



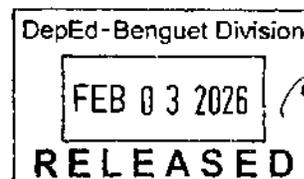
Republic of the Philippines
Department of Education
Schools Division of Benguet

02 February 2026

DIVISION MEMORANDUM

NO. 44, s. 2026

To: Chief Education Supervisors, CID and SGOD
Public Schools District Supervisors
Concerned School Heads of Secondary and Elementary Schools



**ADDENDUM TO SDO MEMO NO. 21, s. 2026 ON THE CONDUCT
OF THE 2026 DIVISION FESTIVAL OF TALENTS-TECHNOLYMPICS**

1. In view of the latest guidelines relative to the 2026 National Festival of Talents (NFOT), the updated contest packages for the skills' competitions, the copy of which is attached as enclosure, shall be adopted during the 2026 Division Festival of Talents-Technolympics (DFOT-T) on February 4-6, 2026 at the Alejo M. Pacalso Memorial National High School, Itogon.
2. The final compositions of working committees and district coordinators, program and schedule of contests are likewise attached for information, guidance and reference.
3. Please be guided accordingly.


ESTELA P. LEON-CARIÑO EdD, CESO III
Regional Director and
Concurrent Officer-in-Charge
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2026 NATIONAL FESTIVAL OF TALENTS (NFOT)

No.	Contest	Description
1	Bake Cares	This contest allows typically developing learners and learners with disabilities (LWDs) to work together in showcasing bread and pastry production, including decorating skills. The task involves the preparation and icing of a one-layer chiffon cake with a size of 6x3 inch round mold.
2	Cabin Craft	This contest allows learner-participants to perform mensuration and calculations, interpret technical drawings and plans, and prepare computer-aided drawings with structural layout and details.
3	DeskMates	This contest allows learner-participants to demonstrate their construction skills by drawing and building a functional office table. The project specifically requires the integration of storage within the table's design.
4	Flavor Fame	This contest allows learner-participants to apply the principles of food preservation and foreign language and media expertise. This includes preparation and processing of Fish (<i>Bangus Spanish Sardines</i>) and its advertisement with the use of Korean language.
5	Techno Fusion	This contest integrates dish gardening, extension cord assembly, and algorithm design into one comprehensive performance task. Learner-participants apply creativity and technical ability to create a miniature landscaped scene and construct functional electrical components.

BAKE CARES

BREAD AND PASTRY PRODUCTION (Baking and Decorating)

KEY STAGE	Key Stage 3 (Grades 9 to 10); Key Stage 4 (Grade 11 only), Transition Program for Learner with Disabilities (LWDs)	
NO. OF PARTICIPANT/S	Three (3) learner-participants: <ul style="list-style-type: none"> • Two (2) typically developing learners under the SPTVE/TLE/TVL • One (1) learner with disability (LWD) One (1) teacher-coach for typically developing 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 livelihoods/employment for LWDs enrolled in the Transition Program.	
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	
DESCRIPTION	Bake Cares is an AFOT contest that allows typically developing learners and learners with disabilities (LWDs) to work together in showcasing bread and pastry production, including decorating skills. The task involves the preparation and icing of a one-layer chiffon cake with a size of 6x3 inch round mold.	
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS, AND EQUIPMENT	To be provided by learner-participants: <ul style="list-style-type: none"> • Personal Protective Equipment (PPE) • Packaging Materials (not included in the judging) 	To be provided by the Technical Committee: <ul style="list-style-type: none"> • Baking ingredients • Marketable ingredients • Icing: Commercial Non-Dairy Cream Paste for superior stability • Stove • Oven • LPG • Baking utensils • Working table • Cooking area • Water outlet/supply • Utility expenses
B. VENUE	Well-ventilated laboratory room with sufficient water supply, electrical outlet, medical kit, and fire extinguisher	

This draft and the contests' mechanics await review and approval from the DepEd ExeCom.

	and one (1) adjacent room as holding area for teacher-coaches	
CRITERIA FOR JUDGING	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%	
RUBRICS	<i>See attached rubrics.</i>	

This draft and the contests' mechanics await review and approval from the DepEd ExeCom.

Rubrics for Bake Cares

Criteria	Weight	Excellent (5)	Highly Proficient (4)	Proficient (3)	Developing (2)	Beginning (1)
Process on Product Development	20%	Exceptional understanding; systematic steps; mastery of techniques; innovative. LWDs exhibit total mastery of techniques through the independent use of assistive tools or modified strategies.	Strong understanding; minor deviations; good technique. LWDs exhibit good technique by consistently utilizing assistive tools or modified strategies with Minimal supervision.	Adequate understanding; some confusion; timing issues. LWDs 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 understanding; misses steps; poor technique. LWDs 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 measurement, 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; falls steps; lacks sequencing. LWDs 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.

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<p>Proper Use of Tools & Equipment</p>	<p>15%</p>	<p>Expert knowledge; safe, efficient handling; proper maintenance. LWDs 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.</p>	<p>Good knowledge; minor hesitation. LWDs 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 machinery.</p>	<p>Basic knowledge; occasional reminders. LWDs exhibit a developing ability to handle tools but may show inconsistency in post-use cleaning or proper storage.</p>	<p>Limited knowledge; frequent errors; safety concerns. LWDs at this stage require constant, close supervision and printed prompts or verbal assistance to use resistive devices. The learner is not yet able to maintain the workstation independently, often requiring assistance.</p>	<p>Minimal knowledge; unsafe handling. LWDs 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.</p>
<p>Palatability</p>	<p>20%</p>	<p>Outstanding taste, texture, aroma; perfect balance</p>	<p>Very good taste and texture; balanced enough</p>	<p>Acceptable; minor imperfections</p>	<p>Below average; moisture issues</p>	<p>Poor taste; unbalanced flavors</p>
<p>Product Presentation</p>	<p>15%</p>	<p>Visually stunning; perfect shape; creative plating</p>	<p>Attractive; good symmetry</p>	<p>Acceptable; minor imperfections</p>	<p>Below average; uneven shape</p>	<p>Poor presentation; misshapen</p>
<p>Speed</p>	<p>10%</p>	<p>Completes the task on or before the allotted time</p>	<p>Completes the task 1 minute past the allotted time</p>	<p>Completes the task 2 minutes past the allotted time</p>	<p>Completes the task 3 minutes past the allotted time</p>	<p>Completes the task 4-5 minutes past the allotted time</p>
<p>Safety/ Sanitation & Hygiene</p>	<p>10%</p>	<p>Exemplary hygiene; clean area; proper handling</p>	<p>Good hygiene; mostly clean</p>	<p>Acceptable hygiene; needs improvement</p>	<p>Inconsistent hygiene; messy area</p>	<p>Poor hygiene; unsafe</p>
<p>Ability to Present Idea/Process</p>	<p>10%</p>	<p>Clear depth; excellent technical knowledge</p>	<p>Good explanation; organized</p>	<p>Communicates adequately with minor gaps in clarity or detail</p>	<p>Presentation lacks clarity or depth</p>	<p>Unable to explain ideas or process effectively</p>

CABIN CRAFT

KEY STAGE	Key Stage 3 (Grades 9 to 10) and Key Stage 4 (Grade 11 only)																									
NO. OF PARTICIPANT/S	One (1) learner-participant One (1) teacher-coach																									
TIME ALLOTMENT	240 minutes, excluding interview																									
PERFORMANCE STANDARD	The learners create a house plan following architectural standards.																									
21ST CENTURY SKILL/S	Core skills supported using ICT, technical, information management, communication, collaboration, creativity, critical thinking, and problem-solving																									
CREATIVE INDUSTRIES DOMAIN	Design																									
DESCRIPTION	Cabin Craft is an NFOT contest that allows learner-participants to perform mensuration and calculations, interpret technical drawings and plans, and prepare computer-aided drawings with structural layout and details.																									
TECHNICAL SPECIFICATIONS																										
A. MATERIALS, TOOLS, AND EQUIPMENT	<p>To be provided by the learner-participants:</p> <ul style="list-style-type: none"> • None 	<p>To be provided by the Technical Committee:</p> <ul style="list-style-type: none"> • Desktop computer /Laptop (16 GB RAM, i5 processor or higher) • Printer with ink (ratio 1:1) • AutoCAD 2019 Version or higher (uniform version) • Coupon Band A4 size (70-80 GSM) • Stapler and staple wire • Display Board 																								
B. VENUE	Well-ventilated laboratory room with sufficient water supply, electrical outlet, medical kit, and fire extinguisher and 1 adjacent room as holding area for teacher-coaches																									
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>Accuracy</td> <td style="text-align: center;">40%</td> </tr> <tr> <td><i>Floor Plan</i></td> <td style="text-align: center;">15%</td> </tr> <tr> <td><i>Elevations</i></td> <td style="text-align: center;">15%</td> </tr> <tr> <td><i>Perspective</i></td> <td style="text-align: center;">10%</td> </tr> <tr> <td>Aesthetic/Architectural/Originality and Creativity of Design</td> <td style="text-align: center;">40%</td> </tr> <tr> <td><i>Architectural</i></td> <td style="text-align: center;">15%</td> </tr> <tr> <td><i>Aesthetic</i></td> <td style="text-align: center;">5%</td> </tr> <tr> <td><i>Structural</i></td> <td style="text-align: center;">10%</td> </tr> <tr> <td><i>Originality</i></td> <td style="text-align: center;">5%</td> </tr> <tr> <td><i>Details</i></td> <td style="text-align: center;">5%</td> </tr> <tr> <td>Ability to Present the Process</td> <td style="text-align: center;">10%</td> </tr> </tbody> </table>		Criteria	Percentage	Accuracy	40%	<i>Floor Plan</i>	15%	<i>Elevations</i>	15%	<i>Perspective</i>	10%	Aesthetic/Architectural/Originality and Creativity of Design	40%	<i>Architectural</i>	15%	<i>Aesthetic</i>	5%	<i>Structural</i>	10%	<i>Originality</i>	5%	<i>Details</i>	5%	Ability to Present the Process	10%
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	Speed	10%
	Total	100%
RUBRICS	<i>See attached rubrics.</i>	

Rubrics for Cabin Craft

Criteria	Weight	Excellent (5)	Highly Proficient (4)	Proficient (3)	Developing (2)	Beginning (1)
Accuracy - 40%						
<i>Floor Plan</i>	15%	Clear, well-organized plan; correct symbology; precise walls, openings, fixtures, and annotations; excellent readability.	Mostly clear; minor graphic or labeling issues.	Some clarity problems; missing or inconsistent elements.	Weak clarity; several omissions.	Very poor readability; major omissions; largely inaccurate.
<i>Elevations</i>	15%	Proportional, detailed, accurate height relationships; correct material indications and linework.	Mostly accurate; minor proportional or detail issues.	Missing details; uneven linework; poor proportionality	low clarity; several inaccuracies; incomplete	Very unclear or significantly inaccurate elevations
<i>Perspective</i>	10%	Strong depth; clean vanishing points; accurate geometry; realistic representation.	Mostly accurate with minor distortions.	Limited depth; noticeable inconsistencies.	Weak perspective; several inaccuracies.	Incorrect or unclear perspective overall
Aesthetic/Architectural/Oriental and Creativity of Design - 40%						
<i>Architectural</i>	15%	Strong layout; functional, cohesive, well-organized details.	Solid reasoning with minor weaknesses.	Some gaps or unresolved layout issues.	Weak reasoning; lacks cohesion.	Very poor or illogical design.
<i>Aesthetic</i>	5%	Highly visually appealing; strong composition; clean, polished.	Attractive with minor issues.	Limited clarity; inconsistent style.	Poor visual quality; unrefined.	Very poor aesthetics; unclear presentation.

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<i>Structural</i>	10%	Realistic, well-planned, logically integrated structure. Innovative approach; unique interpretations; creative execution. Thorough details (doors, fixtures, notes, materials, etc.); refined linework.	Mostly logical; minor inconsistencies. Some original or creative elements.	Some unclear or questionable structural elements. Basic, common, or standard ideas.	Major flaws; unrealistic planning. Minimal originality.	Illogical or nonfunctional structure. No originality.
<i>Originality</i>	5%					
<i>Details</i>	5%		Mostly detailed; minor omissions.	Several unclear or missing details.	Very limited detailing.	Insufficient or nearly zero detail.
Ability to Present the Process	10%	Clear, logical, well-organized documentation; strong progression of thought.	Mostly clear with small gaps.	Minimal or unclear process.	Poorly communicated process.	No meaningful documentation.
Speed	10%	Finished on or before the allotted time.	Finished 1 minute past the allotted time.	Finished 2 minutes past the allotted time.	Finished 3 minutes past the allotted time.	Finished 4-5 minutes past the allotted time.

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DESKMATES

KEY STAGE	Key Stages 3 and 4 (Grades 9 to 11)	
NO. OF PARTICIPANT/S	Two (2) learner-participants One (1) teacher-coach	
TIME ALLOTMENT	360 mins (exclusive of 30 minutes lunch break and interview)	
PERFORMANCE STANDARD	The learner shall be able to apply quality standards on raw or finished furniture products, components, and finishing materials based on job requirements. (Lesson 8: Applying Quality Standards or AQS).	
21ST CENTURY SKILL/S	Information, Media, and Technology Skills Learning and Innovation Skills Life and Career Skills Communication Skills	
CREATIVE INDUSTRIES DOMAIN	Design and Craft Area	
DESCRIPTION	<p>DeskMates is an NFOT contest that evaluates learner-participants' skills in measurement, calculation, and technical drawing through the design and construction of an office table with storage. Learner-participants must strictly follow the prescribed dimensions: 29.5 inches (H), 48 inches (L), and 24 inches (W).</p> <p>The contest emphasizes accuracy, workmanship, and compliance with specifications, assessing learners' ability to apply technical knowledge and practical construction skills aligned with TVET standards.</p>	
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS, AND EQUIPMENT	<p>To be provided by the learner-participants:</p> <p>Tools and Equipment:</p> <ul style="list-style-type: none"> • Power tools <ul style="list-style-type: none"> - Circular Saw - Sander - Driller - Router - Jig power saw • Personal Protective Equipment (PPE) 	<p>To be provided by the Technical Committee:</p> <ul style="list-style-type: none"> • 2 pcs -3/4x 4x8 Marine Plywood • 5 pcs – 2 inches lattice 8 feet moldings • 4 pcs -# 120 sandpaper • 4 pcs - #180 sandpaper • 4 pcs - #100 sandpaper • 1 Liter of Pioneer wood glue • ½ kilo - 2 ¼ inches finishing nail • ½ kilo - 1 inch finishing nail • 1 pair - concealed hinge • Hand Tools

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		<ul style="list-style-type: none"> - Hammer - Cross Cut Saw - Hand Planer - Jack Plane - Try Square - Push Rule - Chack line - Nail set - Pencil • Working Table • Extension Cord
B. VENUE	Well-ventilated room with electrical outlet, medical kit, and fire extinguisher and 1 adjacent room as holding room for teacher-coaches	
CRITERIA FOR JUDGING	Criteria	Percentage
	Workmanship	50%
	Creativity	20%
	Accuracy	20%
	Quality of Product	20%
	Proper Use of Materials, Tools and Equipment	20%
	Safety work habits & housekeeping	10%
	Speed 5%	5%
	Ability to Present the Process	5%
Total	100%	
RUBRICS	<i>See attached rubrics.</i>	

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Rubrics for DeskMates

Criteria	Excellent (5)	Highly Proficient (4)	Proficient (3)	Developing (2)	Beginning (1)
Workmanship - (60%)					
Creativity (20%)	Unique and imaginative furniture design with innovative features	Some creative elements, but lacks uniqueness	Basic design with minimal creativity	Little creativity, lack of originality	Absence of Creativity and originality
Accuracy (20%)	Well-proportioned and precise, follows furniture design standards	Mostly accurate with minor proportion issues	Mostly accurate with major proportion issues	Noticeable inaccuracies in proportions	Major proportion errors, lacks balance
Quality of Product (20%)	Finish is smooth and consistent no imperfection (no drips, blotches or missed spots)	Finish is smooth and consistent little imperfections (drips, blotches or missed spots)	Finish is smooth to the touch, but some minor imperfections, drips, or inconsistencies in stain may be visible	Finish is partially smooth to the touch, but some minor imperfections, drips, or inconsistencies in stain may be visible	Finish appears blotchy or incomplete; multiple drip marks and imperfection are everywhere
Proper Use of Materials, Tools and Equipment (20%)	Select and uses all tools and equipment correctly and confidently without assistance. Operates tools according to manufacturer's instructions	Uses tools and equipment correctly and confidently most of the time	Uses tools and equipment correctly but sometimes needs clarification or guidance	Uses tools and equipment incorrectly or less confidence most of the time	Unable to use tools or equipment properly

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<p>Safety Work Habit & House Keeping (10%)</p>	<p>Always wear PPE excellently follow safety rules for tool and machine use and maintain a clean and organized workplace at all times</p>	<p>Consistently wear PPE, follow safety rules for tool and machine use and maintain a clean and organized workplace at all times</p>	<p>Wear some PPE, follow safety rules for tool and machine use and maintain a clean and organized workplace sometimes</p>	<p>Wear PPE intermittently, inconsistently follow safety rules for tools and machines use and no to clean and organized workplace</p>	<p>Consistently neglect wearing of PPE, not following safety rules for tools and machines use and messy and disorganized workplace</p>
<p>Speed (5%)</p>	<p>Routinely uses time well throughout the contest; completes output ahead of time or on time with a high degree of efficiency</p>	<p>Uses time fairly well; completes output on time with minor time management issues</p>	<p>Procrastinates somewhat but gets the job done on time; pace is fast but not</p>	<p>Unable to adequately meet deadline; requires excessive time to complete tasks</p>	<p>Fails to finish on time or shows no interest in completing the project within the given timeframe</p>
<p>Ability to present the process (5%)</p>	<p>Answers are accurate, well structured, delivered confidently and with comprehensive explanation</p>	<p>Answers are accurate, well-structured and delivered confidently but one or more area lack thoroughness</p>	<p>Answers are mostly accurate, well-structured and delivered confidently but one or more area lack thoroughness</p>	<p>Answers are incomplete, missing significant parts of the question's requirement</p>	<p>Answers are largely incomplete or absent</p>

FLAVOR FAME

(Fish Processing and Advertisement using Korean Language)

KEY STAGE	Key Stages 3 (Grades 9 to 10) and Key Stage 4 (Grade 11) for TVE/TLE/TVL Key Stage 3 (Grades 7 to 10) for Special Program for Foreign Language (SPFL) Korean Non-Graded for Special Needs Education (SNEd) Transition Program
NO. OF PARTICIPANT/S	Three (3) learner-participants; Three (3) teacher-coaches <ul style="list-style-type: none"> • One (1) learner-participant; One (1) teacher-coach TLE/TVE/TVL • One (1) learner-participant; One (1) teacher-coach for SPFL Korean • One (1) learner-participant; One (1) teacher-coach for SNEd Transition Program
TIME ALLOTMENT	Food Preparation: <ul style="list-style-type: none"> • 240 minutes (Fish Processing) Product Presentation: <ul style="list-style-type: none"> • 60 minutes (Script Writing) • 30 minutes (Simple Product Poster Making) • 2 minutes (Poster Presentation) • 2 minutes (Question and Answer)
PERFORMANCE STANDARD	<ul style="list-style-type: none"> • The learners independently develop the skills in food processing and demonstrate the core competencies in food processing as well as language proficiency prescribed in the K to 12 Basic Education Curriculum. • The learner communicates correctly and creatively, in oral and written form, various words, phrases, and expressions from visual and textual materials. <ul style="list-style-type: none"> • The learner describes places and products through a simple advertisement (SPFL10SEV-IIc-4) • The learner describes pictures and other non-prose materials (SPFL9NAI-Ie-5) • The learner narrates experiences or incidents in one's life (9SPFLMSP-Ij-10)
21- 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	Traditional Cultural Expressions
DESCRIPTION	Flavor Flame is an NFOT contest that allows learner-participants to apply the principles of food preservation and foreign language and media expertise. This includes preparation and processing of Fish (<i>Bangus</i> Spanish

	Sardines) and its advertisement with the use of Korean language.	
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS, AND EQUIPMENT	To be provided by participants: <ul style="list-style-type: none"> • Personal Protective Equipment (PPE) • Packaging Materials • Pressure Cooker • Mobile Phone • Android-Smart Phone • Laptop with installed Microsoft Office 2010 or 2013 • Cellphone data connector 	To be provided by the Technical Committee: <ul style="list-style-type: none"> • Marketable ingredients • Stove • LPG • Working table • Cooking area • Water supply • Utility expenses • Gas gun • Sewing Machine • HDMI cable • Projector • Laptop • External drive (2TB) • USB flash drive (16GB)
B. VENUE	Wi-Fi-ready and air-conditioned/well-ventilated Laboratory Room/Holding Area for foreign language Composition	
CRITERIA FOR JUDGING	Criteria for Food Preparation	
	Process and Product Development (Systematic steps, technique mastery, innovation)	20%
	Proper Use of Tools and Equipment (Safe, efficient handling, proper maintenance)	10%
	Palatability and Product Presentation (Taste, texture, visual appeal, creative plating)	10%
	Speed (Completion within time allotment, efficient workflow)	10%
	Safety/Sanitation and Hygiene (Clean work area, proper food handling, hygiene standards)	10%
	Ability to Present Ideas/Process (Clear explanation, technical knowledge, organization)	10%
	Foreign Language Composition (grammar accuracy, vocabulary range, script quality, and translation accuracy)	10%
	Foreign Language Oral Proficiency (pronunciation accuracy, fluency, Q&A responses, and language delivery in the film)	15%

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	Foreign Cultural Attire (cultural appropriateness and authenticity of traditional costume)	5%
	TOTAL	100%
RUBRICS	<i>See attached rubrics.</i>	

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Rubrics for Flavor Fame

Criteria / Max Points	Excellent	Highly Proficient	Proficient	Developing	Beginning
Process and Product Development (20 pts)	20 pts: Exceptional understanding; systematic steps; mastery of techniques; innovative approach	16 pts: Strong understanding; minor deviations; good technique application	12 pts: Adequate understanding; some confusion; timing issues	8 pts: Limited understanding; poor technique	4 pts: Minimal understanding; fails steps; lacks sequencing
Proper Use of Tools & Equipment (10 pts)	10 pts: Expert knowledge; safe, efficient handling; proper maintenance	8 pts: Good knowledge; minor hesitation in handling	6 pts: Basic knowledge; occasional reminders needed	4 pts: Limited knowledge; frequent errors; safety concerns	2 pts: Minimal knowledge; unsafe handling
Palatability and Product Presentation (10 pts)	10 pts: Outstanding taste, texture, aroma; perfect balance; visually stunning; creative plating	8 pts: Very good flavor and texture; attractive presentation; good symmetry	6 pts: Acceptable taste; bland enough; acceptable appearance; minor imperfections	4 pts: Below average taste; moisture issues; uneven shape	2 pts: Poor taste; unbalanced flavors; poor presentation; misshapen
Speed (10 pts)	10 pts: Finished on or before the allotted time	8 pts: Finished 1 minute past the allotted time	6 pts: Finished 2 minutes past the allotted time	4 pts: Finished 3 minutes past the allotted time	2 pts: Finished 4-5 minutes past OR task not fully completed
Safety/Sanitation & Hygiene (10 pts)	10 pts: Exemplary hygiene; clean work area; proper food handling	8 pts: Good hygiene; mostly clean area	6 pts: Acceptable hygiene; needs improvement	4 pts: Inconsistent hygiene; messy area	2 pts: Poor hygiene; unsafe practices
Ability to Present Ideas/Process (10 pts)	10 pts: Clear, confident explanation; excellent communication; well-organized knowledge; well-organized presentation	8 pts: Good explanation; organized presentation	6 pts: Communicates adequately; minor gaps in clarity or detail	4 pts: Presentation lacks clarity or depth	2 pts: Unable to explain ideas or process effectively

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<p>Foreign Language Composition (10 pts)</p>	<p>15 pts: Impeccable grammar and syntax; sophisticated vocabulary; coherent organization; creative poster with authentic cultural symbols and clear visual appeal</p>	<p>12 pts: Consistent grammar; diverse vocabulary; clear organization; effective poster with meaningful cultural imagery and good presentation</p>	<p>9 pts: Generally correct grammar; sufficient vocabulary; basic organization; simple poster with recognizable cultural motifs and acceptable clarity</p>	<p>6 pts: Recurring grammatical errors; restricted vocabulary; organizational errors; minimal poster content; superficial cultural references; poor quality</p>	<p>3 pts: Pervasive grammatical errors; inadequate vocabulary; poorly executed poster missing cultural authenticity</p>
<p>Foreign Language Oral Proficiency (15 pts)</p>	<p>10 pts: Near-native fluency; precise pronunciation and natural intonation; confident delivery with deep cultural understanding; insightful responses showing cultural competence</p>	<p>8 pts: Clear fluency; accurate pronunciation with good rhythm; assured presentation with solid cultural knowledge; competent responses showing cultural awareness</p>	<p>6 pts: Moderate fluency; understandable pronunciation; adequate responses with basic cultural awareness; acceptable responses with fundamental understanding</p>	<p>4 pts: Frequent hesitation; pronunciation issues affecting clarity; uncertain presentation with limited cultural connections; vague responses lacking depth</p>	<p>2 pts: Severely impaired delivery; unintelligible pronunciation; inadequate presentation ignoring cultural dimensions; unable to demonstrate cultural understanding</p>
<p>Foreign Cultural Attire (5 pts)</p>	<p>5 pts: Exemplary authentic costume worn with profound cultural respect; all elements culturally significant</p>	<p>4 pts: Proper authentic costume worn correctly with clear cultural understanding</p>	<p>3 pts: Acceptable costume with basic authenticity; essential cultural elements present</p>	<p>2 pts: Incomplete or partially incorrect costume; limited cultural appropriateness</p>	<p>1 pt: Inappropriate or absent costume; no cultural understanding</p>

Signature over Printed Name
 Member 2, Panel of Expert

Signature over Printed Name
 Member 3, Panel of Expert

TECHNO FUSION

KEY STAGE	Key Stage 2 (Grades 4 to 6)	
NO. OF PARTICIPANT/S	Two (2) learner-participants; One (1) teacher-coach	
TIME ALLOTMENT	360 minutes (excluding interview)	
PERFORMANCE STANDARD	<ul style="list-style-type: none"> • The learner constructs simple electrical gadgets with ease and dexterity. • Application of the most applicable dish gardening technique. • Ang mga mag-aaral ay nakagagawa ng iba't ibang dokumento gamit ang computing devices at productivity tools 	
21ST CENTURY SKILL/S	Learner-participants must demonstrate learning and innovation skills: thinking critically, creatively, and reflectively; solving problems; applying techniques; and generating functional knowledge while observing proper tool use and OHS standards. These skills, including creativity, problem-solving, communication, technological application, and procedural competence, are strengthened in the Techno-Fusion Contest. Learner-participants integrate Dish Gardening (DG), algorithm design, and Extension Cord (EC) Making into one innovative activity.	
CREATIVE INDUSTRIES DOMAIN	Design, creative industries, Landscape Architecture, Agri-Tourism Industry, Agri-entrepreneurial Industry,	
DESCRIPTION	<p>Techno Fusion is an ICT contest that integrates three key skill areas—Dish Gardening (DG), Extension Cord (EC) with Switch Assembly, and Algorithm Design (AD) to challenge learner-participants to apply creativity, technical ability, and logical thinking in one comprehensive performance task. Learner-participants create a dish garden, a miniature landscaped scene in a shallow container using compatible plants arranged to depict nature. They also construct an extension cord with switch, demonstrating their understanding of electrical components, tool handling, and safety practices aligned with TechVoc standards. Complementing these hands-on tasks, participants prepare an algorithm, a clear step-by-step set of instructions that outlines their process for both dish gardening and electrical assembly. The contest highlights learner-participants' ability to integrate design, technology, and structured problem-solving while showcasing innovation, craftsmanship, and 21st-century skills.</p>	
TECHNICAL SPECIFICATIONS		
A. MATERIALS, TOOLS, AND EQUIPMENT	<p>To be provided by participants:</p> <p>For ICT</p> <ul style="list-style-type: none"> - 1 Laptop <p>For EC</p> <ul style="list-style-type: none"> - Electrical tools (long nose, pliers, Phillips, 	<p>To be provided by the Technical Committee:</p> <p>For All</p> <ul style="list-style-type: none"> - 1 printer <p>For each participating team</p>

	<p>and flathead screwdriver)</p> <ul style="list-style-type: none"> - Multi Tester - Appropriate PPE <p>For DG</p> <ul style="list-style-type: none"> - Pliers - Spade - Cutter - Tie wire - Sprinkler - Hand sprayer 	<p>For EC</p> <ul style="list-style-type: none"> - 2 Working tables - 1 pc surface utility box - Long bond paper - Pencils - Long folders - 6 meters no.14 strand wire - 1 foot no.14 THHN electrical wire - 1 pc single pole single throw switch - 2 pcs convenience outlets - 1 set 3-gang plate - 1 pc male plug (15A) <p>For DG</p> <ul style="list-style-type: none"> - Dish garden plants (potted, minimum 05 kinds) - Decorative object - Colored rocks - Horticultural charcoal - Potting soil - Moss or sand - Wide, low-sided container (without a drainage hole, any design) - Submersible pump - Hand trowel - Shovel 														
<p>B. VENUE</p>	<ul style="list-style-type: none"> • Well-ventilated covered area/room with electrical outlets/extension wires, fire extinguishers, and first-aid kits. • Holding/Waiting area for teacher-coaches 															
<p>CRITERIA FOR JUDGING</p>	<table border="1"> <thead> <tr> <th>Criteria</th> <th>Percentage</th> </tr> </thead> <tbody> <tr> <td>A. TECHNICAL PRODUCT OUTPUT (Extension Cord Assembly & Dish Garden Output)</td> <td>30%</td> </tr> <tr> <td>Quality of Output (EC) / Visual Impact (DG)</td> <td></td> </tr> <tr> <td>Accuracy (EC) / Originality & Plan Alignment (DG)</td> <td></td> </tr> <tr> <td>Functionality (EC only)</td> <td></td> </tr> <tr> <td>Combination & Design of Plants & Materials (DG only)</td> <td></td> </tr> <tr> <td>B. USE OF TOOLS, METHODS & SAFETY</td> <td>30%</td> </tr> </tbody> </table>		Criteria	Percentage	A. TECHNICAL PRODUCT OUTPUT (Extension Cord Assembly & Dish Garden Output)	30%	Quality of Output (EC) / Visual Impact (DG)		Accuracy (EC) / Originality & Plan Alignment (DG)		Functionality (EC only)		Combination & Design of Plants & Materials (DG only)		B. USE OF TOOLS, METHODS & SAFETY	30%
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This draft and the contests' mechanics await review and approval from the DepEd ExeCom.

	Use of Tools & Equipment (EC & DG)	
	Methods & Safety Work Habits (EC & DG)	
	Speed (All Categories)	
	C. COMMUNICATION, PRESENTATION & DIGITAL COMPETENCY (ICT + EC + DG)	25%
	Ability to Explain / Present Ideas (All Categories)	
	Organization & Clarity of Ideas (ICT)	
	Digital Presentation Skills (ICT)	
	Technical Accuracy (Grammar, Spelling) (ICT)	
	D. ICT DOCUMENTATION (Word → PDF)	
	Content Accuracy & Completeness	
	Formatting & Layout in Word	
	Use of Productivity Tools (PDF Export)	
	TOTAL	100%
RUBRICS	<i>See attached rubrics.</i>	

DRAFT 02 JAN 2026

This draft and the contests' mechanics await review and approval from the DepEd ExeCom.

Rubrics for Techno Fusion

CRITERIA	Excellent (5)	Highly Proficient (4)	Proficient (3)	Developing (2)	Beginning (1)
A. TECHNICAL PRODUCT OUTPUT (Extension Cord Assembly & Dish Garden Output)					
Quality of Output (EC) / Visual Impact (DG)	Highly polished, neat, professional; visually striking and well-balanced.	Clean, organized, strong appeal with minor imperfections.	Acceptable quality; some inconsistencies, but still neat.	Weak execution; uneven quality or weak visual elements.	Poorly made, messy, unbalanced, or unsafe.
Accuracy (EC) / Originality & Plan Alignment (DG)	Measurements, layout, and design strictly follow specifications or sketch plan; exceptionally original.	Minor deviations, but do not affect performance or design coherence.	Generally accurate; follows specifications.	Multiple inaccuracies; parts are different from the plan.	Major errors: does not follow specifications or plan.
Functionality (EC only)	Fully functional; flawless switch/connection performance.	Fully functional; minor inconsistencies.	Functional but may show inconsistent performance.	Limited or partial function.	Non-functional or unsafe.
Combination & Design of Plants & Materials (DG only)	Harmonious, balanced, compelling; enhances theme and sustainability.	Effective combinations; minor balance issues.	Acceptable combinations; coherent design.	Mismatched choices; theme unclear.	Poor combination; lacks unity or suitability.
B. USE OF TOOLS, METHODS & SAFETY					
Use of Tools & Equipment (EC & DG)	Confident, precise, efficient; correct technique.	Mostly correct and safe use; minor inconsistency.	Adequate use; some gaps, but task completed.	Frequent improper handling; needs reminders.	Incorrect or unsafe tool use.
Methods & Safety Work Habits (EC & DG)	Consistently follow all protocols; no hazardous workspace.	Safe practices with minor lapses.	Basic safety observed; occasional reminders needed.	Several lapses or inefficient methods.	Repeated unsafe behaviors; disorganized.

This draft and the contests' mechanics await review and approval from the DepEd ExeCom.

Speed (All Categories)	Finishes within/ ahead of time with excellent quality.	Slightly slow but efficient overall.	Completes within a reasonable time.	Slow pace causes delays.	Unable to finish on time.
C. COMMUNICATION, PRESENTATION & DIGITAL COMPETENCY (ICT + EC + DG)					
Ability to Explain / Present Ideas (All Categories)	Clear, confident, thorough explanation of process, reasoning, tools, safety, or design choices.	Clear explanation with minor gaps.	Basic explanation; some unclear areas.	Limited explanation; missing key details.	Cannot explain; unclear or incorrect responses.
Organization & Clarity of Ideas (ICT)	Logical flow; strong structure; coherent transitions.	Mostly organized; minor clarity lapses.	Understandable but loosely organized.	Ideas are not well-connected.	Disorganized and unclear.
Digital Presentation Skills (ICT)	Highly confident; complete explanation of tools and processes (Word/PDF).	Clear with minor gaps.	Basic, some missing details.	Struggles to articulate workflow.	Inaccurate or incomplete explanation.
Technical Accuracy (Grammar, Spelling) (ICT)	No errors; polished and professional.	Minor errors.	Several errors, but readable.	Frequent errors affect clarity.	Many errors; hard to understand.
D. ICT DOCUMENTATION (Word → PDF)					
Content Accuracy & Completeness	Fully complete, accurate, and meets all requirements.	Mostly complete, minor omissions.	Generally correct; some missing parts.	Incomplete sections; inaccuracies.	Largely off-task or incorrect.
Formatting & Layout in Word	Professional formatting: correct margins, spacing, headings, page breaks.	Minor inconsistencies.	Basic formatting applied.	Frequent formatting errors.	No formatting standards followed.
Use of Productivity Tools & PDF Export	Effective use of tools, tables, images, etc. free PDF export.	Several tools used effectively; minor PDF issues.	Basic tools used; acceptable PDF.	Minimal tool use; many errors.	Incorrect tool use; faulty/no PDF export

DISTRICT FESTIVAL OF TALENTS-TECHNOLYMPICS COORDINATORS

DISTRICT	SECONDARY	ELEMENTARY
ATOK	Macton A. Alonzo	Brinda B. Amado
Bakun	Nerrisa Pecdasen	Juliet S. Alboc
Bokod	Sanny B. Dokipen	Valentine c. Pontino Jr
Buguias	Cerilo M. Telio	Saturnina P. Bacasen
BSU	Mark L. Galian	Agustin D. David Jr.
Itogon 1	Miguel Totanes Jr.	Elena B. Bumatay
Itogon 2	Jaime B. Coligman	John Bauzon
Kapangan	Paul Pantalone	Jessie S. Balagsa
Kibungan	Maclin Dayao	Liza C. Alibio
Kabayan	Melin Abad	Teddy A. Garcia
La Trinidad	Ingrid C. Odiong	Asian Canuto
Mankayan	Faustino M. Gaewen	Jan Irvin Kis-ing
Sablan	Janice Dionisio	Maryflor Lackias
Tuba	Thomas Dacawe	Marlon B. Losnong
Tublay	Agustino Amancio	Emerald S. Olsina

2026 TECHNOLYMPICS BILLETING SCHOOL/AREA

DELEGATION	ROOM	SCHOOL/BUILDING
ATOK BOYS	7-D	AMPMNHS JHS
ATOK GIRLS	7-C	AMPMNHS JHS
BSU BOYS	7-G	AMPMNHS JHS
BSU GIRLS	8-B	AMPMNHS JHS
BUGUIAS BOYS	Room 1	AMPMNHS SHS BLDG 2
BUGUIAS GIRLS	Room 4	AMPMNHS SHS BLDG 2
BOKOD BOYS	7-A	AMPMNHS JHS
BOKOD GIRLS	Science Laboratory	AMPMNHS JHS
ITOGON I BOYS	8-A	AMPMNHS JHS
ITOGON I GIRLS	8-C	AMPMNHS JHS
ITOGON II BOYS	9-F	AMPMNHS JHS
ITOGON II GIRLS	8-D	AMPMNHS JHS
KABAYAN BOYS	9-C, 7-B	AMPMNHS JHS
KABAYAN GIRLS	9-B	AMPMNHS JHS
KAPANGAN BOYS	Room 3	AMPMNHS SHS BLDG 1
KAPANGAN GIRLS	Room 4	AMPMNHS SHS BLDG 1
LA TRINIDAD BOYS	10-E	AMPMNHS JHS
LA TRINIDAD GIRLS	10-B, 8-E	AMPMNHS JHS
SABLAN BOYS	Room 2	AMPMNHS SHS BLDG 2
SABLAN GIRLS	Room 3	AMPMNHS SHS BLDG 2
TUBA BOYS	7-E	AMPMNHS JHS
TUBA GIRLS	7-F	AMPMNHS JHS
BAKUN BOYSE	Room 2	AMPMNHS SHS BLDG 1
BAKUN GIRLS	Room 1	AMPMNHS SHS BLDG 1
TWG	10 -C	AMPMNHS JHS
VIP LOUNGE	10-D	AMPMNHS JHS
TUBLAY BOYS		Pacalso Elementary School
TUBLAY GIRLS		Pacalso Elementary School
KIBUNGAN BOYS		Pacalso Elementary School
KIBUNGAN GIRLS		Pacalso Elementary School
MANKAYAN BOYS		Pacalso Elementary School
MANKAYAN GIRLS		Pacalso Elementary School
Itogon I Elementary Boys and Girls		Pacalso Elementary School
Contest Area	HE	AMPMNHS JHS and SHS BLDG 2
Contest Area	9-E	AMPMNHS JHS
Contest Area	ICT Lab	AMPMNHS JHS and SHS BLDG 2
Contest Area	GYM	AMPMNHS JHS and SHS



DAY 1

Registration

1:00 to 3:00 pm

SOLIDARITY MEETING

PRELIMINARIES:

AMPMNHS

Welcome Remarks and
Statement of Purpose:

MADISON B. KIONG
School Principal III

Presentation of House
Rules, Contest Venue and
Billeting Areas

MIGUEL L. TOTANES JR.
Head Teacher III -AMPMNHS

Roll Call:

ELENA B. BUMATAY
School Principal I
Jose F. Opiles - ES

Intermission:

JAPHET DENVER K. FAGYAN
School Nurse II

Message:
Presentation of TWGs,
CO, and FP

SAMUEL S. AYANGDAN
Education Program Supervisor
EPP/TLE/TVL

BREAK AWAY SESSION PER EVENT

Facilitator

ELENA B. BUMATAY
School Principal I
Jose F. Opiles - ES

6:00 To 9:00 PM

Technolympic Show

AMPMNHS - ESUG

DFOT

2026 DAY 2

TECHNOLYMPICS

OPENING PROGRAM: February 5, 2026

Parade 7:30 AM @ Bua Oval to shs gym

Nationalistic Song &
Benguet Hymn:

FREDRICK L. BALANGAY
MAPEH Department

Prayer:

RAUL GAWEK
Parish Priest - Saint Polycarp's Eucharist Church
Upper Tram, Ucab, Itogon

Welcome Remarks:

JONATHAN G. SADEY, EdD
PSDS- Itogon District 1
HON. MARTIN D. CHAVEZ JR.
Barangay Captain- Tuding
HON. DANTE ALAIN XAVIER D. GODIO
Municipal Vice Mayor - Itogon

Presentation of the
Participants:

SANNY B. DOKIPEN
President Division Technolympics-Secondary

Intermission:

JAPHET DENVER K. FAGYAN
School Nurse II

Hoisting of Banner:

DELEGATION HEADS - MIGUEL TOTANES JR.
Head Teacher III

Message of Support:

HON. BERNARD S. WACLIN
Municipal Mayor - Itogon

Message:

ESTELA L. CARIÑO, EdD, CESO III
Regional Director and Concurrent
Officer-In-Charge Office of the School Division Superintendent

Intermission:

JELINA D. CALAWA, Teacher II

Purpose/Presentation:

SAMUEL S. AYANGDAN
Education Program Supervisor
EPP/TLE/TVL

Declaration of the Opening

ESTELA L. CARIÑO, EdD, CESO III
Regional Director and Concurrent
Officer-In-Charge Office of the School Division Superintendent

Closing Remarks and

Acknowledgement:

MADISON B. KJONG
Principal III AMPMNS

EMCEE:

MARIBEL G. BALLANGAN, LANGUAGE DEPARTMENT

SCHEDULE OF CONTESTED EVENTS

February 5, 2026 (ELEMENTARY)

TIME	EVENTS	VENUE	CONTEST ADMIN
10:31AM-11:30AM	Asexual Propagation	JHS Covered Court	Johnson Bauson Ceasar Bongloy
10:00 AM to 4:00 PM	Techno-Fusion	JHS Covered Court / Com Lab, Grade 10B and 10C	Asian Canuto Elvis Ramcee Razte
1:00 PM to 5:00 PM	Food Preparation and Presentation	H.E. Room JHS	Glory Kidagan

SCHEDULE OF CONTESTED EVENTS February 5, 2026 (SECONDARY)

TIME	EVENTS	VENUE	CONTEST ADMIN
10:01AM- 12:00AM	Opening of Bazaar Exhibit	JHS Covered Court	Ingrid o. Comiles Miguel L. Totanes Jr. Jocelyn M. Mero
10:30 AM to 4:30 PM	Carpentry - Office Table with Drawer	Backside SHS GYM	Thomas Dacawe Agustino Amancio Frederick B. Banwa
10:30 AM to 2:30 PM	Cookery	TVL SHS Building	Lanie Bas-ilan Venusa Delos Reyes
10:30 AM to 4:30 PM	EIM		Jonie Ancheta Rosalto Quinto
1:00 PM to 5:00 PM	Computer Systems Servicing	SHS Com Lab	Eugene Espirito Joel Mangallay
1:00 PM to 5:00 PM	Plastering	TVL Building SHS GYM	Frederick Banwa
1:00 PM to 5:00 PM	Dressmaking	9E Room & Dressmaking Room	Nerissa Pecdasen
1:00 PM to 5:00 PM	Food Processing	H.E. Room JHS	Melin Abad Ferlyn Piok
1:00 PM to 5:00 PM	EIM	TBA	Eugene Bubod Rosalto Quinto
3:00 PM to 7:30 PM	Bread and Pastry	TVL SHS Building	Lanie Bas-ilan Venusa Delos Reyes

SCHEDULE OF CONTESTED EVENTS February 6, 2026 (SECONDARY)

TIME	EVENTS	VENUE	CONTEST ADMIN
7:00AM-8:00AM	REGISTRATION OF PARTICIPANTS		
8:01 AM to 9:00 AM	SMAW	SMAW LAB	Frederick Barwa
8:00 AM to 10:00 AM	Feed Formulation	JHS Covered Court	FauStino Gaewen Ceasar Bngloy
8:00 AM to 12:00 NN	Technical Drafting	SHS Com Lab	Eugene Espirito Joel Mangallay
9:00 AM to 12:00 NN	Nail Art (9:00 to 10:00AM)	Grade 9	Sanny B. Dokipen Teresita Cuh-ing
2hours - 10:31 to 12:30 NN	Automotive Servicing - Electrical	SHS GYM	Miguel Totanes Paul Panatone
1hour -10:31 to 11:30 AM	Automotive Servicing - Tune-Up	SHS GYM	Miguel Totanes Paul Panatone

February 6, 2026 (ELEMENTARY)

TIME	EVENTS	VENUE	CONTEST ADMIN
8:00AM-12:00 NN	Invitation Card Making	JHS Covered Court Com Lab Grade 10B and 10C	Elvis Ramcee Razote
9:00 AM to 1:30 PM	Simple Wiring Circuit	TBA	Teddy Garcia

DAY 3
Benguet 2026 Division

TECHNOLYMPICS

CLOSING PROGRAM: February 6, 2026 @ 2:00 pm

Opening Remarks: ASIAN CANUTO
Vice-President Division Technolympics
Elementary

Awarding of Certificate: SAMUEL S. AYANGDAN
Education Program Supervisor
EPP/TLE/TVL

Message and Oath
Taking Of Benguet
Technolympics Officers Hon. DANTE ALAIN XAVIER D. GODIO
Municipal Vice Mayor - Itogon

Lowering of the Banners: DELEGATION HEADS

Closing Remarks: MADISON B. KIONG
School Principal III AMPMNHS

EMCEE

JOSIE O. VELANDRES
Teacher II