



Republic of the Philippines  
**Department of Education**  
REGION II - CAGAYAN VALLEY  
SCHOOLS DIVISION OF BATANES

8 October 2024

**DIVISION MEMORANDUM**  
No. 270, s. 2024

**CONDUCT OF SY 2024-2025 DIVISION FESTIVAL OF TALENTS (DFOT)**

TO: Asst. Schools Division Superintendent  
Chief Education Supervisors  
Education Program Supervisors  
Elementary and Secondary Heads  
All Other Concerned

1. This is to announce the conduct of the **SY 2024-2025 Division Festival of Talents (DFOT)** with the theme, **Igniting Innovation and Creativity: Showcasing 21<sup>st</sup> Century Skills through Quality, Inclusive, and Responsive Education in the MATATAG Curriculum**, which aims to showcase the diverse talents of learners across the division and promote holistic development through various competitions and activities.
2. The DFOT will be held on November 9-10, 2024 at the Schools Division Office, Ivatan Conference Hall. All participating schools are expected to prepare and ensure the active involvement of their learners.
3. The festival is open to all learners from public and private elementary and secondary schools within the division. Each school is encouraged to send participants in the following categories:
  - a. Technolympics
  - b. Sining Tanghalan
  - c. Read-A-Thon
  - d. Population Development
  - e. STEMazing
4. All schools must submit their official entries through the Curriculum Implementation Division with a certification duly signed by the School Head on or before November 4, 2024, using the following template:

Name of Participant	School	Category	Coach
Juan B. Dela Cruz	Basco IS	Folkdance	Joan A. Reyes

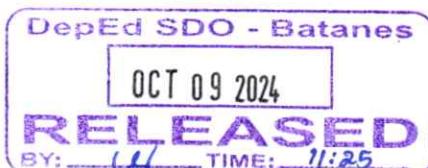
5. Expenses related to the conduct of the DFOT shall be charged to BEC funds, school MOOE, and or SEF/local funds or other sources of funds, subject to the usual accounting and auditing rules and regulations.

6. All teachers involved in the conduct of this activity shall be entitled to Service Credits as per DO 53, s. 2003 while school administrators and non-teaching personnel shall earn Compensatory Overtime Credits (COC) per CSC and DBM Joint Circular No. 2 series of 2004 to cover services to be rendered for Saturday and Sunday (November 9-10, 2024).
7. The specific guidelines for the DFOT are contained in the following enclosures:
  - Enclosure No. 1. General Guidelines on the Conduct of the SY 2024-2025 DFOT
  - Enclosure No. 2. Implementing Guidelines on the different area skills exhibition
  - Enclosure No. 3. Schedule of Activities per Event per Category
8. For more information, please contact the following Division Subject Coordinators:

Name	Area	Contact Number
Elena A. Baldomar	MAPEH	09185237908
Jay V. Gonzales	AP	09397922194
Dennis B. Valdez	TLE	09778155529
Carmencita G. Adami	English	09212309444
Myrna H. Agudo	Filipino	09196987768
Jennifer H. Moro	Science	09199901107

9. Immediate dissemination of this Memorandum is desired.

**ALFREDO B. GUMARU JR. EdD, CESO V**  
Schools Division Superintendent



Encls: As stated  
Reference: None

CID/vbg/dbv



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Website: <https://batanes.deped.gov.ph>

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As of:	<b>Jul 2, 2018</b>	Page:	<b>2</b>

**GENERAL GUIDELINES ON THE CONDUCT OF THE SY 2024-2025  
DIVISION FESTIVAL OF TALENTS**

1. The participants to the DFOT will showcase their best products and performances in the different events as evidence of their learning in the different areas based on the Most Essential Learning Competencies (MELC) and MATATAG Curriculum.
2. The DFOT shall showcase talents and skills of learners of the following areas/events:
  - 2.1 Technolympics
  - 2.2 Sining Tanghalan
  - 2.3 Read-A-Thon
  - 2.4 Population Development
  - 2.5 STEMazing
3. Participation is open to any learner who is currently enrolled in public or private Elementary, Secondary (Junior and /Senior High Schools) and Secondary level Alternative Learning System (ALS) for the SY 2024-2025.
4. A learner is allowed to participate in one skill exhibition during the DFOT.
5. Special participation is also extended to our learners in the special needs education program specifically in *Guhit Bulilit*.
6. The details or specific requirements/guidelines and mechanics for participation are articulated in the guidelines of each event.
7. Only one entry per event per school shall be accepted at the Division level duly endorsed by the School Head, to wit;

Event	No. of Learner-Participant	No. of Coach	School Focal Person
Technolympics	4	2	1
Sining Tanghalan	17	4	1
Read-A-Thon (English)	3	3	1
Read-A-Thon (Filipino)	3	3	1
Population Development	1	1	1
STEMazing	3	1	1
Total	31	14	6

**IMPLEMENTING GUIDELINES ON THE CONDUCT OF SY 2024-2025  
DIVISION FESTIVAL OF TALENTS (DFOT) EVENTS**

**TECHNOLYMPICS**

(A Showcase of Marketable Products and Performances)

<b>COMPONENT AREA</b>	<b>INDUSTRIAL ARTS</b>																
<b>KEY STAGE</b>	Key Stage Two (2): Grade 6																
<b>EVENT TITLE</b>	<b>Recycling Waste Materials (Plastic)</b>																
<b>NO. OF PARTICIPANT/S</b>	1 learner-participant from the identified grade level per school																
<b>TIME ALLOTMENT</b>	3 hours excluding the interview																
<b>PERFORMANCE STANDARD</b>	Create a saleable product using recyclable plastic materials.																
<b>21<sup>ST</sup> CENTURY SKILL/S</b>	Creativity, Communication and Critical Thinking																
<b>CREATIVE INDUSTRIES DOMAIN</b>	Arts and Craft																
<b>DESCRIPTION</b>	<b>Recycling Waste Materials</b> is an NFOT event category of Technolympics that allows learner-participants to utilize plastic waste materials to make a saleable product.																
<b>CRITERIA FOR ASSESSMENT</b>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;"><b>Criteria</b></th> <th style="text-align: center;"><b>Percentage</b></th> </tr> </thead> <tbody> <tr> <td>Creativity of the Product</td> <td style="text-align: center;">25%</td> </tr> <tr> <td>Process</td> <td style="text-align: center;">25%</td> </tr> <tr> <td>Use of Tools</td> <td style="text-align: center;">15%</td> </tr> <tr> <td>Safety</td> <td style="text-align: center;">15%</td> </tr> <tr> <td>Speed</td> <td style="text-align: center;">10%</td> </tr> <tr> <td>Ability to Present the Process</td> <td style="text-align: center;">10%</td> </tr> <tr> <td><b>Total</b></td> <td style="text-align: center;"><b>100%</b></td> </tr> </tbody> </table>	<b>Criteria</b>	<b>Percentage</b>	Creativity of the Product	25%	Process	25%	Use of Tools	15%	Safety	15%	Speed	10%	Ability to Present the Process	10%	<b>Total</b>	<b>100%</b>
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**EVENT RULES AND MECHANICS**

- A. All officially enrolled Grade 6 learners with LRN are eligible to join the exhibition.
- B. The Event Administrator, members of the Technical Committee and Board of judges shall be at the venue two (2) hours ahead of the event schedule.
- C. The Technical Committee shall inspect the resource requirements for the exhibition.
- D. Event materials, supplies, tools, equipment, data, and photos needed at the venue shall be made ready by the Event Administrator sixty (60) minutes before the event schedule.
- E. All participants are expected to be at the designated venue thirty (30) minutes before the event starts. Late participants may or may not be allowed to join after careful evaluation and scrutiny of their reasons presented to the Technical Committee.
- F. The Event Administrator shall let participants to draw lots to determine their respective places. Setting up of their extension cords and tools which shall be done during this time.

- G. Borrowing of materials, supplies, tools, and equipment is strictly prohibited.
- H. Briefing of participants shall be done fifteen (15) minutes before the scheduled event.
- I. The Event Administrator shall signal for the event to start. Once the event has started, the teacher-coaches and other delegates shall no longer be allowed to talk to the participants to concentrate in the event.
- J. Only the Event Administrator, Technical Committee members, Judges, Official Photographer, and participants are allowed to be at the venue. Questions/queries from participants shall not be entertained during the exhibition proper.
- K. Participants shall go through a panel interview and deliberation by the Board of Judges after the three (3) hour time allotment.
- L. Participants are advised to bring their own food as they are not allowed to go out of the venue during break time.
- M. The working area should be cleaned by participants immediately after the event.

#### **RESOURCE REQUIREMENT**

<b>Event Supplies, Tools, and Equipment</b>	<b>Participant</b>	<b>Host School / Venue</b>	<b>Host Region / Division</b>
<b>A. Materials / Supplies</b>		<ul style="list-style-type: none"> <li>- Plastic waste materials such as plastic cups and bottles</li> <li>- Glue</li> </ul>	
<b>B. Tools / Equipment</b>		<ul style="list-style-type: none"> <li>- Cutter</li> <li>- Scissor</li> <li>- Glue Gun</li> <li>- Blue torch</li> <li>Butane Gas</li> </ul>	<ul style="list-style-type: none"> <li>- Tables</li> <li>- Chairs</li> <li>- Extension Cord</li> </ul>
<b>C. Others</b>		<ul style="list-style-type: none"> <li>- PPE</li> </ul>	<ul style="list-style-type: none"> <li>- Utility expenses</li> <li>- Outlet/Supply</li> </ul>

**Note:** All outputs shall be collected by the Event Secretary and shall be endorsed to the Organizers.

#### **TECHNOLYMPICS**

(A Showcase of Marketable Products and Performances)

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

<b>PERFORMANCE STANDARD</b>	The learners independently develop the skills in food processing and demonstrate the core competencies in food processing.																		
<b>21<sup>ST</sup> CENTURY SKILL/S</b>	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																		
<b>CREATIVE INDUSTRIES DOMAIN</b>	Traditional Cultural Expressions																		
<b>DESCRIPTION</b>	<b>Food Processing (Meat, Fish, and Vegetable)</b> 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: ( <i>Chicken Longanisa</i> ), Fish ( <i>Bangus-Spanish Sardines</i> ), Vegetables ( <i>Pickling-Sayote, Papaya, Sitaw, Ampalaya, &amp; Carrots</i> )																		
<b>CRITERIA FOR PRESENTATION</b>	<table border="1"> <thead> <tr> <th>Criteria</th><th>Percentage</th></tr> </thead> <tbody> <tr> <td>Palatability</td><td>15%</td></tr> <tr> <td>Process used in preservation</td><td>25%</td></tr> <tr> <td>Product Presentation and Packaging</td><td>10%</td></tr> <tr> <td>Use of tools and equipment</td><td>15%</td></tr> <tr> <td>Sanitation Procedures, Methods &amp; Safety work habits</td><td>15%</td></tr> <tr> <td>Speed</td><td>10%</td></tr> <tr> <td>Ability to Present the Process</td><td>10%</td></tr> <tr> <td><b>Total</b></td><td><b>100 %</b></td></tr> </tbody> </table>	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%	<b>Total</b>	<b>100 %</b>
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<b>EVENT RULES AND MECHANICS</b>	
A. All learners in the Junior High School (JHS) Technical-Vocational Education (TVE) and Senior High School (SHS) Technical-Vocational-Livelihood (TVL) who are 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 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.

**RESOURCE REQUIREMENT**

<b>Event Supplies, Tools and Equipment</b>	<b>Participant</b>	<b>Host School / Venue</b>	<b>Host Region / Division</b>
<b>A. Materials /Supplies</b>	-	<ul style="list-style-type: none"> <li>- Cooking utensils</li> <li>- 12 oz. Jar, with wide opening (4 bottles)</li> <li>- rubberized cap/lid</li> <li>- polyethylene</li> </ul>	<ul style="list-style-type: none"> <li>- 2 pcs bangus (approx. 2 pcs per half kg.) per participant (1 for presentation, 1 for tasting)</li> <li>- 1 kg whole dressed chicken</li> <li>- Ingredients (vegetable, fruits &amp; others) binder ingredients (ex. egg and cornstarch)</li> </ul>
<b>B. Tools / Equipment</b>		<ul style="list-style-type: none"> <li>- Working Tables</li> <li>- Cooking Area</li> <li>- Stove</li> <li>- Water outlets</li> </ul>	<ul style="list-style-type: none"> <li>- Knife</li> <li>- Chopping Board</li> <li>- Pressure Cooker</li> <li>- Gas stove</li> <li>- LPG</li> </ul>
<b>C. Others</b>	- PPE		<ul style="list-style-type: none"> <li>- Utility expenses</li> </ul>

**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.

## DIVISION FESTIVAL OF TALENTS SCHEDULE OF ACTIVITIES

<b>C. READ-A-THON</b>						
8:00-12:00	Filipino	1. Muling Pagkukwento 2. Interpretatibong pagbasa 3. Sulat-Bigkas Ng Talumpati	30 min 20 min 1 hour	In-Person In-Person In-Person	Grade 3 Grade 6 Grade 10	1 1 1
1:00-5:00	English	1. Story Retelling 2. Oral Reading Interpretation 3. Oratorical Composition & Presentation	30 min 20 min 1 hour	In-Person In-Person In-Person	Grade 3 Grade 6 Grade 10	1 1 1
<b>E. STEMAZING</b>						
8:00-12:00	Science Technology & Mathematics	1. STEM Processes & Practices Exhibition	3 hrs.	In-Person	Grades 7-10 Grades 11 & 12	3 3
					CID	Jennifer H. Moro