



Republic of the Philippines
Department of Education
REGION III
SCHOOLS DIVISION OF ANGELES CITY

DEPARTMENT OF EDUCATION
SCHOOLS DIVISION OF ANGELES CITY
RELEASED
BY: *[Signature]* MAR 06 2024

Advisory No. 02, s. 2024
March 5, 2024

In compliance with DepEd Order (DO) No. 8, 2013,
This advisory is issued not for endorsement per DO No. 28, s. 2001,
but only for the information of DepEd Officials, personnel/staff, as well as
the concerned public.
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KAPAMPANGAN CULINARY COMPETITION

Please be informed of the forthcoming competition initiated by Holy Angel University on March 21-22, 2024.

Participation of school is voluntary.

Attached are the general guidelines.

For your information and guidance

Encl.: As stated
JGF/CID-EPS/March 5, 2024

[Handwritten signatures]



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Correct culinary preparation corresponding to today's modern cooking; the artistry, competence, and the expertise involved in the execution of preparation of the dish.	
<u>Practical, Up-to-date Presentation</u> Comprises an appetizing, tasteful and harmonized colors presentation, right portion size, and practicability for daily use in food services, without time consuming arrangements, clean and pleasing to the eye.	0-25 Points
<u>Taste</u> Appropriate temperature of ingredients as defined. Overall taste impression of the dessert, distinct and well-defined flavors	0-30 Points
POSSIBLE TOTAL POINTS	100 Points

C3: Wellness Cook-Off: Sisig Challenge (Day 2 – Kitchen Lab – 9:00am) – 10 Entries

- A maximum of 10 entries will be accommodated for this category.
- Participants must arrive one (1) hour before the scheduled time for registration. Absolutely NO excuses will be accepted for tardiness (15 minutes and over) where the penalty is disqualification.
- Participants must wear a suitable chef's uniform with no logos, names, or any mark that can identify the school.
- Participants are to create two (2) servings of modern and healthy version of sisig, one (1) for judging and one (1) for display within 30 minutes.
- Choice of ingredients must be of high nutritive value, with very minimal use of fats and oils.
- Pre-prepared/chopped mise en place is allowed but must not be cooked. Only stocks and basic sauces are allowed.
- Dried ingredients may be pre-soaked and brought along to the competition, but they must be finished during the competition.
- Usage of basic stocks is allowed. The sauces must be finished during the competition.
- Competitors must leave the workstation in a neat and tidy condition.
- Recipes should be professionally prepared and made available for the judges.
- The Organizer will not be responsible for any loss or breakage of utensils.
- Competing teams are required to check the equipment before starting to cook.
- No complaints will be accepted afterwards other than in emergency situations.
- Judges' decisions are final and irrevocable.

JUDGING CRITERIA

<u>Practical, Up-to-date Presentation</u> Comprises an appetizing, tasteful and harmonized colors presentation, right portion size, and practicability for daily use in food services, without time consuming arrangements, clean and pleasing to the eye.	0-20 Points
<u>Technical Skills & Degree of Difficulty</u> Correct culinary preparation corresponding to today's modern cooking; the artistry, competence, and the expertise involved in the execution of preparation of the dish.	0-20 Points



<u>Healthfulness</u> Execution of healthy ingredients in the recipe must be observed as well as the appropriate cooking method of a healthy version of Sisig.	0-30 Points
<u>Taste</u> Appropriate temperature of ingredients as defined. Overall taste impression of the dish, distinct and well-defined flavors	0-30 Points
POSSIBLE TOTAL POINTS	100 Points

C4: Elite Team Challenge (Day2 - Kitchen Lab – 1:00pm) – 10 Entries

- A maximum of 10 entries will be accommodated for this category.
- Participants must arrive one (1) hour before the scheduled time for registration. Absolutely NO excuses will be accepted for tardiness (15 minutes and over) where the penalty is disqualification.
- Participants must wear a suitable chef's uniform with no logos, names, or any mark that can identify the school.
- Participants are to create a Kapampangan Three-Course Meal good for two (2) persons, one (1) for judging, one (1) for display, within sixty (60) minutes.
 - One (1) Hot or Cold Starter (i.e. salad, spring roll, soup, etc.)
 - One (1) Main Course
 - Main course should consist of:
 - Starch
 - Protein
 - Vegetable
 - One (1) Hot or Cold Dessert
- Pre-prepared/chopped mise en place is allowed but must not be cooked. Only stocks and basic sauces are allowed.
- Dried ingredients may be pre-soaked and brought along to the competition, but they must be finished during the competition.
- Usage of basic stocks is allowed. The sauces must be finished during the competition.
- Competitors must leave the workstation in a neat and tidy condition.
- Recipes should be professionally prepared and made available for the judges.
- The Organizer will not be responsible for any loss or breakage of utensils.
- Competing teams are required to check the equipment before starting to cook.
- No complaints will be accepted afterwards other than in emergency situations.
- Judges' decisions are final and irrevocable.

JUDGING CRITERIA

<u>Relevance to the Theme</u> The dishes are relevant to the Kapampangan culture and cuisine.	0-20 Points
<u>Technical Skills & Degree of Difficulty</u> Correct culinary preparation corresponding to today's modern cooking; the artistry, competence, and the expertise involved in the execution of preparation of the dish.	0-25 Points



Practical, Up-to-date Presentation Comprises an appetizing, tasteful and harmonized colors presentation, right portion size, and practicability for daily use in food services, without time consuming arrangements, clean and pleasing to the eye.	0-25 Points
Taste Appropriate temperature of ingredients as defined. Overall taste impression of the dishes, distinct and well-defined flavors	0-30 Points
POSSIBLE TOTAL POINTS	100 Points

Awarding (University Theatre / PGN Auditorium – 4:00pm)

Certificates and Awards for Each Category

- E-Certificate of Participation will be presented to all competitors.
- The respective medals (gold, silver, and bronze) and e-certificates of awards will be presented to the three competitors (per category) who attains the highest points.

Over-all Champion

- To qualify for the over-all champion award, schools/universities/colleges must join in at least three (3) categories of the competition.
- Participating school/university with the highest number of points will be declared as the culinary overall champion.
- In case of a tie, the participating school/university with the highest award accomplishment shall be declared as the culinary overall champion.

Pointing System of Awards

GOLD	40 points
SILVER	30 points
BRONZE	10 points
PARTICIPATION	5 points