Republic of the Philippines
Department of Education
REGION III
SCHOOLS DIVISION OF BULACAN

February 3, 2025

DIVISION MEMORANDUM
No. 80 s. 2025

2025 ALTERNATIVE LEARNING SYSTEM DIVISION FESTIVAL OF TALENTS ELIMINATION ROUND

To: Division Chiefs
Division Education Program Supervisors
Public Schools District Supervisors
Secondary and Elementary School Heads
Education Program Specialist II
All Others Concerned

1. The Department of Education, Schools Division of Bulacan, thru the Curriculum Implementation Division announces the conduct of ***2025 Alternative Learning System Division Festival of Talents Elimination Round*** on February 10, 2025 at Sta. Maria National High School.

2. Pursuant to the Division Memoradum No. 58, s. 2025 titled, "2025 Division Festival of Talents" with the theme, "***Radiating Excellence: Celebrating pur Journey of Skills, tlents, and Triumps***". The conduct of this activity is aligned with the enhanced curriculum education agenda: Take good care of learners by promoting learner well-being, inclusive education programs, and ensuring that all learners, regardless of background, have access to quality learning opportunities and services.

3. Participation in the 2025 ALS DFOT is voluntary and shall not, in any way, affect DepEd Order No. 9, s. 2005 titled, "Instituting Measures to Increased Engaged Time on Task and Ensuring Compliance Therewith" as this activity's target learning standards and competencies are already embedded in teachers' actual classroom teaching and assessment process.

4. The objectives of this activity are:
   4.1 provide opportunities for learners to showcase their talents and skills;

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4.2 ensure that the physical, emotional, social, intellectual, and spiritual personality of ALS learners are developed;
4.3 apply 21st century skills honed by teachers in their daily activities; and
4.4 select the participants who will represent the ALS Unit in the 2025 Division Festival of Talents.

5. The learner-participants in this competition must be previously and currently enrolled in public and private schools of SDO Bulacan.

6. Meals, transportation, and incidental expenses incurred by the coaches and learners shall be charged against local school funds subject to usual accounting and auditing rules and regulations.

7. The following enclosures shall guide and be utilized in this activity:
   7.1 Enclosure No. 1 - Schedule of Activities, and
   7.2 Enclosure No. 2 – Implementing Guideline and Contest Mechanics

8. This Memorandum shall serve as travel authority of all concerned personnel.

9. Immediate dissemination of this Memorandum is desired.

NORMA P. ESTEBAN, EdD, CESO V
Schools Division Superintendent

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Enclosure No. 1 to Division Memorandum No. 80 , s. 2025

Schedule of Activities

Date	Venue	Time	Activities	Involved Personnel
February 10, 2025	Sta. Maria National High School	7:00 – 8:00	Registration	**All Participants, TWG and Host School**
		8:01– 8:30	Opening Program ➢ Management of Learning ➢ Welcome Remarks ➢ Inspirational Messages	**All Partcipants, TWG and Host School** **Nancilita C. Cubol, PhD** Principal IV, SMNHS **Agnes R. Bernardo, PhD** EPS I - ALS
		8:31 – 8:45	Contest Mechanics	**Agnes C. Tadeo** GNVHS - HTVI
		8:46 – 9:00	Introduction of Judges	**Edgardo C. Macarasig** EPSA II
		9:01 – 9:30	Health Break	All Participants, TWG & Host School
		9:31 – 1:30	Contest Proper	All Particpants, Coaches and Judges
		1:30 – 2:30	Impressive Display of Contest Output	All Particpants, TWG & Host School
		2:31 – 3:00	Health Break	All Participants, TWG & Host School
		3:01 – 4:00	Awarding of Certificates	**All Partcipants, TWG and Host School** **Nancilita C. Cubol, PhD** Principal IV, SMNHS **Agnes R. Bernardo, PhD** EPS I - ALS
		4:00 – 4:15	Closing Remarks	**Mylene E. Isidro** EPSA II
		4:16 – 5:00	Final Words and Recessional	**Agnes R. Bernardo, PhD** EPS I - ALS

Enclosure No. 2 to Division Memorandum No. 82 s. 2025

Implementing Guidelines and Contest Mechanics

Category	Component	No. of Learner-Participant	No. of Teacher-Coach	Time Allotment
Secondary				
Technical Drafting	ICT	1	1	4 hours
Electrical Installation and Maintenance (EIM)	IA	2	1	4 hours
Bread and Pastry Production	FCS	2	1	4 hours
Food Processing (Meat, Fish & Vegetable)	AFA	2	1	4 hours
Total		**12**	**8**	

COMPONENT AREA	**INFORMATION AND COMMUNICATION TECHNOLOGY (ICT)**	
KEY STAGE	Key Stage Three (3): Grades 9 and 10; Key Stage Four (4): Grades 11 and 12 and ALS	
EVENT PACKAGE	**Technical Drafting: Prepare Computer-Aided Design of a House** - **Floor Plan** (*scale 1:100m)* - **Elevations** *(front, left, right, and rear elevation)* - **Perspective** Floor area – 60 sq. m. Land area – 100 sq. m. ***Note:*** *Use scale 1:100 meters*	
NO. OF PARTICIPANT/S	1 learner-participant from either of the key stages or grade levels or from one key stage or grade level alone per region	
TIME ALLOTMENT	4 hours 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	
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		
A. MATERIALS, TOOLS AND EQUIPMENT	To be provided by the participants: * none	To be provided by the event organizers: - Desktop computer (16 gigabyte RAM, i5 processor or higher) - Printer (ratio 1:1) - AutoCAD 2019 Version or higher (uniform version)

		- Printing cost
B. VENUE	Preferably Computer Laboratory with: * sufficient ventilation * tile floor/finished flooring	
CRITERIA FOR JUDGING		

Criteria		**Percentage**
Accuracy		40%
Floor Plan	*15%*	
Elevations	*15%*	
Perspective	*10%*	
Aesthetic/Architectural/Originality and Creativity of Design		40%
Architectural	*15%*	
Aesthetic	*5%*	
Structurak	*10%*	
Originality	*5%*	
Details	*5%*	
Ability to Present the Process		10%
Speed		10%

MECHANICS

A. All learners in the Junior High School (JHS) specifically grades 9 and 10, Technical-Vocational Education/Technology and Livelihood Education (TVE/TLE) and Senior High School (SHS) Technical-Vocational-Livelihood (TVL) including ALS who are previously or currently enrolled in the school offering specialization in technical drafting are eligible to join.
B. The Event Administrator, members of the Technical Committee, and Panel of Experts, should be at the venue two (2) hours ahead of the event schedule.
C. The Technical Committee shall inspect the resource requirements for the event.
D. Event materials, tools, equipment, and other supplies needed at the venue shall be made ready by the Event Administrator sixty (60) minutes before the event schedule.
E. All participants shall be at the designated venue thirty (30) minutes before the event starts.
F. The Event Administrator shall let participants to draw lots to determine their respective places. Setting up of extension cords, tools, and equipment shall be done during this time.
G. Borrowing of materials, supplies, tools, and equipment is strictly prohibited.
H. Briefing of participants shall be done thirty (30) minutes before the scheduled event.
I. The Event Administrator will distribute a task requirement and learners will be given 15 minutes to read and analyze it.
J. The Event Administrator shall signal for the event to start. Once the event has started, teacher-coaches, parents, and other delegates shall no longer be allowed to talk to participants to concentrate in the event.
K. Only the Event Administrator, Technical Committee members, Panel of Experts, Official Photographer, and participants are allowed to be at the venue.
L. Questions/queries from the participants shall not be entertained during the exhibition proper.
M. Participants shall go through a panel interview after the four (4) hour time allotment.
N. The working area should be cleaned by the participants immediately after the event.

Note: *All outputs (soft and hard copies) shall be collected by the Event Secretary and shall be endorsed to the Organizers.*

COMPONENT AREA	INDUSTRIAL ARTS
KEY STAGE	Key Stage Three (3): Grades 9 and 10; Key Stage Four (4): Grades 11 and 12 including ALS
EVENT TITLE	**Electrical Installation and Maintenance (EIM)**
NO. OF PARTICIPANT/S	2 learner-participants from either of the key stages or grade levels or from one key stage or grade level alone per region
TIME ALLOTMENT	4 hours excluding interview
PERFORMANCE STANDARD	The learners perform electrical installation and maintenance which involve reading and installing schematic wiring diagrams based on the Philippine Electrical Code (PEC) and national Electrical Code (NEC).
21ST CENTURY SKILL/S	It is essential for learners to manifest learning and innovation skills and abilities where they think critically, reflectively, and creatively, analyze and solve problems, create and implement innovations using a variety of techniques or methods, and generate functional knowledge that supports varying degrees of thinking skills and metacognition.
CREATIVE INDUSTRIES DOMAIN	Design
DESCRIPTION	Electrical Installation and Maintenance (EIM) is an NFOT event category of Technolympics that allows learner-participants to read and install 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.

TECHNICAL SPECIFICATIONS

A. MATERIALS, TOOLS AND EQUIPMENT	To be provided by the participants: • PPE	To be provided by the event organizers: • Electrical tape • No. 14 stranded wire • No. 12 stranded wire • Lighting fixture • SPST switch • Junction box • And other materials • Floor Plan single storey residential house) • All tools/equipment needed for the wiring installation • Working board 4' X 8' • Utility expenses
B. VENUE	• Electrical Installation & Maintenance Laboratory Workshop	

CRITERIA FOR JUDGING

Criteria	Percentage
Accuracy of interpretation of schematic diagram	25%
Accuracy of installation	30%
Use of tools	15%
Safety	15%
Speed	10%
Ability to Explain Process	5%
Total:	100%

MECHANICS

A. All learners with LRN in the Junior High School (JHS) Technical-Vocational Education/Technology & Livelihood Education (TVE and TLE) and Senior High School (SHS) Technical-Vocational-Livelihood (TVL) who are enrolled in the school offering specialization in EIM are eligible to join.

B. The Event Administrator, members of the Technical Committee and Panel of Experts should be at the venue two (2) hours ahead of the event schedule.

C. Event materials, tools, equipment and other supplies needed for the contest shall be made ready at the venue by the Event Administrator two (2) hours before the event schedule.
D. Setting up of all the tools, materials, equipment and other supplies should be made ready before the start of the event.
E. Borrowing of materials, supplies, tools and equipment during the event is not allowed.
F. The Event Administrator shall let participants to draw lots to determine the respective places and set up their tools and materials at their assigned places.
Setting up of their extension cords, tools and equipment should be done during this time.
G. Briefing of participants shall be done thirty (30) minutes before the scheduled event.
H. The Event Administrator shall signal for the event to begin. Once the event has started, the teacher-coaches, parents, and delegates shall no longer be allowed to talk to participants to concentrate in the event.
I. Only the Event Administrator, technical committee members, panel of experts, official photographer, and participants are allowed at the venue.
J. No questions shall be entertained during the event proper, except clarifications and points of order. All clarifications and points of order shall be directed to the Event Administrator.
K. Panel of experts shall periodically observe the participants while the events is going on.
L. Each participant shall go through a panel interview with the Panel of Experts with a maximum of five minutes per entry.
M. Interview shall be done one at a time.
N. All provided event materials shall be used by participants for their outputs.
O. Alteration of the event materials by the participants is not allowed.
P. The schematic diagram will be provided on the day of the event.

Note: The schematic diagram shall be provided by the Technical Committee.

COMPONENT AREA	**HOME ECONOMICS**	
KEY STAGE	Key Stage 3 & 4 including ALS	
EVENT TITLE	BREAD AND PASTRY PRODUCTION (BAKING AND DECORATION)	
NO. OF PARTICIPANT/S	Two (2) learner-participants enrolled in TLE/TVL	
TIME ALLOTMENT	Four (4) hours excluding interview	
PERFORMANCE STANDARD	The learners use and maintain appropriate baking tools and follows 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	
DESCRIPTION	Applying the principles in **Bread and Pastry Production** including **Decorating.** The task involves preparation of chiffon cake and decoration through basic icing. One-layer cake with a mold size: 6 inch.	
TECHNICAL SPECIFICATIONS		
C. MATERIALS, TOOLS AND EQUIPMENT	To be provided by the participants: • PPE • Packaging materials	To be provided by the event organizers: • Baking ingredients • Marketable ingredients (confectioner sugar) • Stove • Oven • LPG • Baking utensils

		• Working table • Cooking area • Water outlet/supply • Utility expenses
D. VENUE	• preferably HE Room	
CRITERIA FOR JUDGING	**Criteria**	**Percentage**
	Process on the Product Development	20%
	Proper use of tools	15%
	Palatability	20%
	Product Presentation	15%
	Speed	10%
	Safety/Sanitation and Hygiene	10%
	Ability to Present Idea/Process	10%
	Total	**100%**

MECHANICS

A. All officially enrolled learners in TLE/TVL/ALS with LRN are eligible to join the contest.
B. The Event Administrators, members of the Technical Committee and Panel of Experts should be at the venue two (2) hours ahead of the event schedule.
C. Event materials, tools, equipment, and other supplies needed at the venue shall be made ready by the Event Administrator two (2) hours before the event schedule.
D. All participants should be at the event venue one hour (1) before the event starts and bring their own food as they are not allowed to go out the contest venue during the break time.
E. The Event Administrator shall let participants to draw lots to determine their respective places and set up their food and materials at their designated areas. Setting up of their extension cords, tools, and equipment should be done during this time.
F. Each participant shall wear appropriate personal protective equipment (PPE) according to the standard requirements.
G. Final briefing of participants shall be done fifteen (15) minutes before the scheduled event.
H. The Event Administrator shall signal to start the contest proper. Once the event has started, the teacher-coaches and other delegates are strictly prohibited within the event area.
A. No questions shall be entertained during the activity except clarifications and points of order. These shall be addressed by the Event Administrator, in consultation with the panel of experts to be recorded by the Event Secretary.
I. Borrowing of materials, supplies, tools, and equipment during the event is not allowed.
J. Copies of the recipe shall be submitted to the Event Administrator.
K. Each group of participants shall undergo interview process with the expert after the four (4) hour time allotment or once the team has finished the display of their output.
L. During the event proper, the panel of experts shall observe the processes but not ask questions to participants to avoid disruption.
M. The working area should be cleaned by participants immediately after the event.

COMPONENT AREA	**AGRI-FISHERY ARTS**
KEY STAGE	Key Stage Three (3): Grades 9 and 10; Key Stage Four (4): Grades 11 and 12 including ALS
EVENT TITLE	**Food Processing (Meat, Fish, and Vegetable)**
NO. OF PARTICIPANT/S	**2** learner-participants from either of the key stages or grade level or from one key stage or grade level alone per region
TIME ALLOTMENT	4 hours excluding the interview

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 as of May 2016.	
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	
DESCRIPTION	**Food Processing (Meat, Fish, and Vegetable)** is an NFOT event category of Technolympics that allows learner-participants to apply the principles of food preservation. This includes preparation and processing of various types of meats, fruits, and vegetables: (*Chicken Longanisa*), Fish (*Bangus–Spanish Sardines*), Vegetables (*Pickling-Sayote, Papaya, Sitaw, Ampalaya, & Carrots*)	
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS AND EQUIPMENT	To be provided by the participants: * PPE	To be provided by the event organizers: Materials - Cooking utensils - 12 oz. Jar, with wide opening (4 bottles) - rubberized cap/lid - Polyethylene - 2 pcs bangus (approx. 2 pcs per half kg.) per participant (1 for presentation, 1 for tasting) - 1 kg whole dressed chicken - Ingredients (vegetable, fruits & others) binder ingredients (ex. egg and cornstarch) Tools and Equipment - Working Tables - Cooking Area - Stove - Water outlets - Knife - Chopping Board - Pressure Cooker - Gas stove - LPG - Utility expenses
B. VENUE	Preferably FCS Laboratory with: a. sufficient water supply b. washing area c. first aid kit d. fire extinguisher e. tile floor	
CRITERIA FOR JUDGING		

Criteria	Percentage
Palatability	15%
Process used in preservation	25%
Product Presentation and Packaging	10%
Use of tools and equipment	15%
Sanitation Procedures, Methods & Safety work habits	15%
Speed	10%
Ability to Present the Process	10%
Total	**100 %**

MECHANICS

A. All learners in the Junior High School (JHS) specifically grades 9 and 10, Technical-Vocational Education (TVE) and Senior High School (SHS) Technical-Vocational-Livelihood (TVL) including ALS who are previously or currently enrolled in the school offering specialization in food processing are eligible to join.
B. The Event Administrator, members of the Technical Committee and Panel of Experts should be at the venue two (2) hours ahead of the event schedule.
C. Event materials, tools, equipment and other supplies needed for the contest shall be made ready at the venue by the Event Administrator two (2) hours before the event schedule.
D. Setting up of all the materials, tools, equipment, and other supplies should be made ready before the start of the event.
E. Borrowing of materials, supplies, tools, and equipment during the event is not allowed.
F. The Event Administrator shall let participants to draw lots to determine their respective places and set up their tools and materials at their assigned places. Setting up of their extension cords, equipment, and tools should be done during this time.
G. Briefing of participants shall be done thirty (30) minutes before the scheduled event.
H. The Event Administrator shall signal for the event to begin. Once the event has started, the teacher-coaches, parents, and delegates are no longer allowed to talk to the participants to concentrate in the event.
I. Only the Event Administrator, technical committee members, panel of experts, official photographer, and participants are allowed at the venue.
J. No questions shall be entertained during the event proper, except clarifications and points of order. All clarifications and points of order shall be directed to the Event Administrator.
K. Panel of experts shall periodically observe participants while the event is ongoing.
L. The products shall be displayed on the table prepared by the host region for appreciation and tasting of the panel of experts. Other table set up/accessories are strictly not allowed.
M. Each participant shall go through a panel interview with the Panel of Experts with a maximum of five (5) minutes per entry.
N. Interview shall be done one at a time using uniform questions.
O. With the presentation of output
    - For Meat (Chicken): Present 1 pack at 250g and remaining cooked sample for evaluation.
    - For Sardines and Pickles: Prepare 1 bottle for tasting and 1 bottle for display.

    (A plate for tasting shall be provided at the display area intended for each entry).
P. The working area should be cleaned by participants immediately after the event.

Note:

a. All outputs shall be endorsed to the Secretariat by the Event Administrator.
b. All endorsed outputs shall be displayed until the duration of the event.

ELECTRICAL INSTALLATION AND MAINTENANCE

PARTICIPANTS

-(2) two participants
-ALS student
-No age limit
-With school identification card
-With certificate of enrollment as proof that the participant is enrolled in ALS program and is specializing in any Technical Vocational Livelihood Track.

PARTICIPANTS ATTIRE

-Maong Pants
-Plain White Shirt

TIME ALLOTMENT

-4 Hours Competition

COMPLETE PPE

-Helmet
-Vest
-Goggles
-Gloves
-Safety shoes is **NOT** required

MATERIALS TO BRING:

Name	Quantity	Note
2 Gang Outlet		Dismantle
Junction Box	10 pcs maximum	With Cover
Utility Box	7 pcs	New
Resceptacle	7 pcs maximum	
3 way switch	4 pcs	
Single switch	5 pcs	
Single Gang plate	3pcs	
Two Gang plate	4pcs	
One gang plate	1 pcs	
Wire Stripper		
board (Plywood Marine)	1 whole	**c/o Host School** ✓ Babayaran na lang ng Participants ✓ 160 cm height
4 branches panel board		
Circuit Breaker 1. Main Outlet (30 amp) 2. Light Outlet (15 amp) 3. Circuit Outlet (20 amp)	 1 1 1	
Wire		Mono color
Extension Cord		c/o Host School or Participant
Nail Clamp Orange ½		
Flexible Hose ½		
Tester		Analog or Digital
Flexible Adaptor		
Flexible Fittings		

Additional Mechanics:

- ✓ No Power Tools
- ✓ The participants' Tape Measure will be use as the measuring tool for checking.
- ✓ Registration fee

Coaches/Teacher representative:

BREAD AND PASTRY PRODUCTION

Additional Mechanics:

1. Boiled Icing
2. Chiffon – Any Flavor
3. Decoration – Edible and Free style
4. Bring all the needed materials, tools and Equipment of the participants

Coaches/Teacher representative:

NAME	SCHOOL	CONTACT NO.
Christopher DV. Manayag	Fortunato F. Halili National Agricultural School	09430228762
Albert P. Dayao	Guiguinto National Vocational High School	09235887105
Cristina M. Sebastian	San Miguel National High School	09166288331
NAME	**SCHOOL**	**CONTACT NO.**
Miracle Mae G. Caparas	Guiguinto National Vocational High School	09169344628
Anna Ruth M. Grutas	Parada National High School	09267241278
Cesluck C. Agustin	Fortunato F. Halili National Agricultural School	09976005912
Miguelito E. Pineda	San Miguel National High School	09056372036

FOOD PROCESSING (MEAT, FISH and VEGETABLE)

"Agreed on the provided contest package without any additional changes or adjustments to the mechanics."

Coaches/Teacher representative:

NAME	SCHOOL	CONTACT NO.
Kit Emerson S. Alcaraz	Calumpit National High School	09606879296
Lilibeth C. Fulgencio	Taal High School	09617222433
Cesluck C. Agustin	Fortunato F. Halili National Agricultural School	09976005912

MEMBERS OF TECHNICAL WORKING GROUP

Janeth G. Concepcion	**Sta. Maria National High School**
Monina R. Paculan	**Sta. Maria National High School**
Mervin Lucas	**Sta. Maria National High School**
Judella H. Bonifacio	**Sta. Maria National High School**
Cristina Guyo	**Sta. Maria National High School**
Imelda Porciuncula	**Sta. Maria National High School**
Maria Elena Dela cruz	**Sta. Maria National High School**
Maribel Fabian	**Sta. Maria National High School**