



Republic of the Philippines  
Department of Education  
Region VII – CENTRAL VISAYAS  
SCHOOLS DIVISION OF BOHOL

---

*D. Lentes*  
*title change*  
*3/3/23*

Division Advisory No. 036, s. 2023  
March 3, 2023

In compliance with DepEd Order No. 8, s. 2013, this advisory is issued not for endorsement per DO 28, S. 2001 but for the information of DepEd officials, personnel/staff, as well as the concerned public.

**INFORMATION DISSEMINATION RE: CRISTAL e-COLLEGE'S 2023  
SUMMER INTERSCHOOL SKILLS CHALLENGE COMPETITION**

1. This Office disseminates the herein communication from Crystal e-College, contents of which are self-explanatory.
2. For details, refer to the attached enclosures.
3. For the information of all interested parties.



# CRISTAL e-COLLEGE

Km. 15 Central Highway, Tawala, Panglao,  
Bohol, Philippines, 6340

☎/Fax(038) 502-8408/ ☎(038) 502-8409



Registration No. 30Q19510

February 27, 2023

Dr. Bianito A. Dagatan, ED. D., CESO V  
Schools Division Superintendent  
Division of Bohol

Received:   
Feb 28, 2023

Sir;

In line with the Department of Education's aim of developing students' leadership capabilities and personal skills and building wholesome character to strengthen national competitiveness and productivity, Cristal e-College is sponsoring an interschool skills competition in celebration of its **Hospitality Management Days 2023**, dubbed as 2023 Summer Interschool Skills Challenge Competition.

This contest intends to tap into and enhance students' skills, which are the trend of today and consequently help their passion become a profession in the global industry. It will showcase the prowess of students from Junior and Senior High (both Public and Private) in the field of Table Skirting, Fruit Carving, Cocktail Mixing, and Cooking. The province-wide competition will be held in Cristal e-College Panglao Campus on March 25, 2023 (Saturday) with prizes and privileges at stake.

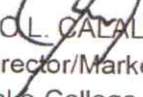
Considering that we both promote skills development programs for our dear students, we are inviting DepEd Bohol Schools Division to join by encouraging all schools under your jurisdiction to participate in the aforementioned events with No Registration Fee.

Herewith attached are the Guidelines and Mechanics of the contest for your information and reference.

Your support and cooperation on this matter is highly appreciated.

For any inquiries, you may contact us thru mobile phone # 0977 316 2285 (Globe), email me at [aldo@cec.edu.ph](mailto:aldo@cec.edu.ph), or send a personal message thru <https://www.facebook.com/aldo.calalin>.

Respectfully yours,

  
ESMERALDO L. CALALIN  
Managing Director/Marketing Consultant  
MBDC/Cristal e-College

Confirmed:

  
DR. WILL TYRÓN B. TIROL  
President  
Cristal e-College



Cristal e-College in partnership with DepEd Tagbilaran City Division and DepEd Bohol Division shall conduct an Interschool Skills Challenge Competition to tap and enhance students' skills, which are the trend of today and consequently help their passion become a profession for the global industry. The contest shall showcase the prowess of students from Junior and Senior High (both Public and Private) in the field of Table Skirting, Fruit Carving, Cocktail Mixing, and Cooking.

The competition will be launched in line with the celebration of Cristal e-College's **Hospitality Management Days 2023** which is scheduled on March 25, 2023 (Saturday).

## Guidelines and Mechanics

1. All Secondary Schools both Private and Public are legible to join the contest.
2. Each school may participate in two (2) Categories: Junior and Senior High Levels
3. Representatives from Junior and Senior High School categories should be Grade 10 and Grade 12 students respectively.
4. For Table Skirting Contest, only the first 20 schools to confirm to participate are legible to join in the said contest. The rest of the events have no limit of participants.
5. Competition Schedule (Province-wide) – the contest shall be on March 25, 2023 (Saturday) at 9:00AM where a short briefing or orientation will be conducted prior to the start of the contest. Details are shown in Contest Proper Guidelines as attached
6. Participating schools shall submit to [marketing@cec.edu.ph](mailto:marketing@cec.edu.ph) all requirements on or before March 15, 2023, with details as follows:
 

a. Names of the contestant/s and coach per event	c. Contact Number
b. Digital copy of the contestant's School ID (jpeg)	d. FB account
7. All contestants and coaches are required to attend the orientation an hour before the actual competition
8. Once the contest has started, the contestant is not allowed to communicate in all forms (text, call, chat, etc.) to their respective coach. Moreover, no contestant is allowed to leave his/her work area unless otherwise necessary. In the case of the latter, he/she should inform the Contest Working Committee (CWC) of the purpose of doing so.
9. No identifying marks on the Output or Artwork which may indicate their school, student's name, or the coach. It is a ground for disqualification.

10. Contest Proper Guidelines (refer to Contest Proper Guidelines as attached)

11. AWARDS/PRIZES:

Winners & Participants of this contest shall receive as follows:

<b>1st Prize</b>	<b>₱3,000</b> + Certificate of Recognition and 100% discount on tuition fee for one semester
<b>2nd Prize</b>	<b>₱2,000</b> + Certificate of Recognition and 50% discount on tuition fee for one semester
<b>3rd Prize</b>	<b>₱1,000</b> + Certificate of Recognition and 30% discount on tuition fee for one semester
<b>Consolation</b>	None winners will receive a Certificate of Participation and a 5% discount on tuition fees for one semester

Note:

**Honor Student Contestants** can only avail of the Tuition Fee discount from the prize incentive or as an honor student privilege whichever is higher.

12. The decision of the Board of Judges shall be deemed final and irrevocable.


13. Awarding and distribution of Certificates of Participation shall be conducted on March 25, 2023 at 2:00PM in CeC Covered Court.

14. Confirmation Date for joining is on or before **March 15, 2023** at 3:00 PM.

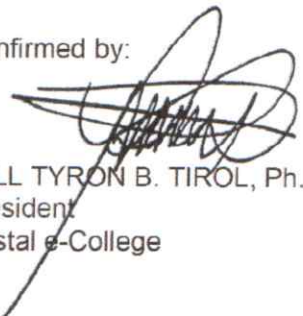
15. Winners will be posted on CRISTAL e-COLLEGE Facebook Official page, CeC web page, and CeC Ad page in Bohol Tribune.

For any inquiry, please contact Mr. Antonio Miro at +63975 387 1917 or visit us at [marketing@cec.edu.ph](mailto:marketing@cec.edu.ph).

Respectfully yours,

  
ESMERALDO L. CALALIN  
Managing Director/ Marketing Consultant  
Mt. Banat-I Dev't Corp/Cristal e-College

Confirmed by:

  
WILL TYRON B. TIROL, Ph.D.  
President  
Cristal e-College



## Contest Proper Guidelines

1. Table Skirting Contest Proper (March 25, 2023 at 10:00 AM in CeC Covered Court)
  - a. One (1) contestant per category: Grade 10 and Grade 12 for Junior High and Senior High contestants respectively.
  - b. Contestants must wear their school uniform during the contest.
  - c. All contestants should be at the contest venue fifteen (15) minutes before the contest starts. Late contestants without valid reasons shall be disqualified.
  - d. Contestants shall bring their own tools, needed materials, and cloth for the table with dimensions 2.9ftx2.1ftx2.6ft (Length x Top Width x Height). Changes in Table size will be relayed a week before the competition if there are any. Otherwise, the same table size remains the same.
  - e. Contestants are given **1 hour (60 minutes)** to finish their artwork/output.
  - f. Criteria of Judging: Rubrics for Table Skirting Contest

CRITERIA		Excellent (5)	V-Good (4)	Good (3)	Fair (2)	Poor (1)
Table Skirting Technique	Neatness	5	4	3	2	1
	Wrinkle-free	5	4	3	2	1
	Free of rips, tears, spots, stains, etc.	5	4	3	2	1
	Starts & ends at the back of the table	5	4	3	2	1
	Table legs not visible	5	4	3	2	1
	Skirt evenly edges the top of the table	5	4	3	2	1
	Skirt fitted tightly (no sags)	5	4	3	2	1
	Pins are invisible	5	4	3	2	1
	Accuracy of distance of the fold	5	4	3	2	1
	Speed (must not exceed 90 minutes)	5	4	3	2	1
Creativity and Artistry	Shows artistic merit	5	4	3	2	1
	Uses multiple heights to add depth & interest	5	4	3	2	1
	Symmetrical or pleasingly asymmetrical	5	4	3	2	1
	Use of color compliments displays	5	4	3	2	1
	Visual Appeal	5	4	3	2	1
<b>TOTAL</b>						

2. Fruit Carving Contest Proper (March 25, 2023 at 10:00 AM in CeC Covered Court)

- a. One (1) contestant per category: Grade 10 and Grade 12 for Junior High and Senior High contestants respectively.
- b. All participants must wear their school uniform with an apron and a cap/hairnet during the contest.
- c. All contestants should be at the contest venue fifteen (15) minutes before the contest starts. Late contestants without valid reasons shall be disqualified
- d. Contestants shall bring his/her own tools and a Watermelon Fruit weighing between 2~3 kilos
- e. Contestants are given **thirty (30) minutes** to finish their artwork/sculpture.
- f. Criteria of Judging: Rubrics for Fruit Carving Contest

CRITERIA	INDICATOR	Score
Creativity & Artistry	Shows artistic merit by producing an impressive output. New ideas in design and technique to advance art are visible.	30%
Full Utilization of Raw Materials	Uses at least 75% of the material given.	25%
Execution Skills and Attention to detail	Employ proper procedure and position in carving, slicing, and assembling items. This includes proper and skillful handling of tools	25%
Degree of Difficulty	Produce an intricate yet neat artwork	10%
Sanitation and Hygiene	Ensure the sanitary and Hygienic handling of ingredients. This includes the management of working areas and clothes.	10%
<b>TOTAL</b>		<b>100%</b>

3. Cocktail Mixing Contest Proper (March 25, 2023 at 10:00AM in CeC Covered Court)

- a. One (1) contestant per category. Grade 10 and Grade 12 for Junior High and Senior High contestants respectively.
- b. Contestants must wear their school uniform with an apron and a cap/hairnet during the contest.
- c. All contestants should be at the contest venue fifteen (15) minutes before the contest starts. Late contestants without valid reasons shall be disqualified.
- d. Cocktail recipe must be an own concoction of the contestants. A unique concoction name of the recipe shall be given by the contestant. Any offensive, unethical words for the recipe name is prohibited.
- e. Contestants must supply their own bartending tools/utensils (bar shaker, jigger, bar spoon, strainer, cocktail glasses, tongs, ice shovel chopping board, knife, portable blender/ice crusher, etc.). All tools and materials used in cocktail preparation shall be supplied by the competitors. Frozen cubed ice and tables for demonstration will be provided by the organizers.

- f. Competitors must bring their own bartending supplies, including but not limited to base liquor vodka/rum/gin/tequila/brandy/whisky, modifiers, sodas, fresh fruits, garnishes, etc.
- g. Entries must be in the form of a long or short drink, not a shot. A written copy of the recipe of the cocktail shall be submitted to the organizers before the contest proper.
- h. The contestants can perform cocktail mixing using any or combination of the following methods: building, stirring, and/or shaking.
- i. Drinks must not contain more than 7 ingredients including fruit juices, syrups, drops, or dashes. Garnishes for presentation shall not be counted as ingredients in cocktail mixing.
- j. Cocktail recipes must have at least 30 ml and a maximum of 75 ml in any of the following liquors: vodka, rum, gin, tequila, whisky, or brand. The contestants can choose any of the following liquors as the based ingredients of his/her cocktail recipe. Contestants can mix more than one liquor for his/her cocktail mixing.
- k. Contestants do draw by lot for the presentation sequence. The contestant who got #1 shall be the first to present while the other contestants stay in a room.
- l. Drinks must be assembled in front of the judges. The contestants are given **five (5 minutes)** to execute the cocktail drink complete with garnishing; however, they will be given additional **five (5) minutes** for their Mise en Place. 10 points will be deducted from the accumulated points for every 30 seconds of overrun time.
- m. Garnishes must be edible. Slicing and preparation of gamishes can be done during the preparation time (Mise en Place).
- n. Fresh fruits, herbs, leaves, etc. can be used as garnish as long as it is edible. Ready-made garnishing shall not be allowed in the competition.
- o. Cocktails may be presented in any shape of glasses. Accessories like straws, cocktail umbrella, etc. can be used to enhance the presentation.
- p. During the presentation of output, the contestants are expected to discuss the preparations and methods used in cocktail mixing with the judges.
- q. Criteria of Judging: Rubrics of Cocktail Mixing Contest

CRITERIA	PERCENTAGE	REMARKS
Workmanship	35%	
General Appearance	15%	
Appropriateness of Cocktail Glass	15%	
Flavor/Taste	15%	
Speed	10%	
Communication Skills	10%	
<b>TOTAL</b>	<b>100%</b>	

4. Experimental *Main Dish Cooking and Dessert-Making* Contest Proper (March 25, 2023 at 10:00 AM at Crista e-College Covered Court)

This will showcase the talent of students in cooking dishes and making desserts that are original, low-cost, and nutritious.

a. Experimental *Main Dish Cooking*

- a1. Representatives per category should be Grade 10 for Junior High Team and Grade 12 for Senior High Team. Each team shall comprise four (4) members.
- a2. All contestants should be at the contest venue fifteen (15) minutes before the contest starts. Late contestants without valid reasons shall be disqualified
- a3. All participants must wear an apron and a cap/hairnet.
- a4. The challenge is to cook an original recipe main dish that will highlight the use of tilapia and any vegetables available in the locality as the main ingredients.
- a5. **One (1) hour and thirty (30) minutes** are allotted for the contest proper (**1-hour actual cooking** and **30 minutes** of presentation).
- a6. The table, cooking utensils, tools, equipment, materials, and all ingredients shall be provided by the participants. It must be prepared and set 2-3 hours ahead before the contest proper.
- a7. Only gas or butane burners and ovens provided by the participants are allowed to use for cooking.
- a8. The participant must prepare one (1) for presentation and one (1) for the taste test of the judges.
- a9. A copy of the recipe must be included and displayed on the presentation table. The recipe of the main dish should be simple, describing the preparation/cooking methods used; listing all ingredients according to the order of use – expressed in household measure (e.g. 3 tbs., 1 cup, 3 slices, 3 grams, etc.). Steps should be in chronological order (i.e. steps 1, 2 and etc.), according to the sequence. The procedure should indicate preparation/ cooking time.
- a10. No questions shall be entertained during the contest proper except clarifications and points of order. All clarifications and points of order during the contest proper shall be noted and reported to the contest facilitators.
- a11. Should there be any irregularities found during the contest, the contest facilitators in consultation with the Board of Judges, may suspend the conduct of the specific skills contest if justified and refer the matter to the attention of the Technical Planning Committee.
- a12. Only the Technical Planning Committee, Contest Facilitators, Board of Judges, and student contestants are allowed to stay in the contest venue during the contest proper. Judges shall not interfere with the conduct of the contest.
- a13. Borrowing of supplies, materials, tools, and equipment from other competitors will not be allowed during the contest.
- a14. Contestants are not allowed to talk to each other and to their respective coaches immediately before the start, during, and after the contest while judging is still taking place.
- a15. Contestants are not allowed to ask for help and assistance from anyone but they can approach the contest facilitator/s for any technical help and assistance.



- a16. The working/contest area shall be cleaned immediately after every contest.
- b. Experimental *Dessert-Making* Contest Proper
- b1. Representatives per category should be Grade 10 for Junior High Team and Grade 12 for Senior High Team. Each team shall comprise four (4) members.
  - b2. All the participants must wear an apron and a cap/hairnet.
  - b3. The challenge is to make an original dessert recipe highlighting the use of lanzones (Camiguin) or Kinampay (Bohol) as the main ingredient.
  - b4. **One (1) hour and thirty (30) minutes** are allotted for the contest proper (**1-hour actual cooking** and **30 minutes** of presentation).
  - b5. The table, cooking utensils, tools, equipment, materials, and all the ingredients shall be provided by the participants. It must be prepared and set 2-3 hours ahead before the contest proper.
  - b6. Only gas or butane burners and ovens provided by the participants are allowed to use for cooking.
  - b7. The team must prepare one (1) for presentation and one (1) for the taste test of the judges.
  - b8. A copy of the recipe must be included and displayed on the presentation table. The recipe of the dessert should be simple, describing the preparation/cooking methods used; listing all ingredients according to the order of use – expressed in household measure (e.g. 3 tbs., 1 cup, 3 slices, 3 grams, etc.). Steps should be in chronological order (i.e. steps 1, 2 and etc.), according to the sequence. The procedure should indicate preparation/ cooking time.
- c. CRITERIA for Experimental *Main Dish Cooking and Dessert-Making* Contest:

Description	Percentage	Remarks
Nutritive Value	30%	
Palability (Taste & Texture)	25%	
Method of Execution & Preparation	20%	(including cleanliness & neatness)
Gen. Appearance (Plating of Food)	10%	
Originality	10%	
Communication Skills	5%	
<b>TOTAL</b>	<b>100%</b>	