



Republic of the Philippines
Department of Education
Schools Division of Benguet

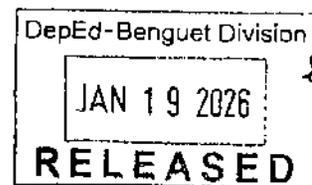
January 16, 2026

DIVISION MEMORANDUM

NO. 21, s. 2026

CONDUCT OF THE 2026 DIVISION FESTIVAL OF TALENTS-TECHNOLYMPICS

To: Chief Education Supervisors of CID and SGOD
Public Schools District Supervisors/In charge
Secondary and Elementary School Heads
Elementary and Secondary District EPP/TLE/TVL Coordinators
All Others Concerned



1. The Schools Division of Benguet shall conduct the **2025 Division Festival of Talents-Technolympics** with the theme "*TechSkills 2026: Empowering Learners through Innovation and Creativity*" on February 4-6, 2026 at the Alejo M. Pacalso Memorial National High School, Bua, Tuding, Itogon.
2. The event will provide opportunities for students to showcase their performance in various skills acquired in their respective specialization in Edukasyong Pantahanan (EPP), Technology and Livelihood Education (TLE) and Technical Vocational Livelihood (TVL)-Senior High School Track.
3. The first-place winners in the District Level Technolympics shall be the participants to the division level contests.
4. List of Official District Delegation to the Division Level Technolympics shall be submitted to the CID Office through EPS Samuel S. Ayangdan on or before February 2, 2026.
5. The following are the documentary requirements:
 - a. For Contestants
 - Certification by the School Head that the participant/s is/are bonafide pupil/students enrolled in public/private elementary, general secondary, Special Technical Vocational Program Education (SPTVE) or SUC.
 - Certification of the school head that the students are enrolled in the field of specialization (Secondary) and pupil contestants are enrolled in grade 4-6.
 - b. For Teacher-Coaches



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Implementing Guidelines on 2026 Division Festival of Talents- Technolympics (DFOT)

The categories, components, number of learner-participants and teacher-coaches, and time allotment for DFOT-Technolympics per districts region are the following:

Category	Component	No. of Learner-Participants	No. of Teacher-Coaches	Time Allotment
Elementary				
TECHNO FUSHION (National Event)	ICT/IA/AFA	2	1	360 mins
SIMPLE CIRCUIT (Division)	IA	1	1	120 Minutes
Asexual Propagation (Division)	AFA	1	1	30 Minutes
Food Preparation (Division)	AFA/FCS	2	1	360 minutes
Invitation Card	ICT	1	1	240
Secondary				
Food Processing (FISH)	AFA	1	1	240 mins
Bread and Pastry Production (Baking and Decorating)	FCS/HE	2	1	240 mins
Technical Drafting	ICT	1	1	240 mins
Office Table with Storage	IA	2	1	360 mins

ANALYTIC PERFORMANCE SCORING RUBRIC

Performance Task: Modified Simple Wiring Circuit

Rating Scale:

5 – Excellent | 4 – Very Satisfactory | 3 – Satisfactory | 2 – Needs Improvement | 1 – Poor

INDICATORS	5 – Excellent	4 – Very Satisfactory	3 – Satisfactory	2 – Needs Improvement
A. WORKMANSHIP – 50%				
Installation of Junction Box 5%	Properly mounted and tightly screwed	Properly mounted with not more than two loose screws	Properly mounted with more than two slightly loose screws	Not properly mounted with loose screws
Installation of Light Receptacle 5%	Properly mounted and tightly screwed	Properly mounted with not more than two loose screws	Properly mounted with more than two loose screws	Not properly mounted with loose screws
Installation of Switch -Single pole switch connection 5% -3 Way switch connection 10%	Properly mounted and tightly screwed	Properly mounted with not more than two loose screws	Properly mounted with more than two (2) loose screws	Not properly mounted with loose screws
	Correctly wired using proper traveler and common terminals	Correct wiring and functionality with minor alignment or neatness issues	Light operates from both switches, but wiring is untidy or needs minor correction	3-way switch is improperly connected or not functional.
Installation of Convenience Outlet 5%	Properly mounted and tightly screwed	Properly mounted with not more than two slightly loose screws	Not properly mounted with not more than two slightly loose screws	Not properly mounted with loose screws
Installation of Circuit Breaker 5%	Properly mounted and tightly screwed	Properly mounted with one (1) slightly loose screw	Was not properly mounted with one (1) loose screw	Was not Properly mounted with loose screws

Installation of Materials 5%	Installed materials in accordance with the given plan	One (1) material not installed or not properly installed	Two (2) material not installed or not properly installed	Three (3) or more material not installed or not properly installed
Splicing of Wires 5%	Correct splicing	Minor insulation issues	Acceptable but untidy	Loose and unsafe
Wiring Termination 5%	Correct termination	One (1) to two (2) loose termination	One (1) to two (2) improper termination	More than two (2) improper termination
B. FUNCTIONALITY – 20%				
Convenience Outlet 10%	Fully functional, safe, and stable			
Lamp 10%	Switching single pole switch and 3-way switch: Lamp function			
C. HEALTH AND SAFETY – 10%				
Observance of Safety Practices	Show the following standards: -Consistently follows safety rules and uses PPE. -Working place is clean and orderly	One (1) of the following standards was not followed: -Consistently follows safety rules and uses PPE. -Working place is clean and orderly	Two (2) of the following standards was not followed: -Consistently follows safety rules and uses PPE. -Working place is clean and orderly	Did not follow the healthy and safety standards
D. HANDLING AND USE OF TOOLS – 10%				
Proper Use of Tools	Uses tools correctly, efficiently, and safely	Minor handling errors	Uses tools with guidance	Improper handling
E. SPEED – 5%				
Time Management	Was able to finish the output 15 minutes	Was able to finish the output 10 minutes before the allotted time	Was able to finish the output 5 minutes	Was able to finish the output within the allotted time

	before the allotted time		before the allotted time	
COMMUNICATION SKILLS (3–5 minutes) – 5%				
Explanation of Work	<p>Able to clearly discuss/explain with confidence all of the following</p> <ul style="list-style-type: none"> a. Process b. Function of tools and materials c. Cost of production d. Employability e. Business opportunity 	<p>Able to clearly discuss/explain with confidence only four (4) of the following</p> <ul style="list-style-type: none"> a. Process b. Function of tools and materials c. Cost of production d. Employability e. Business opportunity 	<p>Able to clearly discuss/explain with confidence three (3) of the following</p> <ul style="list-style-type: none"> a. Process b. Function of tools and materials c. Cost of production d. Employability e. Business opportunity 	<p>Able to clearly discuss/explain with confidence only two (2) of the following</p> <ul style="list-style-type: none"> a. Process b. Function of tools and materials c. Cost of production d. Employability e. Business opportunity

TECHNOLYMPICS 2026

List of Materials for Modified Simple Circuit Wiring

QTY	UNIT	DESCRIPTION	UNIT PRICE	TOTAL
1	pc	15 amperes Safety Breaker surface mounted		
1	meter	1/2 inch flexible hose		
4	pcs	Octagon Junction box		
2	pcs	Octagon junction box cover		
10	meters	# 12 THHN wire		
10	meters	# 14 THHN wire		
2	pcs	4 Inches Ceiling Receptacle		
3	pcs	Utility Box/amco box surface mounted		
1	pc	Single pole switch element wide		
2	pcs	Three way Switch element only wide		
2	pcs	2 Gang Plate and cover wide		
1	pc	1 Gang Plate and cover wide		
2	pcs	Convenience Outlet Element Only wide		
10	pcs	Pvc pipe adapter		
4	pcs	Flexible hose adapter/connector		
8	pcs	1/2 pvc clamp		
3	meters	# 14 pdx wire		
1	pc	Male Plug		
1	pc	1/2 pvc pipe		
20	pcs	1/2 inch gypsum screws		
2	pcs	LED bulb		
1	pcs	24 x 36x3/4 (inch) Plywood		
1	roll	Electrical Tape 1 Inch		
TOTAL				

SIMPLE CIRCUIT

SKILLS DEVELOPMENT AND COMPETITION

CONTEST AREA: INDUSTRIAL
ARTS

GRADE LEVEL: Grade VI

NUMBER OF PARTICIPANTS: 1

CONTEST PACKAGE	ASSESSMENT		PROCEDURE/SPECIFICATIONS
Modified Simple Wiring Circuit	Criteria	Percentage	<p>PRELIMINARY ACTIVITIES</p> <p>a. Contest registration of trainers and contestants.</p> <p>b. Submission of the required documents for the contest.</p> <p>c. Ocular inspection of the contest venue.</p> <p>D. Briefing/Orientation of trainers with the contest administrator a day before the actual contest.</p> <p>e. Inspection and distribution of contest materials.</p> <p>DURING</p> <p>a. Briefing of trainers and contestants with the contest administrator (10Minutes)</p> <p>b. Inspection of contest materials, tools and equipment.</p> <p>c. other instructions (i.e. coach)</p> <p>AFTER</p> <p>a. Trainers shall serve as judge if there are no identified judges from the organizers</p> <p>b. All outputs shall be endorsed to the secretariat by the Contest Administrator.</p> <p>c. All endorsed outputs shall be displayed until the duration of the skills competition.</p> <p>NOTES:</p> <p>a. With regard to the provision of resources, the division and regional organizer may opt to deviate.</p> <p>b. Coaches are allowed to observe within three (3) meter range.</p> <p>c. The use of power tools are allowed</p>
TIME ALLOTMENT	Workmanship	50%	
120 minutes (+ 30 min.)	Functionality	20%	
DESCRIPTION	Health and Safety	10%	
Lamp 1 is controlled by a SPST switch, Lamp 2 is controlled by 3-way switch and a convenience Outlet using four (4) different wiring methods.	Handling and use of tools	10%	
	Speed	5%	
	Communication	5%	
	TOTAL	100%	
EMPLOYABILITY/BUSINESS OPPORTUNITY	ATTACHMENTS		
Assistant Electrician	Analytic Scoring Rubric Table		
USE	FORMS OF JUDGING		
For household and industrial use	Compatriot Judging		

FOOD PREPARATION AND PRESENTATION

COMPONENT AREA	FAMILY AND CONSUMER SCIENCE/HOME ECONOMICS	
KEY STAGE	Key Stage Two (2): Grades 4-6	
EVENT TITLE	Food Preparation and Presentation	
NO. OF PARTICIPANT/S	Two (2) learner-participants	
TIME ALLOTMENT	Four (4) Hours, excluding interview	
PERFORMANCE STANDARD	The learners use and maintain appropriate kitchen tools and equipment and follows the Occupational Health and Standard (OHS) in food preparation and presentation.	
21ST CENTURY SKILL/S	Use of appropriate technology, learning and innovative skills and abilities where learners think critically, reflectively, and creatively.	
CREATIVE INDUSTRIES DOMAIN	Creative Services	
DESCRIPTION	Food Preparation and Presentation is an NFOT event category of Technolympics that allows learner-participants to apply the principles of food preparation and presentation. It includes food preparation, designing, and presentation of a main course with chicken as the main ingredient.	
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS AND EQUIPMENT	To be provided by the participants: <ul style="list-style-type: none"> • Appropriate Personal Protective Equipment (PPE) 	To be provided by the event organizers: <ul style="list-style-type: none"> • 1 kg Chicken (leg part) • Marketable ingredients • Cooking utensils • Gas Stove/LPG • Dinner Plate for plating presentation • Extension Cords • Working Table • Presentation Table

DESCRIPTION	Food Preparation and Presentation is an NFOT event category of Technolympics that allows learner-participants to apply the principles of food preparation and presentation. It includes food preparation, designing, and presentation of a main course with chicken as the main ingredient.	
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS AND EQUIPMENT	To be provided by the participants: <ul style="list-style-type: none"> • Appropriate Personal Protective Equipment (PPE) 	To be provided by the event organizers: <ul style="list-style-type: none"> • 1 kg Chicken (leg part) • Marketable ingredients • Cooking utensils • Gas Stove/LPG • Dinner Plate for plating presentation • Extension Cords • Working Table • Presentation Table • Provision of Oven
B. VENUE	Preferably HE Room with tiled floors, well-lighted and fully ventilated cooking area, sufficient water supply, medical kit and fire extinguishers.	
C. CRITERIA FOR JUDGING	Criteria	Percentage
	Quality of the output/	15%
	Accuracy	15%
	Functionality	30%
	Use of tools	15%
	Safety	10%
	Speed	5%
	Ability to explain	10%
Total	100%	
D. MECHANICS	25010 165	

- A. All officially enrolled Grades 4 to 6 including elementary ALS learners with LRN can join the contest.
- B. The Event Administrator, Members of the Technical Committee, and Board of Judges shall be at the venue sixty (60) minutes ahead of the event schedule.
- C. The 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.
- D. The Technical Committee shall inspect the resource requirements for the contest.
- E. All learner-participants are expected to arrive at the designated venue at least thirty (30) minutes before the event begins. Late participants may be permitted to join upon thorough review and assessment of their reasons by the Technical Committee.
- F. The learner-participants shall adhere to all health and safety requirements.
- G. Briefing of participants shall be done thirty (30) minutes before the start of the event. Questions, clarifications, and points of order shall be entertained during the briefing.
- H. The Event Administrator shall let the participants draw lots to determine their respective entry numbers and places.
- I. The Event Administrator will signal the start of the event. Once underway, teacher-coaches and other delegates will no longer be permitted to communicate with the participants.
- J. Each learner-participants will receive a mystery box containing a set of ingredients.
- K. The learner-participants will have four (4) hours to create a dish using the ingredients from the mystery box.
- L. Participants are not allowed to use ingredients that are not provided in the mystery box.
- M. During the event proper, the panel of experts shall observe the processes but not ask questions to participants to avoid disruption.
- N. Only the Event Administrator, Technical Committee Members, Judges, Official photographers, and participants are allowed to be at the contest venue.
- O. The learner-participants shall go through a panel interview and deliberation by the Board of Judges after the four (4) hour time allotment.
- P. The learner-participants are advised to bring their food as they are not allowed to go out of the venue.
- Q. The working area shall be cleaned by the participants immediately after the contest.





TECHNOLYMPICS 2026

(A Showcase of Marketable Products and Performances)



COOKERY (DIVISION LEVEL)

COMPONENT AREA	FAMILY AND CONSUMER SCIENCE/HOME ECONOMICS	
KEY STAGE	Key Stage 3 (Grades 9-10); Key Stage 4 (Grade 11-12)	
NO. OF PARTICIPANT/S	Two (2) learner-participants who are currently enrolled from either of the key stages or grade levels or from one key stage or grade level alone per school.	
TIME ALLOTMENT	4 hours, excluding interview	
PERFORMANCE STANDARD	The learners use and maintain appropriate cooking tools and equipment and follow the Occupational Health and Standard (OHS) in preparing and presenting dishes.	
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	
DESCRIPTION	Cookery is a DFOT event category of Technolympics that allows learner-participants to apply the principles of cookery. The task involves preparation of a three-course meal: appetizer (starter), a main course (entrée), and a dessert. Contestants shall prepare and present 1 serving of each course meal.	
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS, AND EQUIPMENT	To be provided by the participants: <ul style="list-style-type: none"> • Cooking ingredients • Cooking utensils • Plating materials • Stove • Oven • LPG • Personal Protective Equipment (PPE) 	To be provided by the host school: <ul style="list-style-type: none"> • Working table • Cooking area • Water outlet/supply
B. VENUE	Well-ventilated laboratory room with sufficient water supply, electrical outlet, medical kit, and fire extinguisher.	
CRITERIA FOR JUDGING		
A. PERCENTAGE	Criteria	Percentage
	Process on the Product Development	20%
	Proper use of tools and equipment	15%
	Palatability	20%
	Product Presentation	15%
	Speed	10%
	Safety/Sanitation and Hygiene	10%
	Ability to Present Idea/Process	10%
	Total	100%

B. RUBRICS

Criteria	Weight	5 - Excellent	4- Highly Proficient	3 - Proficient	2- Developing	1 - Beginning
Process on Product Development	20%	Exceptional understanding; systematic steps; mastery of techniques; innovative	Strong understanding; minor deviations; good technique	Adequate understanding; some confusion; timing issues	Limited understanding; misses steps; poor technique	Minimal understanding; fails steps; lacks sequencing
Proper Use of Tools & Equipment	15%	Expert knowledge; safe, efficient handling; proper maintenance	Good knowledge; minor hesitation	Basic knowledge; occasional reminders	Limited knowledge; frequent errors; safety concerns	Minimal knowledge; unsafe handling
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	15%	Visually stunning; perfect shape; creative plating	Attractive; good symmetry	Acceptable; minor imperfections	Below average; uneven shape	Poor presentation; misshapen
Speed	10%	Completes the task before the allotted time (10 pts)	Completes the task 1 minute past the allotted time (9 pts)	Completes the task 2 minutes past the allotted time (8 pts)	Completes the task 3 minutes past the allotted time (7 pts)	Completes the task 4-5 minutes past the allotted time (6 pts)
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/Processes	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

MECHANICS (require to have a *pre, during, and after* the event)

Pre-Event

COMPONENT AREA	AGRICULTURE AND FISHERY ARTS (AFA)															
KEY STAGE	Grade levels: Junior & Senior High School (Grades 7–12), including ALS.															
EVENT TITLE	Broiler Chicken Feed Formulation															
NO. OF PARTICIPANT/S	1 learner-participant from either of the grade levels, but limited to the SHS-TVL track only.															
TIME ALLOTMENT	1 hour excluding interview															
PERFORMANCE STANDARD	Learners demonstrate competency in designing, preparing, and documenting a balanced and cost-effective feed formulation for a specified livestock/aquatic species, following DepEd basic science and TLE/TVL curriculum competencies and food/feed safety (OHS) protocols.															
21ST CENTURY SKILL/S	Critical thinking, problem-solving skills, communication skills, promotion of formulated feeds and technological skills, procedural skills, occupational safety and health (OSH)															
CREATIVE INDUSTRIES DOMAIN	Livestock and Poultry Feeds															
DESCRIPTION	Feed Formulation is an RFOT event category of Technolympics that allows learner-participants to compute, formulate, and present based on the given problem. Knowledge of feed formulation may be a skill to establish in common backyard farming.															
TECHNICAL SPECIFICATIONS																
A. MATERIALS, TOOLS AND EQUIPMENT	To be provided by the participants: <ul style="list-style-type: none"> • PPE • Materials used in ration formulation • Calculator without cover • White polyethylene plastic for the final product • Markers and Labeling Tapes • Cleaning materials 	To be provided by the event organizers: <ul style="list-style-type: none"> • Tables for mixing • Whiteboard and markers • Clear and white paper for computation • Black Ballpens • Weighing scales with units in grams (g and kg), or digital weighing scales for uniformity. 														
B. VENUE	<ul style="list-style-type: none"> • Preferably a HE room with tables and proper lighting 															
CRITERIA FOR JUDGING	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;">Criteria</th> <th style="text-align: center;">Percentage</th> </tr> </thead> <tbody> <tr> <td>Workmanship</td> <td style="text-align: center;">50%</td> </tr> <tr> <td>Proper use of tools and equipment</td> <td style="text-align: center;">15%</td> </tr> <tr> <td>Communication Skills</td> <td style="text-align: center;">15%</td> </tr> <tr> <td>Safety practices & work habits</td> <td style="text-align: center;">10%</td> </tr> <tr> <td>Speed</td> <td style="text-align: center;">10%</td> </tr> <tr> <td>Total</td> <td style="text-align: center;">100%</td> </tr> </tbody> </table> <ul style="list-style-type: none"> • Workmanship — 50 points <ul style="list-style-type: none"> ○ Quality of mixing with the right computed sample in proper units, homogeneity of mash, particle size appropriateness, neatness of sample, and label. 		Criteria	Percentage	Workmanship	50%	Proper use of tools and equipment	15%	Communication Skills	15%	Safety practices & work habits	10%	Speed	10%	Total	100%
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Workmanship	50%															
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Safety practices & work habits	10%															
Speed	10%															
Total	100%															

	<ul style="list-style-type: none"> • Proper use of tools and materials — 15 points <ul style="list-style-type: none"> ◦ Correct handling of scales, measures, mixing implements; efficient technique. • Communication skills — 15 points <ul style="list-style-type: none"> ◦ Clarity and conciseness of verbal explanation, ability to justify formulation choices. • Safety practices & work habits — 10 points <ul style="list-style-type: none"> ◦ Proper PPE use, sanitation measures, and safe handling. ◦ Cleanliness of the working table. • Speed — 10 points <ul style="list-style-type: none"> ◦ Completeness of deliverables within time and efficient workflow.
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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 Agriculture Subjects are eligible to join.
- B. Event Administrator, Technical Committee, and Judges shall be on site 60–120 minutes before the event; materials shall be inspected 60 minutes prior.
- C. Participants report 30 minutes before the event for registration and briefing.
- D. Before starting, lots are drawn to assign participant numbers/working spots.
- E. Briefing (10–15 minutes): rules, target, and allowed resources reiterated. Additionally, the judges will provide the number of kg batches to be computed.
- F. Event proper: 1 hour total. Time includes formulation computation based on the problem given by the judges, mixing demonstration/sample preparation, and short presentation.
- G. Teacher-coach may only act as overseer before the event starts; no assistance during the contest.
- H. Borrowing of personal materials between participants is prohibited.
- I. Workstations must be cleaned and left tidy after the contest.
- J. All outputs remain on display until the judges complete scoring.

VENUE:**ALEJO M. PACALSO MEMORIAL NATIONAL HIGH SCHOOL****Bua Tuding, Itogon, Benguet****2026 AUTOMOTIVE DIVISION TECHNOLYMPICS*****AUTOMOTIVE ELECTRICAL WIRING/LIGHTING SYSTEM (1 contestant) AND PERFORM GAS ENGINE TUNE-UP (1 contestant)******Guidelines:***

1. Contestants must be at the contest venue 15 minutes before the contest starts.
2. All contestants must have to register to the contest administrator immediately before the briefing.
3. Contestants are required to attend the briefing of the contest administrator as scheduled.
4. Only authorized people are allowed to stay at the venue during the contest proper.
5. Contest supplies, materials, tools and equipment and other things needed in the contest should be ready in the contest venue 30 minutes before the contest starts.
6. Borrowing of tools and materials from other competitors is not allowed when the contest is in progress.
7. Contest proper shall start upon the signal of the time keeper.
8. A contestant who finished the activity must raise his right hand and must shout the word "FINISHED" in a loud voice in order for the time keeper to notice the finisher for record purposes. The finisher must leave the contest area at once until the judges summons them for the communication skills part.
9. No wearing of division uniforms during the contest for identification.
10. Trainers/coaches of the participating schools will serve as judges (compatriot judging).
11. The decision of the board of judges is final.

Specific Instructions:

1. Time allotment is 1 hour 30 minutes for automotive Lighting/wiring system connection.
2. Time allotment is 1 hour for gas engine tune-up
3. The contest should be performed by only one contestant per skill

4. Contestants are required to bring their own tools and materials, complete wiring mock-up, and functional engine mock-up.

5. Contest proper:

1. Contestants will perform the job based on the agreed wiring lay-out or tune-up guidelines between the judges and contest administrator.

To be provided by contestant:

- a. Basic hand tools for auto-electrical wiring & ignition timing light.
- b. multi – tester (analog/digital)
- c. Two(2) rolls no. 16 automotive wire (120 ft./roll)
- d. One(1) roll no. 14 automotive wire (120 ft.)
- e. Three(3) pieces b/s electrical tape.

TEST AND REPAIR WIRING/LIGHTING SYSTEM (2 HOURS)

<i>CRITERIA</i>	<i>RATING</i>
A. WORKMANSHIP -----	65%
1. Functionality -----	50%
1.1 all lights are functional/working-----	50%
1.2 one light not working -----	45%
1.3 one circuit not working -----	40%
1.4 one light and one circuit not working-----	35%
1.5 two or more circuit not working -----	20%
2. Neatness and Orderliness of job perform-----	15%
B. PROPER AND ECONOMY OF MATERIALS -----	20%
C. SAFETY PRACTICES AND WORK HABBITS -----	10%
D. Speed -----	5%
TOTAL =	100%

Note:

Uncontrolled by ignition key

- Hazard lights
- Horn
- Headlights
- Park light

ENGINE TUNE-UP/IGNITION TIMING (1 Hour)

Mechanics of the Contest:

A. Pre-contest proper (Non-evaluative)

1. Contest administrator shall inspect the contest tools, materials and equipment.
2. Contest administrator shall start the engine for functionality.
3. Contest administrator shall remove the contact points and condenser, change the ignition timing, dwell, engine rpm, and spark plug gap.

B. Contest Proper

1. Contestants shall :

- a. Install the contact points and condenser.
- b. Adjust / reset the ignition timing -- 8 ° BTDC
- c. Adjust / reset the dwell - 50°- 54°
- d. Adjust / reset engine rpm - 600-700 rpm
- f. Re-gap spark plugs - 0.031 in.
- g. Check and record ignition coil primary & secondary resistance based on service manual.

GAS ENGINE TUNE-UP 2026 DIVISION TECHNOlympics PERFORMANCE SCORING RUBICS FOR GASOLINE ENGINE TUNE-UP)

TIME ALLOTMENT: 1 HOUR

A. Workmanship 85%	95	90	85	80
1. Quality of Work 65% 1.1 Accuracy 30%	<ul style="list-style-type: none"> • All measurement of tests were within the Specifications <ul style="list-style-type: none"> ➤ Spark plug gap ➤ Dwell Angle ➤ Engine RPM ➤ Ignition Timing ➤ Valve Clearance (all good) 	<ul style="list-style-type: none"> • Three (4) out of five (5) tests were within the Specifications <ul style="list-style-type: none"> ➤ Spark plug gap ➤ Dwell Angle ➤ Engine RPM ➤ Ignition Timing ➤ Valve Clearance (1 not good) 	<ul style="list-style-type: none"> • Two (3) out of five (5) tests were within the Specification <ul style="list-style-type: none"> ➤ Spark plug gap ➤ Dwell Angle ➤ Engine RPM ➤ Ignition Timing ➤ Valve Clearance (2 not good) 	<ul style="list-style-type: none"> • One (2) out of five (5) tests were within the Specification <ul style="list-style-type: none"> ➤ Spark plug gap ➤ Dwell Angle ➤ Engine RPM ➤ Ignition Timing ➤ Valve Clearance (3 not good)
1.2 Functionality 35%	<ul style="list-style-type: none"> • All condition were met <ul style="list-style-type: none"> ➤ Quick start ➤ Good acceleration ➤ Good exhaust smoke ➤ Normal engine sound 	<ul style="list-style-type: none"> • Three (3) out of four (4) engine conditions were met. <ul style="list-style-type: none"> ➤ Quick start ➤ Good acceleration ➤ Good exhaust smoke ➤ Normal engine sound 	<ul style="list-style-type: none"> • Two (2) out of four (4) engine conditions were met <ul style="list-style-type: none"> ➤ Quick start ➤ Good acceleration ➤ Good exhaust smoke ➤ Normal engine sound 	<ul style="list-style-type: none"> • One (1) out of four (4) engine conditions were met <ul style="list-style-type: none"> ➤ Quick start ➤ Good acceleration ➤ Good exhaust smoke ➤ Normal engine sound
2. Use of tools, materials and equipment 10%	<ul style="list-style-type: none"> • Used appropriate tools and materials at all times 	<ul style="list-style-type: none"> • Observe once using inappropriate tools and materials 	<ul style="list-style-type: none"> • Observe twice using inappropriate tools and materials 	<ul style="list-style-type: none"> • Observe thrice using inappropriate tools and materials
3. Safety Work Habits 10%	<ul style="list-style-type: none"> • All the following were prevented due to observance of safety work habits: <ul style="list-style-type: none"> ➤ evidence of injury ➤ damaged engine parts ➤ damaged test instruments ➤ incident of open fire 	<ul style="list-style-type: none"> • Three (3) out of the following safety measures were prevented: <ul style="list-style-type: none"> ➤ damaged engine parts ➤ evidence of injury ➤ damaged test instruments ➤ incident of open fire 	<ul style="list-style-type: none"> • Two (2) out of the following safety measures were prevented: <ul style="list-style-type: none"> ➤ damaged engine parts ➤ evidence of injury ➤ damaged test instruments ➤ incident of open fire 	<ul style="list-style-type: none"> • One (1) out of the following safety measures prevented: <ul style="list-style-type: none"> ➤ damaged engine parts ➤ evidence of injury ➤ damaged test instruments ➤ incident of open fire
B. Time Management 10%	<ul style="list-style-type: none"> • Was able to finish the output ten (10) minutes before the allotted time 	<ul style="list-style-type: none"> • Was able to finish the output seven (7) minutes before the allotted time 	<ul style="list-style-type: none"> • Was able to finish the output five (5) minutes before the allotted time 	<ul style="list-style-type: none"> • Was able to finish the output within the allotted time
C. Communication Skills (3-5 minutes) 5%	<ul style="list-style-type: none"> • Able to clearly discuss/ Explain with confidence all of the followings: <ol style="list-style-type: none"> a. Checking ignition coil resistance (primary & secondary) b. Spark test in the engine. c. Ignition timing adjustment. d. Function of tools, materials and equipment e. Employability 	<ul style="list-style-type: none"> • Able to clearly discuss/ Explain with confidence four (4) of the followings <ol style="list-style-type: none"> a. Checking ignition coil resistance (primary & secondary) b. Spark test in the engine. c. Ignition timing adjustment. d. Function of tools, materials and equipment e. Employability 	<ul style="list-style-type: none"> • Able to clearly discuss/ Explain with confidence three (3) of the following: <ol style="list-style-type: none"> a. Checking ignition coil resistance (primary & secondary) b. Spark test in the engine. c. Ignition timing adjustment. d. Function of tools, materials and equipment e. Employability 	<ul style="list-style-type: none"> • Able to clearly discuss/ Explain with confidence two (2) of the following: <ol style="list-style-type: none"> a. Checking ignition coil resistance (primary & secondary) b. Spark test in the engine. c. Ignition timing adjustment. d. Function of tools, materials and equipment e. Employability

By: MIGGY JR.



2026 DIVISION TECHNOOLYMPICS



(A Showcase of Skills and Performances)

DIVISION LEVEL ONLY

COMPONENT AREA	INFORMATION AND COMMUNICATION TECHNOLOGY	
GRADE LEVEL	Grade 9-12	
EVENT PACKAGE	Computer Systems Servicing (CSS)	
NO. OF PARTICIPANTS	One (1)	
TIME ALLOTMENT	Four (4) Hours (excluding interview)	
DESCRIPTION	The participants will ensure functionality and connectivity of the computer system through file and printer sharing and internet connectivity through demonstration of the core skills on installing and configuring computer systems and setting-up computer network and server.	
Criteria For Assessment	Criteria	Percentage
	Workmanship/Functionality	30%
	Methods/Procedures	30%
	Use of tools, materials and equipment	
	Safety work habits and housekeeping	20%
	Affordability	10%
	Wise use of time/speed	
Ability to Present the Process	10%	
	Total	100%

I. Event Rules and Mechanics

- a. Only the officially enrolled learner /with LRN /student is eligible to join the contest.
- b. The Event Administrator, members of the Technical Committee and Board of judges, shall be in the venue sixty (60) minutes ahead of the event schedule.
- c. The Technical and Evaluation Committee shall inspect the resource requirements for the contest.
- d. Event materials, supplies, tools, equipment and other things needed in the venue shall be made ready by the Event Administrator sixty (60) minutes before the event schedule.
- e. Contestants are advised to bring their own food as they are not allowed to go out the contest venue during break time.
- f. All contestants shall be at the designated venue thirty (30) minutes before the event starts. Late participants without valid reasons shall be disqualified after careful evaluation and scrutiny by the Technical Evaluation Committee.
- g. The Event Administrator will let the contestants draw lots to determine their respective places and setting up of their extension cords, equipment, and tools shall be done

during this time.

- h. Borrowing of materials, supplies, tools and equipment is strictly prohibited.
- i. Briefing of participants shall be done fifteen (15) minutes before the scheduled event.
- j. The Event Administrator shall signal for the event to start. Once the event has started, the coaches, teachers, and other delegates shall no longer be allowed to talk to the participants in order to give them full concentration in their task.
- k. Only the Event Administrator, Technical Committee members, Judges, Official Photographer and Participants are allowed to be in the venue for the whole duration of the contest.
- l. Questions/protests shall not be entertained during the contest proper except for clarifications and points of order, and shall be raised directly to the Event Administrator.

- m. The Event Administrator, in consultation with the Board of Judges, may suspend the conduct of the specific skills exhibition, if there are any irregularities found during the event and the matter shall be addressed to the Technical Evaluation Committee, for appropriate action.
- n. Participant/s shall go through a five (5)-minute panel interview and deliberation by the Board of Judges after the four (4) hour time allotment.

L Resource Requirements

Event Supplies, Tools and Equipment	Participants	Host School/Venue	Host Region
A. Materials / Supplies	- RJ45	- Cable for networking	- Folders - Copy paper - Pens - Flash drive
B. Tools / Equipment	- 2 Sets crimping tools - 2 Sets screw drivers - 1 Set LAN tester - Extension cord	- Desktops - Printer - Switch hub box (24 ports) - Electrical outlets - Working tables - Chairs	
C. Others	- PPE		-Utility expenses

Note:

- a. All outputs (soft copies) shall be collected by the Event Secretary and shall be endorsed to the Organizers for printing. File copies shall also be furnished to the Documentation Committee.
- b. All printed outputs shall be displayed in a designated area in the entire duration of the event.