>	
		Division:	Cebu City Division	Danao City Division	
		Mobile Number:	09176303735	09430187788	
Home Economics	Beauty Care		EPS/Division Coordinator:	<b>MRS. ARACELI A. CABAUG</b>	<b>JOSEFINA AGUILAR</b>
			Division:	Cebu Province Division	Danao City Division
			Mobile Number:	09773933594	09254896365
	Dressmaking		EPS/Division Coordinator:	<b>MRS. MARINA GRETCHEN A. OMPAD</b>	<b>DR. MARIJANE VASQUEZ</b>
			Division:	Carcar City Division	Danao City Division
			Mobile Number:	09269369860	09335833551
Cookery		EPS/Division Coordinator:	<b>DR. GRACE P. MENDEZ</b>	<b>ERNALITA VALDEZ</b>	
		Division:	Bohol Province Division	Danao City Division	
		Mobile Number:	09060384015	09951221590	
Industrial Arts	Electrical Installation & Maintenance		EPS/Division Coordinator:	<b>MR. SEIGFREDO T. HERNANDO</b>	<b>MR. JEREMIAS LAURITO</b>
			Division:	Toledo City Division	Danao City Division
			Mobile Number:	09167005657	09339729332
	Electronic Product Assembly & Servicing		EPS/Division Coordinator:	<b>MR. GERMIANO A. ENECUELA</b>	<b>MR. VICTOR HERMOSILLA</b>
			Division:	Lapu-Lapu City Division	Danao City Division
			Mobile Number:	09394665125	
Automotive Servicing		EPS/Division Coordinator:	<b>MR. JOSEPH C. BARETE</b>	<b>MR. GERNIE ELAN</b>	
		Division:	Tagbilaran City Division	Danao City Division	
		Mobile Number:	09422982281	09222777595	
ICT	National Festival of Talents (NFOT) Logo Designing		EPS/Division Coordinator:	<b>DR. RUFINO T. TUDLASAN</b>	<b>DR. ARQUE BEDUYA</b>
			Division:	Mandaue City Division	Danao City Division
			Mobile Number:	09176314963	09222104634
	Web Page Designing		EPS/Division Coordinator:	<b>DR. ELVIRA VERGARA</b>	<b>MR. WELVIN MATA</b>
			Division:	Talisay City Division	Danao City Division
			Mobile Number:	09234611469	09324742159
Computer System Servicing		EPS/Division Coordinator:	<b>MR. RAUL R. ABAPO</b>	<b>MR. BOBBIE LAVADOR</b>	
		Division:	Siquijor Province Division	Danao City Division	
		Mobile Number:	09177791656	09334633890	



<b>OVER-ALL COMMITTEE</b>			
	Chairman	Dr. Juliet A. Jeruta	Regional Director, RO7
	Vice Chairmen	Dr. Rosalie M. Pasaol	SDS, Danao City Division
		Dr. Emiliano B. Elnar, Jr.	Chief, Team CLMD
	Member	Dr. Roland Villegas	EPS II – TLE / TVE Regional Technolympics Coordinator

<b>BOARD OF JURY</b>		
	Chairman	Dr. Roland Villegas
	Vice Chairman	Mr. Alan P. Mendez
	Members	Regional Supervisors (Officers)

<b>SECRETARIAT</b>			
	Chairman	Dr. Roland V. Villegas	
	Vice Chairman	Mr. Alan P. Mendez	
	Members	Regional Supervisors	
		Danao City Division TLE Officers	

**MONITORING TEAM**

<b>SECRETARIAT/STAFF</b>	REY P. TAN IVY VILLAREAL MARLENE PADIGOS	09177274972
<b>PROGRAM and INVITATION COMMITTEE</b>	PASTOR ALI C NAJARRO LUZMINDA CECILIA ALBOR	09433651782
<b>FOOD AND SNACKS COMMITTEE</b>	JAPETH N. MAG-ASO	09752683766
<b>PHYSICAL ACCOMMODATION COMMITTEE</b>	WARREN S. MARTINEZ JR.	09179147110
<b>USHERS &amp; USHERETTECOMMITTEE</b>	GERONIMO M. DIAZ	09217844010
<b>DOCUMENTATION COMMITTEE</b>	RODILLO G. MAQUILAN	09262289820
<b>SECURITY COMMITTEE</b>		
<b>TRANSPORTATION COMMITTEE</b>	NOEL C. ARES	09425696030
<b>STAGE DECORATION COMMITTEE</b>	PRIMA D. OMAC	09215360596

<b>LIGHTS and SOUND COMMITTEE</b>	GREGIE V. CABIDO	09096548894
<b>AFTER CARE COMMITTEE</b>	GERNIE ELAN	09222777595
<b>BILLETING COMMITTEE</b>	ROSARIO J. AQUINO	09076055524
<b>CONTEST VENUE COMMITTEE</b>	JULIETA A. SARVIDA LANIE G. GUTAS	09269734851
<b>TABULATION COMMITTEE</b>	VINCENT C. BENIGA	09234611469
<b>AWARDS, CERTIFICATES &amp; MEDALS COMMITTEE</b>	LEAH VANESSA B. ATON PABLITA R. CABARTES	09124904258
<b>JUDGES COMMITTEE</b>	LANIE G. GUTAS	09109478615
	PABLITA CABARLES	09305025922

<b>BUDGET AND FINANCE, REGISTRATION COMMITTEE AND DISTRIBUTION OF KITS</b>		
Chairman		
Vice Chair:	Division TLE Officers	
Members:		

<b>PROGRAM and INVITATION COMMITTEE</b>		
Chairman		
Co-Chair		
Member		

<b>FOOD AND SNACKS COMMITTEE</b>		
Chairman:		
Vice-Chair:		
Members:		

<b>PHYSICAL ACCOMMODATION COMMITTEE</b>		
Chairman		
Member		

<b>USHERS &amp; USHERETTECOMMITTEE</b>		
Chairman		
Member		

<b>DOCUMENTATION COMMITTEE</b>		
Chairman:		
Vice-Chair:		
Members:		

<b>SECURITY COMMITTEE</b>		
Chairman:		
Vice-Chair:		
Members (Billeting Venue 1):		
Members		

	(Billeting Venue 2):		
	Members		
	(Contest Venue 1):		
	Members		
	(Contest Venue 2):		

<b>TRANSPORTATION COMMITTEE</b>			
	Chairman:		
	Vice-Chair:		
	Members:		

<b>STAGE DECORATION COMMITTEE</b>			
	Chairman		
	Co-Chair		
	Member		

<b>LIGHTS and SOUND COMMITTEE</b>			
	Chairman		
	Co-Chair		
	Member		

<b>AFTER CARE COMMITTEE</b>			
	Chairman:		
	Vice-Chair:		
	Members:		

**ACCOMODATION COMMITTEES**

<b>BILLETING COMMITTEE</b>			
	Chairman:		
	Vice-Chair:		
	Members:		

**SKILLS CONTEST COMMITTEES**

<b>CONTEST VENUE COMMITTEE</b>			
	Chairman:		
	Vice-Chair:		
	Members:		


<b>TABULATION COMMITTEE</b>			
	Chairman:		
	Vice-Chair:		
	Home Economics	Coordinator	
	Tabulator	Asst. Coordinator	
	Agri-Fishery	Coordinator	
	Tabulator	Asst. Coordinator	
	Industrial Arts	Coordinator	
	Tabulator	Asst. Coordinator	
	ICT Tabulator	Coordinator	
		Asst. Coordinator	

<b>AWARDS, CERTIFICATES &amp; MEDALS COMMITTEE</b>			
	Chairman:		
	Vice-Chair:		
	Members:		

<b>JUDGES COMMITTEE</b>			
	Chairman:		
	Vice-Chair:		
	Members:		

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**[deped.in/techno2017](http://deped.in/techno2017)**

**5th REGIONAL TLE & TVE  
 STEP-TECHNOLYMPICS 2016  
 SKILLS COMPETITION**  
 Host: Division of Mandaue City  
 December 15-17, 2016

**GENERAL REGISTRATION FORM (GRF)**

Division:				Date of Registration:		Total Number of Participants:		
Head of Delegation:				Designation:		Male:	Female:	Total:
Contact Person:			Designation:		Contact Number(s):			
No.	Name of Delegates			Gender	Designation	School	Skills Contested	T-shirt Size
	Last Name	First Name	M.I.					
					Participant		Food Processing (Fish)	
					Coach			
					Participant		Food Processing (Chicken)	
					Coach			
					Participant		Landscaping Installation and Maintenance	
					Participant			
					Coach			
					Participant		Beauty Care	
					Coach			
					Participant		Dressmaking	
					Coach			
					Participant		Cookery	
					Participant			
					Coach			
					Participant		Electrical Installation & Maintenance	
					Participant			
					Coach			





Division:						Date of Registration:				Total Number of Participants:		
Head of Delegation:						Designation:				Male:	Female:	Total:
Contact Person:						Designation:				Contact Number(s):		
No.	Name of Delegates			Gender	Designation	School	Skills Contested	T-shirt Size				
	Last Name	First Name	M.I.									
STEP 1			STEP 2		STEP 3		STEP 4		AFTER CLOSING			
VERIFICATION			CASHIER		T-SHIRTS		ID & Meal Tickets		Certificate of Participation		Certificate of Appearance	
No. of Pax	Signature & Date		No. of Pax & Amount	Signature & Date		Sizes	No. of Pieces	No. of Pieces	Signature & Date			
M= _____			M= _____			++XXL						
F= _____			F= _____			XL						
T= _____			T= _____			L						
						M						
						S						
						Others						

**5<sup>th</sup> REGIONAL TECHNOLYMPICS**  
**Danao City**

**Activity Matrix**

	December 15, 2016	December 16, 2016	December 17, 2016
7:00 12:00	Arrival, Billeting, & Registration		
1:00 2:00	<p align="center"><b>Opening Program</b></p> <ul style="list-style-type: none"> <li>• Prayer</li> <li>• Philippine National Anthem</li>   <li>• Welcome Messages <ul style="list-style-type: none"> <li>○ <i>Schools Division Superintendent</i></li> <li>○ <i>City Mayor</i></li> <li>○ <i>Regional Director</i></li> </ul> </li> <li>• Presentation of Participants <ul style="list-style-type: none"> <li>○ <i>Mr. Alan Mendez</i></li> </ul> </li> <li>• Mechanics &amp; Statement of Purpose <ul style="list-style-type: none"> <li>○ <i>Dr. Roland Villegas, EPS II TLE/TVE</i></li> </ul> </li> <li>• Presentation of Contest Administrators and Coordinators</li> <li>• House Rules</li> </ul>	<ul style="list-style-type: none"> <li>• Mr. &amp; Miss TechnOlympics 2016</li>   <li>• Contest Proper</li> </ul>	Home Sweet Home (Breakfast Only)
3:00 7:30	Solidarity Meeting	Techno Dance Awarding Ceremony 6:00PM	

**Requirements:**

- 1. Form 137**
- 2. School ID**
- 3. Certification of the Student-Participant signed by the School Head**
- 4. Certification of the Coach/Trainer signed by the School Head**
- 5. Photocopy of the Receipt**
- 6. Parent's Consent**

**Event Package** : **Miss Technolympics 2016 (Junior – Senior High)**  
**No. of contestants** : 1 per division  
**Time Allotted** : 3 to 4 hours  
**Segments:**

- I. Production Number
- II. Fun Wear or Cocktail Wear
- III. Techno Attire/ Techno Demo
- IV. Evening Gown (Silver motif)
- V. Question and Answer (Critical Viewing)

**Criteria for judging:**

<b>1) Production Number</b>	Beauty of face and figure	- 30%
	Mastery and fluidity of steps	- 30%
	Confidence	- 20%
	Poise and bearing	- 20%
	<hr/>	100%
<b>2) Fun Wear/Cocktail Wear</b>	Nonbearing	
<b>3) Techno Wear/Demo</b>	Proper Execution and Demonstration	- 30%
	Appropriateness of Attire	- 30%
	Confidence	- 20%
	Poise and Bearing	- 20%
	<hr/>	100%
<b>4) Evening Gown</b>	Beauty of face and figure	- 40%
	Confidence	- 20%
	Poise and Bearing	- 20%
	Stage presence	- 20%
	<hr/>	100%

**Mechanics and Guidelines:**

1. The candidate should be a bonafide student of the Division they are representing.
2. The candidate should be the official model for Hair and Make-up Contest.
3. The contestant for Hair and Make-up must be the official Make-up artist during the pageant night. (No other Make-up artist (outsider) allowed except the Registered DepEd Teacher -Coach (Beauty Care/Miss Technolympics) and Hair and Make-up Contestant)
4. The segment of the pageant includes:
  - I. Production Number - Outfit and with Accessories/Delicacies/Product popularly known in the community
  - II. Cocktail Dress
  - III. Techno Wear /Demo
  - IV. Evening Gown
5. The selection of top 5 will be based on the consolidated result of the 3 segments.
6. Scores of the candidates who will advance for the top 5 will be back to Zero and they are judged according to 50% beauty and 50% intelligence.
7. The decision of the board of judges is final and irrevocable.



# 5<sup>th</sup> REGIONAL STEP TECHNOLYMPICS

Danao City

December 15-17, 2016



<b>Component Area</b>	<b>Agri – Fishery Arts</b>	<b>(UPDATED)</b>	
<b>Year Level</b>	<b>Any Year Level (Grade 7 to Grade 12)</b>		
<b>Event Package</b>	<b>FOOD PROCESSING (FISH)</b>		
<b>No. of Participant(s)</b>	<b>One (1)</b>		
<b>Time Allotment</b>	<b>Three (3) Hours</b>		
<b>Description Use</b>	<b>Applying the principles in preparing innovative and marketable fish dish available from the mystery box.</b>		
<b>Criteria for Assessment</b>	<b>Criteria</b>		<b>Points</b>
	Originality of the Recipe	15	30
	Economic Cost and Combination of Ingredients	15	
	Use of appropriate tools, materials and equipment	15	30
	Safety Work Habits & Housekeeping	15	
	Palatability	10	20
	Presentation	10	
	Time Management	10	10
	Fluency of oral communication	5	10
	Flow of thoughts	5	
<b>Total:</b>		<b>100 pts</b>	<b>100 pts</b>

<b>I.</b>	<b>SKILLS EXHIBITION PROPER</b>
	<b>Preliminary Activities:</b>
a.	Registration of trainers and participants.
b.	Submission of required documents for the event.
c.	Ocular inspection of the event venue.
d.	Inspection of materials, tools and equipment. (Prepared by the Host)
	<b>During the Contest:</b>
a.	The Contest Managers and their Secretaries, Technical Committee and Judges, should be in the venue sixty (60) minutes ahead of the event schedule.
b.	Event materials, supplies, tools, equipment and other things needed for the contest will be made ready by the contestants, sixty (60) minutes before the event schedule.
c.	All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.
d.	Contestants shall wear their respective Technolympics t-shirt with the official school ID.
e.	The participants will draw lots to determine their respective places and set up their food materials on their assigned places. Setting up of their equipment, and tools should be done during this time.
f.	Briefing of coaches with the contestants and contest administrator.
g.	Briefing of participants will be done fifteen (15) minutes before the scheduled event.
h.	Final instructions from the coaches. (5 minutes)
i.	Inspection of materials, tools and equipment. (10 minutes – Brought by the Contestants)
j.	The Event Contest Facilitator will give the signal for the event to begin. Once the event has been started. The coaches, teachers, delegates are no longer allowed to talk to the participants to give them full concentration in their work.
k.	Issues/questions/concerns raised during the contest shall be entertained.
l.	Only the Contest Manager, Contest Facilitator, Technical Committee, Judges, Official Photographer and Participants are allowed in the venue. Coaches are NOT allowed to stay in the contest area while the contest is in progress.

m.	No questions shall be entertained during the contest proper except clarifications only by the contestants and points of order. All clarifications and points of order will be directed to the Contest Manager.
n.	Borrowing of materials, tools, supplies during the event is not allowed.
o.	Copies of the recipe shall be submitted to the organizer/contest manager.
p.	Once the contestants completed their task, and judges judged their output, they are to proceed to the interview area (if necessary).
q.	Should there be any irregularities found during the event, the Contest Manager, 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.
<b>After the Contest:</b>	
a.	The working area should be cleaned immediately after every event.
b.	Outputs shall be evaluated by the judges. The final results shall be reviewed by the members of the Board of Judges before affixing their signatures in the summary sheet.
c.	Winners shall be chosen based on the criteria.
d.	In case of a tie, triple tie or a quadruple tie, the participant who finished first will be declared as the "champion".
e.	Decision of the Board of Judges is final and irrevocable
f.	Products shall be displayed in the booth for appreciation and tasting.
g.	Winners shall receive certificates during the awarding.
h.	Announcement and awarding of winners shall be made after the review of the Judges' tabulation by the Tabulation & Review Committee. No winners will be declared without the signature of the Tabulation and Review Committee.

<b>II. REMINDERS</b>			
<b>Event Supplies, Tools and Equipment</b>	<b>Contestants</b>	<b>Host School</b>	<b>Organizer</b>
<b>A. Materials/ Supplies</b>	<ul style="list-style-type: none"> <li>▪ Short Bond Paper</li> <li>▪ Ball/Pentel Pen/Pencil/Pen</li> <li>▪ Eraser</li> <li>▪ Fish Lapu-Lapu / Catambac (500 to 600 grams)</li> </ul>	<ul style="list-style-type: none"> <li>▪ Water</li> </ul>	Mystery Box (P200.00 by the Contestants)
<b>B. Tools</b>	<ul style="list-style-type: none"> <li>▪ Tools needed in Preparing and cooking food processes (e.g. Mixing Bowls, Knives and others)</li> <li>▪ Personal Protective Equipment (PPE)</li> <li>▪ Pail(s) with Dipper</li> <li>▪ Extension Wires</li> <li>▪ Cooking Paraphernalia</li> </ul>	<ul style="list-style-type: none"> <li>▪ Working Tables</li> <li>▪ Provision of Outlets</li> </ul>	
<b>C. Equipment</b>	<ul style="list-style-type: none"> <li>▪ Stove/Butane/Oven</li> </ul>		

# 5<sup>th</sup> REGIONAL STEP TECHNOLYMPICS - CONTEST SCORE SHEET

<b>CONTESTED SKILLS:</b>	<b>FOOD PROCESSING (FISH)</b>	<b>VENUE:</b>	
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<b>CRITERIA</b> (PLEASE USE THE RANK IN THE CONSOLIDATION OF SCORES)		MAX POINTS	CONTESTANTS															
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
<b>CONTESTANT'S NUMBER -&gt;</b>																		
<b>Creativity and Innovation 30%</b>	Originality of the Recipe	15																
	Economic Cost and Combination of Ingredients	15																
<b>Process 30%</b>	Use of appropriate tools, materials and equipment	15																
	Safety Work Habits & Housekeeping	15																
<b>Marketability 20%</b>	Palatability	10																
	Presentation	10																
<b>Time Management 10%</b>	Wise use of time / Speed	10																
<b>Communication Skills 10%</b>	Fluency of oral communication	5																
	Flow of thoughts	5																
<b>Total</b>		<b>100</b>																
<b>Ranking</b>																		

<b>Name of Judge:</b>	<b>Name of Contest Manager:</b>	<b>Name of Contest Coordinator:</b>
<b>Signature:</b>	<b>Signature:</b>	<b>Signature:</b>
<b>Date:</b>	<b>Date:</b>	<b>Date:</b>





# 5<sup>th</sup> REGIONAL STEP TECHNOLYMPICS

Danao City

December 15-17, 2016



<b>Component Area</b>	<b>Agri – Fishery Arts</b> <span style="float: right;"><b>(UPDATED)</b></span>		
<b>Year Level</b>	<b>Any Year Level (Grade 7 to Grade 12)</b>		
<b>Event Package</b>	<b>FOOD PROCESSING (CHICKEN)</b>		
<b>No. of Participant(s)</b>	<b>One (1)</b>		
<b>Time Allotment</b>	<b>Three (3) Hours</b>		
<b>DESCRIPTION USE</b>	Applying the principles in dressing chicken and transforming it into an innovative marketable and affordable chicken dish.		
<b>Criteria for Assessment</b>	<b>Criteria</b>		<b>Points</b>
	Use of Tools and Equipment	10	40
	The process used in dressing the chicken	10	
	Sanitation Procedures	10	
	Methods and Safety Work Habits	10	
	Originality of the Recipe	10	20
	Combination of Ingredients	10	
	Palatability	10	20
	Presentation	10	
	Wise Use of Time	10	10
	Fluency of oral communication	5	10
	Flow of thoughts	5	
<b>Total:</b>		<b>100 pts</b>	<b>100 pts</b>

<b>I.</b>	<b>SKILLS EXHIBITION PROPER</b>
	<b>Preliminary Activities:</b>
a.	Registration of trainers and participants.
b.	Submission of required documents for the event.
c.	Ocular inspection of the event venue.
d.	Inspection of materials, tools and equipment. (Prepared by the Host)
	<b>During the Contest:</b>
a.	The Contest Managers and their Secretaries, Technical Committee and Judges, should be in the venue sixty (60) minutes ahead of the event schedule.
b.	Event materials, supplies, tools, equipment and other things needed for the contest will be made ready by the contestants, sixty (60) minutes before the event schedule.
c.	All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.
d.	Contestants shall wear their respective Technolympics t-shirt with the official school ID.
e.	The participants will draw lots to determine their respective places and set up their food materials on their assigned places. Setting up of their equipment, and tools should be done during this time.
f.	Briefing of coaches with the contestants and contest administrator.
g.	Briefing of participants will be done fifteen (15) minutes before the scheduled event.
h.	Final instructions from the coaches. (5 minutes)
i.	Inspection of materials, tools and equipment. (10 minutes – Brought by the Contestants)
j.	The Event Contest Facilitator will give the signal for the event to begin. Once the event has been started. The coaches, teachers, delegates are no longer allowed to talk to the participants to give them full concentration in their work.
k.	Issues/questions/concerns raised during the contest shall be entertained.

<i>l.</i>	<i>Only the Contest Manager, Contest Facilitator, Technical Committee, Judges, Official Photographer and Participants are allowed in the venue. Coaches are NOT allowed to stay in the contest area while the contest is in progress.</i>
<i>m.</i>	<i>No questions shall be entertained during the contest proper except clarifications only by the contestants and points of order. All clarifications and points of order will be directed to the Contest Manager.</i>
<i>n.</i>	<i>Borrowing of materials, tools, supplies during the event is not allowed.</i>
<i>o.</i>	<i>Copies of the recipe shall be submitted to the organizer/contest manager.</i>
<i>p.</i>	<i>Once the contestants completed their task, and judges judged their output, they are to proceed to the interview area (if necessary).</i>
<i>q.</i>	<i>Should there be any irregularities found during the event, the Contest Manager, 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.</i>
<b>After the Contest:</b>	
<i>a.</i>	<i>The working area should be cleaned immediately after every event.</i>
<i>b.</i>	<i>Outputs shall be evaluated by the judges. The final results shall be reviewed by the members of the Board of Judges before affixing their signatures in the summary sheet.</i>
<i>c.</i>	<i>Winners shall be chosen based on the criteria.</i>
<i>d.</i>	<i>In case of a tie, triple tie or a quadruple tie, the participant who finished first will be declared as the "champion".</i>
<i>e.</i>	<i>Decision of the Board of Judges is final and irrevocable</i>
<i>f.</i>	<i>Products shall be displayed in the booth for appreciation and tasting.</i>
<i>g.</i>	<i>Winners shall receive certificates during the awarding.</i>
<i>h.</i>	<i>Announcement and awarding of winners shall be made after the review of the Judges' tabulation by the Tabulation &amp; Review Committee. No winners will be declared without the signature of the Tabulation and Review Committee.</i>

<b>II. REMINDERS</b>			
<b>Event, Supplies, Tools and Equipment</b>	<b>Contestants</b>	<b>Host School</b>	<b>Organizer</b>
<b>A. Materials/Supplies</b>	<ul style="list-style-type: none"> <li>▪ Chicken 1 kilo (Live Weight)</li> </ul>	<ul style="list-style-type: none"> <li>▪ Water</li> </ul>	Mystery Box (P 200.00 by the Contestants)
<b>B. Tools</b>	<ul style="list-style-type: none"> <li>▪ Cooking Utensils</li> <li>▪ Ladle / Turner</li> <li>▪ Mixing Bowls</li> <li>▪ Knives</li> <li>▪ Frying Pan / Kettle</li> <li>▪ Pail(s) with Dipper</li> <li>▪ Chopping Board</li> <li>▪ Personal Protective Equipment (PPE)</li> </ul>	<ul style="list-style-type: none"> <li>▪ Working Tables</li> <li>▪ Provision of Outlets</li> </ul>	
<b>C. Equipment</b>	<ul style="list-style-type: none"> <li>▪ Stove/Butane/Oven</li> </ul>		

# 5<sup>th</sup> REGIONAL STEP TECHNOLYMPICS - CONTEST SCORE SHEET

<b>CONTESTED SKILLS:</b>	<b>FOOD PROCESSING (CHICKEN)</b>	<b>VENUE:</b>	
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<b>CRITERIA</b> <small>(PLEASE USE THE RANK IN THE CONSOLIDATION OF SCORES)</small>		MAX POINTS	<b>CONTESTANTS</b>															
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
<b>CONTESTANT'S NUMBER -&gt;</b>			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
<b>Creativity and Innovation</b> 20%	Originality of the Recipe	10																
	Combination of Ingredients	10																
<b>Workmanship and Process</b> 40%	Use of Tools and Equipment	10																
	The process used in dressing the chicken	10																
	Sanitation Procedures	10																
	Methods and Safety Work Habits	10																
<b>Marketability</b> 20%	Palatability	10																
	Presentation	10																
<b>Time Management</b> 10%	Wise Use of Time	10																
<b>Communication Skills</b> 10%	Fluency of oral communication	5																
	Flow of thoughts	5																
<b>Total</b>		<b>100</b>																
<b>Ranking</b>																		

<b>Name of Judge:</b>	<b>Name of Contest Manager:</b>	<b>Name of Contest Coordinator:</b>
<b>Signature:</b>	<b>Signature:</b>	<b>Signature:</b>
<b>Date:</b>	<b>Date:</b>	<b>Date:</b>

# 5<sup>th</sup> REGIONAL STEP TECHNOLYMPICS - CONTEST SCORE SHEET

<b>CONTESTED SKILLS:</b> <b>FOOD PROCESSING (CHICKEN)</b>	<b>VENUE:</b>
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<b>CRITERIA</b> <small>(PLEASE USE THE RANK IN THE CONSOLIDATION OF SCORES)</small>	<b>MAX POINTS</b>	<b>CONTESTANTS</b>															
		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
<b>CONTESTANT'S NUMBER -&gt;</b>		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
<b>Creativity and Innovation</b> 20%	Originality of the Recipe	10															
	Combination of Ingredients	10															
<b>Workmanship and Process</b> 40%	Use of Tools and Equipment	10															
	The process used in dressing the chicken	10															
	Sanitation Procedures	10															
	Methods and Safety Work Habits	10															
<b>Marketability</b> 20%	Palatability	10															
	Presentation	10															
<b>Time Management</b> 10%	Wise Use of Time	10															
<b>Communication Skills</b> 10%	Fluency of oral communication	5															
	Flow of thoughts	5															
<b>Total</b>		<b>100</b>															
<b>Ranking</b>																	

<b>Name of Judge:</b>	<b>Name of Contest Manager:</b>	<b>Name of Contest Coordinator:</b>
<b>Signature:</b>	<b>Signature:</b>	<b>Signature:</b>
<b>Date:</b>	<b>Date:</b>	<b>Date:</b>



**5<sup>th</sup> REGIONAL STEP TECHNOLYMPICS**  
 Danao City  
 December 15-17, 2016



<b>Component Area</b>	<b>Agri – Fishery Arts</b>	<b>(UPDATED)</b>	
<b>Year Level</b>	<b>Any Year Level (Grade 7 to Grade 12)</b>		
<b>Event Package</b>	<b>LANDSCAPING</b>		
<b>No. of Participant(s)</b>	<b>One (1)</b>		
<b>Time Allotment</b>	<b>Four (4) Hours</b>		
<b>Description Use</b>	<b>Application of the most appropriate landscaping techniques.</b> <b>Lot area (1.5 meters X 2 meters)</b> <b>NO paint / painting during the contest proper</b>		
<b>Criteria for Assessment</b>	<b>Criteria</b>		<b>Points</b>
	Originality of Design	10	30
	Combination of materials	10	
	Use of other materials	10	
	Use of tools and equipment	10	20
	Methods and Safety Work Habits	10	
	Optimal Use of Materials	10	30
	Visual Impact	20	
	Wise Use of Time	10	10
	Fluency of oral communication	5	10
	Flow of thoughts	5	
<b>Total:</b>		<b>100 pts</b>	<b>100 pts</b>

<b>I.</b>	<b>SKILLS EXHIBITION PROPER</b>
	<b>Preliminary Activities:</b>
a.	Registration of trainers and participants.
b.	Submission of required documents for the event.
c.	Ocular inspection of the event venue.
d.	Inspection of materials, tools and equipment. (Prepared by the Host)
	<b>During the Contest:</b>
a.	The Contest Managers and their Secretaries, Technical Committee and Judges, should be in the venue sixty (60) minutes ahead of the event schedule.
b.	Event materials, supplies, tools, equipment and other things needed for the contest will be made ready by the contestants, sixty (60) minutes before the event schedule.
c.	All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.
d.	Contestants shall wear their respective Technolympics t-shirt with the official school ID.
e.	The participants will draw lots to determine their respective places and set up their food materials on their assigned places. Setting up of their equipment, and tools should be done during this time.
f.	Briefing of coaches with the contestants and contest administrator.
g.	Briefing of participants will be done fifteen (15) minutes before the scheduled event.
h.	Final instructions from the coaches. (5 minutes)
i.	Inspection of materials, tools and equipment. (10 minutes – Brought by the Contestants)
j.	The Event Contest Facilitator will give the signal for the event to begin. Once the event has been started. The coaches, teachers, delegates are no longer allowed to talk to the participants to give them full concentration in their work.
k.	Issues/questions/concerns raised during the contest shall be entertained.
l.	Only the Contest Manager, Contest Facilitator, Technical Committee, Judges, Official Photographer and Participants are allowed in the venue. Coaches are NOT allowed to stay in the contest area while the contest is in progress.
m.	No questions shall be entertained during the contest proper except clarifications only by the contestants and points of order. All clarifications and points of order will be directed to the Contest Manager.
n.	Borrowing of materials, tools, supplies during the event is not allowed.
o.	Copies of the recipe shall be submitted to the organizer/contest manager.
p.	Once the contestants completed their task, and judges judged their output, they are to proceed to the interview area (if necessary).
q.	Should there be any irregularities found during the event, the Contest Manager, 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.

<b>After the Contest:</b>	
a.	<i>The working area should be cleaned immediately after every event.</i>
b.	<i>Outputs shall be evaluated by the judges. The final results shall be reviewed by the members of the Board of Judges before affixing their signatures in the summary sheet.</i>
c.	<i>Winners shall be chosen based on the criteria.</i>
d.	<i>In case of a tie, triple tie or a quadruple tie, the participant who finished first will be declared as the "champion".</i>
e.	<i>Decision of the Board of Judges is final and irrevocable</i>
f.	<i>Products shall be displayed in the booth for appreciation and tasting.</i>
g.	<i>Winners shall receive certificates during the awarding.</i>
h.	<i>Announcement and awarding of winners shall be made after the review of the Judges' tabulation by the Tabulation &amp; Review Committee. No winners will be declared without the signature of the Tabulation and Review Committee.</i>

<b>II. REMINDERS</b>			
<b>Event, Supplies, Tools and Equipment</b>	<b>Contestants</b>	<b>Host School</b>	<b>Organizer</b>
<b>A. Materials/Supplies</b>	<ul style="list-style-type: none"> <li>Pebbles</li> <li>Rocks (small/big)</li> <li>Plants /cover grasses</li> <li>Statues</li> <li>Fertilizers</li> <li>Figurines</li> <li>Driftwood</li> <li>Cement</li> <li>Accessories (e.g.fountain, lights, and others)</li> <li>Garden soil (can be brought by the contestants)</li> </ul>	<ul style="list-style-type: none"> <li>▪ Water</li> </ul>	<p style="text-align: center;">Garden soil (The contestant will pay)</p>
<b>B. Tools</b>	<ul style="list-style-type: none"> <li>▪ Garden tools (trowel, Shovel, Pliers, Sprinklers)</li> <li>▪ Personal Protective Equipment (PPE)</li> </ul>	<ul style="list-style-type: none"> <li>▪ Provision of Outlets</li> </ul>	
<b>C. Equipment</b>			

# 5<sup>th</sup> REGIONAL STEP TECHNOLYMPICS - CONTEST SCORE SHEET

<b>CONTESTED SKILLS:</b> LANDSCAPING	<b>VENUE:</b>
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<b>CRITERIA</b> <small>(PLEASE USE THE RANK IN THE CONSOLIDATION OF SCORES)</small>		MAX POINTS	<b>CONTESTANTS</b>															
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
<b>CONTESTANT'S NUMBER -&gt;</b>			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
<b>Marketability 20%</b>	Originality of Design	10																
	Combination of materials	10																
<b>Process 30%</b>	Use of other materials	10																
	Use of tools and equipment	10																
	Methods and Safety Work Habits	10																
<b>Workmanship 30%</b>	Optimal Use of Materials	10																
	Visual Impact	20																
<b>Time Management 10%</b>	Wise Use of Time	10																
<b>Communication Skills 10%</b>	Fluency of oral communication	5																
	Flow of thoughts	5																
<b>Total</b>		<b>100</b>																
<b>Ranking</b>																		

<b>Name of Judge:</b>	<b>Name of Contest Manager:</b>	<b>Name of Contest Coordinator:</b>
<b>Signature:</b>	<b>Signature:</b>	<b>Signature:</b>
<b>Date:</b>	<b>Date:</b>	<b>Date:</b>

<b>Component Area</b>	<b>Home Economics</b>	
<b>Year Level</b>	<b>Junior High School and Senior High School</b>	
<b>Event Package</b>	<b>Beauty Care</b>	
<b>No. of Contestants</b>	<b>One (1)</b>	
<b>Time Allotment</b>	<b>Four (4) hours</b>	
<b>Description</b>	<b>Applying the most appropriate hairstyle with the application of Day Make-up for specific occasions. Model: Miss Technolympics Contestant</b>	
<b>Criteria for Assessment</b>	<b>Criteria</b>	<b>Percentage</b>
	➤ Workmanship	50 %
	➤ Accuracy & Appropriateness in Hairstyling 25%	
	➤ Accuracy & Appropriateness in applying Make-up 25%	
	➤ Proper Use of Tools, Materials and Equipment	15 %
	➤ Safety and Neatness of the working area	15 %
	➤ Wise use of time/Speed	10%
	➤ Fluency of oral communication ➤ Flow of thoughts and ideas	5% 5%
<b>Total</b>		<b>100%</b>
<b>Materials/Tools</b>	Foundation, Make up tools, Make-up Kit, Hairstyle Kit Cosmetics, Cleansing products Personal Accessories, Hair Accessories Bath and Face towel, Headband, smock gown Clips, Closet with mirror, Extension cord, Blower, ceramic hair iron, electric curler, Mirror, working table PPE	
<b>Remarks</b>	All materials should be brought by the contestants Make-up supplies and materials can be any brand. The cocktail will be the required dress code for the model NO hair extenders NO contact lenses NO facial accessories (except /only false eyelashes)	
<b>Skills Exhibition</b>		
a. The Event Administrators and their Secretaries, Technical Committee and Judges, should be in the venue sixty (60) minutes ahead of the event schedule. b. Event materials, supplies, tools, equipment and other things needed for the venue will be made available sixty (60) minutes before the event schedule. c. All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified. d. The participants will draw lots to determine their respective places and set their materials in their assigned places. Setting up of their equipment and tools should be done during this time. e. Briefing of participants will be done fifteen (15) minutes before the scheduled event. f. The event secretary will give the signal for the event to begin. Once the event has been started, the coaches, teachers, delegates are no longer allowed to talk to the participants to give them full concentration in their work. g. Only the event Administrator, Secretary, technical Committee, Judges, Official Photographer and participants are allowed in the venue. h. 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 Administrators. i. Should there be any irregularities found during the event, The Event Administrators, 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.		



- j. Borrowing of materials, tools, supplies during the event is not allowed.
- k. The working area should be cleaned immediately after every event
- l. All participants will go through a panel interview and deliberation by the Board of Judges after the three (3) hour allotment.

<b>Component Area</b>	<b>Home Economics</b>	
<b>Year level</b>	<b>Junior High School and Senior High School</b>	
<b>Event Package</b>	<b>DRESSMAKING (Cocktail Dress)</b>	
<b>No. of Participants</b>	<b>Two (2)</b>	
<b>Time Allotment</b>	<b>Four (4) hours</b>	
<b>Description</b>	<b>Construction of Cocktail Dress</b>	
<b>Criteria for Assessment</b>	<b>Criteria</b>	<b>Percentage</b>
	➤ Creativity, Workmanship	50%
	➤ Fitness and Accuracy	20%
	➤ Safety and proper use of tools, materials and equipment	10%
	➤ Speed	10%
	➤ Communication skills	10%
	➤ Flow of thoughts and ideas	
	<b>Total</b>	<b>100%</b>
<b>Materials and Equipment</b>		
<b>a. To be provided by the host school</b>	Threads, pattern paper, fabrics, buttons, zipper, garter, snap fastener, pelon, bust pad, cutting table, bone stick (to be paid by the contestant/ Division) Single lockstitch sewing machine, chair, cutting table, hanger, flat iron, ironing board.	
<b>b. To be brought by the contestant.</b>	Sewing kit, pencil, tailor's chalk, tape measure, L-square, French Curve, Extension cord, Cutting Table	
<b>Remarks</b>	<p>a. Soft silk (plain) fabric will be used, and other supplies will be secured by the contest administrator and given 5 minutes before the contest starts.</p> <p>b. Each contestant will be provided with a model which is assigned through drawing by lot during the contest proper. However, taking the body measurements is not included in the time allotment.</p> <p>c. Project output shall be endorsed to the secretariat by the event administrator.</p> <p>d. Endorsed output shall be displayed until the duration of the event, or it will be worn by the Miss Technolympics candidates as the case may be.</p> <p>e. Scoring will be based on the attached rubric and the final result will be in the ranking system.</p>	
<b>Skills Exhibition</b>		
<p>a. The Event Administrators and their Secretaries, Technical Committee and Judges, should be in the contest venue one hour ahead of the event schedule.</p> <p>b. Event materials, supplies, tools, equipment and other things needed for the contest will be made available one hour before the contest commence.</p> <p>c. All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.</p> <p>d. Contestant credentials will be checked strictly by the contest administrator before the contest starts. An absence of any of the required credentials will disqualify the contestant from participating the contest.</p> <p>e. The participants will draw lots to determine their designated cutting table and sewing machine. Setting up of their equipment and tools should be done during this time.</p> <p>f. Final briefing of participants will be done fifteen (15) minutes before the contest starts.</p> <p>g. The event secretary will give the starting signal of the event. Once the event has been started, the coaches, teachers, delegates are no longer allowed to talk to the participants to give them full concentration in their work. Doing so, could be a ground for disqualification.</p> <p>h. Only the event Administrator, Secretary, technical Committee, Judges, Official Photographer and participants are allowed in the venue.</p> <p>i. No questions shall be entertained during the contest proper except clarifications and points of</p>		

- order. All clarifications and points of order will be directed to the Event Administrators.
- j. Should there be any irregularities found during the event, The Event Administrators, 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.
  - k. Borrowing of materials, tools, supplies during the event is not allowed.
  - l. The working area should be cleaned immediately after every event
  - m. All participants will go through a panel interview and deliberation by the Board of Judges after the three (4) hour allotment.

**Scoring Rubrics for Cocktail Dress Construction**

<b>Criteria</b>	<b>50%</b>	<b>48%</b>	<b>46%</b>	<b>44%</b>	<b>42%</b>
<b>Creativity and Workmanship</b>	Design is appropriate for the model and the construction details are perfectly done.	The design looks good for the model, but found to have one in appropriate style detail and has one deficiency in construction details.	The design looks good for the model, but found to have two in - appropriate style details and has two deficiencies in construction details.	Design slightly looks good for the model and found to have three in - appropriate style details and has three deficiencies in construction details.	Design is unbecoming for the model and found to have four or more in - appropriate style details and has four or more deficiencies in construction details.
<b>Fitness and Accuracy</b>					
<b>Safety and Proper used of Tools and Equipment</b>	<b>20%</b> The dress fits the wearer perfectly, with enough ease	<b>18%</b> The dress fits the wearer, but found to have one fitting deficiency with evidence of slight ease for wearers convenience.	<b>16%</b> The dress fits the wearer, but found to have two fitting deficiencies with evidences of tightness or looseness of fitting	<b>14%</b> The dress fits the wearer, but found to have three fitting deficiencies with three evidences of tightness or looseness of fitting	<b>12%</b> The dress does not fit the wearer and found to have more than three fitting deficiencies either too tight in fitting or too loose.
<b>Speed</b>	<b>10%</b> Observed safety and proper use of tools and equipment in the entire duration of the contest.	<b>8%</b> Observed safety and proper use of tools and equipment but found one offense of unsafe practice and improper handling of tools and equipment during the contest.	<b>6%</b> Observed safety and proper use of tools and equipment but found two offenses of unsafe practice and improper handling of tools and equipment during the contest	<b>4%</b> Observed safety and proper use of tools and equipment but found three offenses of unsafe practice and improper handling of tools and equipment during the contest	<b>2%</b> Observed safety and proper use of tools and equipment but found four or more offenses of unsafe practice and improper handling of tools and equipment during the contest
<b>Communication</b>	<b>10%</b> Finished sewing within the	<b>8%</b> Finished Sewing 5 minutes after	<b>6%</b> Finished Sewing 10 minutes after	<b>4%</b> Finished Sewing 15	<b>2%</b> Finished Sewing 15 or

Skills( costing, process, entrepreneurial/ business opportunities)	allotted time	the allotted time.	the allotted time.	minutes after the allotted time.	more minutes after the allotted time.
<b>Total</b>	<b>10%</b> Present the output with fluency of ideas and adequate content.	<b>8%</b> The output with one to two mistakes of ideas and one of two missing content.	<b>6%</b> Present the output with three to four mistakes of ideas and three to four missing content	<b>4%</b> Present the output with four to six mistakes of ideas and four to six missing content	<b>2%</b> Present the output with six or more mistakes of ideas and six or more missing content
	<b>100%</b>	<b>90%</b>	<b>80%</b>	<b>70%</b>	<b>60%</b>

<b>Component Area</b>	<b>Home Economics</b>	
<b>Year Level</b>	<b>Junior and Senior High School</b>	
<b>Event Package</b>	<b>Cookery</b>	
<b>No. of Participants</b>	<b>Two (2)</b>	
<b>Time Allotment</b>	<b>Four (4) hours</b>	
<b>DESCRIPTION USE</b>	<b>Applying the principles in Cookery NC II based on the Curriculum Guide. The task includes preparation of full meal course; APPETIZER, MAIN COURSE AND DESSERT (ingredients available from the mystery box).</b>	
<b>Criteria for Assessment</b>	<b>Criteria</b>	<b>Percentage</b>
	➤ Workmanship	50%
	➤ Palatability	15%
	➤ Presentation	15%
	➤ Wise use of time/Speed	10%
	➤ Fluency of oral communication	10%
	➤ Flow of thoughts and ideas	10%
	<b>Total</b>	<b>100%</b>
<b>Materials/Tools</b>	Cooking ingredients Cooking utensils Butane Stove/Cooking Equipment/ stove Pans Knife Oven PPE	
<b>Remarks</b>	All tools/equipment should be brought by the contestants. European Cuisine. Ingredients will be provided by the organizer, but to be paid by the contestants in the amount of Four Hundred (P 400.00) pesos.	
<b>Skills Exhibition</b>		
a. The Event Administrators and their Secretaries, Technical Committee and Judges, should be in the venue sixty (60) minutes ahead of the event schedule. b. Event materials, supplies, tools, equipment and other things needed for the venue will be made available sixty (60) minutes before the event schedule. c. All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified. d. The participants will draw lots to determine their respective places and set their materials in their assigned places. Setting up of their equipment and tools should be done during this time. e. Briefing of participants will be done fifteen (15) minutes before the scheduled event. f. The event secretary will give the signal for the event to begin. Once the event has been started, the coaches, teachers, delegates are no longer allowed to talk to the participants to give them full concentration in their work. g. Only the event Administrator, Secretary, technical Committee, Judges, Official Photographer and participants are allowed in the venue. h. 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 Administrators. i. Should there be any irregularities found during the event, The Event Administrators, 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. j. Borrowing of materials, tools, supplies during the event is not allowed. k. The working area should be cleaned immediately after every event. l. Copies of the recipe shall be submitted to the organizer. m. All participants will go through a panel interview and deliberation by the Board of Judges after the three (3) hour allotment.		



## 5<sup>th</sup> REGIONAL STEP TECHNOLYMPICS

Danao City

December 15-17, 2016



<b>Component Area</b>	<b>Industrial Arts</b>	<b>(UPDATE)</b>	
<b>Year Level</b>	<b>Any Level (Grade 7 to Grade 12)</b>		
<b>Skill Package</b>	<b>Electrical Installation and Maintenance NC II</b>		
<b>Participants</b>	<b>All Tech-Voc and General High Schools (Private &amp; Public)</b>		
<b>No. of Contestants</b>	<b>One (1)</b>		
<b>Time Allotment</b>	<b>Four (4) hours</b>		
<b>Description Use</b>	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.		
<b>Criteria for Assessment</b>	<b>Criteria</b>	<b>Points</b>	
	<b>Precision</b>		<b>30</b>
	• Accuracy of Installed Peripherals	10	
	• Accuracy of Interpretation of Schematic Diagram	10	
	• Accuracy of Installed Wiring	10	
	<b>Process</b>		<b>30</b>
	• Use of Tools, Materials and Equipment	10	
	• Methods/Technique/Procedure	10	
	• Safety Work Habits and Housekeeping	10	
	<b>Time Management</b>	10	<b>10</b>
	<b>Communication</b>		<b>10</b>
	• Fluency of Oral Communication	5	
	• Flow of Thoughts	5	
<b>Workmanship</b>		<b>20</b>	
• Quality/Durability	10		
• Purpose/Functionality	10		
	<b>Total:</b>	<b>100 pts</b>	<b>100 pts</b>

<b>I.</b>	<b>SKILLS EXHIBITION PROPER</b>
	<b>Preliminary Activities:</b>
a.	Registration of trainers and participants.
b.	Submission of required documents for the event.
c.	Ocular inspection of the event venue.
d.	Inspection of materials, tools and equipment. (Prepared by the Host)
	<b>During the Contest:</b>
a.	The Contest Managers and their Secretaries, Technical Committee and Judges, should be in the venue sixty (60) minutes ahead of the event schedule.
b.	Event materials, supplies, tools, equipment and other things needed for the contest will be made ready by the contestants, sixty (60) minutes before the event schedule.
c.	All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.
d.	Contestants shall wear their respective Technolympics t-shirt with the official school ID.
e.	The participants will draw lots to determine their respective places and set up their food materials on their assigned places. Setting up of their equipment, and tools should be done during this time.

g.	Briefing of participants will be done fifteen (15) minutes before the scheduled event.
h.	Final instructions from the coaches. (5 minutes)
i.	Inspection of materials, tools and equipment. (10 minutes – Brought by the Contestants)
j.	The Event Contest Facilitator will give the signal for the event to begin. Once the event has been started. The coaches, teachers, delegates are no longer allowed to talk to the participants to give them full concentration in their work.
k.	Issues/questions/concerns raised during the contest shall be entertained.
l.	Only the Contest Manager, Contest Facilitator, Technical Committee, Judges, Official Photographer and Participants are allowed in the venue. Coaches are NOT allowed to stay in the contest area while the contest is in progress.
m.	No questions shall be entertained during the contest proper except clarifications only by the contestants and points of order. All clarifications and points of order will be directed to the Contest Manager.
n.	Borrowing of materials, tools, supplies during the event is not allowed.
o.	Copies of the recipe shall be submitted to the organizer/contest manager.
p.	Once the contestants completed their task, and judges judged their output, they are to proceed to the interview area (if necessary).
q.	Should there be any irregularities found during the event, the Contest Manager, 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.
<b>After the Contest:</b>	
a.	The working area should be cleaned immediately after every event.
b.	Outputs shall be evaluated by the judges. The final results shall be reviewed by the members of the Board of Judges before affixing their signatures in the summary sheet.
c.	Winners shall be chosen based on the criteria.
d.	In case of a tie, triple tie or a quadruple tie, the participant who finished first will be declared as the "champion".
e.	Decision of the Board of Judges is final and irrevocable
f.	Products shall be displayed in the booth for appreciation and tasting.
g.	Winners shall receive certificates during the awarding.
h.	Announcement and awarding of winners shall be made after the review of the Judges' tabulation by the Tabulation & Review Committee. No winners will be declared without the signature of the Tabulation and Review Committee.

II. REMINDERS					
Event Supplies, Tools and Equipment	Contestants			Host School	Organizer
<b>A. Materials/ Supplies</b>	1	piece	Entrance Cap ¾		(1 and ½ pieces) - Thickness 3/4 - 4X8 Plywood (To be paid by the contestant)
	1	piece	Meter Base ¾ Circular		
	1	piece	Power Panel Board 4 holes		
	1	piece	15A Circuit Breaker		
	1	piece	20A Circuit Breaker		
	1	piece	30A Circuit Breaker		
	1	piece	60A Circuit Breaker		
	3	pieces	Utility Box, Plastic, 2 X 3		
	1	piece	Utility Box, Plastic, 2 X 3		
	1	piece	Junction Box Metal 4 X 4		
	1	piece	Junction Box Metal 5 X 5		
	2	pieces	3-way switch		
	1	piece	2-gang outlet		
	1	piece	S.P.O.		
			#8 THHN STRANDED		
		#14 TW STRANDED (BLACK)			
		#12 TW STRANDED (BLACK)			
		#14 TW OR THHN (GREEN)			

	3	pieces	3/4" clamp metal		
	6	pieces	1/2" clamp metal		
	6	pieces	1/2" clamp plastic		
			Wood screw (for box and meter base and panel board for the contestants for switches and outlets		
			Adopter or straight connectors 4 pieces 3/4" adapter metal		
	10	pieces	1/2" adapter metal		
	6	pieces	1/2" adapter, plastic		
			Plywood		
	1	piece	Emt pipe / 4' 5 ft Panasonic		
	1	piece	Emt 1/2" cut into 1200mm		
			Emt 1/2" cut into 1100mm		
	1	piece	Upvc pipe 1/2 cut into 700mm X 3		
<b>B. Tools</b>			Electrical Tools		
<b>C. Equipment</b>			PPE Power Tools		
<b>Remarks</b>	All materials should be brought by the contestants 3 schematic diagrams to be prepared by the Regional Office				



# 5<sup>th</sup> REGIONAL STEP TECHNOLYMPICS - CONTEST SCORE SHEET

CONTESTED SKILLS:	<b>ELECTRICAL INSTALLATION &amp; MAINTENANCE NC II</b>	VENUE:	
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<b>CRITERIA</b> (PLEASE USE THE RANK IN THE CONSOLIDATION OF SCORES)		MAX POINTS	CONTESTANTS															
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
<b>CONTESTANT'S NUMBER --&gt;</b>			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
<b>Precision 30%</b>	Accuracy of Installed Peripherals	10																
	Accuracy of Interpretation of Schematic Diagram	10																
	Accuracy of Installed Wiring	10																
<b>Process 30%</b>	Use of Tools, Materials and Equipment	10																
	Methods/Technique/Procedure	10																
	Safety Work Habits and Housekeeping	10																
<b>Workmanship 20%</b>	Quality/Durability	10																
	Purpose/Functionality	10																
<b>Time Management 10%</b>	Wise Use of Time	10																
<b>Communication Skills 10%</b>	Fluency of Oral Communication	5																
	Flow of Thoughts	5																
<b>Total</b>		<b>100</b>																
<b>Ranking</b>																		

Name of Judge:	Name of Contest Manager:	Name of Contest Coordinator:
Signature:	Signature:	Signature:
Date:	Date:	Date:



**5<sup>th</sup> REGIONAL STEP TECHNOLYMPICS**  
Danao City



<b>Component Area</b>	<b>Industrial Arts</b>	<b>(UPDATE)</b>		
<b>Year Level</b>	<b>Any Level (Grade 7 to Grade 12)</b>			
<b>Skill Package</b>	<b>Electronic Appliances Repair and Servicing</b>			
<b>Participants</b>	<b>All Tech-Voc and General High Schools (Private &amp; Public)</b>			
<b>No. of Contestants</b>	<b>One (1)</b>			
<b>Time Allotment</b>	<b>Four (4) hours</b>			
<b>Description Use</b>	Electronic appliance repair and servicing skills will be applied in troubleshooting of any electronic product or system. This would be a potential business in the market where diagnosing electronic products may come in.			
<b>Criteria for Assessment</b>	<b>Criteria</b>		<b>Points</b>	
	<b>Precision</b>		30	
	Accuracy of diagnosed trouble	15		
	Accuracy of proposed repair	15		
	<b>Process</b>		30	
	Use of tools, materials and equipment during troubleshooting	15		
	Safety work habits & housekeeping	15		
	<b>Time Management</b>		20	20
	<b>Communication</b>		20	
	Fluency of Oral Communication	10		
Flow of Thoughts	10			
	<b>Total:</b>	<b>100 pts</b>	<b>100 pts</b>	

<b>I.</b>	<b>SKILLS EXHIBITION PROPER</b>
	<b>Preliminary Activities:</b>
a.	Registration of trainers and participants.
b.	Submission of required documents for the event.
c.	Ocular inspection of the event venue.
d.	Inspection of materials, tools and equipment. (Prepared by the Host)
	<b>During the Contest:</b>
a.	The Contest Managers and their Secretaries, Technical Committee and Judges, should be in the venue sixty (60) minutes ahead of the event schedule.
b.	Event materials, supplies, tools, equipment and other things needed for the contest will be made ready by the contestants, sixty (60) minutes before the event schedule.
c.	All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.
d.	Contestants shall wear their respective Technolympics t-shirt with the official school ID.
e.	The participants will draw lots to determine their respective places and set up their food materials on their assigned places. Setting up of their equipment, and tools should be done during this time.
f.	Briefing of coaches with the contestants and contest administrator.
g.	Briefing of participants will be done fifteen (15) minutes before the scheduled event.
h.	Final instructions from the coaches. (5 minutes)
i.	Inspection of materials, tools and equipment. (10 minutes – Brought by the Contestants)
j.	The Event Contest Facilitator will give the signal for the event to begin. Once the event has been started. The coaches, teachers, delegates are no longer allowed to talk to the participants to give them full concentration in their work.
k.	Issues/questions/concerns raised during the contest shall be entertained.
l.	Only the Contest Manager, Contest Facilitator, Technical Committee, Judges, Official Photographer and Participants are allowed in the venue. Coaches are NOT allowed to stay in the contest area while the contest is in progress.
m.	No questions shall be entertained during the contest proper except clarifications only by the contestants and points of order. All clarifications and points of order will be directed to the Contest Manager.
n.	Borrowing of materials, tools, supplies during the event is not allowed.
o.	Copies of the recipe shall be submitted to the organizer/contest manager.

p.	Once the contestants completed their task, and judges judged their output, they are to proceed to the interview area (if necessary).
q.	Should there be any irregularities found during the event, the Contest Manager, 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.
<b>After the Contest:</b>	
a.	The working area should be cleaned immediately after every event.
b.	Outputs shall be evaluated by the judges. The final results shall be reviewed by the members of the Board of Judges before affixing their signatures in the summary sheet.
c.	Winners shall be chosen based on the criteria.
d.	In case of a tie, triple tie or a quadruple tie, the participant who finished first will be declared as the "champion".
e.	Decision of the Board of Judges is final and irrevocable
f.	Products shall be displayed in the booth for appreciation and tasting.
g.	Winners shall receive certificates during the awarding.
h.	Announcement and awarding of winners shall be made after the review of the Judges' tabulation by the Tabulation & Review Committee. No winners will be declared without the signature of the Tabulation and Review Committee.

II. REMINDERS				
Event Supplies, Tools and Equipment	Contestants		Host School	Organizer
A. Materials/ Supplies	Domestic Electronics Products for repair:			
	1	Unit	- Functional Desk Fan (14" Blade)	
	1	Unit	- Functional Electric Flat Iron (any brand and model)	
	Soldering Lead			
B. Tools	Electronic Tools			<ul style="list-style-type: none"> <li>• Tables</li> <li>• Convenience Outlet</li> </ul>
	Multi-Tester			
	Soldering Iron			
	Extension cords			
C. Equipment	Personal Protective Equipment (PPE)			
Remarks	All tools and content materials should be brought by the contestants, including working bench / table.			

# 5<sup>th</sup> REGIONAL STEP TECHNOLYMPICS - CONTEST SCORE SHEET

CONTESTED SKILLS:	<b>ELECTRONIC APPLIANCE TROUBLESHOOTING &amp; REPAIR</b>	VENUE:	
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<b>CRITERIA</b> (PLEASE USE THE RANK IN THE CONSOLIDATION OF SCORES)		MAX POINTS	CONTESTANTS															
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
<b>CONTESTANT'S NUMBER -&gt;</b>																		
<b>Precision 30%</b>	Accuracy of diagnosed trouble	15																
	Accuracy of proposed repair	15																
<b>Process 30%</b>	Use of tools, materials and equipment during troubleshooting	15																
	Safety work habits & housekeeping	15																
<b>Time Management 10%</b>	Wise Use of Time	20																
<b>Communication Skills 10%</b>	Fluency of Oral Communication	10																
	Flow of Thoughts	10																
<b>Total</b>		<b>100</b>																
<b>Ranking</b>																		

Name of Judge:	Name of Contest Manager:	Name of Contest Coordinator:
Signature:	Signature:	Signature:
Date:	Date:	Date:



## 5<sup>th</sup> REGIONAL STEP TECHNOLYMPICS

Danao City

December 15-17, 2016



<b>Component Area</b>	<b>Industrial Arts</b>	<b>(UPDATE)</b>
<b>Year Level</b>	<b>Any Level (Grade 7 to Grade 12)</b>	
<b>Skill Package</b>	<b>Automotive Servicing NC I</b>	
<b>Participants</b>	<b>All Tech-Voc and General High Schools (Private &amp; Public)</b>	
<b>No. of Contestants</b>	<b>Two (2)</b>	
<b>Time Allotment</b>	<b>Four (4) hours</b>	
<b>Description Use</b>	<b>Automotive Servicing skills which will concentrate on troubleshooting 4K engine battery and its ignition system. This would be a potential business in the market where diagnosing hard to start vehicles may come in.</b>	
<b>Criteria for Assessment</b>	<b>Criteria</b>	<b>Points</b>
	<b>Workmanship</b>	40
	<b>Functionality</b>	40
	<b>Process</b>	
	<b>Use of tools, materials and equipment during troubleshooting</b>	15
	<b>Safety work habits &amp; housekeeping</b>	15
	<b>Time Management</b>	20
	<b>Communication</b>	
	<b>Fluency of Oral Communication</b>	5
	<b>Flow of Thoughts</b>	5
	<b>Total:</b>	<b>100 pts</b>

<b>I.</b>	<b>SKILLS EXHIBITION PROPER</b>
	<b>Preliminary Activities:</b>
a.	<i>Registration of trainers and participants.</i>
b.	<i>Submission of required documents for the event.</i>
c.	<i>Ocular inspection of the event venue.</i>
d.	<i>Inspection of materials, tools and equipment. (Prepared by the Host)</i>
	<b>During the Contest:</b>
a.	<i>The Contest Managers and their Secretaries, Technical Committee and Judges, should be in the venue sixty (60) minutes ahead of the event schedule.</i>
b.	<i>Event materials, supplies, tools, equipment and other things needed for the contest will be made ready by the contestants, sixty (60) minutes before the event schedule.</i>
c.	<i>All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.</i>
d.	<i>Contestants shall wear their respective Technolympics t-shirt with the official school ID.</i>
e.	<i>The participants will draw lots to determine their respective places and set up their food materials on their assigned places. Setting up of their equipment, and tools should be done during this time.</i>
f.	<i>Briefing of coaches with the contestants and the contest administrator.</i>
g.	<i>Briefing of participants will be done fifteen (15) minutes before the scheduled event.</i>
h.	<i>Final instructions from the coaches. (5 minutes)</i>
i.	<i>Inspection of materials, tools and equipment. (10 minutes – Brought by the Contestants)</i>
j.	<i>The Event Contest Facilitator will give the signal for the event to begin. Once the event has been started. The coaches, teachers, delegates are no longer allowed to talk to the participants to give them full concentration in their work.</i>
k.	<i>Issues/questions/concerns raised during the contest shall be entertained.</i>
l.	<i>Only the Contest Manager, Contest Facilitator, Technical Committee, Judges, Official Photographer and Participants are allowed in the venue. Coaches are NOT allowed to stay in the contest area while the contest is in progress.</i>
m.	<i>No questions shall be entertained during the contest proper except clarifications only by the contestants and points of order. All clarifications and points of order will be directed to the Contest Manager.</i>
n.	<i>Borrowing of materials, tools, supplies during the event is not allowed.</i>
o.	<i>Copies of the recipe shall be submitted to the organizer/contest manager.</i>
p.	<i>Once the contestants completed their task, and judges judged their output, they are to proceed to the interview area (if necessary).</i>

q.	<i>Should there be any irregularities found during the event, the Contest Manager, 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.</i>
<b>After the Contest:</b>	
a.	<i>The working area should be cleaned immediately after every event.</i>
b.	<i>Outputs shall be evaluated by the judges. The final results shall be reviewed by the members of the Board of Judges before affixing their signatures in the summary sheet.</i>
c.	<i>Winners shall be chosen based on the criteria.</i>
d.	<i>In case of a tie, triple tie or a quadruple tie, the participant who finished first will be declared as the "champion".</i>
e.	<i>Decision of the Board of Judges is final and irrevocable</i>
f.	<i>Products shall be displayed in the booth for appreciation and tasting.</i>
g.	<i>Winners shall receive certificates during the awarding.</i>
h.	<i>Announcement and awarding of winners shall be made after the review of the Judges' tabulation by the Tabulation &amp; Review Committee. No winners will be declared without the signature of the Tabulation and Review Committee.</i>

<b>II.</b>	<b>REMINDERS</b>		
<b>Event Supplies, Tools and Equipment</b>	<b>Contestants</b>	<b>Host School</b>	<b>Organizer</b>
<b>A. Materials/ Supplies</b>	Participating Division will contribute an amount as agreed by the majority for the <b>FUEL</b> to be used during the contest.		
<b>B. Tools</b>	Automotive Tools	<ul style="list-style-type: none"> <li>• Tables</li> <li>• Convenience Outlet</li> </ul>	
<b>C. Equipment</b>	Personal Protective Equipment (PPE)	<ul style="list-style-type: none"> <li>• 4K Engine</li> <li>• Host Division will prepare only 1 unit car battery 12V (9 plates) to be used by all contestants.</li> </ul>	
<b>Remarks:</b>	<ul style="list-style-type: none"> <li>• All tools and content materials should be brought by the contestants.</li> <li>• Equipment needed in trouble shooting</li> <li>• Automotive Engine Electrical System troubleshooting and repair (includes battery, ignition system)</li> </ul>		

# RUBRIC FOR AUTOMOTIVE SERVICING

CRITERIA	MAX POINTS	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
<b>Functionality: 40%</b>																	
➤ No. of start/cranks: 20%																	
❖ Start/ crank one time	20																
❖ Start/crank two times	15																
❖ Start/crank three times	10																
❖ Start/crank four times	5																
❖ Start/cranking more than four times	0																
➤ Dwell Angle: 5%																	
❖ Within the specified range	5																
❖ Beyond the specified range	0																
➤ Ignition Timing: 5%																	
❖ Within the specified range	5																
❖ Beyond the specified range	0																
➤ Engine RPM/Idle Speed: 5%																	
❖ Within the specified range	5																
❖ Beyond the specified range	0																
➤ Spark plug gap: 5%																	
❖ Within the specified range	5																
❖ Beyond the specified range	0																
<b>Used of tool, materials and equipment: 15%</b>																	
➤ Used of tools/equipment: 10%																	
❖ Appropriately used of tools/equipment all the times	10																
❖ Inappropriately used of tools/equipment sometimes	8																
❖ Inappropriately used of tools/equipment sometimes all the times	5																
❖ No tools/equipment is used	0																
➤ Used of materials (wiring connection): 5%																	
❖ Properly installed/connected	5																
❖ Improperly installed/connected	0																
<b>Safety work habits &amp; housekeeping: 15%</b>																	
❖ Tools/equipment is properly arranged/placed and no accident happened	15																
❖ Tools/equipment is not properly arranged/place, but no accident happened	10																
❖ Tools/equipment is not properly arranged/place and minor accident happened	5																
❖ Tools/equipment is not properly arranged/place and major accident happened	0																
<b>Time management: 20%</b>																	
❖ Finished 10 minutes before the time limit	20																
❖ Finished on the time limit	15																
❖ Finished 5 minutes after the time limit	10																
❖ Finished 10 minutes after the time	5																
❖ Was not able to finish	0																
<b>Communication Skills: 10%</b>																	
❖ Answer the questions fluently with complete thought	10																
❖ Not fluently answered, but complete thought	8																
❖ Answer the questions fluently, but incomplete thought	5																
❖ Not fluently answered and not a complete thought	3																
❖ No answer	0																
<b>TOTAL SCORE</b>																	
<b>RANKING</b>																	

Assessed by:

Noted by:

\_\_\_\_\_  
Judge's Name

\_\_\_\_\_  
Contest Manager's Name

\_\_\_\_\_  
Contest Facilitator's Name

\_\_\_\_\_  
Judge's Name and Signature

\_\_\_\_\_  
Contest Manager's Name & Signature

\_\_\_\_\_  
Contest Facilitator's Name & Signature

Date:

Date:

Date:

<b>Component Area</b>	<b>Information and Communication Technology (ICT)</b>		
<b>Grade Level</b>	Junior High School and Senior High School		
<b>Skill Package</b>	NFOT Logo Designing		
<b>No. of Contestants</b>	One (1)		
<b>Time Allotment</b>	Four (4) hours		
<b>Description</b>	Designing Official NFOT Logo using Adobe Photoshop CS 4 (or higher). Logo size: Maximum: (8.5" X 11"), Minimum: (5" X 6")		
<b>Criteria for Assessment</b>	<b>Criteria</b>		<b>Percentage</b>
	Originality and creativity of design/ideas Graphics/Presentation/Harmony and balance Combination of materials Additional value		30%
	Functionality/Relevance Visual appeal Affordability		30%
	Methods / Workmanship Use of tools/materials and equipment Safety work habits and housekeeping		20%
	Wise use of time / speed		10%
	Fluency of oral communication Flow of thoughts		10%
	<b>Total</b>		<b>100%</b>
	<b>II. Inputs (Resource Requirements)</b>		
	<b>Participants</b>	<b>Host School</b>	<b>Organizers</b>
a) Supplies and Materials			Folders, copy paper, pens, CD or flash drive
b) Tools and Equipment	Laptop Extension Cord	Desktop Computers (Backup), electrical outlets, computer tables, chairs	
c) Others		Adobe Photoshop CS4 (software) Graphics/images	Utility expenses Printing Cost

Note:

- a) All outputs (soft copies) shall be collected by the Event Secretary and endorsed to the Organizer. File copies shall also be furnished to the Documentation Committee.
- b) All outputs shall be displayed until the duration of the event.
- c) Other further adjustments will be agreed during the solidarity meeting

<b>I.</b>	<b>SKILLS EXHIBITION PROPER</b>
	<b>Preliminary Activities:</b>
a.	Registration of trainers and participants.
b.	Submission of required documents for the event.
c.	Ocular inspection of the event venue.
d.	Inspection of materials, tools and equipment. (Prepared by the Host)
	<b>During the Contest:</b>
a.	The Contest Managers and their Secretaries, Technical Committee and Judges, should be in the venue sixty (60) minutes ahead of the event schedule.
b.	Event materials, supplies, tools, equipment and other things needed for the contest will be made ready by the contestants, sixty (60) minutes before the event schedule.



c.	<i>All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.</i>
d.	<i>Contestants shall wear their respective Technolympics t-shirt with the official school ID.</i>
e.	<i>The participants will draw lots to determine their respective places and set up their food materials on their assigned places. Setting up of their equipment, and tools should be done during this time.</i>
f.	<i>Briefing of coaches with the contestants and the contest administrator.</i>
g.	<i>Briefing of participants will be done fifteen (15) minutes before the scheduled event.</i>
h.	<i>Final instructions from the coaches. (5 minutes)</i>
i.	<i>Inspection of materials, tools and equipment. (10 minutes – Brought by the Contestants)</i>
j.	<i>The Event Contest Facilitator will give the signal for the event to begin. Once the event has been started. The coaches, teachers, delegates are no longer allowed to talk to the participants to give them full concentration in their work.</i>
k.	<i>Issues/questions/concerns raised during the contest shall be entertained.</i>
l.	<i>Only the Contest Manager, Contest Facilitator, Technical Committee, Judges, Official Photographer and Participants are allowed in the venue. Coaches are NOT allowed to stay in the contest area while the contest is in progress.</i>
m.	<i>No questions shall be entertained during the contest proper except clarifications only by the contestants and points of order. All clarifications and points of order will be directed to the Contest Manager.</i>
n.	<i>Borrowing of materials, tools, supplies during the event is not allowed.</i>
o.	<i>Copies of the recipe shall be submitted to the organizer/contest manager.</i>
p.	<i>Once the contestants completed their task, and judges judged their output, they are to proceed to the interview area (if necessary).</i>
q.	<i>Should there be any irregularities found during the event, the Contest Manager, 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.</i>
	<i>After the Contest:</i>
a.	<i>The working area should be cleaned immediately after every event.</i>
b.	<i>Outputs shall be evaluated by the judges. The final results shall be reviewed by the members of the Board of Judges before affixing their signatures in the summary sheet.</i>
c.	<i>Winners shall be chosen based on the criteria.</i>
d.	<i>In case of a tie, triple tie or a quadruple tie, the participant who finished first will be declared as the "champion".</i>
e.	<i>Decision of the Board of Judges is final and irrevocable</i>
f.	<i>Products shall be displayed in the booth for appreciation and tasting.</i>
g.	<i>Winners shall receive certificates during the awarding.</i>
h.	<i>Announcement and awarding of winners shall be made after the review of the Judges' tabulation by the Tabulation &amp; Review Committee. No winners will be declared without the signature of the Tabulation and Review Committee.</i>

<b>Component Area</b>	<b>Information and Communication Technology (ICT)</b>		
<b>Grade Level</b>	<b>Junior High School and Senior High School</b>		
<b>Skill Package</b>	<b>Webpage Designing</b>		
<b>No. of Contestants</b>	<b>One (1)</b>		
<b>Time Allotment</b>	<b>Four (4) hours</b>		
<b>Description</b>	Designing websites in order to publish information, advertise and sell products. A good website lets you navigate easily, offers access to the breadth and depth of the site's content.		
<b>Criteria for Assessment</b>	<b>Criteria</b>		<b>Percentage</b>
	Originality, creativity of design/ideas and user friendly		10%
	Graphics/Presentation/Harmony and balance		10%
	Visual appeal		5%
	Combination of elements		5%
	Informative/Relevant		15%
	Functionality of components		15%
	Use of tools/materials and equipment		5%
	Safety work habits and housekeeping		5%
	Affordability		10%
Wise use of time / speed		10%	
Fluency of oral communication		5%	
Flow of thoughts		5%	
<b>Total</b>		<b>100%</b>	
<b>II. Inputs (Resource Requirements)</b>			
	<b>Participants</b>	<b>Host School</b>	<b>Organizers</b>
a. Supplies and Materials			Folders, copy paper, pens, flash drive
b. Tools and Equipment	Laptop Extension Cord	Desktop Computers (Backup), electrical outlets, working tables, chairs	
c. Others		Notepad++ (software) Graphics/images	Utility expenses

Venue: Rosemont Hills Montessori College, Deca Homes Sabang, Danao City

- The participant must create a minimum of 5 navigation bar.

Note:

- All outputs (soft copies) shall be collected by the Event Secretary and endorsed to the Organizer. File copies shall also be furnished to the Documentation Committee.
- All outputs shall be displayed until the duration of the event.
- Other further adjustments will be agreed during the solidarity meeting

<b>I.</b>	<b>SKILLS EXHIBITION PROPER</b>
	<i>Preliminary Activities:</i>
a.	<i>Registration of trainers and participants.</i>
b.	<i>Submission of required documents for the event.</i>
c.	<i>Ocular inspection of the event venue.</i>
d.	<i>Inspection of materials, tools and equipment. (Prepared by the Host)</i>
	<i>During the Contest:</i>
a.	<i>The Contest Managers and their Secretaries, Technical Committee and Judges, should be in the venue sixty (60) minutes ahead of the event schedule.</i>
b.	<i>Event materials, supplies, tools, equipment and other things needed for the contest will be made ready by the contestants, sixty (60) minutes before the event schedule.</i>
c.	<i>All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.</i>

d.	Contestants shall wear their respective Technolympics t-shirt with the official school ID.
e.	The participants will draw lots to determine their respective places and set up their food materials on their assigned places. Setting up of their equipment, and tools should be done during this time.
f.	Briefing of coaches with the contestants and the contest administrator.
g.	Briefing of participants will be done fifteen (15) minutes before the scheduled event.
h.	Final instructions from the coaches. (5 minutes)
i.	Inspection of materials, tools and equipment. (10 minutes – Brought by the Contestants)
j.	The Event Contest Facilitator will give the signal for the event to begin. Once the event has been started. The coaches, teachers, delegates are no longer allowed to talk to the participants to give them full concentration in their work.
k.	Issues/questions/concerns raised during the contest shall be entertained.
l.	Only the Contest Manager, Contest Facilitator, Technical Committee, Judges, Official Photographer and Participants are allowed in the venue. Coaches are NOT allowed to stay in the contest area while the contest is in progress.
m.	No questions shall be entertained during the contest proper except clarifications only by the contestants and points of order. All clarifications and points of order will be directed to the Contest Manager.
n.	Borrowing of materials, tools, supplies during the event is not allowed.
o.	Copies of the recipe shall be submitted to the organizer/contest manager.
p.	Once the contestants completed their task, and judges judged their output, they are to proceed to the interview area (if necessary).
q.	Should there be any irregularities found during the event, the Contest Manager, 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.
	<b>After the Contest:</b>
a.	The working area should be cleaned immediately after every event.
b.	Outputs shall be evaluated by the judges. The final results shall be reviewed by the members of the Board of Judges before affixing their signatures in the summary sheet.
c.	Winners shall be chosen based on the criteria.
d.	In case of a tie, triple tie or a quadruple tie, the participant who finished first will be declared as the "champion".
e.	Decision of the Board of Judges is final and irrevocable
f.	Products shall be displayed in the booth for appreciation and tasting.
g.	Winners shall receive certificates during the awarding.
h.	Announcement and awarding of winners shall be made after the review of the Judges' tabulation by the Tabulation & Review Committee. No winners will be declared without the signature of the Tabulation and Review Committee.

<b>Component Area</b>	<b>Information and Communication Technology (ICT)</b>		
<b>Grade Level</b>	Junior High School and Senior High School		
<b>Skill Package</b>	Computer Systems Servicing		
<b>No. of Contestants</b>	One (1)		
<b>Time Allotment</b>	Four (4) hours		
<b>Description</b>	The participants will ensure functionality and connectivity of the computer system through file and printer sharing and internet connectivity through demonstration of the core skills on installing and configuring computer systems and setting-up computer network and server.		
<b>Criteria for Assessment</b>	<b>Criteria</b>		<b>Percentage</b>
	Originality and creativity of design/ideas Graphics/Presentation/Harmony and balance Visual appeal Combination of elements Additional value		30%
	Informative/Relevant Functionality of components		30%
	Wise use of time/speed		20%
	Fluency of oral communication Flow of thoughts		10%
	<b>Total</b>		<b>100%</b>
	<b>II. Inputs (Resource Requirements)</b>		
	<b>Participants</b>	<b>Host School</b>	<b>Organizers</b>
d) Supplies and Materials	RJ45 – 4 pieces 10 m UTP cable 1		Folders, copy paper, pens, CD or flash drive
e) Tools and Equipment	Laptop Extension Cord 1 pc. Ethernet switch/hub 1 pc. Manual flat head screw driver 1 pc. Manual Philip screw Driver 1 pc. Crimping tools 1 pc. Side cutting pliers 1 pc. Cable tester 1 pc. Extension wire	Desktop Computers (Backup), electrical outlets, computer tables, chairs	
f) Others	Specification: <i>Motherboard:</i> Any brand <i>Processor:</i> Intel i3 or higher / AMD X 3 2.8 or higher <i>Memory:</i> 4 GB <i>Hard disk:</i> 500 G SATA <i>Optical drive/Bootable</i> <i>USB:</i> Any speed <i>Casing:</i> ATX with USB and audio in front panel <i>Printer:</i>	OS Windows 7 Windows Server 2008 R2, MS Office 2010/2013/2016 (Software)	

	1. Computer Printer (any brand and model w/ installer (CD/DVD))	
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Note:

- A. All outputs (screenshots) shall be collected by the Event Secretary and endorsed to the Organizer. File copies shall also be furnished to the Documentation Committee.
- B. All outputs shall be displayed until the duration of the event.
- C. Other further adjustments will be agreed during the solidarity meeting

<b>I.</b>	<b>SKILLS EXHIBITION PROPER</b>
	<i>Preliminary Activities:</i>
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