

PROPOSE ADDITIONAL CONTEST PACKAGE FOR THE 2016 REGIONAL TECHNOLYMPICS

**TECHNICAL DRAFTING - NC II**

CONTEST AREA: TECHNICAL DRAFTING			YEAR LEVEL: G9 and G10		Number of Participant: 1	
CONTEST PACKAGE	ASSESSMENT		PROCEDURE/SPECIFICATIONS	RESOURCES		
Prepare Computer-Aided Drawings	CRITERIA	PERCENTAGE	<b>PREMINARY ACTIVITIES</b> a. Contest registration of trainers and contestants b. Submission of required documents for the contest. c. Ocular inspection of the contest venue. d. Briefing/orientation of the trainers with the contestants a day before the actual competition. e. Inspection and distribution of contest materials.	E Q U I P M E N T	CONTESTANTS	ORGANIZERS
	TIME ALLOTMENT	Accuracy			40%	<b>DURING</b> a. Briefing of trainers and contestants with the Contest administrators. ( 10 minutes) b. Final instructions of trainers with their contestants. a. Inspection of contest materials, tools and equipment's.
DESCRIPTION	Speed		40%	<b>AFTER</b> a. Outputs must be evaluated by sets of judges. b. All outputs shall be endorsed to the secretariat. c. All endorsed outputs shall be displayed until the duration of the skills competition.		
ILLUSTRATION		None			Rendering	20%
EMPLOYABILITY OR BUSINESS OPPORTUNITY						
<input type="radio"/> Draftsman <input type="radio"/> CAD Operator	TOTAL	100%				
USE	ATTACHMENTS					
	Analytic Scoring Rubrics					

**ANALYTIC PERFORMANCE SCORING RUBRICS FOR *TECHNICAL DRAFTING - NC II***

CRITERIA	PERFORMANCE			
1. WORKMANSHIP: 80% A. ACCURACY 60%	40	35	30	25
	All measurements were correct.	1-2 errors in measurements were committed.	3-4 errors in measurements were committed.	5 or more errors in measurements were committed.
B. RENDERING 20%	20	18	16	14
	Exact materials were presented.	Most of the drawings present proper materials.	Some of the drawings present proper materials.	Most of the drawings do not present proper materials.
2. SPEED 10%	10	8	6	4
	Finished 5 minutes before	Finished on time.	Finished 5 minutes after time.	Did not finish the drawing.
3. COMMUNICATION SKILLS 10%	10	8	6	4
	Able to clearly discuss/ explain with confidence all of the following; a. Process b. Functions of tools, materials, equipment's c. Cost of production d. Employability e. Business opportunity.	Able to clearly discuss/ explain with confidence 4 of the following; a. Process b. Functions of tools, materials, equipment's. c. Cost of production d. Employability e. Business opportunity.	Able to clearly discuss/ explain with confidence 3 only of the following; a. Process b. Functions of tools, materials, equipment's. c. Cost of production d. Employability e. Business opportunity.	Able to clearly discuss/ explain with confidence 2 only of the following; a. Process b. Functions of tools, materials, equipment's. c. Cost of production d. Employability e. Business opportunity.

no. 4

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**TECHNICAL-VOCATIONAL NATIONAL SKILLS OLYMPICS**

(Category: Level III)

**J O B O R D E R**

**I. CONTEST AREA: AGRICULTURE –  
CROP PRODUCTION**

**II. SKILLS CONTEST: MULTIPLE ROOT STOCK  
PROPAGATION**

**III. SPECIFIC INSTRUCTIONS:**

1. The time allotment shall be thirty (30) minutes.
2. One (1) contestant per region shall be allowed in this contest.
3. Each contestant shall bring his/her own tools and materials.
4. Each contestant shall bring three (3) mango seedlings (for stock).
5. The scion shall also be brought by the contestant.

**IV. RESOURCES:**

1. Grafting knife
2. Grafting tape
3. Pruning shear
4. Mango seedlings
5. Scion

**V. JUDGING/EVALUATION**

<b>CRITERIA</b>	<b>RATING</b>
A. WORKMANSHIP	60%
B. PROPER USE OF TOOLS AND MATERIALS	10%
C. SPEED	10%
D. SAFETY PRECAUTIONS	10%
E. COMMUNICATIONS SKILLS	10%
TOTAL	<hr/> 100 %

<b>C. SPEED .....</b>	<b>10 %</b>
1. Finished before the allotted time	10
2. Finished within the allotted time	8
3. Finished after 3 mins. beyond the allotted time	6
4. Finished after 5 mins. beyond the allotted time	2
<b>D. SAFETY PRECAUTIONS.....</b>	<b>10 %</b>
1. Observed Safety Precautions	5 %
1.1. Proper handling of tools was observed, no injury sustained by the contestant	5
1.2. Contestant sustained an injury	2
2. Work Habit	5 %
2.1. Maintained cleanliness and orderliness in the workplace	5
2.2. Did not observe cleanliness and orderliness in the workplace	3
<b>E. COMMUNICATION SKILLS .....</b>	<b>10 %</b>
1. The team answered the questions with 100% accuracy	10
2. The team answered the questions with 85% accuracy	7
3. The team answered the questions with 75% accuracy	4
	<hr/>
	TOTAL
	100 %

## Contest Package for Cookery (Generic in all Skills Exhibition for Home Economics)

COMPONENT AREA	HOME ECONOMICS	
GRADE LEVEL	JUNIOR and SENIOR HIGH SCHOOL Including ALS	
EVENT PACKAGE	COOKERY	
NO. of PARTICIPANTS	TWO (2)	
TIME ALLOTMENT	THREE (3) HOURS	
DESCRIPTION	Applying the principles in Cookery NC 11 based on the Curriculum Guide. The task includes preparation for full course: APPETIZER (vegetable), MAIN COURSE (Chicken) and COLD DESSERT	
CRITERIA FOR ASSESSMENT	CRITERIA	
		POINTS
	Safety	10
	Process	20
	Proper use of tools	10
	Palatability	20
	Presentation	10
	Speed	10
	Sanitation	10
	Fluency of Oral; Communication	5
	Flow of Thoughts	5
	TOTAL	100 Points



# 2017 NATIONAL TECHNOLOGYMPICS



(A showcase of Marketable Products and Performances)

COMPONENT AREA	AGRI – FISHERY ARTS	
YEAR LEVEL	ANY YEAR LEVEL	
EVENT PACKAGE	FOOD PROCESSING (FISH)	
NO. OF PARTICIPANTS	ONE (1)	
TIME ALLOTMENT	THREE (3) HOURS	
DESCRIPTION/USE	Applying the principles in preparing innovative and marketable fish dish available from the mystery box.	
CRITERIA FOR ASSESSMENT	Criteria	Percentage
	Originality of Recipe	30
	Combination of Ingredients	
	Use of other ingredient	
	Use of tools and equipment	30
	Sanitary Practices	
	Methods & Safety work habits	
	Palatability	20
	Presentation	
	Wise use of time	10
Fluency of Communication	10	
Writing style		
	<b>Total:</b>	<b>100 %</b>

## I. Skills Exhibition Proper

- The Event Administrators and their secretaries, technical committee and judges, should be in the venue sixty (60) minutes ahead of the event schedule.
- 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.
- All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.
- The participants will draw lots to determine their respective places and set up their food and materials on their assigned places. Setting up of their extension cords, equipment, and tools should be done during this time.
- Briefing of participants will be done fifteen (15) minutes before the scheduled event.
- The Event 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.
- Only the Event Administrator, Secretary, technical, judges, official photographer and participants are allowed in the venue.
- 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.
- Should there be any irregularities found during the event, the Event 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.
- Borrowing of materials, tools, supplies during the event is not allowed.
- The working area should be cleaned immediately after every event.
- The products shall be displayed in the booth for appreciation and tasting.
- The product will become the property of the organizer.
- The recipe should be submitted to the organizer.

## II. Reminders

Event Supplies, Tools and Equipment	Contestants	Host School	Organizer
A. Materials / Supplies	➤ Ingredients ➤ Seasoning, etc.	➤ Provision of outlets	➤ Fish ➤ Other Ingredients
B. Tools / Equipment	➤ Kitchen utensils ➤ Stoves ➤ Extension cords	➤ Working Tables	

- 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

# 2017 NATIONAL TECHNOLYMPICS

(A Showcase of Marketable Products and Performances)

<b>Component Area</b>	<b>HOME ECONOMICS</b>	
<b>Grade Level</b>	<b>Junior High School and Senior High School</b>	
<b>Event Package</b>	<b>BEAUTY CARE</b>	
<b>No. of Participants</b>	<b>One (1)</b>	
<b>Time Allotment</b>	<b>Four (4) Hours</b>	
<b>Description</b>	<b>Applying the most appropriate hairstyle with make-up application for a specific occasion</b>	
<b>Criteria For Assessment</b>	<b>Criteria</b>	<b>Percentage</b>
	Workmanship	50%
	Proper Use of Tools, Materials and Equipment	15%
	Safety and Neatness	15%
	Wise use of time/speed	10%
	Fluency of oral communication	10%
	Flow of thoughts	10%
	<b>Total</b>	<b>100%</b>

**I. Event Rules and Mechanics**

- a. The Event Administrator and his/her secretary, members of the Technical and Evaluation Committee and Board of judges, should be in the venue sixty (60) minutes ahead of the event schedule.
- b. Tools, supplies, materials, equipment and other things needed for the contest will be made ready by the coaches in the event venue so Event Administrative can check before the conduct of the activity.
- c. Borrowing of materials, supplies, tools, and equipment during the event is not allowed.
- d. All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.
- e. The participants will draw lots to determine their area within the contest venue. Setting up of all the tools, materials, equipment and other supplies should be made ready before the start of the contest.
- f. Each student should wear PPE according to the standard requirements.
- g. Final briefing of participants will be done fifteen (15) minutes before the scheduled event. All questions and clarifications pertaining to the contest should be raised. No questions will be entertained when the contest officially started.
- h. The Event Secretary will give signal to start the contest proper. Once the event has been started, the teacher-coaches and other delegates are strictly prohibited within the event area.
- i. Only the Event Administrator, Secretary, judges, technical committee members, official photographer and participants are allowed in the venue for further checking and monitoring of the activity.
- j. The Event Secretary will give the signal for the event to begin. Once the event has been started, the coaches, teachers, and other delegates are no longer allowed to talk to the participants to give them full concentration in their task.
- k. Only the Event Administrator, Secretary, judges, technical committee members, official photographer and participants are allowed in the venue.
- l. 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.
- m. Should there be any irregularities found during the event, the Event Administrator, in consultation with the Board of Judges, may suspend the conduct of the specific skills exhibition, if justified and refer the matter to the attention of the Technical and Evaluation Committee, for appropriate action.
- n. The working area should be cleaned immediately after every event.
- o. Each participant will go through a panel interview and deliberation with the Board of Judges after the three (3) hour time allotment.

**II. Inputs (Resource Requirements)**

	Participants	Host School	Organizers
a. Supplies and Materials	Foundation Make-up tools Make-up products Cleansing products Personal accessories Hair accessories	Bath and face towels, headband, smock gown Clips	
b. Tools and Equipment	Protective clothing	Closet with Mirror Chair, Stool	
c. Others		Water supply	Utility expenses

Note:

- a. Cocktail will be the required dresscode for the model.
- b. Makeup supplies and materials must be local brands and economical but with good quality

# 2017 NATIONAL TECHNOLYMPICS

(A Showcase of Marketable Products and Performances)

<b>Component Area</b>	<b>HOME ECONOMICS</b>	
<b>Grade Level</b>	<b>Junior High School and Senior High School</b>	
<b>Event Package</b>	<b>COCKTAIL DRESS</b>	
<b>No. of Participants</b>	<b>Two (2)</b>	
<b>Time Allotment</b>	<b>Four (4) Hours</b>	
<b>Description</b>	<b>Construction of Cocktail Dress</b>	
<b>Criteria For Assessment</b>	<b>Criteria</b>	<b>Percentage</b>
	Creativity, Workmanship	55%
	Accuracy	15%
	Use of tools, materials and equipment	10%
	Neatness, Speed	10%
	Fluency of oral communication Flow of thoughts	10%
	<b>Total</b>	<b>100%</b>

### III. Event Rules and Mechanics

- a. The Event Administrator and his/her secretary, members of the Technical and Evaluation Committee and Board of judges, should be in the venue sixty (60) minutes ahead of the event schedule.
- b. Tools, supplies, materials, equipment and other things needed for the contest will be made ready by the coaches in the event venue so Event Administrative can check before the conduct of the activity.
- c. Borrowing of materials, supplies, tools, and equipment during the event is not allowed.
- d. All participants should be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified.
- e. Each participant will draw lots of their own model to whom they will measure the casual dress they will construct.
- f. Coaches will draw lots to determine their student's respective area within the contest venue. Setting up of all the tools, materials, equipment and other supplies should be made ready before the start of the contest.
- g. Each student should wear PPE according to the standard requirements.
- h. Final briefing of participants will be done fifteen (15) minutes before the scheduled event. All questions and clarifications pertaining to the contest should be raised. No questions will be entertained when the contest officially started.
- i. The Event Secretary will give signal to start the contest proper. Once the event has been started, the teacher-coaches and other delegates are strictly prohibited within the event area.
- j. Only the Event Administrator, Secretary, judges, technical committee members, official photographer and participants are allowed in the venue for further checking and monitoring of the activity.
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- l. Only the Event Administrator, Secretary, judges, technical committee members, official photographer and participants are allowed in the venue.
- m. 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.
- n. Should there be any irregularities found during the event, the Event Administrator, in consultation with the Board of Judges, may suspend the conduct of the specific skills exhibition, if justified and refer the matter to the attention of the Technical and Evaluation Committee, for appropriate action.
- o. The working area should be cleaned immediately after every event.
- p. Each participant will go through a panel interview and deliberation with the Board of Judges after the three (3) hour time allotment.

### IV. Inputs (Resource Requirements)

	Participants	Host School	Organizers
Supplies and Materials, Tools and Equipment	Sewing kit	Single-needle lockstitch machines Sleeve board Button holer attachments Chair Cutting table Hanger rack Calculator	Threads Fabrics Pins Calculator Pattern paper Pencils Thread Buttons Model Utility expenses

Note:

- a. The fabric (cotton) to be used for the project will be prepared by the Event Administrator.
- b. After the given time, each output shall be worn by their partner models.
- c. Project outputs shall be endorsed to the Secretariat by the Event Administrator.
- d. Endorsed outputs shall be displayed until the duration of the event.



# 2017 NATIONAL TECHNOLYMPICS

(A Showcase of Marketable Products and Performances)

<b>Component Area</b>	<b>HOME ECONOMICS</b>	
<b>Grade Level</b>	<b>Junior High School and Senior High School</b>	
<b>Event Package</b>	<b>COOKERY</b>	
<b>No. of Participants</b>	<b>Two (2)</b>	
<b>Time Allotment</b>	<b>Four (4) Hours</b>	
<b>Description</b>	<b>Applying the principles in Cookery NC II based on the Curriculum Guide. The task includes preparation of full meal course: APPETIZER, MAIN COURSE AND DESSERT.</b>	
<b>Criteria For Assessment</b>	<b>Criteria</b>	<b>Percentage</b>
	Workmanship	50%
	Palatability	15%
	Presentation	15%
	Wise use of time/speed	10%
	Fluency of oral communication Flow of thoughts	10%
	<b>Total</b>	<b>100%</b>

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- 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 will draw lots to determine their respective places and set up their food and materials on their assigned places. Setting up of their extension cords, equipment, and tools should be done during this time.
- e. Each student participant should wear appropriate PPE according to the standard requirements
- f. Final briefing of participants will be done fifteen (15) minutes before the scheduled event.
- g. The Event Secretary will give signal to start the contest proper. Once the event has been started, the teacher-coaches and other delegates are strictly prohibited within the event area.
- h. Only the Event Administrator, Secretary, judges, technical committee members, official photographer and participants are allowed in the venue for further checking and monitoring of the activity.
- i. 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.
- j. Borrowing of materials, supplies, tools, and equipment during the event is not allowed.
- k. Should there be any irregularities found during the event, the Event Administrator, in consultation with the Board of Judges, may suspend the conduct of the specific skills exhibition, if justified and refer the matter to the attention of the Technical and Evaluation Committee, for appropriate action.
- l. The working area should be cleaned immediately after every event.
- m. Copies of the recipe shall be submitted to the organizer.
- n. Each participant will go through a panel interview and deliberation with the Board of Judges after the three (3) hour time allotment.

### II. Inputs (Resource Requirements)

	Participants	Host School	Organizers
a. Supplies and Materials	Cooking ingredients	LPG	Marketable ingredients
b. Tools and Equipment	Cooking utensils Butane stove Pans	Stove Knife Oven	
c. Others		Market table Working table Cooking area Water outlet/supply	Utility expenses

Note:

- a. The products will become property of the organizer which shall be displayed in the booth for appreciation, taste test and for selling.