



Republic of the Philippines
Department of Education
REGION X – NORTHERN MINDANAO
SCHOOLS DIVISION OF OZAMIZ CITY

Division Advisory No. 070, s. 2023

November 22, 2023

Complying with DepEd Order 8, s. 2013,
this Office issues this Advisory not for the endorsement per DO 28, s. 2001,
but for the information of DepEd Officials,
personnel/staff, as well as the concerned public.

INVITATION FOR THE 14TH CULINARY CONGRESS

Attached is a letter from La Salle University inviting schools to participate in the 14th Culinary Congress to be held at La Salle University, Ozamiz City on November 27 to December 3, 2023, for your appraisal with utmost consideration of DepEd Order No. 9, s. 2005 on Instituting Measures to Engaged Time – On Task and Ensuring Compliance Therewith, and strict compliance to other existing DepEd rules and guidelines.

The participation of learners and teachers from public schools in this activity shall be purely voluntary. As such, the participants themselves shall shoulder any registration fees and travel/incidental expenses.

For more information and clarifications, you may contact La Salle University at cthm@lsu.edu.ph / (088) 521-0342 loc. 105/ 0928-632-2854.

For your information and guidance.

LCL/DA Invitation for the 14TH Culinary Congress
___/November 22, 2023



Address: IBJT Compound, Carangan, Ozamiz City
Telephone No: (088) 545-09-88
Telefax: (088) 545-09-90
Email Address: ozamiz.city@deped.gov.ph



PANDONG
#PadayonAsensoOzamiz

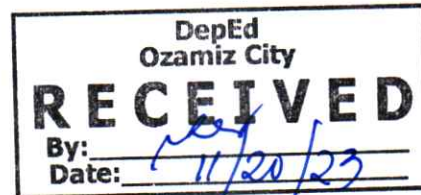


La Salle University

La Salle St., Brgy. Aguada, Ozamiz City, Misamis Occidental Philippines 7200
www.lsu.edu.ph | 521 0342 / 532 1561

November 15, 2023

NIMFA R. LARGO, PhD, CESO V
Asst. Schools Division Superintendent
OIC, Schools Division Superintendent
DepEd Ozamiz City
Ozamiz City, Misamis Occidental



Dear Dr. Largo,

Maayong La Salle!

In line with the mission of our founder, St. John Baptist de La Salle, which is to nurture and empower the youth through academic excellence, spirituality, and values to develop responsible and compassionate leaders of tomorrow, La Salle University, Ozamiz City, College of Tourism and Hospitality Management will hold the **14th Culinary Congress on November 27 to December 3, 2023**, at the **LSU Arts Center in Ozamiz City** with the theme **"Unwrapping a Flavorful Journey"**.

The Culinary Congress aims to develop the **Technical-Vocational-Livelihood Strand (TVL)** students' skills and knowledge through various competitions and learning activities such as:

- valuable hands-on experience through the different competitions prepared for the TVL students;
- feedback from industry professionals;
- awards and recognition for their skills and accomplishments;
- network with other students and professionals, and
- gained knowledge about the latest trends and technologies from esteemed partner institutions through seminars and workshops.

To successfully deliver this event, we would like to humbly request the **endorsement** of the **Division Office of DepEd Ozamiz City** to the different schools under the division that are offering the **Technical-Vocational-Livelihood Strand (TVL)** to join this momentous occasion.

Attached to this program are the different competitions and their mechanics.

Should you be interested in learning more about the Culinary Congress, please don't hesitate to reach out to us at cthm@lsu.edu.ph / (088) 521-0342 loc. 105/ 0928-632-2854.



La Salle University

La Salle St., Brgy. Aguada, Ozamiz City, Misamis Occidental Philippines 7200
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Thank you for your attention, and we eagerly anticipate your positive response.

Sincerely,

MR. JOED M. LAYNA, CIP, MTHM
Dean, College of Tourism & Hospitality Management
Chairman of the 14th Culinary Congress

Noted:

MR. BENJIEMIN LABASTIN
Vice Chancellor for Academics and Research

Recommending Approval:

DR. WENNY CASEROS
University Chancellor

BR. BUTCH ANTOLIN ALCUDIA III, FSC
University President

Approved:

for:

NIMFA R. LARGO, PhD, CESO V
Asst. Schools Division Superintendent
OIC, Schools Division Superintendent
DepEd Ozamiz City

14th Culinary Congress MASTER PLAN

The Programme (Day 4 - Morning) November 30, 2023

| Time | Activity | Venue |
|------------------|--|----------------------------|
| 7:00 - 9:00 AM | Registration | Arts Center Gallery |
| 9:00 - 10:00 | Opening Ceremony To Officially Open: <u>Br. Antolin S. Alcudia III</u> University President | Quadrant 4, Quadrant 5 |
| 10:00 - 12:00 NN | Exhibit Booth Display Ribbon Cutting <u>Dr. Wenny M. Caseros</u> University Chancellor <u>Mr. Benjiemen A. Labastin</u> Vice Chancellor for Academics and Research | Quadrant 1 |
| | Lighting of the Christmas Tree <u>Flordeliza N. Cabang</u> Vice President for Administrative Services <u>Joed M. Layna</u> Dean, College of Tourism and Hospitality Management | Quadrant 2 |
| | Floral Art Contest | Quadrant 3 |
| | No Bake Hot Dessert | Hot and Cold Kitchen |
| | Fruit Carving | Quadrant 4 |
| | Hospitality Quiz Bee (SHS Category) | Quadrant 5 |
| | Tourism Quiz Bee (SHS Category) | Quadrant 5 |
| | Table Set-up Competition (SHS Category) | Arts Center Gallery |

14th Culinary Congress MASTER PLAN

The Programme (Day 4 - Afternoon) November 30, 2023

| Time | Activity | Venue |
|----------------------|--|------------------------------|
| 12:00 - 1:30 PM | Lunchbreak | Banquet Hall |
| 1:30 - 5:30 PM | Exhibit Booth Judging Part 1 | Quadrant 1 |
| | Tourism Promotional Video Judging | PerDev Lab |
| | Travel Vlog Judging | PerDev Lab |
| | Food Vlog Judging | PerDev LAB |
| | Table Set-up Competition | Quadrant 3 |
| | Mystery Box Challenge | H&C Kitchen |
| | Cake Decorating Contest | Quadrant 4 |
| | Arc Decorating Contest | Quadrant 4 |
| | Table Napkin Folding Contest (SHS Category) | Quadrant 4 |
| | Cocktail Mixing Competition | Quadrant 5 |
| | Tourism Essay Writing Competition | Banquet Hall |
| 5:30 - 6:00 PM | Debriefing | Assigned Debriefing Stations |
| --- End of Day 4 --- | | |

14th Culinary Congress MASTER PLAN

The Programme (Day 5 - Morning) December 1, 2023

| Time | Activity | Venue |
|-----------------|---|------------------------------|
| 7:00 - 8:30 AM | Registration | Arts Center Gallery |
| 8:30 - 9:00 AM | Invocation and Recap and Briefing for Day 4 | Quadrant 5 |
| 9:00 - 12:00 NN | Christmas Chicken Ham Cooking Competition | H&C Kitchen |
| | Tray Balancing | Quadrant 3 |
| | Bed Make-up Competition | Quadrant 4 |
| | Towel Folding Competition (SHS Category) | Quadrant 4 |
| | Wine Parade | Quadrant 5 |
| | Debriefing | Assigned Debriefing Stations |
| 12:00 - 1:30 PM | Lunchbreak | Banquet Hall |
| 1:30 - 5:30 PM | Exhibit Booth Judging Part 2 | Quadrant 1 |
| | Christmas Tree Competition Judging | Quadrant 2 |
| | Chef's War | H&C Kitchen |
| | Flairtending Showdown | Quadrant 4, Quadrant 5 |

14th Culinary Congress MASTER PLAN

The Programme (Day 5 - Afternoon) December 1, 2023

| Time | Activity | Venue |
|----------------|---|---|
| | SHS Category Contest Awarding | Quadrant 5 (in between flairtending entries) |
| 5:30 - 6:00 PM | Debriefing | Assigned Debriefing Stations |
| 6:00 - 8:00 | Dismantling of Quadrant 3 and Preparation for the Seminar Workshop | Quadrant 3, Quadrant 4, Quadrant 5 |
| End of Day 5 | | |

14th Culinary Congress MASTER PLAN

TRAVEL VLOG COMPETITION (SHS)

Description:

This competition invites participants to showcase their local tourist destination through their own camera lenses. Also, this highlights the creativity and storytelling skills of the students as they embark on an unforgettable journey, capturing the essence of each destination through vlogs.

Mechanics:

1. The travel vlog competition is open to all Senior High students enrolled in the Technical-Vocational Livelihood (TVL) Track. This is a group competition composed of three (3) members only.
2. Each group can choose only one tourist attraction within their locality.
3. The vlog must be 3 minutes minimum and 4 minutes maximum. One (1) point will be deducted for every second the vlog exceeds. If the vlog does not reach the desired length of three (3) mins., one (1) point will be deducted.
4. The contestant is strictly not allowed to hire a professional editor or videographer.
5. Content will be screened in a public setting and should be appropriate for an audience of all ages. Foul, vulgar, lewd, and offensive words (spoken, music, etc.) and actions are prohibited during the vlog.
6. The participant's attire should be appropriate for an audience of all ages
7. All videos submitted for judging purposes shall be in full English (except for terms with no English Translation, original and unpublished online or in any form.
8. The video must be of the highest quality possible 920 x 1080 (1080p) and it must include an English subtitle.
9. The participants should encourage people to share and react to their videos to achieve Special Awards. (Most Shared and Most Reacts)
10. The video must be uploaded to Google Drive provided by the organizer on or before November 23, 2023. Google Drive will be closed at exactly 11:59 PM. Failure to submit the video within the time frame, five (5) points will be deducted.
11. The videos will be uploaded on the official Facebook page of the organizing team: The Culinary Congress by LSU, on November 25, 2023.
12. The organizers will review the video subjectively for approval before it is shown to the public. If the video contains foul, vulgar, lewd, or offensive words, the group will be disqualified from participating in the competition. The organizer's decision is final and cannot be appealed.
13. Any violation of the above rules & and mechanics of the competition will lead to one (1) point deduction from each judge's score sheets. The judge's decision is final and irrevocable.

14th Culinary Congress MASTER PLAN

TRAVEL VLOG COMPETITION (SHS)

Criteria for Judging:

| | |
|--|-------------|
| Originality and Creativity | 40% |
| The project is unique and does not look like the others. No copyright infringement and the videographer has artistically woven his interpretation of the given theme in the video. | |
| Video Quality | 25% |
| High-definition video is usually defined as having 720 progressive (720 p) or 1080 interlaced (1080i) active scan lines. The subject is well visible and in focus throughout the duration of the video | |
| Delivery | 25% |
| The vlogger's deliver fluently and clearly with minimal stutters and no grammatical errors. | |
| Organization and Editing | 10% |
| The work are clearly defined purpose and Video editing is the manipulation and arrangement of video shots. | |
| Total: | 100% |

14th Culinary Congress

MASTER PLAN

FOOD VLOG COMPETITION (SHS)

Description:

This competition serves as an avenue for the participants so they may explore the vibrant food scene of their own locality's province's hidden gems, local delicacies, and renowned restaurants through your mouthwatering food vlogs.

Mechanics:

1. The travel vlog competition is open to all Senior High students enrolled in Technical Vocational Livelihood (TVL) Track. Each entry must have one (1) group with three (3) members.
2. Each group must focus on 1 local dish/food establishment.
3. The vlog must be 3 minutes minimum and 4 minutes maximum. One (1) point will be deducted for every second the vlog exceeds. If the vlog does not reach the desired length of three (3) mins. or exceed the 4-minute maximum, one (1) point will be deducted per second.
4. The contestant is strictly not allowed to hire a professional editor or videographer.
5. Content will be screened in a public setting and should be appropriate for an audience of all ages. Foul, vulgar, lewd, and offensive words (spoken, music, etc.) and actions are prohibited during the vlog.
6. The participant's attire should be appropriate for an audience of all ages.
7. The video submitted for judging purposes shall be in full English (except for terms with no English translation), original, and unpublished online or in any form.
8. The video must be of the highest quality possible 920 x 1080 (1080p) and must include an English subtitle.
9. The video should be submitted in AVI format or MP4.
10. The participants should encourage people to share and react to their videos to achieve Special Awards. (Most Shared and Most Reacts)
11. The video must be uploaded to Google Drive provided by the organizer on or before November 23, 2023. Google Drive will be closed at exactly 11:59 PM Failure to submit the video within the time frame, five (5) points will be deducted.
12. The videos will be uploaded on the official Facebook page of the organizing team: The Culinary Congress by LSU, on November 25, 2023.
13. The organizers will review the video subjectively for approval before it is shown to the public. If the video contains foul, vulgar, lewd, or offensive words, the group will be disqualified from participating in the competition. The organizer's decision is final and cannot be appealed.
14. Any violation of the above rules and mechanics of the competition will lead to one (1) point deduction from each judge's score sheets. The judge's decision is final and irrevocable.

14th Culinary Congress

MASTER PLAN

FOOD VLOG COMPETITION (SHS)

Criteria for Judging:

Originality and Creativity 40%

The project is unique and does not look like the others.
No copyright infringement and the videographer has artistically woven his interpretation of the given theme in the video.

Video Quality 25%

High-definition video is usually defined as having 720 progressive 720 p) or 1080 interlaced (1080p) active scan lines. The subject is well visible and in focus throughout the duration of the video

Delivery 25%

The vlogger's deliver fluently and clearly with minimal stutters and no grammatical errors.

Organization and Editing 10%

The work are clearly defined purpose and Video editing is the manipulation and arrangement of video shots.

Total: 100%

14th Culinary Congress MASTER PLAN

TABLE SET-UP COMPETITION (SHS)

Description:

The table set-up contest encourages students to explore their design skills, & passion for event styling in the festive atmosphere of a traditional Christmas theme. The competition is a test of artistry, accuracy, and strategy in the table set-up. Competing teams will be tasked to set up a table for two with their chosen appetizers, salad, soup, main course, dessert, and beverages with their appropriate utensils within two hours and thirty minutes time limit.

Mechanics:

1. The table set-up contest is open to all Senior High students enrolled in the Technical-Vocational Livelihood (TVL) Track.
2. Participating Senior High students must have 1 team composed of five (5) participants only.
3. Competing teams will be tasked to set up a table good for 2 pax with a full-course meal.
4. Competing teams shall provide their own table, linen, flatware, glassware, silverware, and other ornaments/decorations. They shall be responsible for taking care of them for the duration of the competition.
5. Each contestant must wear:
 - Male: black slacks, long white sleeves, black shoes with black socks.
 - Female: black skirt/slacks, long white sleeves, black shoes.
6. Participants must be at the venue 30 minutes before the competition. Contestants who arrive 10 minutes after the designated start time will be automatically disqualified.
7. Each team will set up its table on the day and time of the competition for judging and will display its entry until the end of the competition.
8. The table setup should be relevant to the theme. Theme: "Christmas Dinner Date"
9. Time allotment for table set-up is two (2) hours and thirty (30) minutes. Going beyond the allotted time means a penalty of one (1) point per minute which will be deducted from the average score.
10. Any violation of the above rules & mechanics of the competition will lead to one (1) point deduction from each judge's score sheets. The judge's decision is final and irrevocable.
11. After the competition, the participants must have a short debriefing together with the judges for feedback.
12. The winners will be declared in the following order:
 - 1st place (gold)
 - 2nd place (silver)
 - 3rd place (bronze)

14th Culinary Congress MASTER PLAN

TABLE SET-UP COMPETITION (SHS)

Criteria for Judging:

| | |
|---|-------------|
| Accuracy of Set-up Observe the standard rules and guidelines in the table setup within the allotted time. | 30% |
| Creativity and Artistry Shows artistic merit, new ideas, and techniques. | 25% |
| Relevance to the Theme | 25% |
| Mise en Place The preparation of materials and equipment is organized. | 10% |
| Sanitation and Hygiene Hygienic handling of items: including the working area & and clothes. | 10% |
| Total: | 100% |

14th Culinary Congress

MASTER PLAN

TOURISM QUIZ BEE

Description:

The competition objectives are to evaluate participants' academic knowledge and topic, which will encompass the different departments of the hospitality industry as well as their industry expertise at the College of Tourism and Hospitality Management.

Mechanics:

A. Participants:

1. The competition is open to all Senior High School students from the Technical-Vocational-Livelihood Strand enrolled in the current semester. The team must composed of two (2) participants.

B. Scope and Coverage:

1. The questions will be related to General Hospitality topics such as 1. Tourism Terminologies, Current Events, History, Culture and Heritage, Festivals and Events, and Tourism Geography
2. The Hospitality Quiz Bee will be composed of 3 rounds; the Preliminary Round, the Semi-Final Round, and the Final Round.
3. The preliminary round has twenty (20) Multiple Choice type of questions worth 1 point, the Semi-final round has fifteen (15) Multiple Choice type of questions worth 3 points and the final round has ten (10) Identification type of questions worth 5 points.
4. In the preliminary round, only the top six (6) participants will qualify for the next semi-final round.
 - Preliminary Round (Easy) 1 point each
 - Semi-final Round (Average) 3 points each
 - Final Round (Difficult) 5 points each
5. In the final round, only the top five (5) participants will move to the final round.

C. Quiz Bee Proper:

1. The Hospitality Quiz Bee will be conducted live at the congress venue.
2. Cellular or mobile phones are not allowed during the competition.
3. Each participant will be provided with the following: Flipboard, white chalk, and eraser.
4. The Quiz Master shall read each question while the question itself will be flashed on the LED screen for the participants to see.
5. Each contestant is given one (1) minute to answer the question. The quiz master reads each question and signifies the start of the time by saying "Go". After the corresponding time limit for each question, the quiz master will say "Time's up!".

14th Culinary Congress

MASTER PLAN

TOURISM QUIZ BEE (SHS)

- Preliminary Round (Easy) 20 seconds and
- Semi-final Round (Average) 15 seconds and;
- Final Round (Difficult) 1 minute

6. Issues should be raised before the next question is announced. The decision of the judges is final.
7. Halfway through a round, the quiz master provides a recap of the scores of the team.
8. The quiz master announces the start of a new round and reiterates the points and the time limit.
9. After the difficult round, the quiz master shall announce the final scores. In case there is a tie, a tie-breaker round shall be added. The participant who first answers the question correctly shall be declared the winner.
10. Any violation of the above rules & and mechanics of the competition will lead to one (1) point deduction from each judge's score sheets. The judge's decision is final and irrevocable.
11. Participants are required to stay within the premises of the congress until the debriefing.

D. Declaration of Winners

1. There will be 3 winners to be declared: Gold, Silver, and Bronze Awardees.
2. The participant with the highest accumulated score shall be declared Gold awardee; the participant with the second-highest accumulated score shall be declared Silver awardee; the participant with the third-highest accumulated score shall be declared Bronze awardee.

14th Culinary Congress

MASTER PLAN

HOSPITALITY QUIZ BEE (SHS)

Description:

The competition objectives are to evaluate participants' academic knowledge and topic, which will encompass the different departments of the hospitality industry as well as their industry expertise at the College of Tourism and Hospitality Management.

Mechanics:

A. Participants:

1. The competition is open to all Senior High School students from the Technical-Vocational-Livelihood Strand enrolled in the current semester. The team must composed of two (2) participants.

B. Scope and Coverage:

1. The questions will be related to General Hospitality topics such as: Hospitality management terminologies, different types of cuisine, food preparation, different events, guest services and laboratory equipment (kitchen and bar).
2. The Hospitality Quiz Bee will be composed of 3 rounds; the Preliminary Round, the Semi-Final Round, and the Final Round.
3. The preliminary round has twenty (20) Multiple Choice type of questions worth 1 point, the Semi-final round has fifteen (15) Multiple Choice type of questions worth 3 points and the final round has ten (10) Identification type of questions worth 5 points.
4. In the preliminary round, only the top six (6) participants will qualify to the next semi-final round.
 - Preliminary Round (Easy) 1 point each
 - Semi-final Round (Average) 3 points each
 - Final Round (Difficult) 5 points each
5. In the final round, only the top five (5) participants will move to the final round.

C. Quiz Bee Proper:

1. The Hospitality Quiz Bee will be conducted live at the congress venue.
2. Cellular or mobile phones are not allowed during the competition.
3. Each participant will be provided with the following: Flipboard, white chalk, and eraser.
4. The Quiz Master shall read each question while the question itself will be flashed on the LED screen for the participants to see.
5. Each contestant is given one (1) minute to answer the question. The quiz master reads each question and signifies the start of the time by saying "Go". After the corresponding time limit for each question, the quiz master will say "Time's up!".

14th Culinary Congress

MASTER PLAN

HOSPITALITY QUIZ BEE (SHS)

- Preliminary Round (Easy) 20 seconds and
- Semi-final Round (Average) 15 seconds and;
- Final Round (Difficult) 1 minute

6. Issues should be raised before the next question is announced. The decision of the judges is final.
7. Halfway through a round, the quiz master provides a recap of the scores of the team.
8. The quiz master announces the start of a new round and reiterates the points and the time limit.
9. After the difficult round, the quiz master shall announce the final scores. In case there is a tie, a tie-breaker round shall be added. The participant who first answers the question correctly shall be declared the winner.
10. Any violation of the above rules & mechanics of the competition will lead to one (1) point deduction from each judge's score sheets. The judge's decision is final and irrevocable.
11. Participants are required to stay within the premises of the congress until the debriefing.

D. Declaration of Winners

1. There will be 3 winners to be declared: Gold, Silver, and Bronze Awardees.
2. The participant with the highest accumulated score shall be declared Gold awardee; the participant with the second-highest accumulated score shall be declared Silver awardee; the participant with the third-highest accumulated score shall be declared Bronze awardee.

14th Culinary Congress MASTER PLAN

TABLE NAPKIN FOLDING COMPETITION (SHS)

Description:

The Art of Napery completes an elegant table setting, thus a future hospitality professional must develop the skills for proper napkin folding. This competition provides a venue for students to demonstrate the skill of napkin folding within a set time frame.

Mechanics:

1. The table napkin folding competition is a solo competition open to all senior high students enrolled in the Technical Vocational Livelihood (TVL) Track.
2. Competitors must register online and receive a confirmation through email with an identification code for the organizers.
3. The participating SHS students must wear the following:
 - Male: black slacks, white polo shirt, black shoes with black socks.
 - Female: black skirt/slacks, white polo shirt, black shoes.
4. The table napkins used for this competition will be provided by the organizers.
5. All participants should be at the designated venue thirty (30) minutes before the event starts for the briefing. Participants who arrive 5 minutes beyond the call time will be deducted 1 point. 1 point will be deducted for every succeeding minute of late arrival.
6. Contestants who fail to attend the briefing will be automatically disqualified.
7. The participants will be given ten (10) minutes to demonstrate ten (10) napkin folds (a combination of basic and advanced) to be determined in the venue proper.
8. The start time will start when the emcee says "Go". Upon the signal of time consumed, the emcee will say "Time's up!" and the contestant must stop folding and raise both of their hands.
9. The judges will then inspect their work and will be rated through the criteria for judging listed below:

Criteria for Judging:

Precision and Accuracy of Folds

40%

- Folds are executed with meticulous precision, following the intended design accurately.
- Creases are sharp and well-defined, demonstrating control and attention to detail.
- No visible mistakes or inconsistencies in the folding technique.

14th Culinary Congress MASTER PLAN

TABLE NAPKIN COMPETITION(SHS)

| | |
|--|-------------|
| Stiffness of Folds | 30% |
| <ul style="list-style-type: none">• Folds maintain a crisp and upright structure, showcasing the intended shape effectively.• Napkin holds its form without drooping or collapsing, indicating proper tension and stability.• Overall appearance conveys a sense of crispness and sturdiness. | |
| Symmetry and Balance | 20% |
| <ul style="list-style-type: none">• Overall design exhibits perfect symmetry, with each element mirroring its counterpart.• Folds are evenly spaced and balanced, creating a harmonious and visually pleasing arrangement.• No noticeable imbalances or irregularities in the overall structure. | |
| Time of Execution | 10% |
| <ul style="list-style-type: none">• Evaluate whether the participants complete their napkin fold within the allotted time. | |
| Total: | 100% |

14th Culinary Congress MASTER PLAN

TOWEL FOLDING COMPETITION (SHS)

Description:

Towel folding is a creative way to make towels look functional and organized. This competition is a chance for people to show how good they are at folding towels and to come up with new and interesting designs. This is an individual competition and will be held in three rounds

Mechanics:

1. The Towel Folding Competition is exclusive to all Senior High Students enrolled in the Technical Vocational Livelihood (TVL) Track.
2. Participants must register online on or before November 22, 2023. Google form links will be provided by the organizers.
3. The materials for this competition are NOT provided by the Culinary Congress Organizing Committee. Thus, participants are required to bring the following for the competition: 3 pcs. White Bath Towel (70cm x 135cm) 5 pcs. White Hand Towel (50cm x 100cm)
4. The participants must wear their housekeeping attire (white polo shirt, black slacks, clog shoes, and black apron) during the competition and must follow the school dress code outlined in the University student Handbook.
5. All participants should be at the designated venue thirty (30) minutes before the event starts for the briefing and draw by lots (For round 2). Participants who arrive 5 minutes beyond the call time will be deducted 1 point. 1 point will be deducted for every succeeding minute of late arrival.
6. Contestants who fail to attend the briefing will be automatically disqualified.
7. The competition will be held in three rounds:
 - Round 1: All Participants will execute the same basic towel folds to be completed within 3 minutes. Only the top 7 Participants will proceed to round 2.
 - Round 2: Participants will be given 4 minutes to execute the special towel fold that was determined by the draw by lots. Only the top 5 participants will proceed to the final round.
 - Round 3: The participants will perform towel folding with their own design.
8. The winners will be declared in the following order:
 - 1st place (gold)
 - 2nd place (silver)
 - 3rd place (bronze)

14th Culinary Congress MASTER PLAN

TOWEL FOLDING COMPETITION (SHS)

Criteria for Judging:

Precision and Accuracy of Folds **40%**

- Folds are executed with meticulous precision, following the intended design accurately.
- Creases are sharp and well-defined, demonstrating control and attention to detail.
- No visible mistakes or inconsistencies in the folding technique.

Stiffness of Folds **30%**

- Folds maintain a crisp and upright structure, showcasing the intended shape effectively.
- Towel holds its form without drooping or collapsing, indicating proper tension and stability.
- Overall appearance conveys a sense of crispness and sturdiness.

Symmetry and Balance **20%**

- Overall design exhibits perfect symmetry, with each element mirroring its counterpart.
- Folds are evenly spaced and balanced, creating a harmonious and visually pleasing arrangement.
- No noticeable imbalances or irregularities in the overall structure.

Time of Execution **10%**

- Evaluate whether the participants complete their napkin fold within the allotted time.

Total: **100%**