



Republic of the Philippines
Department of Education
REGION XI
SCHOOLS DIVISION OF DAVAO DEL NORTE

Office of the Schools Division Superintendent

DIVISION MEMORANDUM

CID-2023-0709

To: Rebecca C. Sagot, CESO VI – Assistant Schools Division Superintendent
Eduard C. Amoguis, Ed D – Chief Education Supervisor -CID
Education Program Supervisors
Public Schools District Supervisors
School Heads of the Senior High School Program

Subject: **INVITATION TO THE RE-LAUNCHING OF DURIAN FESTIVAL IN TAGUM CITY**

Date: August 24, 2023

1. Herewith is the Regional Memorandum CLMD 2023-486 dated August 22, 2023 re: Invitation to the Re-Launching of Durian Festival in Tagum City, which is self-explanatory.
2. Everyone is highly encouraged to continually support and recognize the value of equality and diversity of all personnel while complying with the directives set forth by this office.
3. Health protocols shall be always observed.
4. Please see attached for further details.
5. Immediate dissemination of this Memorandum to all concerned is desired.

REYNALDO B. MELLORIDA, CESO V
Schools Division Superintendent



[Signature]
EDUARD C. AMOGUIS, EdD
Chief Education Supervisor
Curriculum Implementation Division

Enclosed: As stated.
CID/ema



Records



Republic of the Philippines
Department of Education
DAVAO REGION

Office of the Regional Director

REGIONAL MEMORANDUM

CLMD 2023 - 486

To : Assistant Regional Director
Schools Division Superintendents
All Others Concerned

Subject: INVITATION TO THE RE-LAUNCHING OF DURIAN FESTIVAL
IN TAGUM CITY

Date : August 22, 2023

Herewith is the communication from the Tagum City Tourism Council regarding the request for participation of public schools who are offering Culinary Arts related program in the various competitions that will be conducted during the Durian Culinary Olympics on September 13-15, 2023 at the Rotary Park of Tagum City.

Public High Schools within the Region may participate in this activity provided that no DepEd activity is hampered and that all activities are compliant with the health protocols, and no government funds shall be utilized.

Please see attached for further details.

Dissemination of this Memorandum to the concerned is desired.

DEPARTMENT OF EDUCATION - DAVAO REGION
RECORDS SECTION

RELEASED

By: *[Signature]*
Date: *Aug. 23, 2023*
22911

ALLAN G. FARNAZO
Director IV *[Signature]*

By the Authority of the Regional Director:

[Signature]
MARILYN B. MADRAZO, EDD.
Chief, PRRO
Officer-in-Charge

Enclosure:
Letter from TCTC
Competition guidelines and mechanics

ROC07/poh





TAGUM CITY TOURISM COUNCIL

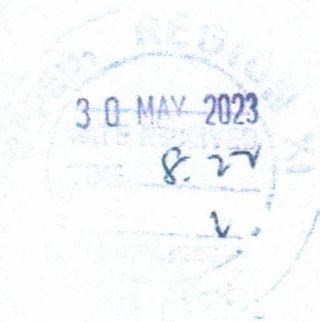
May 22, 2023

ALLAN G. FARNAZO

Regional Director

Department of Education in Region XI

F. Torres St., Davao City



Sir:

Good day!

The **City Government of Tagum** in partnership with the **Tagum City Tourism Council** envisions to showcase the city's bountiful harvest of the durian fruit through the re-launching of **Durian Festival from September 01-17, 2023** at Rotary Park, Tagum City.

One of the components is the **Cook-Off Showdown and Culinary Institute Olympics** aiming to enhance the culinary skills of the HRM students coming from the different parts of Mindanao for the seven (7) culinary competitions making durian as its main ingredient eventually branding it as the Tagum-made food products for pasalubong.

With this, the undersigned humbly requests assistance and support from your good office by **issuing a MEMORANDUM TO ALL PUBLIC SCHOOLS with CULINARY ARTS RELATED COURSES UNDER YOUR JURISDICTION to PARTICIPATE on the series of culinary competitions from September 13-15, 2023.**

Please see attached schedule of events, competitions' mechanics and guidelines for your reference.

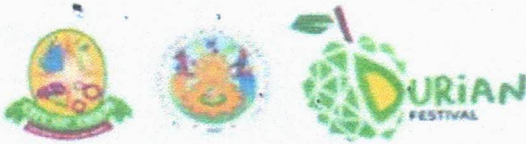
Your approval on this humble request shall have a great impact on the success of this event!

Should you have any clarification, please feel free to coordinate with **Ms. Argin** thru mobile number **0966-224-2399** or you may email us at tagumtourismcultural@gmail.com.

Thank you very much.

Sincerely yours,

ALMA L. UY, RN, MBA
Co-Chairperson



DURIAN FESTIVAL 2023

September 01-17, 2023

Cook-Off Showdown and Culinary Institute Olympics Official Competition Guidelines and Entry Registration Form (Amended as of June 2023)

Cook-Off Showdown and Culinary Institute Olympics- is a culinary competition open to all students and faculty of HRM Schools and Culinary Institutes in Mindanao who shall compete in Flair Tending, Best Brew in Town Showcase, New Wave Recipes, and Fruit-based desserts, among others.

I. Eligibility

1. Members should be enrolled in the participating school.
2. Number of participants will depend on each Culinary Competition, please see details below.

II. Event Schedule

DATE/ DAY	TIME	EVENT	VENUE
Sept 13- Wednesday	3:00 pm	Opening Program with Chef's Parade Flag Raising <i>(Please bring your School Banner/Flag)</i>	Rotary
	4:30 to 6:30	Durian Kakanin	
	7:30 to 8:30	Durian Street Food	
Sept 14- Thursday	1:00 to 4:00 pm	Durian Pasalubong	Rotary
	5:00 to 6:30	Durian Main Dish	
	7:30	Durian Cocktail Extreme Flair Factor	
Sept 15- Friday	2:00 to 5:00 pm	Durian Celebration Cake	Rotary
7:00	Durian Coffee Blending Awarding		

III. General Guidelines

Registration

1. There should be only one entry from each participating school.
2. Registration Form should be submitted on or before September 01, 2023
3. Submission of Recipes with procedures with the format *(A4-Portrait-Times New Roman-12)* on or before opening day, September 08, 2023 at Tourism Office or email it to tourismdivision2022@gmail.com
4. No changes can be made once recipes are submitted.
5. Failure to submit on time will have 2 points deduction in every competition.



Before Competition

6. Be on time. Draw lots will be done an hour before the start of each event.
7. Validation of ingredients will be done before and during the start of competition.
8. Coaches/ Teachers are allowed to coach only before the competition proper and may only help to carry in and carry out supplies, no other help is allowed.
9. All participants shall wear: White long sleeves with tie, black pants and black shoes or chef uniforms.
10. The Participants should provide five (5) copies per recipe

During Competition

11. Use of DURIAN as the feature ingredient. (Durian must be purchased during Agri-Fair)
12. The participants should bring their listed ingredients.
13. Using their own dishes, utensils, glassware, linens, and centerpieces.
14. Participants should provide proper eating utensils for the judges' tasting.
15. The participants should put food labels on each recipes with the format (*A4-Landscape-Arial-Bold*)
16. Participants, Judges, Organizers and Media are only allowed in the cooking arena.
17. No school logos or school names should be placed in the menu, recipes and table setup. Failure to follow this rule will result in two points deduction in every event.
18. The organizer and related offices are not responsible for any loss.
19. We will provide you with working tables, and washing sinks.
20. Judges and Organizers decision is FINAL.

After Competition

21. Submitted recipes will be automatically owned by the Tagum City Tourism Council
22. Participants should leave the place neat and clean

IV. Culinary Competitions Mechanics, Guidelines, and Prizes

a. Kakanin		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1. Duration: 2 hours 2. Three (3) participants each group 3. Table set up required 4. Three (3) kinds of Pinoy delicacies prepared using Moist	1. Taste and Texture. 35 points 2. Visual Appeal. 15 points 3. Originality and Creativity. 15 points 4. Presentation (table setup) 15 points	1st: 7000 w/ Trophy & Certificate 2nd: 5000 w/ Trophy & Certificate 3rd: 3000 w/ Trophy & Certificate



Heat Cooking, Deep Fry and Direct Heat using Wok 5.Special award for Best Table Setup will be given.	5.Work Habits/Hygiene. <i>10 points</i> 6. Speed. <i>10 points</i> 7. Total Points: <i>100 points</i>	Best table Set-up: 1000 w/ Certificate
b. Best Table Setup		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1.Theme carried out in color, dishes, silver, glassware, linen, centerpiece, and other decorations. 2.Clean, well-ironed linens or placemats, Clean, polished, sparkling dishes, silver, and glassware, Centerpiece fresh and clean, Centerpiece in good proportion. 3.Dishes, glassware, silver, and napkins placed according to rules for table setting 4.One main color for emphasis to give the table attractive appearance.Color of dishes and glassware attractive with food planned in menu 5.Appointment arranged for convenience and Spacing not too crowded.	1.Idea <i>20 Points</i> 2.General Appearance <i>20 Points</i> 3.Proper use to all tableware <i>30 Points</i> 4.Harmony <i>30 Points</i> 5.Total Points <i>100pts.</i>	
c. Street Food		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1.Duration: 1 hour 2.Two (2) participants each school 3.1 items fit for street food selling. May be hot or cold, but must use durian in the recipe.	1.Taste <i>35 Points</i> 2. Visual Appeal <i>10 Points</i> 3. Originality and Creativity of the Recipe <i>10 Points</i> 4. Food Cart Design and Product Presentation. <i>15 Points</i>	1st: 7000 w/ Trophy & Certificate 2nd: 5000 w/ Trophy & Certificate 3rd: 3000 w/ Trophy & Certificate



4. Food cart decoration and item costing required 5. 1 minute product presentation 6. Pre-cut and pre-measured ingredients allowed. However, pre-mixed items are restricted.	5. Street Food Adaptability of the Recipe. <i>15 Points</i> 6. Work Habits/Hygiene. <i>10 Points</i> 7. Speed. <i>5 Points</i> 8. Total Points : <i>100 points</i>	
d. Pasalubong		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1. Duration: 3 hours 2. Three (3) participants each group 3. Three (3) products - Yeast Bread, Pie with size of 9 inches in diameter and one open category 4. No table set up required. Products must be packaged for pasalubong purposes.	1. Taste <i>35 Points</i> 2. Visual Appeal <i>15 Points</i> 3. Originality and Creativity of the Recipe <i>15 Points</i> 4. Packaging. <i>15 Points</i> 5. Work Habits/Hygiene. <i>10 points</i> 6. Speed. <i>10 points</i> 7. Total Points : <i>100 points</i>	1st: 7000 w/ Trophy & Certificate 2nd: 5000 w/ Trophy & Certificate 3rd: 3000 w/ Trophy & Certificate
e. Main Dish		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1. Duration: 1 1/2 hours 2. Three (3) participants each group 3. Table set-up is required 4. The participants should prepare 4 servings 5. Plate Components: 1 meat, 2 vegetables, 1 sauce, 1 starch 6. The participants should use white plates for all the presentation	1. Taste. <i>35 Points</i> 2. Appearance and Presentation. <i>15 points</i> 3. Originality and Creativity. <i>15 Points</i> 4. Table Setup. <i>15 Points</i> 5. Work Habits/Hygiene. <i>10 points</i> 6. Speed. <i>10 points</i> 7. Total Points : <i>100 points</i>	1st: 7000 w/ Trophy & Certificate 2nd: 5000 w/ Trophy & Certificate 3rd: 3000 w/ Trophy & Certificate Best table Set-up: 1000 w/ Certificate
f. Extreme Flair (best male & best female)		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1. Duration: 3 minutes mise en place, 5 minutes cocktail	1. Originality of Cocktail and Name <i>15 Points</i>	1st: 4000 w/ Trophy & Certificate



<p>preparation.</p> <p>2. Two (2) participants each group</p> <p>3. Cocktails must be prepared using DURIAN and the sponsoring alcoholic drinks.</p> <p>4. The sponsoring company will provide the liquor and bottles to be used for the competition.</p> <p>5. Maximum of 5 ingredients excluding garnishes.</p> <p>6. No pre-measured ingredients.</p> <p>7. Mise en place will be done backstage.</p> <p>8. The participants must bring their own music.</p> <p>9. Special Awards: <i>Best Female and Male Flair tender</i></p>	<p>2. Taste and Aroma. <i>30 points</i></p> <p>3. Showmanship (Technique and Confidence) <i>25 Points</i></p> <p>4. Appearance and Presentation. <i>15 Points.</i></p> <p>5. Audience Impact. <i>15 points</i></p> <p>6. Total Points : <i>100 points</i></p>	<p>2nd: 3000 w/ Trophy & certificate</p> <p>3rd: 2000 w/ Trophy & Certificate</p> <p>Best Male: 1000 w/ Certificate</p> <p>Best Female: 1000 w/ certificate</p>
<p>g. Coffee cold/hot</p>		
<p><i>Mechanics:</i></p>	<p><i>Criteria:</i></p>	<p><i>Prizes:</i></p>
<p>1. Duration: 5 minutes Preparation & 10 minutes Performance</p> <p>2. Individual participant</p> <p>3. Two categories: Hot and Cold</p> <p>4. Participants should indicate their brewing method and bring their own Coffee Machine if needed.</p> <p>5. Participants should provide the coffee beans of their choice.</p> <p>6. Special award: <i>Best Coffee Design/ Latte Art</i></p>	<p>1. Aroma (<i>20 points</i>): The fragrance of the durian coffee should be inviting and pleasant. The judges will evaluate the aroma for its intensity, complexity, and how well it integrates with the coffee scent.</p> <p>2. Durian Flavor Balance (<i>20 points</i>): The durian flavor should be present in the coffee but should not overpower the coffee taste. The judges will assess the balance between the coffee notes and the distinct durian</p>	<p>1st: 4000 w/ Trophy & Certificate</p> <p>2nd: 3000 w/ Trophy & certificate</p> <p>3rd: 2000 w/ Trophy & Certificate</p> <p>Best Coffee Design/ Latte Art: 1000 w/ Certificate</p>



	<p>flavor, ensuring that neither dominates the other.</p> <p>3. Coffee Quality (20 points): The quality of the coffee used as the base should be of high standard. Judges will consider factors such as freshness, smoothness, richness, and overall taste profile of the coffee.</p> <p>4. Durian Integration (15 points): This criterion evaluates how well the durian flavor integrates with the coffee. Judges will look for a harmonious fusion of the durian essence with the coffee, ensuring that it doesn't taste like a forced combination.</p> <p>5. Creativity and Innovation (10 points): Judges will assess the uniqueness and originality of the durian coffee preparation. Contestants will be rewarded for innovative techniques, presentation, or additional ingredients that enhance the overall experience.</p> <p>6. Degree of Difficulty (5 points): This criterion evaluates the level of skill, complexity, and expertise required in preparing the durian coffee. Judges will consider the technical aspects involved, such as the difficulty of extracting and incorporating the durian flavor into the coffee, as well</p>	
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	<p>as any challenging techniques or processes utilized.</p> <p>7. Presentation (5 points): The visual appeal of the durian coffee presentation will be considered. Judges will take into account factors like cleanliness, glassware choice, garnishing, and overall aesthetic value.</p> <p>8. Overall Impression (5 points): This criterion allows judges to evaluate the overall experience of tasting the durian coffee. Judges will consider their personal preferences and provide an overall rating based on their enjoyment and satisfaction</p> <p>9. Total Points: 100pts.</p>	
h. Celebration Cake		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
<p>1. Duration: 3 hours</p> <p>2. Three (3) participants each group</p> <p>3. At least 3 tiers for the Celebration Cake with one tier of decorated edible cake and cake dummies for the remaining 2 tiers.</p>	<p>1. Taste and Texture. 35 points</p> <p>2. Appearance and Presentation. 20 points</p> <p>3. Originality and Creativity. 15 points</p> <p>4. Degree of Difficulty. 10 points</p> <p>5. Work Habits/Hygiene. 10 points</p> <p>6. Speed. 10 points</p> <p>4. Total Points 100pts.</p>	<p>1st: 7000 w/ Trophy & Certificate</p> <p>2nd: 5000 w/ Trophy & Certificate</p> <p>3rd: 3000 w/ Trophy & Certificate</p>



i. Overall Champion

1. Group Events: 1st: 20 points. 2nd: 15 points. 3rd: 10 points.
Participation: 5 points.

2. Individual Events: 1st: 15 points. 2nd: 12 points. 3rd: 10 points.
Participation: 5 points.

1st: 15,000 w/ Trophy &
Certificate

2nd: 10,000 w/ Trophy &
Certificate

3rd: 7000 w/ Trophy &
Certificate

V. For details and information, please feel free to contact:

Event Chairperson:

Ms. Jennifer Cosio

Focal Persons:

Ms. Argin Fil

Mobile No. 0966-224-2399

Email Address: tourismdivision2022@gmail.com

Ms. Katherine Sarabia

Mobile No. 0906-720-0204



DURIAN FESTIVAL 2023

September 01-17, 2023

Cook-Off Showdown and Culinary Institute Olympics

Entry Registration Form

Name of School:

Name of the Official Coordinator:

Contact Number:

Email:

Competitions	Name of Participants	Age	Gender	Grade/ Year Level
1. Kakanin	1.			
	2.			
	3.			
2. Street Food	1.			
	2.			
3. Pasalubong	1.			
	2.			
	3.			
4. Main Dish	1.			
	2.			
	3.			
5. Extreme Flair	1.			
	2.			
6. Coffee	1.			



cold/hot				
7. Celebration Cake	1.			
	2.			
	3.			

CERTIFICATION

I HEREBY CERTIFY THAT ALL THE ABOVE-STATED INFORMATION ACCOMPLISHED BY THE UNDERSIGNED ARE TRUE AND CORRECT.

Name & Signature of the Coordinator: _____

Date Signed _____



DURIAN FESTIVAL 2023

September 01-17, 2023

Cook-Off Showdown and Culinary Institute Olympics

Recipe Form

Name of School:	
Competition:	Date of Submission:
Ingredients	Procedure

Name & Signature of the Coordinator: _____

Date Signed _____