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

October 26, 2026

DIVISION MEMORANDUM
No. 497 , s. 2026

2026 DIVISION FESTIVAL OF TALENTS (ELIMINATION ROUND) FOR ALTERNATIVE LEARNING SYSTEM LEARNERS

To: Assistant Schools Division Superintendents
CID Chief
Education Program Supervisors
Public Schools District Supervisors
Public Elementary and Secondary School Heads
Education Program Specialists II
All Others Concerned

1. Pursuant to the Department of Education's commitment to deliver quality, relevant, inclusive, and responsive basic education as stipulated in DepEd vision and mission, the Schools Division Office of Bulacan , Curriculum Implementation Division will conduct the 2026 Division Festival of Talents (Elimination Round) for Alternative Learning System Learners with the theme "Transforming Lives, Shaping Futures: Empowering Every Learner Through the Alternative Learning System". The activity will be held on **Oct 30, 2026**, at **AFG Bernardino Memorial Trade School, Marialo South District, Marilao, Bulacan.**

2. The DFOT (Elimination Round), as a co-curricular activity, is a clear and proactive reinforcement of the teaching and learning process and reflects a significant association between what the learners learned in school and what they performed and produced during this activity. The conduct of DFOT is consistent witth the Enhanced Curriculum Education Agenda: Taking care of learners by promoting learner wellbeing, inclusive education programs, and ensuring that all learners, regardless of their background, have access to quality learning opportunities and services.

3. Participation in the 2026 DFOT (Elimination Round) is voluntary. It shall not, in any way, affect DepEd Order No. 9, s 2005 titled Instituting Measures to Increase 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 the DFOT are:

4.1 provide opportunities for learners to showcase their talents and skills;
4.2 ensure that the physical, social, emotional, intellectual, and spiritual personality of young children are developed; and
4.3 apply 21st century skills honed by teachers in their daily activities.

5. The learner-participants in this competition must be currently enrolled in public and private schools of SDO Bulacan under the Alternative Learning System Program, teacher-coaches and focal persons.

6. The details of the contest mechanics shall be adopted from the Division Memoramdum prepared by the Education Program Supervisor of EPP/TLE/TVE.

7. Incidental expenses to be incurred by the coaches and learners shall be charged against local school funds.

8. Immediate dissemination of this Memorandum is desired.

CECILIA E. VALDERAMA, PhD, CESO VI
Schools Division Superintendent

Enclosure No. 1 to Div. Memo. No. 497, 2026

List of Contest Administrators

1. Identification of Weeds – Mr. Richard Bernabe (Balagtas NASH)

2. Identification of IA Tools – Ms. Agnes Tadeo (Guiguinto NVHS)

3. Table Skirting – M. Clifford Sansuan (Obando NHS)

4. Bake Cares – Ms. Mylene Gatchalian (Guiguinto NVHS)

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(A Showcase of Marketable Products and Performances)

COMPONENT AREA	AGRICULTURAL CROPS PRODUCTION
GRADE LEVEL	ANY GRADE LEVEL (Secondary)
CONTEST PACKAGE	IDENTIFICATION OF WEEDS (RICE AND CORN)
NO. OF PARTICIPANT(S)	ONE (1)
TIME ALLOTMENT	ONE (1) HOUR (30 seconds per specimen)
(DESCRIPTION/USE	Identification of Weeds (Scientific, English, and Common/Local Names)

CRITERIA FOR ASSESSMENT	**Criteria**	**Percentage**
	ACCURACY/CORRECT ANSWERS	**100%**

I. Skills Exhibition Proper

a. The Contest Administrator and their secretaries, technical committees and judges, should be in the venue sixty (60) minutes ahead of the event schedule.
b. Contest materials, supplies, tools, equipment and other things needed for the venue will be made ready by the Event Administrator sixty (60) minutes before the contest 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/coaches shall bring ten (10) actual specimens to be used during the contest, while five (5) actual specimens shall be provided by the judges/organizers.
e. The participants need to identify each specimen within 30 seconds.
f. The Contest Administrator, technical committees, and judges will verify and select the actual specimen to be used during the contest.
g. Briefing of participants will be done fifteen (15) minutes before the scheduled event.
h. The Contest 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.
i. Only the Contest Administrator, Secretary, technical, judges, official photographer and participants are allowed in the venue.
j. 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 Contest Administrator.
k. Should there be any irregularities found during the event, the Contest Administrator, 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.
l. In case of tie, Contest Administrator, technical committees, and judges will give additional specimen to identify the winner.

II. Reminders

Contest Supplies, Tools and Equipment	**Contestant**	**Host School**	**Organizer**
A. Materials/Supplies/Others	Actual Specimen Transparent plastics Ballpen	Contestant Number Short Folders Transparent plastics	Actual Specimen
B. Tools and Equipment		Arm chairs and tables	

NOTE:

a. All answer will be check by the technical committees and judges (wrong speliing are considered wrong answers)
b. All answers with corresponding references will be accepted as correct answers.

(A Showcase of Marketable Products and Performances)

COMPONENT AREA	INDUSTRIAL ARTS
GRADE LEVEL	ANY GRADE LEVEL (Secondary)
CONTEST PACKAGE	IDENTIFICATION OF TOOLS IN INDUSTRIAL ARTS
NO. OF PARTICIPANT(S)	ONE (1)
TIME ALLOTMENT	ONE (1) HOUR (30 seconds per tool)
(DESCRIPTION/USE	Identification of Tools (English and Common/Local Names)

CRITERIA FOR ASSESSMENT	**Criteria**	**Percentage**
	ACCURACY/CORRECT ANSWERS	**100%**

I. Skills Exhibition Proper

a. The Contest Administrator and their secretaries, technical committees, and judges should be in the venue sixty (60) minutes ahead of the event schedule.
b. Contest materials, supplies, tools, equipment, and other things needed for the venue will be made ready by the Event Administrator sixty (60) minutes before the contest 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 following are the required number of tools to be brought and used during the contest:
    1. Five (5) Tools per participant
    2. Five (5) Tools (Judges/Organizer)
e. The participants need to identify each tool within 30 seconds.
f. The Contest Administrator, technical committees, and judges will verify and select the actual specimen to be used during the contest.
g. Briefing of participants will be done fifteen (15) minutes before the scheduled event.
h. The Contest Secretary will give the signal for the event to begin. Once the event has started, the coaches, teachers, and delegates are no longer allowed to talk to the participants to give them full concentration in their work.
i. Only the Contest Administrator, Secretary, technical judges, official photographer, and participants are allowed in the venue.
j. 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 Contest Administrator.
k. Should there be any irregularities found during the event, the Contest Administrator, 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.
l. In case of a tie, the Contest Administrator, technical committees, and judges will give an additional tool to identify the winner.

II. Reminders

Contest Supplies, Tools and Equipment	**Contestant**	**Host School**	**Organizer**
A. Materials/Supplies/Others	Ballpen	Contestant Number Short Folders	
B. Tools and Equipment	Actual Tools in Industrial Arts	Arm chairs and tables	Actual Tools in Industrial Arts

NOTE:

a. All answers will be checked by the technical committees and judges (wrong spellings are considered wrong answers)
b. All answers with corresponding references will be accepted as correct answers.

2026 DIVISION TECHNOLYMPICS

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COMPONENT AREA	HOME ECONOMICS
YEAR LEVEL	ANY GRADE LEVEL (SECONDARY)
EVENT PACKAGE	TABLE SKIRTING
NO. OF PARTICIPANT(S)	ONE (1)
TIME ALLOTMENT	ONE (1) HOUR
DESCRIPTION/USE	Table skirting is used to cover the sides of the table to enhance its overall appearance and create a neat, professional setup during the contest. It adds elegance, hides table legs and storage items underneath, and helps present the work area in an organized and visually appealing manner. Properly installed table skirting reflects cleanliness, creativity, and attention to detail, which are important in table setting and food service presentations.

CRITERIA FOR ASSESSMENT

Criteria	Percentage
Workmanship	70
Safety	10
Speed	10
Communication Skills	10
Total:	**100%**

I. Skills Exhibition Proper

a. Contestants must only wear a white t-shirt, *maong* pants, and rubber shoes.
b. He/ She must be in the contest venue 30 minutes before the start of the contest and must organize his/her materials.
c. Each contestant must bring his/her own table as well as all the tools and materials. However, to further focus on the dexterity of contestants in skirting, the use of table appointments, centerpieces, gazebos, walls, carpets and backdrops are not allowed.
d. Ready-made skirting is not acceptable and will be disqualified once used. The contest administrator will check the materials before the start of the contest.
e.
f. A short briefing by the Contest Administrator for the coaches together with the judges will be executed before the start of the contest.
g. Coaches and other spectators are not allowed to stay in the contest area while the contest is being held.
h. The contest will start through the signal of the Contest administrator.
i. Once the contestant raised his/her hand and signaled that he/she is already finished, he/she cannot make any changes to her output anymore.
j. Questioning/Interview will be done after the contestant finished his/her output.
k. The judges' decisions are final and irrevocable. Questions will not be entertained after the announcement of winners.

Event Materials, Tools and Equipment	Contestants	Host School/ Organizer
A. Supplies and Materials/ Tools and Equipment	Folding Table (2.5 ft. x 3 ft.) Top cloth –white Skirting Cloth- 2 colors, plain Dressmaker's pin (colored round head is not allowed) Thumbtacks Thimble	Working Tables and Chairs

Bake Cares

KEY STAGE	Key Stage 3 (Grades 9 & 10) or Key Stage 4 (Grades 11 & 12)
NO. OF PARTICIPANT/ S PER REGION	Three (3) learner-participants: • Two (2) SPTVE/TLE/TVL/Tech-Pro learners • One (1) LWD regardless of disability and placement Two (2) Coaches: • One (1) teacher-coach for SPTVE/TLE/TVL/Tech-Pro learners • One (1) teacher-coach for LWD
TIME ALLOTMENT	240 minutes, excluding interview
PERFORMANCE STANDARD	The learners use and maintain appropriate baking tools and equipment and follow the Occupational Health and Standard (OHS) in baking and decorating cake. This competency ensures a seamless transition from the classroom to community-based livelihood or employment.
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	• Entrepreneurship • Cake Designer • Pastry Chef • Advance career options • Higher Academic Progression
DESCRIPTION	**Bake Cares** is an NFOT contest that provides an opportunity for diverse learners, including learners with disabilities (LWDs), to collaborate and demonstrate their skills in bakery operations, bread and pastry production, and cake decorating. The contest task requires participants to prepare and decorate a one-layer chiffon cake using a 6 x 3-inch round cake mold.
TECHNICAL SPECIFICATIONS	

A. MATERIALS, TOOLS, AND EQUIPMENT	**To be provided by learner participants, if any:** • Personal Protective Equipment (PPE) • Packaging Materials (not included in the judging)	**To be provided by the Technical Committee:** • Baking ingredients' ➢ Cake Flour ➢ Baking Powder ➢ Baking Soda

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➢ White Sugar
➢ Eggs
➢ Oil
➢ Evaporated Milk
➢ Plain Vanilla
➢ Food Grade Coloring
➢ Icing: Commercial Non-Dairy Cream Paste for superior stability
➢ Salt
➢ Cream of Tartar

• Stove
• Oven
• LPG
• Oven Thermometer
• Lighter/Igniter (Long)
• Baking utensils
• Working table
• Cooking area
• Water outlet/supply
• Extension wire
• Chiller
• Cake Turner
• Materials
➢ Wax paper
➢ Pastry bag

B. VENUE	Well-ventilated laboratory room with sufficient water supply, electrical outlet, medical kit, and fire extinguisher and one (1) adjacent room as holding area for teacher-coaches

C. CRITERIA FOR JUDGING	Criteria Percentage Process on the Product Development 20% Proper use of tools and equipment 15% Palatability 20% Product Presentation 20% Speed 5% Safety / Sanitation and Hygiene 10% Ability to Present Idea / Process 10% **Total 100%**

SPECIFIC CONTEST MECHANICS

A. Eligibility and Qualification

- All Junior High School learners (Grades 9–10, TVE/TLE) and Senior High School learners (SHS-TVL/Tech-Pro), including learners with disabilities (LWDs), who are currently enrolled in or have previously completed the Bakery Operation/Bread and Pastry Production specialization in their

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

- In addition to the documentary requirements required during in-person registration, all learner-participants in this contest shall submit a certification signed by the School Head. The certification shall attest that the TLE/TVE/TVL/Tech-Pro learner is currently enrolled in or has previously completed the Bakery Operation/Bread and Pastry Production specialization, or that the learner with a disability (LWD) is enrolled in a Mainstream and/or Transition Program.

- LWD shall present a photocopy of the Medical Assessment Certification from the Developmental Pediatrician/Psychometrician/Psychologist.

- Likewise, additional documentary requirements for each teacher-coach shall include the following:

    - A certification from the school head stating that:
        - the teacher-coach of two (2) learner-participants is currently handling Bakery Operation/Bread and Pastry Production class; and
        - the teacher-coach of one (1) learner-participant in SNEd.
    - Copy of e-certificate of the updated National Certificate (NC) Level II in Bakery Operation / Bread and Pastry Production, duly verified through TESDA skills passport to be verified during registration.

B. Contest Proper

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

1. **Mise en Place and Preparation**
   Time begins upon the signal of the Technical Committee.
   Participants shall:
   - Check and organize tools, equipment, and ingredients.
   - Wear complete PPE and observe safety procedures.
   - Maintain cleanliness and sanitation of the workstation.

2. **Baking Phase**
   Participants shall collaboratively perform the following:
   - Prepare batter for a one-layer chiffon cake.
   - Bake the cake using the provided oven and equipment.
   - Monitor baking temperature and baking time.
   - Cool the baked cake properly before decorating.

3. **Decorating Phase**
   Participants shall:
   A. Prepare icing using the provided commercial non-dairy cream paste.
   B. Apply icing smoothly and evenly.

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

4. **Work Management**
   Throughout the contest, participants must:
   - Demonstrate proper use of tools and equipment.
   - Practice teamwork and communication.
   - Observe food safety standards.
   - Keep the workstation organized and clean.

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

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Scoring Rubrics for Bake Cares

Criteria (Observable Behavior)	Scale				
	Excellent (5)	Highly Proficient (4)	Proficient (3)	Developing (2)	Beginning (1)

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

		machinery.			
Palatability (20%)	Outstanding taste, texture, aroma; perfect balance	Very good flavor and texture	Acceptable taste; balanced enough	Below average; moisture issues	Poor taste; unbalanced flavors
Product Presentation (20%)	Visually stunning; perfect shape; creative plating	Attractive; good symmetry	Acceptable; minor imperfections	Below average; uneven shape	Poor presentation; misshapen

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