



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

19 January 2026

DIVISION MEMORANDUM

No. 025 s. 2026

**ONLINE MEETING ON THE PREPARATION DIVISION TECHNOLYMPICS'
2026**

To: Assistant Schools Division Superintendent
Chief Education Supervisors
Education Program Supervisors
Public Schools District Supervisors
Public and Private Elementary and Secondary School Heads

1. Please be informed that there will be an Online Meeting on the Preparation of Division Technolympics 2026 on January 21, 2026, at 2:00 p.m. onwards using this link: meet.google.com/vkc-odds-sbw.
2. Meeting Agenda:
 - a. Orient the school heads/head teachers and coaches of the contest package;
 - b. Prepare the tools and materials to be used in the activities; and
 - c. Select learners to join in the Division Technolympics.
3. Participants of this online meeting are the head teachers/coordinators and coaches.
4. Enclosed is the *Technolympics* contest package.
5. Immediate dissemination of this Memorandum is earnestly desired.


ENGR. EDGARD C. DOMINGO, PhD, CESO V
Schools Division Superintendent *AJD*

Encl.: As stated
Reference: D.M. No. 437, s. 2025
To be indicated in the Perpetual Index
under the following subjects:

Schedule of Activities TECHNOlympics 2026

JGF/TLE/January 19, 2026





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**2026 NATIONAL FESTIVAL
 OF TALENTS**



**Implementing Guidelines on
 Technolympics**

The categories, components, number of learner-participants and teacher-coaches, and time allotment for Technolympics per region are the following:

Category	Component	No. of Learner-Participants	No. of Teacher-Coaches	Time Allotment
Elementary				
TECHNO FUSHION	ICT/IA/AFA	2	1	360 mins
Secondary				
Food Processing (FISH)	AFA	1	1	240 mins
Bread and Pastry Production (Baking and Decorating)	FCS/HE	2	1	240 mins
Technical Drafting	ICT	1	1	240 mins
Office Table with Storage	IA	2	1	360 mins
Total		8	5	1440 mins





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TECHNOLYMPICS 2026
 (A Showcase of Marketable Products and Performances)



TECHNO-FUSION

COMPONENT AREA	INFORMATION AND COMMUNICATION TECHNOLOGY, AGRICULTURE AND FISHERY ARTS, INDUSTRIAL ARTS
KEY STAGE	Key Stage 2 (Grades 4-6)
NO. OF PARTICIPANT/S	2
TIME ALLOTMENT	360 minutes
PERFORMANCE STANDARD	The learner constructs simple electrical gadgets with ease and dexterity. Application of the most applicable dish gardening technique. Ang mga mag-aaral ay nakagagawa ng iba't ibang dokumento gamit ang computing devices at productivity tools
21ST CENTURY SKILL/S	Learners must demonstrate learning and innovation skills: thinking critically, creatively, and reflectively; solving problems; applying techniques; and generating functional knowledge while observing proper tool use and OHS standards. These skills, including creativity, problem-solving, communication, technological application, and procedural competence, are strengthened in the Techno-Fusion Contest, where learners integrate Dish Gardening, algorithm design, and Extension Cord Making into one innovative activity.
CREATIVE INDUSTRIES DOMAIN	Design, creative industries, Landscape Architecture, Agri-Tourism Industry, Agri-entrepreneurial Industry,
CAREER PATHWAYS	(N/A)
DESCRIPTION	The Techno-Fusion Contest integrates three key skill areas—Dish Gardening, Extension Cord with Switch Assembly, and Algorithm Design—to challenge learners to apply creativity, technical ability, and logical thinking in one comprehensive performance task. Learners create a dish garden, a miniature landscaped scene in a shallow container using compatible plants arranged to depict nature. They also construct an extension cord with switch, demonstrating their understanding of electrical components, tool handling, and safety practices aligned with Technolympics standards. Complementing these hands-on tasks, participants prepare an algorithm, a clear step-by-step set of instructions that outlines their process for both dish gardening and electrical assembly. The contest highlights learners' ability to integrate





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	design, technology, and structured problem-solving while showcasing innovation, craftsmanship, and 21st-century skills.		
TECHNICAL SPECIFICATIONS			
A. MATERIALS, TOOLS, AND EQUIPMENT	To be provided by participants: Materials: <ul style="list-style-type: none"> - 6 meters no.14 strand wire - 1 foot no.14 THHN electrical wire - 1 pc single pole single throw switch - 2 pcs convenience outlet - 1 set 3-gang plate - 1 pc male plug (15A) Tools: (for extension cord) <ul style="list-style-type: none"> - Electrical tools (long nose, pliers, Phillips, and flathead screwdriver) - Multi Tester - Appropriate PPE (for Dish Gardening) <ul style="list-style-type: none"> - Pliers - Spade - Cutter - Tie wire - Sprinkler - Hand sprayer 	To be provided by the event organizers: <ul style="list-style-type: none"> - 1 pc surface utility box - Laptops - 1 printer - Long bond paper - Pencils - Long folders - Dish garden plants (assorted, minimum of 6 kinds) - Decorative object - Colored rocks - Horticultural charcoal - Potting soil - Moss or sand - Wide, low-sided container (without a drainage hole, any design) - Submersible pump - Working table - Hand trowel - Shovel 	
	B. VENUE	Well-ventilated covered area/room with electrical outlets/extension wires, fire extinguishers, and first-aid kits.	
CRITERIA FOR JUDGING	Criteria		Percentage
	A. TECHNICAL PRODUCT OUTPUT (Extension Cord Assembly & Dish Garden Output)		30%
		Quality of Output (EC) / Visual Impact (DG)	
		Accuracy (EC) / Originality & Plan Alignment (DG)	
		Functionality (EC only)	
	Combination & Design of Plants & Materials (DG only)		



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	B. USE OF TOOLS, METHODS & SAFETY		30%
		Use of Tools & Equipment (EC & DG)	
		Methods & Safety Work Habits (EC & DG)	
		Speed (All Categories)	
	C. COMMUNICATION, PRESENTATION & DIGITAL COMPETENCY (ICT + EC + DG)		25%
		Ability to Explain / Present Ideas (All Categories)	
		Organization & Clarity of Ideas (ICT)	
		Digital Presentation Skills (ICT)	
		Technical Accuracy (Grammar, Spelling) (ICT)	
	D. ICT DOCUMENTATION (Word → PDF)		15%
		Content Accuracy & Completeness	
		Formatting & Layout in Word	
	Use of Productivity Tools & PDF Export		
	TOTAL	100%	

RUBRICS	TECHO Fusion					
	CRITERIA	Excellent 5	Highly Proficient 4	Proficient 3	Developing 2	Beginning 1
	A. TECHNICAL PRODUCT OUTPUT (Extension Cord Assembly & Dish Garden Output)					
	Quality of Output (EC) / Visual Impact (DG)	Highly polished, neat, professional; visually striking and well-balanced.	Clean, organized, strong appeal with minor imperfections.	Acceptable quality; some inconsistencies, but still neat.	Weak execution; uneven quality or weak visual elements.	Poorly made, messy, unbalanced, or unsafe.
	Accuracy (EC) / Originality & Plan Alignment (DG)	Measurements, layout, and design strictly follow specifications or sketch plan; exceptionally original.	Minor deviations, but do not affect performance or design coherence.	Generally accurate; follows most specifications.	Multiple inaccuracies: the parts are different from the plan.	Major errors: does not follow specifications or plan.
	Functionality (EC only)	Fully functional; flawless switch/control	Fully functional; minor	Functional but may show inconsistencies	Limited or partial	Non-functional or unsafe.



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		nection performanc e.	inconsiste ncies.	nt performan ce.	function .	
	Combina tion & Design of Plants & Material s (DG only)	Harmonious , balanced, compelling; enhances theme and sustainabili ty.	Effective combinati ons; minor balance issues.	Acceptabl e combinati ons; coherent design.	Mismatc hed choices; theme unclear.	Poor combina tion; lacks unity or suitabilit y.
B. USE OF TOOLS, METHODS & SAFETY						
	Use of Tools & Equipme nt (EC & DG)	Confident, precise, efficient; correct technique.	Mostly correct and safe use; minor inefficienc y.	Adequate use; some gaps, but task completed .	Frequen t imprope r handlin g; needs reminde rs.	Incorrect or unsafe tool use.
	Methods & Safety Work Habits (EC & DG)	Consistentl y follows all protocols; PPE used; organized, hazard-free workspace.	Safe practices with minor lapses.	Basic safety observed; occasional reminders needed.	Several lapses or inefficie nt methods .	Repeate d unsafe behavior s; disorgan ized.
	Speed (All Categorie s)	Finishes within/ahea d of time with excellent quality.	Slightly slow but efficient overall.	Completes within a reasonabl e time.	Slow pace causes delays.	Unable to finish on time.
C. COMMUNICATION, PRESENTATION & DIGITAL COMPETENCY (ICT + EC + DG)						
	Ability to Explain / Present Ideas (All Categorie s)	Clear, confident, thorough explanation of process, reasoning, tools, safety, or design choices.	Clear explanatio n with minor gaps.	Basic explanatio n; some unclear areas.	Limited explanat ion; missing key details.	Cannot explain; unclear or incorrect response s.
	Organiza tion &	Logical flow; strong	Mostly organized;	Understan dable but	Ideas are not	Disorga nized



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	Clarity of Ideas (ICT)	structure; coherent transitions.	minor clarity lapses.	loosely organized.	well-connected.	and unclear.
	Digital Presentation Skills (ICT)	Highly confident; complete explanation of tools and processes (Word/PDF)	Clear with minor gaps.	Basic; some details missing.	Struggles to articulate workflow.	Inaccurate or incomplete explanation.
	Technical Accuracy (Grammar, Spelling) (ICT)	No errors; polished and professional	Minor errors.	Several errors, but readable.	Frequent errors affect clarity.	Many errors; hard to understand.
D. ICT DOCUMENTATION (Word → PDF)						
	Content Accuracy & Completeness	Fully complete, accurate, and meets all requirements.	Mostly complete; minor omissions.	Generally correct; some missing parts.	Incomplete sections; inaccuracies.	Largely off-task or incorrect.
	Formatting & Layout in Word	Professional formatting: correct margins, spacing, headings, page breaks.	Minor inconsistencies.	Basic formatting applied.	Frequent formatting errors.	No formatting standards followed.
	Use of Productivity Tools & PDF Export	Effective use of styles, tables, images; error-free PDF.	Several tools used effectively; minor PDF issues.	Basic tools used; acceptable PDF.	Minimal tool use; many errors.	Incorrect tool use; faulty/no PDF export

MECHANICS

A. PRE-EVENT

1. Eligibility

- All officially enrolled Grades 4 to 6 learners, including elementary ALS learners with LRN, may join the contest.

2. Venue and Personnel Preparation





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- The Event Administrator, Technical Committee, and Board of Judges must be at the venue **60 minutes** before the event schedule.
 - All materials, supplies, tools, and equipment must be prepared by the Event Administrator **60 minutes** before the competition, except those that the participants have brought.
- 3. Inspection**
- The Technical Committee shall inspect and verify all resource requirements for the contest (both Dish Gardening and Extension Cord Making).
 - The coaches shall inspect the laptops before the briefing of the event/contest manager.
- 4. Participant Arrival**
- All participants must arrive **30 minutes before** the event begins.
 - Late participants may be allowed only after review and approval by the Technical Committee.
- 5. Safety Compliance**
- All learner-participants shall strictly follow required **health, safety, and Occupational Health and Safety protocols**.
- 6. Briefing**
- A **participant briefing** will be conducted **30 minutes before** the start of the event to address instructions, rules, clarifications, and points of order.
 - Participants shall also be given a short **orientation on algorithm basics** (inputs, process, outputs) before the competition proper.
- 7. Drawing of Lots**
- Participants shall draw lots to determine their entry numbers and assigned workstations during the event registration.
- 8. Food Provision**
- Participants/contestants must bring their own food; **leaving the contest venue is not allowed** during the event.
- B. DURING THE EVENT**
- 1. Start of Event**
- The Event Administrator will signal the official start of the competition.
 - Once the event begins, **coaches, teachers, and delegates are no longer allowed to stay in the contest venue**.
- 2. Authorized Personnel Only**
- Only the Event Administrator, Technical Committee Members, Judges, Official Photographers, and participants are allowed inside the contest area.
- 3. Contest Rules**
- Borrowing of materials, supplies, or tools is **strictly prohibited**.
 - Participants must give their full attention to their tasks to ensure quality, accuracy, and safety.



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- All participants must follow prescribed OHS standards and tool-handling guidelines.
 - 4. Work Execution**
 - Participants shall prepare the sketch plan of the **dish garden for submission to the event administrator**.
 - Prepare the logical steps for tasks in **dish gardening** and **extension cord making** using the Word document with clear headings and numbered steps, which shall be exported (PDF format) and submitted to the Event Secretary for printing.
 - Participants shall complete:
 - The algorithm of the logical steps for Techno-Fusion
 - The **extension cord with switch assembly**, and
 - The **dish garden** following their submitted sketch/blueprint.
 - The printed algorithm should be displayed near the working area.
 - 5. Judging and Documentation**
 - Techno-Fusion outputs must be **ready for display** once all judges complete individual evaluation.
 - The Techno-Fusion output must remain **unaltered and on display** until the closing ceremony.
 - 6. Panel Interview**
 - Participants shall undergo a **panel interview** with the Board of Judges within the time allotment.
 - Interviews shall be conducted **one at a time** using uniform questions.
 - 7. Final Deliberation**
 - Judges shall finalize scores based on:
 - Final scores following the rubrics,
 - Panel interview results,
 - Algorithm explanation, and
 - Output quality and safety.
 - 8. Irregularities**
 - Any irregularity found during the event may result in the suspension of the activity at the discretion of the Event Administrator, in consultation with the Board of Judges. The matter shall then be forwarded to the Technical Evaluation Committee for appropriate action.
- C. AFTER THE EVENT**
- 1. Cleanup**
 - Participants must **clean their working area immediately** after completing their tasks.
 - 2. Submission of Requirements**
 - All participants must submit:



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- The **algorithm document** (WordDoc and PDF format)
 - All required outputs from both skills.
3. **Display of Outputs**
- The Techno-Fusion outputs shall remain **on display until the closing ceremony.**
4. **Event Documentation**
- The Technical Committee compiles the judging results, attendance, photos, and final reports for official records.



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FOOD PROCESSING (FISH)

COMPONENT AREA	AGRI-FISHERY ARTS	
KEY STAGE	Key Stage 3 (Grades 9-10); Key Stage 4 (Grades 11)	
NO. OF PARTICIPANT/S	One (1) learner-participant from either of the key stages or grade levels or from one key stage or grade level alone per region. (For key stage 4 they must be enrolled in TVL Track).	
TIME ALLOTMENT	240 minutes	
PERFORMANCE STANDARD	The learners independently develop the skills in food processing and demonstrate the core competencies in food processing prescribed in the K to 12 Basic Education Curriculum.	
21ST CENTURY SKILL/S	Communication in the workplace, use of appropriate technology, learning and innovative skills and abilities where learners think critically, reflectively, and creatively, and analyze and solve problems	
CREATIVE INDUSTRIES DOMAIN	Traditional Cultural Expressions	
CAREER PATHWAYS	Food technology, culinary arts, or business, and progress from entry-level roles to advanced positions in the agri-fishery industry.	
DESCRIPTION	Food Processing (Fish) is an NFOT event category of Technolympics that allows learner-participants to apply the principles of food preservation. This includes preparation and processing of Fish (<i>Bangus-Spanish Sardines</i>),	
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS, AND EQUIPMENT	To be provided by the participants: <ul style="list-style-type: none"> • Personal Protective Equipment (PPE) • Packaging Materials • Pressure Cooker 	To be provided by the event organizers: <ul style="list-style-type: none"> • Marketable ingredients • Stove • LPG • Working table • Cooking area • Water outlet/supply



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		<ul style="list-style-type: none"> Utility expenses Heat gun blower Frying Pan 																											
B. VENTURE	Airconditioned/Well-ventilated Laboratory/ Room Holding Area																												
CRITERIA FOR JUDGING	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 70%;">Criteria</th> <th style="width: 30%;">Percentage</th> </tr> </thead> <tbody> <tr> <td>Process on the Product Development</td> <td style="text-align: center;">20%</td> </tr> <tr> <td>Proper use of tools and equipment</td> <td style="text-align: center;">15%</td> </tr> <tr> <td>Palatability</td> <td style="text-align: center;">20%</td> </tr> <tr> <td>Product Presentation</td> <td style="text-align: center;">15%</td> </tr> <tr> <td>Speed</td> <td style="text-align: center;">10%</td> </tr> <tr> <td>Safety/Sanitation and Hygiene</td> <td style="text-align: center;">10%</td> </tr> <tr> <td>Ability to Present Idea/Process</td> <td style="text-align: center;">10%</td> </tr> <tr> <td>Total</td> <td style="text-align: center;">100%</td> </tr> </tbody> </table>		Criteria	Percentage	Process on the Product Development	20%	Proper use of tools and equipment	15%	Palatability	20%	Product Presentation	15%	Speed	10%	Safety/Sanitation and Hygiene	10%	Ability to Present Idea/Process	10%	Total	100%									
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	Criteria	Weight	Excellent (5)	Highly Proficient (4)	Proficient (3)	Developing (2)	Beginning (1)																						
	Process on Product Development	20%	Exceptional understanding; systematic steps; mastery of techniques; innovative	Strong understanding; minor deviations; good technique	Adequate understanding; some confusion; timing issues	Limited understanding; misses steps; poor technique	Minimal understanding; fails steps; lacks sequencing																						
	Proper Use of Tools & Equipment	15%	Expert knowledge; safe, efficient handling; proper maintenance	Good knowledge; minor hesitation	Basic knowledge; occasional reminders	Limited knowledge; frequent errors; safety concerns	Minimal knowledge; unsafe handling																						
Palatability	20%	Outstanding taste,	Very good flavor	Acceptable taste;	Below average;	Poor taste; unbalanced																							



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			texture, aroma; perfect balance	and texture	balanced enough	moisture issues	ced flavors
	Product Presentation	15%	Visually stunning; perfect shape; creative plating	Attractive; good symmetry	Acceptable; minor imperfections	Below average; uneven shape	Poor presentation; misshapen
	Speed	10%	Finished on or before the allotted time.	Finished 1 minute past the allotted time.	Finished 2 minutes past the allotted time.	Finished 3 minutes past the allotted time.	Finished 4-5 minutes past the allotted time OR task was not fully completed.
	Safety/ Sanitation & Hygiene	10%	Exemplary hygiene; clean area; proper handling	Good hygiene; mostly clean	Acceptable hygiene; needs improvement	Inconsistent hygiene; messy area	Poor hygiene; unsafe
	Ability to Present Idea/Process	10%	Clear, confident; excellent technical knowledge	Good explanation; organized	Communicates adequately with minor gaps in clarity or detail	Presentation lacks clarity or depth	Unable to explain ideas or process effectively

MECHANICS

Pre-Event

1. A day before the contest, the documents (*Medical Certificate, Parent consent, Certified thru copy of SF-9 & SF-10, and certification from the school that the learner is currently enrolled in Food Processing. For the teacher-coach, certification of the school the teacher is currently teaching*)





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- Food processing, certified thru copy of Updated NC Level II in food processing duly certified by the Division and Regional Focal Person) shall be submitted to the event administrator for evaluation.*
2. All learners in Junior High School (Grades 9–10, TVE/TLE) and Senior High School (Grade 11 TVL), including ALS learners (TVL Track), previously or currently enrolled in schools offering specialization in food processing, are eligible to join.
 3. The Event Administrator, Technical Committee Members, and Panel of Expert shall be at the venue **60 minutes ahead** of the schedule.
 4. The Event Administrator shall ensure that **materials, supplies, tools, and equipment** are ready **60 minutes before** the event.
 5. The Technical Committee shall inspect all **resource requirements** for the contest.
 6. Learner-participants are expected to arrive at the venue **at least 30 minutes before** the event begins. Late participants may be allowed after review by the Technical Committee.
 7. **Briefing** shall be conducted 30 minutes before the start; questions and clarifications are entertained during this time.
 8. The event Administrator will signal the start of the event. Once underway, teacher-coaches and other delegates will proceed to the designated holding area and will no longer be permitted to communicate with the participants.
 9. Participants must adhere to all **health and safety requirements**.
 10. Participants shall draw **lots** to determine their entry numbers and workstations. Participants are **advised to bring food**, as leaving the venue is not permitted during the contest.
 11. Participants can only bring the listed tools/material inside the contest venue.

During the Event

1. All **provided materials** must be used as-is; **alteration of materials is not allowed**.
2. The Event Administrator will **signal the start**; teacher-coaches and other delegates are **not allowed to communicate** with participants once the event starts.
3. The **panel of experts** will observe the process but shall **not ask questions** to avoid disruption.
4. Only the Event Administrator, Technical Committee Members, Panel of Experts, official photographers, and participants are allowed in the contest venue.
5. Each learner-participant shall go a five (5) minutes panel interview deliberation by the Panel of Experts after the one hundred eighty (180) minutes time allotment. After the interview, learner-participants will still stay in the contest venue waiting until all the participants will be done for the interview. In cas

After the Event



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1. After the **240 minutes time allotment**, participants will undergo a **panel interview and deliberation** by the Panel of Experts.
2. Participants shall **clean their working area** immediately after the contest



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BREAD AND PASTRY PRODUCTION (BAKING AND DECORATING)

COMPONENT AREA	FAMILY AND CONSUMER SCIENCE/HOME ECONOMICS
KEY STAGE	Key Stage 3 (Grades 9-10); Key Stage 4 (Grade 11 only)
NO. OF PARTICIPANTS	Two (2) learner-participants who are currently enrolled from either of the key stages or grade levels or from one key stage or grade level alone per region.





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TIME ALLOTMENT	240 minutes, excluding interview	
PERFORMANCE STANDARD	The learners use and maintain appropriate baking tools and equipment and follow the Occupational Health and Standard (OHS) in baking and decorating cake.	
21ST CENTURY SKILL/S	Communication in the workplace, use of appropriate technology, learning and innovative skills and abilities where learners think critically, reflectively, and creatively, and analyze and solve problems	
CREATIVE INDUSTRIES DOMAIN	Baking and Design	
CAREER PATHWAYS	<i>Baker, Commis - Pastry</i>	
DESCRIPTION	Bread and Pastry Production including Decorating is an NFOT event category of Technolympics that allows learner-participants to apply the principles of bread and pastry production, including decorating. The task involves preparation of chiffon cake with icing decoration. It is a one-layer cake with a mold size of 6x3 inches (round).	
TECHNICAL SPECIFICATIONS		
C. MATERIALS, TOOLS, AND EQUIPMENT	To be provided by the participants: <ul style="list-style-type: none"> • Personal Protective Equipment (PPE) • Packaging Materials (not included in the judging) 	To be provided by the event organizers: <ul style="list-style-type: none"> • Baking ingredients • Marketable ingredients • Icing: Commercial Non-Dairy Cream Paste for superior stability • Stove • Oven • LPG • Baking utensils • Working table • Cooking area • Water outlet/supply



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		<ul style="list-style-type: none"> • Utility expenses 																		
D. VENUE	Well-ventilated laboratory room with sufficient water supply, electrical outlet, medical kit, and fire extinguisher and 1 adjacent room as holding area for coaches.																			
CRITERIA FOR JUDGING	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 70%;">Criteria</th> <th style="width: 30%;">Percentage</th> </tr> </thead> <tbody> <tr> <td>Process on the Product Development</td> <td style="text-align: center;">20%</td> </tr> <tr> <td>Proper use of tools and equipment</td> <td style="text-align: center;">15%</td> </tr> <tr> <td>Palatability</td> <td style="text-align: center;">20%</td> </tr> <tr> <td>Product Presentation</td> <td style="text-align: center;">15%</td> </tr> <tr> <td>Speed</td> <td style="text-align: center;">10%</td> </tr> <tr> <td>Safety/Sanitation and Hygiene</td> <td style="text-align: center;">10%</td> </tr> <tr> <td>Ability to Present Idea/Process</td> <td style="text-align: center;">10%</td> </tr> <tr> <td>Total</td> <td style="text-align: center;">100%</td> </tr> </tbody> </table>		Criteria	Percentage	Process on the Product Development	20%	Proper use of tools and equipment	15%	Palatability	20%	Product Presentation	15%	Speed	10%	Safety/Sanitation and Hygiene	10%	Ability to Present Idea/Process	10%	Total	100%
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	Proper Use of Tools & Equipment	15 %	Expert knowledge; safe, efficient handling; proper maintenance	Good knowledge; minor hesitation	Basic knowledge; occasional reminders	Limited knowledge; frequent errors; safety concerns	Minimal knowledge; unsafe handling
	Palatability	20 %	Outstanding taste, texture, aroma; perfect balance	Very good flavor and texture	Acceptable taste; balanced enough	Below average; moisture issues	Poor taste; unbalanced flavors
	Product Presentation	15 %	Visually stunning; perfect shape; creative plating	Attractive; good symmetry	Acceptable; minor imperfections	Below average; uneven shape	Poor presentation; misshapen



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

MECHANICS (require to have a **pre, during, and after** the event)

Pre-Event

1. The Event Administrator shall collect all documentary requirements a day before the contest from the participants such as:
 - a. Certified True Copy of SF 9 and 10 for the learner;
 - b. Certification from the School Principal that the learner is currently enrolled in Bread and Pastry Production NC II;
 - c. Certification from the School Principal that the teacher-coach is currently teaching Bread and Pastry Production NC II and the teacher of the participant; and
 - d. Certified True Copy of the updated Bread and Pastry Production National Certificate II of the teacher-coach from the Regional TLE EPS.





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2. The Event Administrator, members of the Technical Working Committee, and Panel of Experts should be at the venue two (2) hours ahead of the event schedule.
3. Event materials, tools, equipment, and other supplies needed at the venue shall be prepared and made ready by the Event Administrator two (2) hours before the event schedule.
4. All participants should report to the venue one hour (1) before the event starts. They are required to bring their own food, as leaving the contest venue during break times is not permitted.
5. The Event Administrator shall have participants draw lots to determine their respective places.
6. A final briefing for participants will be conducted thirty (30) minutes before the scheduled event.
7. The Event Administrator shall signal the start of the contest. Once the event has started, the teacher-coaches and other delegates are strictly prohibited from entering the event area.
8. Copies of the cake recipe shall be submitted to the Event Administrator.

During the Event

1. Each participant should wear the appropriate personal protective equipment (PPE) as per standard requirements.
2. No questions shall be entertained during the activity except for clarifications and points of order. These shall be addressed by the Event Administrator, in consultation with the panel of experts and recorded by the Event Secretary.
3. Borrowing of materials, supplies, tools, and equipment during the event is not allowed.
4. Each group of participants shall undergo an interview process with the expert after the four (4) hour time allotment or once the team has finished displaying their output.
5. During the event proper, the panel of experts shall observe the processes without interrupting or asking questions to participants to avoid disruptions.
6. In case the participants encounter technical problem, the timekeeper will pause the time for the specific participant and resume the time after the problem is addressed.
7. Teacher-coaches shall stay in the holding area during the entire duration of the contest.

After the Event

1. Participants are responsible for cleaning up the working area immediately after the event.
2. Each learner-participant will undergo a 5-minute panel interview to be conducted by the panel of experts after the time allotment.



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3. After their interview, participants will proceed to the designated holding area while waiting for the other participants to be interviewed.
4. Post conference will be conducted once all the participants have completed their interviews.



TECHNOLYMPICS 2026
 (A Showcase of Marketable Products and Performances)



TECHNICAL DRAFTING

COMPONENT AREA	INFORMATION AND COMMUNICATIONS TECHNOLOGY (ICT)	
KEY STAGE	Key Stage 3 (Grades 9-10); Key Stage 4 (Grade 11 only)	
NO. OF PARTICIPANT	One (1) learner-participant who is currently enrolled in the specialization from either of the key stage 3 or key stage 4 (Grade 11 only)	
TIME ALLOTMENT	240 minutes excluding interview	
PERFORMANCE STANDARD	The learners create a house plan following architectural standards.	
21ST CENTURY SKILL/S	Core skills supported using ICT, technical, information management, communication, collaboration, creativity, critical thinking, and problem-solving	
CREATIVE INDUSTRIES DOMAIN	Design	
CAREER PATHWAYS	Draftsman, CAD Operator	
DESCRIPTION	Technical Drafting is an NFOT event category of Technolympics that allows learner-participants to perform mensuration and calculations, interpret technical drawings and plans, and prepare computer-aided drawings with structural layout and details.	
TECHNICAL SPECIFICATIONS		
E. MATERIALS , TOOLS, AND EQUIPMENT	To be provided by the participants: <ul style="list-style-type: none"> • None 	To be provided by the event organizers: <ul style="list-style-type: none"> • Desktop computer /Laptop (16 GB RAM, i5 processor or higher) • Printer with ink (ratio 1:1) • AutoCAD 2019 Version or higher (uniform version)





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		<ul style="list-style-type: none"> Coupon Band A4 size (70-80 GSM) Stipler and staple wire Display Board 					
F. VENUE	Airconditioned/Well-ventilated Computer Laboratory/ Room Holding Area						
CRITERIA FOR JUDGING	Criteria		Percentage				
	Accuracy		40%				
	<i>Floor Plan</i>		<i>15%</i>				
	<i>Elevations</i>		<i>15%</i>				
	<i>Perspective</i>		<i>10%</i>				
	Aesthetic/Architectural/Originality and Creativity of Design		40%				
	<i>Architectural</i>		<i>15%</i>				
	<i>Aesthetic</i>		<i>5%</i>				
	<i>Structural</i>		<i>10%</i>				
	<i>Originality</i>		<i>5%</i>				
	<i>Details</i>		<i>5%</i>				
	Ability to Present the Process		10%				
Speed		10%					
Total		100%					
RUBRICS	Criteria	Weight	Excellent (5)	Highly Proficient (4)	Proficient (3)	Developing (2)	Beginning (1)
	Accuracy	40%					
	<i>Floor Plan</i>	<i>15%</i>	Clear, well-organized plan; correct symbology; precise walls, openings, fixtures, and annotations; excellent readability.	Mostly clear; minor graphic or labeling issues.	Some clarity problems; missing or inconsistent elements.	Weak clarity; several omissions.	Very poor readability; major omissions; largely inaccurate.
	<i>Elevations</i>	<i>15%</i>	Proportional,				



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			detailed, accurate height relationships; correct material indications and linework.	Mostly accurate; minor proportional or detail issues.	Missing details; uneven linework; weak proportionality	low clarity; several inaccuracies; incomplete	Very unclear or significantly inaccurate elevations
	<i>Perspective</i>	10%	Strong depth; clean vanishing points; accurate geometry; realistic representation.	Mostly accurate with minor distortions.	Limited depth; noticeable inconsistencies	Weak perspective; several inaccuracies.	Incorrect or unclear perspective overall
	Aesthetic/Architectural/Originality and Creativity of Design	40%					
	<i>Architectural</i>	15%	Strong logic; functional, efficient, coherent; well-justified decisions	Solid reasoning with minor weaknesses.	Some gaps or unresolved layout issues.	Weak reasoning; lacks cohesion.	Very poor or illogical design.
	<i>Aesthetic</i>	5%	Highly visually appealing; strong composition; clean, polished.	Attractive with minor issues.	Limited clarity; inconsistent style.	Poor visual quality; unrefined.	Very poor aesthetics; unclear presentation.



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	<i>Structural</i>	10%	Realistic, well-planned, logically integrated structure.	Mostly logical; minor inconsistencies.	Some unclear or questionable structural elements.	Major flaws; unrealistic planning.	Illogical or nonfunctional structure.
	<i>Originality</i>	5%	Innovative approach; unique interpretations; creative execution.	Some original or creative elements.	Basic, common, or standard ideas.	Minimal originality.	No originality.
	<i>Details</i>	5%	Thorough details (doors, fixtures, notes, materials, etc.); refined linework.	Mostly detailed; minor omissions.	Several unclear or missing details.	Very limited detailing.	Insufficient or nearly zero detail.
	Ability to Present the Process	10%	Clear, logical, well-organized documentation; strong progression of thought.	Mostly clear with small gaps.	Minimal or partially unclear process.	Poorly communicated process.	No meaningful documentation.
	Speed	10%	Finished on or before the allotted time.	Finished 1 minute past the allotted time.	Finished 2 minutes past the allotted time.	Finished 3 minutes past the allotted time.	Finished 4-5 minutes past the allotted time.

MECHANICS





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Pre-Event:

1. A day before the contest, the following documents for learner-participants must be submitted to the Event Administrator for evaluation:
 - 1.1 Medical Certificate
 - 1.2 Parent Consent
 - 1.3 Certified true copy of SF 9
 - 1.4 Certified true copy of SF 10
 - 1.5 Certification from the School Head that the learner is currently enrolled in Technical Drafting

For the teacher-coach, the required documents are:

 - 1.6 Certification from the School Head that the teacher-coach is currently teaching Technical Drafting and the teacher of the learner-participant
 - 1.7 Updated National Certificate II in Technical Drafting duly certified by the Division and Regional focal persons
2. The Event Administrator, Members of the Technical Committee, and Panel of Experts shall be at the venue sixty (60) minutes ahead of the event schedule.
3. The materials, supplies, tools, and equipment needed for the contest shall be made ready by the Event Administrator sixty (60) minutes before the event schedule.
4. The Technical Committee shall inspect the resource requirements before the contest.
5. All learner-participants are expected to arrive at the designated venue at least thirty (30) minutes before the event begins. Late participants may be permitted to join upon thorough review and assessment of their reasons by the Technical Committee.
6. The learner-participants are advised to bring their food as they are not allowed to go out of the venue and adhere to all health and safety requirements.
7. Thirty (30) minutes before the start of the event, briefing of participants shall be done. Questions, clarifications, and points of order shall be entertained during the briefing.
8. The Event Administrator shall let the participants draw lots to determine their respective entry numbers and workstations.



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9. *The Event Administrator will distribute a task requirement and learner-participants will be given 15 minutes to read and analyze it.*

10. *The Event Administrator will signal the start of the event. Once underway, teacher-coaches and other delegates will proceed to the designated holding area and will no longer be permitted to communicate with the participants.*

During the Event

1. *Only the Event Administrator, Technical Committee Members, Panel of Experts Judges, Official photographers, and participants are allowed to be at the contest venue.*
2. *In case a learner-participant encounters a technical problem, the time keeper will pause the time and resume after the problem is addressed.*
3. *The panel of experts shall observe only the processes but not ask questions to participants to avoid disruption.*

After the Event

1. *The working area shall be cleaned by the participants immediately after the contest.*
2. *Each learner-participant will undergo a five (5)-minute panel interview to be conducted by the Panel of Experts after the time allotment.*
3. *After their interview, participants shall proceed to the designated holding area while waiting for the other participants to be interviewed.*
4. *Post conference will be conducted once all the participants have completed their interviews.*



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OFFICE TABLE WITH STORAGE

COMPONENT AREA	Industrial Arts	
KEY STAGE	Key Stage 3 & 4 (Grades 9-11)	
NO. OF PARTICIPANT/S	2 Learner Participants and 1 coach	
TIME ALLOTMENT	360 mins (exclusive of 30 minutes lunch break and interview)	
PERFORMANCE STANDARD	The Learner shall be able to apply quality standard on raw or finished furniture products, components, and finishing materials based on job requirements. (Lesson 8: Applying Quality Standards or AQS).	
21ST CENTURY SKILL/S	Information, Media & Technology Skills Learning and Innovation Skills Life and Career Skills Communication Skills	
CREATIVE INDUSTRIES DOMAIN	Design and Craft Area	
CAREER PATHWAYS	Furniture and Fixture Production and Installation	
DESCRIPTION	Draw and Construction of Office Table with storage (H -29.5 inches, L-48 inches, w- 24 inches)	
TECHNICAL SPECIFICATIONS		
G. MATERIALS, TOOLS	Provided by the Host: Materials	Provided by the Participants:





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, AND EQUIPMENT	<ul style="list-style-type: none"> • 2 pcs -3/4x 4x8 Marine Plywood • 5 pcs – 2 inches lattice 8 feet moldings • 4 pcs -# 120 Sand paper • 4 pcs - #180 sand paper • 4 pcs - #100 Sand paper • 1 Liter -Pioneer wood glue • ½ kilo -2 ¼ inches finishing nail • ½ kilo – 1 inch finishing nail • 1 pair – concealed hinge • All Hand Tools <ul style="list-style-type: none"> - Hammer - Cross Cut Saw - Hand Planer - Jack plane - Try square - Push Rule - ChackLine - Nail Set - Pencil • Working Table • Extension Cords 	<p>Tools and Equipment:</p> <ul style="list-style-type: none"> • Power tools <ul style="list-style-type: none"> - Circular Saw - Sander - Driller - Router - Jig power saw • PPE
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H. VENUE Well-lighted and ventilated Room

CRITERIA FOR JUDGING	Criteria		Percentage
	Workmanship		60%
	Creativity		20%
	Accuracy		20%
	Quality of Product		20%
	Proper Use of Materials, Tools and Equipment		20%
	Safety work habits & housekeeping		10%
	Speed 5%		5%
	Ability to Present the Process		5%





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	Total						100
RUBRICS	5 Creativity	5 Excellent	4 Highly Proficient	3 Proficient	2 Developing	1 Beginning	
		Unique and imaginative furniture design with innovative features	Some creative elements, but lacks uniqueness	Basic design with minimal creativity	Little creativity, lacks originality	Absence of Creativity and originality	
	5 Excellent	4 Highly Proficient	3 Proficient	2 Developing	1 Beginning	5 Excellent	
		Well proportioned and precise, follows furniture design standards	Mostly accurate with minor proportion issues	Mostly accurate with major proportion issues	Noticeable inaccuracies in proportions	Major proportion errors, lacks balance	
	Quality of Product	5 Excellent	4 Highly Proficient	3 Proficient	2 Developing	1 Beginning	
	Finish is smooth and consistent no imperfection (no drips, blot	Finish is smooth and consistent little imperfection (little drips, blot	Finish is smooth to the touch, but some minor, imperfections, drips, or	Finish is partially smooth to the touch, but some minor, imperfections,	Finish appears blotchy or incomplete; multiple drip		



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		<i>ches or missed spots)</i>	<i>ches or missed spots)</i>	<i>inconsistencies in stain may be visible</i>	<i>drips, or inconsistencies in stain may be visible</i>	<i>marks and imperfection are everywhere</i>
	<i>Proper Use of Materials, Tools and Equipment</i>	5 Excellent	4 Highly Proficient	3 Proficient	2 Developing	1 Beginning
		<i>Select and uses all tools and equipment correctly and confidently without assistance. Operate tools according to manufacturer instructions.</i>	<i>Uses tools and equipment correctly and confidently most of the time</i>	<i>Uses tools and equipment correctly but some times needs clarification or guidance</i>	<i>Uses tools and equipment incorrectly or less confidence most of the time</i>	<i>Unable to use tools or equipment properly</i>
	Safety Work Habit & House Keeping	5 Excellent	4 Highly Proficient	3 Proficient	2 Developing	1 Beginning



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		<i>Always wear PPE excellently follow safety rules for tool and machine use and maintain a clean and organized workplace at all times</i>	<i>Consistently wear PPE, follow safety rules for tool and machine use and maintain a clean and organized workplace at all times</i>	<i>Wear some PPE, follow safety rules for tool and machine use and maintain a clean and organized workplace sometimes</i>	<i>Wear PPE intermittently, inconsistently follow safety rules for tools and machines use and not so clean and organized workplace</i>	<i>Consistently neglect wearing of PPE, not following safety rules for tools and machines use and messy and disorganized workplace</i>
	Speed	5 Excellent	4 Highly Proficient	3 Proficient	2 Developing	1 Beginning
		<i>Routinely uses time well throughout the contest; completes output ahead of time or on time with a high degree of efficiency</i>	<i>Uses time fairly well; completes output on time with minor time management issues</i>	<i>Procrastinates somewhat but gets the job done on time; pace is productive</i>	<i>Unable to adequately meet timeline; requires excessive time to complete tasks</i>	<i>Fails to finish on time or shows no interest in completing the project within the given timeframe</i>
	Ability to present the process	5 Excellent	4 Highly Proficient	3 Proficient	2 Developing	1 Beginning
		Answers are	Answers are	Answers are	Answers are	Answers are



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		<i>accurate, well structured, delivered confidently and with comprehensive explanation</i>	<i>accurate, well structured and delivered confidently but one area may lack thoroughness</i>	<i>mostly accurate, well structured and delivered confidently but one or more area may lack thoroughness</i>	<i>incomplete, missing significant parts of the question's requirement</i>	<i>largely incomplete or absent</i>
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MECHANICS

Event Rules and Mechanics

I. Pre Event

- a. All officially enrolled learners of Key Stage 3 & 4 (Grades 9,10 & 11 only) with LRN are eligible to join the contest.
- b. The Event Administrator, members of technical committee and judges, should be in the venue sixty (60) minutes ahead of the event schedule.
- c. Event materials, supplies, tools, equipment and other things needed for the venue will be made ready by the Event Administrator sixty (60) minutes before the event schedule.
- d. All contestants should be at the designated venue thirty (30) minutes before the event starts. Late contestants without valid reasons shall be disqualified.
- e. The Event Administrator will let the contestants draw lots to determine their respective places. Setting up of their extension cords, equipment, and tools should be done during this time.
- f. Final briefing of contestants will be done fifteen (15) minutes before the scheduled event.

II. During the Event:

- g. No questions shall be entertained during the contest proper except clarifications and points of order. All clarifications and points of order will be directed to the Event Administrator through a written communication.
- h. The Event Secretary will give the signal for the event to begin. Once the event has started, coaches, teachers, delegates are no longer allowed to talk to the





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contestants to give them full concentration in their work and they shall stay in the designated holding area.

i. Only the Event Administrator, judges, technical committee members, official photographer and contestants are allowed in the venue to maintain a distract-free contest area

j. If irregularities were found, the Event Administrator in consultation with the Board of Judges, may allow the contestant to finish his/her task but his/her output will not be included in the judging. The matter shall be raised to the Technical Evaluation Committee for appropriate action.

k. Only contest materials provided by the organizer shall be utilized by the contestants in their output/s, however contestants are allowed to bring powertools checked by the organizer

l. Borrowing of materials, tools, supplies during the event is not allowed.

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

n. Each participant will go through a panel interview and deliberation with the Board of Judges after time allocation. The interview must be done immediately after the team had finished their output.

o. All provisions/guidelines stipulated/specified in the contest package shall be strictly followed. No changes/agreement shall be made by the event administrator/coaches/facilitator.

III. After the Event

a. Event coordinator shall call for a post conference