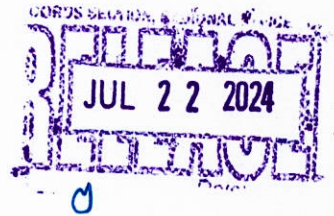




Republic of the Philippines
Department of Education
CARAGA REGION



July 4, 2024

REGIONAL MEMORANDUM
No. 0696, s. 2024

To: SCHOOLS DIVISION SUPERINTENDENTS
This Region

INVITATION FOR DURIAN CULINARY OLYMPICS

1. The City Government of Tagum, in partnership with the Tagum City Tourism Council shall showcase the city's bountiful durian harvest through the Durian Festival on July 15, 2024 to September 10, 2024.
2. One of the highlights of this event is the Durian Culinary Olympics, which aim to enhance the culinary skills of the students.
3. Relative to this, schools with Culinary Arts related courses are cordially invited to join the series of culinary competitions on August 21-25, 2024. However, this office reiterates that participation to this activity is voluntary.
4. Attached in this Memorandum is the Competition Guidelines and Entry Registration Form for your perusal.
5. For more information, contact Ms. Rash thru mobile number 0953-497-1605 or email at tagumtourismcultural@gmail.com.
6. Immediate dissemination of this Memorandum to all concerned is highly desired.

MARIA INES C. ASUNCION
Director III
Officer-in-Charge
Office of the Regional Director

Encl/s.: As stated

Reference/s: Invitation Letter from Tagum City Tourism Arts and Culture Council
To be indicated in the Perpetual Index
under the following subjects:

COOK-OFF CULINARY INVITATION OLYMPICS

CLMD/cmc
07/04/2024

Address: J.P. Rosales Avenue, Butuan City
Trunkline No: (082) 225-1151
Telefax No: (085) 342-5969
Email: caraga@deped.gov.ph
Website: caraga.deped.gov.ph



2024-07-10770

Doc. Ref. Code	RO-ASD-F107	Rev	00
Effectivity	02.01.23	Page	1 of 1



Certificate No.: PHP QMS
24 93 0191



June 14, 2024

MA. INES C. ASUNCION

Regional Director

Department of Education Regional XIII

Km. 3, Libertad St. Butuan City

Ma'am:

Mabuhay ug Madayaw!

The City Government of Tagum, in partnership with the Tagum City Tourism Council, envisions showcasing the city's bountiful durian harvest through the Durian Festival. The festival will be celebrated from July 15- September 10, 2024, at the City Hall Atrium in Tagum City.

One of the key components of the Durian Festival is the Durian Culinary Olympics, which aims to enhance the culinary skills of elementary, secondary, and tertiary level students from various public and private schools in Mindanao. The event will feature nine (9) culinary competitions with durian as the main ingredient. This initiative will brand Tagum made food products as perfect pasalubong items.

With this, the undersigned humbly requests assistance and support from your good office by **issuing a MEMORANDUM TO ALL PUBLIC and PRIVATE ELEMENTARY & SECONDARY SCHOOLS with CULINARY ARTS RELATED COURSES IN CARAGA to PARTICIPATE on the series of culinary competitions from August 21-25, 2024.**

Please see attached schedule of events, competitions' mechanics and guidelines for your reference.

Your approval on this humble request shall have a great impact on the success of this event!

Should you have any clarification, please feel free to coordinate with Ms. Rash thru mobile number 0953-497-1605 or you may email us at tagumtourismcultural@gmail.com.

Thank you very much.

Sincerely yours,

ALMA L. UY, RN, MBA

President and Co-Chairperson

Tagum City Tourism Arts and Culture Council, Inc.



(+63) 953 497 1605

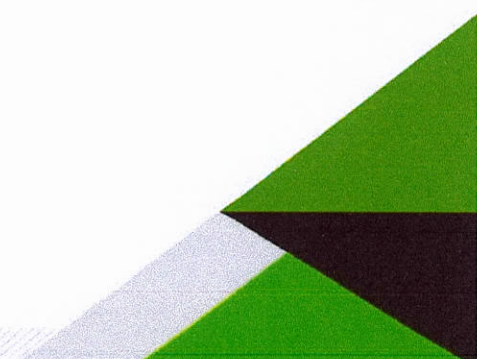


tagumtourismcultural@gmail.com

<https://www.facebook.com/tagumtourismandcultural>



Osmeña St., Barangay Poblacion, Tagum City
Davao del Norte, Philippines 8100





DURIAN FESTIVAL 2024
August 22-25, 2024
Durian Culinary Olympics
Official Competition Guidelines and Entry Registration Form

Durian Culinary Olympics- is a culinary competition open to all Schools and Culinary Institutes in Mindanao who shall compete in Flair Tending, Best Brew in Town Showcase, New Wave Recipes, and Fruit-based desserts, among others.

I. Eligibility

1. Members should be enrolled in the participating school.
2. Number of participants will depend on each Culinary Competition, please see details below.

II. Event Schedule

DATE	TIME	EVENT	VENUE
August 21, Wednesday	3:00 PM	Durian Festival Opening Durian Puyat Triumph: Defining the Best The Great Durian Eating Showdown	Tagum City Hall Atrium
August 22, Thursday	2:00 PM	Opening Program with Chef's Parade Flag Raising (<i>Please bring your School Banner/Flag</i>)	
	3PM-5PM	Durian Category: Kakanin (<i>Elementary Level</i>)	
	6PM- 9PM	Pizza & Pasta	
August 23, Friday	3PM- 5PM	Rice Toppings (<i>Elementary Level</i>)	
	6PM – 9PM	Pasalubong	
August 24, Saturday	3PM- 4:30 PM	Main Dish	
	5PM- 6:30PM	Street Food (Hot & Cold)	
	7:00 PM	Cocktail Extreme Flair Factor	
August 25, Sunday	3PM- 6PM	Celebration Cake	
	5:00 PM	Coffee (Hot & Cold)	
	7:00 PM	Awarding	



III. General Guidelines

Registration

1. There should be only one entry from each participating school.
2. Registration Form should be submitted on or before August 10, 2024, 5PM
3. Submission of Recipes with procedures with the format (*A4-Portrait-Times New Roman-12*) on or before opening day, August 10, 2024 at Tourism Office or email it to tagumtourismcultural@gmail.com
4. No changes can be made once recipes are submitted.
5. Failure to submit on time will have 2 points deduction in every competition.
6. All participating schools are **REQUIRED** to join the Chefs Parade.

Before Competition

7. Be on time. Draw lots will be done an hour before the start of each event.
8. Validation of ingredients will be done before and during the start of competition.
9. Coaches/ Teachers are allowed to coach only before the competition proper and may only help to carry in and carry out supplies, no other help is allowed.
10. All participants shall wear: White long sleeves with tie, black pants and black shoes or chef uniforms.
11. The Participants should provide five (5) copies per recipe

During Competition

12. Use of DURIAN as the feature ingredient. (Durian must be purchased during Agri-Fair)
13. The participants should bring their listed ingredients.
14. Using their own dishes, utensils, glassware, linens, and centerpieces.
15. Participants should provide proper eating utensils for the judges' tasting.
16. The participants should put food labels on each recipes with the format (*A4-Landscape-Arial-Bold*)
17. Only authorized persons such as Participants, Judges, Organizers and Media will be allowed in the contest area.
18. No school logos or school names should be placed in the menu, recipes and table setup. Failure to follow this rule will result in two points deduction in every event.
19. The organizer and related offices are not responsible for any loss.
20. We will provide you with working tables, and washing sinks.
21. Judges and Organizers decision is **FINAL**.

After Competition

22. Submitted recipes will be automatically owned by the Tagum City Tourism, Arts, and Culture Council Inc.
23. Participants should leave the place neat and clean.



IV. Culinary Competitions Mechanics, Guidelines, and Prizes

Elementary Level		
a. Kakanin		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1. Duration: 2 hours 2. Three (3) participants each group 3. Two (2) kinds of Pinoy delicacies. Should use two different cooking methods 4. Ability to present the product.	1. Taste and Texture. <i>35 points</i> 2. Visual Appeal. <i>15 points</i> 3. Originality and Creativity. <i>15 points</i> 4. Communication Skills. <i>15 points</i> 5. Work Habits/Hygiene. <i>10 points</i> 6. Speed. <i>10 points</i> 7. Total Points: <i>100 points</i>	1st: 6000 w/ Trophy & Certificate 2nd: 4000 w/ Trophy & Certificate 3rd: 2000 w/ Trophy & Certificate
b. Rice Toppings		
1. Duration: 2 hours 2. Two (2) participants each group 3. Good for six (6) servings. 4. Any protein may be used as an ingredient but using durian is a must. 5. Viand must be served over rice. 6. Ability to present the product.	1. Taste and Aroma. <i>35 points</i> 2. Visual Appeal. <i>15 points</i> 3. Originality and Creativity of the Recipe. <i>15 points</i> 4. Communication skills. <i>15 points</i> 5. Work Habits/Hygiene. <i>10 points</i> 6. Speed. <i>10 points</i> 7. Total Points: <i>100 points</i>	1st: 6000 w/ Trophy & Certificate 2nd: 4000 w/ Trophy & Certificate 3rd: 2000 w/ Trophy & Certificate
Senior High or College Level		
a. Street Food <i>Hot & Cold</i>		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1. Duration: 1 hour 30 mins. 2. Three (3) participants each group 3. 2 items Hot and Cold, fit for street food selling, but must use durian in the recipe.	1. Taste. <i>35 points</i> 2. Visual Appeal. <i>10 points</i> 3. Originality and Creativity of the Recipe. <i>10 points</i> 4. Food Cart Design and Product Presentation. <i>15 points</i>	1st: 7000 w/ Trophy & Certificate 2nd: 5000 w/ Trophy & Certificate 3rd: 3000 w/ Trophy & Certificate



4. Food cart decoration and item costing required 5. 1-minute product presentation 6. Pre-cut and pre-measured ingredients are not allowed.	5. Street Food Adaptability of the Recipe. <i>15 Points</i> 6. Work Habits/Hygiene. <i>10 points</i> 7. Speed. <i>5 Points</i> 8. Total Points: <i>100 points</i>	
b. Pasalubong		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1. Duration: 3 hours 2. Three (3) participants each group 3. Three (3) products - Yeast Bread, Pie with size of 9 inches in diameter and one open category 4. No table set up required. Products must be packaged for pasalubong purposes.	1. Taste. <i>35 points</i> 2. Visual Appeal. <i>15 points</i> 3. Originality and Creativity of the Recipe. <i>15 points</i> 4. Packaging. <i>15 points</i> 5. Work Habits/Hygiene. <i>10 points</i> 6. Speed. <i>10 points</i> 7. Total Points: <i>100 points</i>	1st: 7000 w/ Trophy & Certificate 2nd: 5000 w/ Trophy & Certificate 3rd: 3000 w/ Trophy & Certificate
c. Main Dish		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1. Duration: 1 1/2 hours 2. Two (2) participants each school 3. Ability to present the product. 4. The participants should prepare 4 servings. 5. Plate Components: 1 meat, 2 vegetables, 1 sauce, 1 starch. 6. The participants should use white plates for all the presentations.	1. Taste. <i>35 points</i> 2. Appearance and group Presentation. <i>15 points</i> 3. Originality and Creativity. <i>15 points</i> 4. Communication Skills. <i>15 points</i> 5. Work Habits/Hygiene. <i>10 points</i> 6. Speed. <i>10 points</i> 7. Total Points: <i>100 points</i>	1st: 7000 w/ Trophy & Certificate 2nd: 5000 w/ Trophy & Certificate 3rd: 3000 w/ Trophy & Certificate
d. Extreme Flair <i>Male Category</i>		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1. Duration: 3 minutes mise en place, 5 minutes cocktail	1. Originality of Cocktail Name. <i>15 points</i>	1st: 4000 w/ Trophy & Certificate



preparation. 2. One (1) participant per school. 3. Cocktails must be prepared using DURIAN and the sponsoring alcoholic drinks. 4. The sponsoring company will provide the liquor and bottles to be used for the competition. 5. Maximum of 5 ingredients excluding garnishes.	2. Taste and Aroma. <i>30 points</i> 3. Showmanship Technique (certificate and Confidence). <i>25 points</i> 4. Appearance and Presentation. <i>15 points</i> 5. Audience Impact. <i>15 points</i> 6. Total Points: <i>100 points</i>	2nd: 3000 w/ Trophy & certificate 3rd: 2000 w/ Trophy & Certificate
e. Extreme Flair <i>Female Category</i>		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1. Duration: 3 minutes mise en place, 5 minutes cocktail preparation. 2. One (1) participant per school. 3. Cocktails must be prepared using DURIAN and the sponsoring alcoholic drinks. 4. The sponsoring company will provide the liquor and bottles to be used for the competition. 5. Maximum of 5 ingredients excluding garnishes.	1. Originality of Cocktail Name. <i>15 points</i> 2. Taste and Aroma. <i>30 points</i> 3. Showmanship Technique (certificate and Confidence). <i>25 points</i> 4. Appearance and Presentation. <i>15 points</i> 5. Audience Impact. <i>15 points</i> 6. Total Points: <i>100 points</i>	1st: 4000 w/ Trophy & Certificate 2nd: 3000 w/ Trophy & certificate 3rd: 2000 w/ Trophy & Certificate
f. Coffee <i>Hot & Cold</i>		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1. Duration: 5 minutes Preparation & 10 minutes Performance 2. Individual participant 3. Two categories: Hot and Cold 4. Participants should indicate their brewing method and bring	1. Aroma. <i>20 points</i> 2. Durian Flavor Balance. <i>20 points</i> 3. Coffee Quality. <i>20 points</i> 4. Durian Integration. <i>15 points</i> 5. Creativity and Innovation. <i>15 points</i>	1st: 4000 w/ Trophy & Certificate 2nd: 3000 w/ Trophy & certificate 3rd: 2000 w/ Trophy & Certificate



their own Coffee Machine if needed. 5. Participants should use the provided coffee beans.	6. Degree of Difficulty. <i>5 points</i> 7. Presentation. <i>5 points</i> 8. Total Points: <i>100 points</i>	
g. Pizza & Pasta		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1. Duration: 2 hours 2. Two (2) participants each group 3. Pre- measured ingredients are not allowed. Table setup is not required for this competition. <i>Pizza:</i> 4. Competitors are required to make 2 whole pizza with 12 inches diameter for round shape or 12x12 inch square shape 5. Pizza dough must be made from scratch. 6. Final product must contain durian. Savory flavors must be highlighted in the product. It shouldn't be a dessert pizza. Competitors may use any topping and cheese for the pizza. <i>Pasta:</i> 7. Competitors are required to make 4 portions of plated pasta dish. 8. Fresh or dry pasta may be used. 9. Durian must be used in the pasta dish. Savory flavors must be highlighted in the dish. It shouldn't be a dessert pasta.	1. Taste and Aroma. <i>35 points</i> 2. Visual Appeal. <i>15 points</i> 3. Originality and Creativity of the Recipe. <i>15 points</i> 4. Communication skills. <i>15 points</i> 5. Work Habits/Hygiene. <i>10 points</i> 6. Speed. <i>10 points</i> 7. Total Points: <i>100 points</i>	1st: 6000 w/ Trophy & Certificate 2nd: 4000 w/ Trophy & Certificate 3rd: 2000 w/ Trophy & Certificate



h. Celebration Cake		
<i>Mechanics:</i>	<i>Criteria:</i>	<i>Prizes:</i>
1. Duration: 3 hours 2. Three (3) participants each group 3. At least 3 tiers for the Celebration Cake with one tier of decorated edible cake and cake dummies for the remaining 2 tiers.	1. Taste and Texture. <i>35 points</i> 2. Appearance and Presentation. <i>20 points</i> 3. Originality and Creativity. <i>15 points</i> 4. Degree of Difficulty. <i>10 points</i> 5. Work Habits/Hygiene. <i>10 points</i> 6. Speed. <i>10 points</i> 7. Total Points <i>100 points</i>	1st: 8000 w/ Trophy & Certificate 2nd: 6000 w/ Trophy & Certificate 3rd: 4000 w/ Trophy & Certificate
i .Overall Champion		
1.Group Events: 1st: 20 points. 2nd: 15 points. 3rd: 10 points. Participation: 5 points. 2. Individual Events: 1st: 15 points. 2nd: 12 points. 3rd: 10 points. Participation: 5 points.		1st: 20,000 w/ Trophy & Certificate 2nd:15,000 w/ Trophy & Certificate 3rd: 10,000 w/ Trophy & Certificate

V. For details and information, please feel free to contact:

Event Chairperson:

Ms. Jennifer Cosio

Focal Persons:

Ms. Argin Fil

Mobile No. 0966-224-2399/ 0953-497-1605

Email Address: tagumtourismcultural@gmail.com



3. Main Dish	1.			
	2.			
4. Extreme Flair Male Category	1.			
5. Extreme Flair Female Category	1.			
6. Pizza & Pasta	1.			
	2.			
7. Coffee cold & hot	1.			
8. Celebration Cake	1.			
	2.			
	3.			

CERTIFICATION

I HEREBY CERTIFY THAT ALL THE ABOVE-STATED INFORMATION
ACCOMPLISHED BY THE UNDERSIGNED ARE TRUE AND CORRECT.

Name & Signature of the Coordinator: _____

Date Signed _____



DURIAN FESTIVAL 2024

August 22-25, 2024

Durian Culinary Olympics

Recipe Form

Name of School:	
Competition:	Date of Submission:
Ingredients	Procedure

Name & Signature of the Coordinator:_____

Date Signed _____