



REGIONAL Advisory No. 29, s. 2021
March 15, 2021

In compliance with DepEd Order (DO) No. 8, s. 2001,
this advisory is issued not for endorsement per DO 28, s. 2001,
but only for information of DepEd officials,
personnel/staff, as well as the concerned public.
(Visit www.deped.gov.ph)

ON-THE-WEB TRAINING (OWT) PROGRAMS IN ALL SERVICE ASPECTS
RELATED TO THE INDUSTRY

The field is hereby informed of the invitation from Astoria Culinary and Hospitality Institute (ACHI) and REVLV Solutions Incorporated (RSI) as a provider of Online Training Programs of Grades 11 and 12 Senior High School students taking up Technical-Vocational Livelihood Strands in Home Economics and Information and Communications Technology and also for the faculty industry immersion as part of their faculty development program.

To address the limitations of today, ACHI and RSI developed an extensive list of On-The-Web training (OWT) programs in all service aspects related to the industry.

Attached to this advisory are all the details about the company, new online programs and partnership with AAHRMEL.

Please be guided.

CLM/eab
03/15/2021



2021-03-3087



10 March 2021

DR. EVELYN R. FETALVERO, PHD CESO IV
Regional Director
CARAGA

Dear Dr. Fetalvero:

Greetings from Astoria Culinary and Hospitality Institute (ACHI) and REVLV Solutions Incorporated (RSI)!

We hope that this letter finds you in good health during this challenging period brought about by Covid-19. We are writing this **Letter of Intent** to humbly request your good office to recognize ACHI and RSI as a provider of Online Training Programs of Grades 11 and 12 Senior High School students taking up Technical-Vocational-Livelihood Strands in Home Economics and Information and Communications Technology and also for the faculty industry immersion as part of their faculty development program.

As this pandemic continues to plague everyone, it has deeply affected and changed the course of our educational methods. In response to the exigencies of our time, ACHI and RSI have adapted to the changing educational modalities mandated by DepEd for technical-vocational-livelihood strands mentioned above as a requirement to the work immersion and joint delivery voucher program on distance learning. Our training programs include both synchronous and asynchronous modes of delivery.

ACHI was established as a subsidiary of Astoria Hotels and Resorts in 2011 while RSI is a 100% Filipino-owned corporation founded in 2014 by a group of engineers, computer scientist, artist and business professionals. Through the strategic alliance of ACHI and RSI, we are able to provide students with leading industry accurate practices with hands-on education led by experienced and practicing industry professionals that ensure the relevance and effectiveness of the modules. The competencies developed during this period of training are aimed at enabling each graduate to immediately qualify for career opportunities in the industry.

To address the limitations of today, ACHI and RSI developed an extensive list of On-The-Web Training (OWT) programs in all service aspects related to the industry. It is our humble wish to become a training partner of DepEd Batangas City to effectively and relevantly supplement your students' education and career potential in the industry.

Please see attached for further details about our company, new online programs and partnership with AAHRMEI.

Thank you very much.

Yours Truly,

Ronald Dexter V. Antiporda, Ph.D. ©
Director for Program Development and Marketing
Astoria Culinary and Hospitality Institute

Noted by:

Felimon J. Regalado, Jr.
General Manager
Astoria Hotels and Resorts

WHO WE ARE:

Established by Astoria Hotels and Resorts. Astoria Culinary and Hospitality Institute (ACHI) was established for professionals, non-professionals, as well as hospitality and tourism management students who wish to enhance and further develop their skills in the service industry.

2021-03-2925



Established in 2011, Astoria Hospitality and Culinary Institute (ACHI) aspires to continually provide its trainees equal opportunities to deepen their potential and passion, in hopes of building a better tomorrow for the field of hospitality.

MISSION:

To provide the latest practical and theoretical education by conducting intensive training together with experienced professionals from the hospitality industry.

VISION:

To be the prime learning institution for professional competency and world-class services in the hospitality and culinary industry.

To educate and mentor students and equip them with the professional competency needed to build a career in the hospitality industry.

COMPETITIVE ADVANTAGES:

- Over 10 years of providing quality training to students and professionals.
- 200+ school partners all over the Philippines.
- Trained foreign students and faculty from Vietnam and Indonesia.
- Certified and well-experienced trainers in their field of expertise.
- DOT, DepEd, CHED and TESDA compliant.
- Top-notch and well-equipped actual hotel and resort facilities.

ACHI ONLINE PROGRAMS

OBJECTIVE

To prepare the students to become work-ready and competent in terms of acquired knowledge, skills, attitudes and values needed in the hospitality industry in the new normal.

ADVANTAGES OF OUR ONLINE PROGRAMS:

1) PRACTICE ACTIVITIES

Trainers are assured that there is a **LEARNING EXPERIENCE** even thru virtual training because of the time-sensitive projects or tasks to be done at home in close supervision of a well-versed hotel trainer.

Moreover, there is an active feedback by the trainer to check or correct their outputs and there is an exchange of communication by discussing of ideas effectively.

2) ASSESSMENT

The programs are designed to have learner-centered activities which will be assessed thru the various forms of assessment that are conducted to determine students' progress towards the OJT/work immersion outcomes. These may be formative, summative & performance-based in nature.

Learning Outcomes will be met by assessing the students' technical knowledge, skills and hygiene & safety.

A. Formative Assessment

This enables the trainers to ascertain how well students are doing as work/task progresses.

It provides the trainers opportunities for checking the students' understanding & determine interventions or assistance that the student would need for him to attain the intended **LEARNING OUTCOMES** (what will the student learn by the end of this module).

B. Summative Assessment

It allows the trainers to determine how well students did at the end of a task. These are given in a form of a quiz, long test, or exam.

C. Performance-Based Assessment

This is done by giving them a reflection paper via you tube link, situational analysis, case study, or video recorded tasks/reports to evaluate the student performance. Students' tasks are submitted via e-portfolio.

3) COMBINATION OF 2 MODES OF DELIVERY/INSTRUCTION

A. ASYNCHRONOUS

Communication is not live which is more convenient and flexible and students learn at different times. (i.e. recorded videos are uploaded for students' access, screensharing)

B. SYNCHRONOUS

Communication happens in real time which is more engaging and effective and students learn at the same time. (i.e. video conferencing, live chat via Zoom/Google Meet)

4) **MONITOR STUDENTS' PROGRESS**

A Weekly Learning Log for the self-assessment of students where they put the lessons they have learned, successes, difficulties and challenges they have encountered will be one of the requirements.

This will be done in close coordination between the school and the Host Training Establishment (HTE) via e-learning portal to ensure students of their learning/skills outcomes.

5) **DEDICATED ONLINE TEACHING ASSISTANTS**

Online teaching assistants whose main duty is to assist the students and faculty with their technical and modular concerns will be available.

6) **AFFORDABLE RATES**

Compared to our competitors, our rates are affordable considering the content and compliance of our modules to government mandates and the strong line-up of our seasoned industry and corporate trainers.

<u>ON-THE-WEB TRAINING PROGRAMS</u>	<u>MODULES:</u>
1. Virtual Housekeeping Training 2. Virtual Front Office Training 3. Virtual Food & Beverage Training 4. Virtual Food Production Training Each ON-THE-WEB Training Program is composed of five modules patterned after the Department of Tourism's Training Manual.	1. Introduction of the Course 2. Technical Skills & Knowledge to Be Developed 3. Technical Skills Checklist in Other Related Areas 4. Systems and Procedures 5. Management Skills All these modules are aligned with the DOT Memo Circular No. 2020-002 on Health and Safety Guidelines Governing the Operations of Accommodation Establishments under the New Normal.

OTHER ONLINE PROGRAMS:

- Customer Service in the New Normal
- Personality Image Enhancement in the New Normal
- Step to Leadership

WEBINAR TOPICS:

Basic Front Office with Virtual Tour	Personality Development
Front Office with Hands-on	Basic Digital Marketing
Front Office with Hands-on & Return Demo	Advanced Digital Marketing
Basic Food and Beverage Service	Basic Revenue Management
Advanced Food and Beverage Service	Advanced Revenue Management
Bar and Beverage Management	Hospitality Accounting



Housekeeping	Supply Chain Management
Basic Culinary	Risk Management
Asian Cuisine	Food Safety and Sanitation
Baking and Pastry	International Cuisine
Kitchen Design and Layout	Hotel Design and Layout

**FOR SENIOR HIGH SCHOOL STUDENTS
(TECHNICAL-VOCATIONAL-LIVELIHOOD STRAND IN HOSPITALITY SERVICES)**

COMPETENCY	# OF EQUIVALENT HOURS	HSKPG FEE	FRONT OFFICE FEE	FOOD & BEV. FEE	FOOD PROD. FEE
Basic Operations (Modules 1-2 / 2 mos.)	80	2,000	2,000	2,500	3,500
Work Immersion (Modules 1-3 / 3 mos.)	120	2,500	2,500	3,000	4,500

Note

- **Actual Hotel Exposure for 1 week (for Work Immersion/Module 1-3 only)**
 - Once already allowed by the IATF and DepEd
 - Department/s taken during online learning
- **Minimum of 35 students per batch**

FOR FACULTY

COMPETENCY	NO. OF EQUIVALENT HRS.	HSKPG FEE	FRONT OFFICE FEE	FOOD & BEV. FEE	FOOD PROD. FEE
Advanced Operations (Modules 1-3)	300	3,500	3,500	3,800	5,500
Supervisory (Modules 1-4)	400	4,500	4,500	4,800	6,000
Managerial (Modules 1-5)	500	5,500	5,500	5,800	6,500

Note: Minimum of [5] faculty per batch

OTHER ONLINE PROGRAMS:

TOPIC	MODULES	FEE
Customer Service in the New Normal	4 Modules	700
Personality Image Enhancement in the New Normal	4 Modules	700
Step to Leadership	6 Modules	1,050

NOTE: Minimum of 35 students per batch

WEBINARS



TOPICS	FEE	TOPICS	FEE
Basic Front Office w/ Virtual Tour	350.00	Personality Development	350.00
Front Office with Hands-on	500.00	Basic Digital Marketing	500.00
Front Office with Hands-on and Return Demo	700.00	Advanced Digital Marketing	800.00
Basic Food and Beverage	350.00	Basic Revenue Management	500.00
Advanced Food and Beverage	500.00	Advanced Revenue Management	800.00
Bar and Beverage Management	500.00	Hospitality Accounting	350.00
Housekeeping	350.00	Supply Chain Management	500.00
Basic Culinary	1,200.00	Risk Management	350.00
Asian Cuisine	1,200.00	Food Safety and Sanitation	350.00
Baking & Pastry	1,200.00	International Cuisine	1,200.00
Kitchen Design and Layout	500.00	Hotel Design and Layout	800.00

REVLV Solutions Inc. (RSI) is a 100% Filipino-owned corporation founded in 2014 by a group of engineers, computer scientist, artist and business professionals. RSI is comprised mainly of two groups, one group of engineers with expertise in the field of electronics, communication network, security and general IT services and another group on software development, computer science and digital arts.

We take pride in our home-grown talents that can deliver software from scratch, set up network and communications infrastructure from the ground up, and deliver IT services. Our delivery is defined by passionate hard work, practical simplicity and reliable competence in a way that goes beyond client expectations.

REVLV WORK IMMERSION PROGRAM

FOR SENIOR HIGH SCHOOL STUDENTS

COMPETENCY: INFORMATION & COMMUNICATIONS TECHNOLOGY	NO. OF EQUIVALENT HRS.	DURATION	FEE PER STUDE NT
Basic Operations (SHS)	80	3 weeks (2x a week synchronous class)	2,500.00

WEBINARS FOR INFORMATION & COMMUNICATIONS TECHNOLOGY

TOPIC	NO. OF	DURATION	FEE
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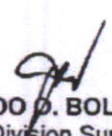
	EQUIVALENT HRS.	VIA ZOOM	PER STUDE NT
Basic Programming	10	2 hrs.	800.00
Virtual Computer Trouble Shooting	10	3 hrs.	500.00
Installing Operating System, Office, Suite & Anti-Virus	10	2 hrs.	350.00
Traditional Hotel ICT Set Up VS Smart Hotel	10	2 hrs.	350.00
WIFI Network & Wireless Technology	10	2 hrs.	350.00



Republic of the Philippines
Department of Education
Region IV-A CALABARZON
SCHOOLS DIVISION OF BATANGAS CITY

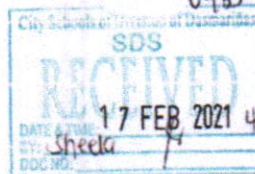
1st Indorsement
March 4, 2021

Respectfully referred to All School Heads of Public Secondary Schools, the attached basic communication of. Mr. Gilbert E. Tijam Jr., Corporate Food and Beverage Manager/ACHI Specialist of Astoria Hotels and Resorts regarding the offering of Online Training Programs for Grades 11 and 12 and faculty development program for SHS teachers, approving the herein request, provided that it shall be on voluntary basis, no classes will be disrupted, not violate RA 10173 Data Privacy Act and adhere to what is stipulated in his letter.


FELIZARDO D. BOLAÑOS, Ed. D.
Schools Division Superintendent
Office of the Schools Division Superintendent



Republic of the Philippines
Department of Education
REGION IV-A CALABARZON
CITY SCHOOLS DIVISION OF DASMARIÑAS

**DIVISION ADVISORY**No. 12 s. 2021**ASTORIA CULINARY AND HOSPITALITY INSTITUTE'S ON-THE-WEB (OTW)
TRAINING PROGRAM FOR SENIOR HIGH SCHOOL STUDENTS**

TO : Public and Private Senior High School Administrators
Work Immersion Program Coordinators
Adopt-a-School Program Coordinators
All Others Concerned

FROM : **CELEDONIO B. BALDERAS JR.**
Schools Division Superintendent

DATE : February 17, 2021

Attached herewith are the letters from **Ronald Dexter V. Antiporda, PhD**, Director for Program Development and Marketing, Astoria Culinary and Hospitality Institute, re: On-The-Web (OTW) Training Program, for your appraisal and appropriate action with utmost consideration to DepEd Order No. 30, s. 2017 known as *Guidelines for Work Immersion* and to DepEd Order No. 9, s. 2005 on *Instituting Measures to Increase Engaged Time – On – Task and Ensuring Compliance Therewith*, and strict compliance to other existing DepEd rules and guidelines.

Furthermore, schools' participation must be purely **"voluntary."**

For your information and guidance.



Address: CSDO Bldg., DasCA Compound, Burol-II, City of Dasmariñas, 4115
Telephone No: (046) 432 9355
Email Address: dasmariñas.city@deped.gov.ph
Website: <https://depeddasma.edu.ph>





**ASSOCIATION OF ADMINISTRATORS IN HOSPITALITY,
HOTEL AND RESTAURANT MANAGEMENT EDUCATIONAL INSTITUTIONS
(AAHRMEI)**

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December 27, 2020

To our valued members and institutions:

The AAHRMEI, as a voluntary non-profit professional organization has continuously stood up to its mission to help establish quality and excellence in Hospitality and Tourism education with its motto to "Learn and Share for Leadership Excellence in Hospitality Industry".

The challenges that are brought about by the Covid 19 pandemic did not stop the association from moving on to extend assistance to our members nationwide who are affected particularly in addressing the needs of students for industry exposures during the challenging times, as a result of the pandemic.

The AAHRMEI president collaborated with the Commission on Higher Education as to how to address the concerns of the graduating students and faculty members who need to comply with the requirements for the completion of the program. For which after the interview and thorough discussion with the Office of Programs and Standards, the AAHRMEI entered into an agreement with Astoria Culinary and Hospitality Institute (ACHI) for the following concerns:

- 1.ACHI will provide Online Training for different departments to students and faculty members at a minimal cost.
- 2.ACHI will allow the students and faculty members to have the face to face exposure should the CHED and IATF allow it.
- 3.AAHRMEI will endorse the training to schools who may be interested to avail of the Online OJT.
- 4.AAHRMEI shall serve as monitoring body to ensure that acquisition of learning and competencies are achieved.

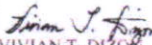
The above agreement was entered into after AAHRMEI has reviewed the learning Modules used and satisfied with the presentations of ACHI, plus the experiences noted.

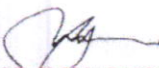
- ACHI has proven its quest for quality skills development being under the very supportive management and the guidance of the well-known consultant Senior Miguel Cerqueda (an icon in Hospitality Industry and a long time GM of The Manila Hotel), and ACHI observes and complies with CHED regulations, TESDA training standards and uses the DOT OJT Manuals.
- The AAHRMEI partnership with Astoria Plaza Hotel for the National Skills Competition has convinced the association about the standards maintained by the hotel.
- Many of the member schools nationwide have partnered with ACHI prior to the pandemic, and the evaluation of the faculty and students were very good.
- The Astoria Plaza Hotel has 7 properties in the different regions of the country that could accommodate the needs of students for face to face exposures, should it be possible then.
- The ACHI has the physical hotels in the country, unlike other programs that are mainly based on videos.

It is on these contexts that AAHRMEI endorses the training. Should you avail of the program, please inform the secretariat so we can do the necessary monitoring at 09086679028.

You may contact the ACHI Office for your partnership with the hotel as to the particular training and other matters at cell nos. 09175253397 / 09278576404.

Very truly yours,


VIVIAN T. DIZON
Executive Director


DR. GLORIA BAKEN WONG-SIY
AAHRMEI, President

Leadership Excellence in Hospitality & Tourism Education