

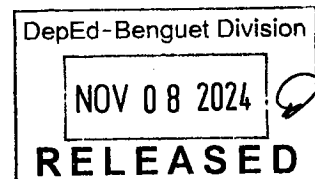


Republic of the Philippines  
**Department of Education**  
**Schools Division of Benguet**

November 8, 2024

DIVISION MEMORANDUM  
 NO. 426, s. 2024

To: Chief Education Supervisors of CID  
 Education Program Supervisors  
 Public Schools District Supervisors  
 Selected Secondary School Heads



**SHS-TVL PARTICIPANTS TO THE BEST KINUDAY/KINI-ING COOKING CONTESTS**

- The Province of Benguet will be celebrating the 124<sup>th</sup> Foundation Anniversary, through Adivay this whole month of November. As part of the month-long event, the Provincial Veterinary Office will hold the Best Kinning/Kinuday Cooking Contests on November 19, 2024, in the Benguet Cold Chain in Wangal, La Trinidad, Benguet.
- The activity aims to showcase the province indigenous smoked meat not only for tourist but for the younger generation of Benguet people. Further to help promote pork in the midst of African Swine Fever Crisis in the country.
- The following Senior High Schools in SDO-Benguet that provide TVL-Track will compete in the competition:

District	School	Name of Participants	Coach
La Trinidad	Benguet National High School	Alangdeo, JR. Angelo P. Aquino, Lord Kaizzer S.	Novelyn Suerte
Mankayan	Lepanto National High School	Mayames, Jhehan Carlo V. Mabiasan, Kiezel Yuah Xian	Franzmarie L. Langbis
Bokod	Ambangeg National High School	Pino, Filbert, Epe, Bregene	Maria Elena Atos

- Each team will be provided with them their own Kinuday/Kini-ing with a total weight of 1.5 kg. 0.5 Kg. of Kinuday/Kini-ing shall be pre-packed by the contestants and shall be brought during the Cooking contest. This shall be a separate contests aside from the cooking contest.
- Lunch meals and snacks of participants will be provided by the organizer on the contest date, while their transportation and other incidental expenses shall be charged against available school or local funds subject to the usual accounting and auditing rules and regulations.



Address: Wangal, La Trinidad, Benguet  
 Telephone Number: (074) 422-6570  
 Email: [benguet@deped.gov.ph](mailto:benguet@deped.gov.ph)  
 Facebook Page: DepEd Tayo Benguet





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7. Attach are the criteria of judging and mechanics for the Best Kinning/Kinuday Cooking Contests.
8. Immediate and wide dissemination of this memorandum is desired.

  
RAG/FFP/SSA



**ESTELA P. LEON-CARINO, Ed.D, CESO II**  
Regional Director and  
Concurrent Officer-In-Charge  
Office of the Schools Division Superintendent



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peak in 2021 to 2022. Slowly, the industry is now recovering from this dreaded disease. The PVO finds that this is the right time to revive the "Best Kinuday/Kini-ing Cooking Contest as a means of promoting and value addition of pork. While there is no need to promote pork per se, considering its popularity, there is a need to promote our traditional pork preservation process which is "kinuday/kini-ing." Hopefully, this can encourage more swine raisers to go back into swine raising to restore local pig supply. More importantly, may this competition encourage swine raisers to raise good quality pigs, which translates to good quality pork. Also, this can help stimulate culinary or gastronomic tourism in Benguet, adding another attraction to our beautiful Province. Further, it is a way of preserving one part of our culture. At this modern age, it is good to revisit these practices for the young generations to discover and appreciate. It is for this reason that those invited as contestants are students from different schools as well as traditional folks from the barangays.

Meanwhile, in recognition of outstanding farmers and Farmers Association practicing integrated farming system, an awarding of best practitioners will be conducted on the same day. Also, best rabies program implementers among the 140 barangays and 13 municipalities will be recognized. The Adivay provides the perfect platform to recognize awardees for these programs.

#### **VII. Mechanics for the Kinuday/kini-ing Cooking Contest**

1. There shall be two categories- student and open categories
2. For the school category, participants shall be from eight (8) schools (high school or college) located in Benguet.
3. For the open category, participants must be residents of Benguet, one team representing one Municipality or 13 teams in total.
4. Teams in both categories are composed of two MAXIMUM only. Strictly no solo participants.
5. Participants have to bring their own kinuday/ kini-ing, with a total weight of 1.5 Kg for the contest.
6. 0.5 Kg of kinuday/kini-ing shall be pre-packed by the contestants and brought during the Cooking Contest. This shall be a separate contest aside from the cooking contest. There is only one category for this, combining the schools and municipalities. Points shall be awarded based on set criteria (kindly refer to the criteria below). Pre-packed kiniing/kinuday shall be submitted upon registration by participating teams. These shall be arranged by the organizers for the judges. These will be judged while the cooking contest is on-going.
7. The remaining 1 Kg of kinuday/kini-ing shall be used as the main ingredient for the cooking contest. There shall only be ONE dish to be presented to the judges. Only cooked rice, complementary condiments and drinks are allowed to be served with the main dish. NO SIDE DISHES ALLOWED.
8. The contestants are free to choose ingredients and seasonings to make their dish. These should be provided by the contestants.
9. The contestants are free to use other cooking equipment and methods.
10. The contestants should provide their own cooking utensils, serving plate, chopping board, pail and dipper (or water gallon).

11. All contestants are encouraged to use hair net, apron and gloves. They must adhere to clean preparation and cooking.
12. Set of LPG gas and cooking stove shall be provided by the office through a sponsor.
13. Participants are not allowed to leave their assigned table once the cooking time starts until it ends. Coaches and other team companions should stay on the designated areas only and should not interfere or assist the contestants once the contest begins, until the dishes have been plated and served to the judges. Only contestants shall plate the dishes. Coaches should remain on their seats.
14. The time limit for cooking shall be one hour. Plating shall be given 10 minutes, for a total time of 1 hour and 10 minutes. There shall be an official timekeeper.
15. Only the finished dish, rice, condiments and drink and a written list of the ingredients used (optional) shall be placed on the judges' table for judging. No names of schools and municipality should be included.
16. There shall be one winner and 2 runners up from each category. Each will receive corresponding cash prizes. Non-winners shall receive consolation prize.

I. Criteria for Judging Best Kinuday/Kini-ing Cooking Contest

A. Overall Flavor, Taste and Texture of dish (kinuday/kini-ing taste dominates the dish, complemented by other ingredients)	40%
B. Neatness and Cleanliness in Preparation	30%
D. Nutritional Value (fortifying, incorporating nutritious ingredients)	20%
E. <u>Plating and Presentation</u>	<u>10%</u>
<b>TOTAL</b>	<b>100%</b>

Note: All dishes will be subjected to a blind taste test by the board of judges.

II. Criteria for Judging Best Processed Kinuday/Kini-ing

**Note: There is only one (1) category for this contest combining schools and municipality categories.**

A. Color of kinuday/ kini-ing	30%
B. Smell of kinuday/ kini-ing	30%
C. Marbling of meat used (fat to meat ratio)	20%
D. <u>Packaging of kinuday/kini-ing</u>	<u>20%</u>
a. Functionality	
b. Attractiveness	
<b>TOTAL</b>	<b>100%</b>