

SDS 622818

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Republic of the Philippines  
**Department of Education**  
 REGION XI  
**SCHOOLS DIVISION OF DAVAO DE ORO**

DEPARTMENT OF EDUCATION  
 DIVISION OF DAVAO DE ORO  
 RECORDS SECTION

**RELEASED**

By: [Signature]  
 Date: 09-08-25 Time: 3:56pm

September 1, 2025

**DIVISION MEMORANDUM**

OSDS-2025- 1229

**PARTICIPATION IN THE TAGUM CITY DURIAN FESTIVAL 2025**

To : Public Schools District Supervisors/  
 District Coordinating Principals  
 Public Elementary and Secondary School Heads  
 Public Elementary and Secondary School Teachers  
 All Others Concerned

1. In reference to the invitation extended by Hon. Mayor Rey T. Uy of Tagum City, and in support of the **Durian Festival 2025** scheduled on **September 10-14, 2025**, this Office recognizes the significance of the event in promoting agricultural pride, cultural exchange, and regional collaboration.
2. Aligned with the Department of Education's commitment to community engagement and pursuant to DepEd Order No. 9, s. 2005 "*Instituting Measures to Increase Engaged Time-On-Task and Ensuring Compliance Therewith*", all teaching and non-teaching personnel are hereby authorized to participate in the said festival strictly outside of school hours and/or on non-teaching days.
3. Participation must observe the following guidelines:
  - a) **No Disruption of Classes** – All activities related to the festival must not interfere with scheduled teaching and learning sessions.
  - b) **Voluntary Participation** – Attendance shall be on a voluntary basis and must not compromise official duties and responsibilities.
4. This Office encourages personnel to actively engage in the festival's competitions, exhibitions, and community activities as a means of fostering regional pride and supporting our local agricultural sector.
5. Wide and immediate dissemination of this Memorandum to all concerned is directed.

**PHOEBE GAY L. REFAMONTE, CESO VI**  
 Schools Division Superintendent



Capitol Complex, Brgy. Cabidanan, Nabunturan, Davao de Oro

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21145



Republic of the Philippines  
**Department of Education**  
DAVAO REGION

Indorsement  
August 22, 2025

Respectfully referred to Schools Division Superintendents, inviting attention to the attached letter of Rey T. Uy, City Mayor of Tagum re: Durian Festival 2025 on September 10-14, 2025. Participation to this activity is at the discretion of the Schools Division Superintendent. Further, the No Disruption of Classes Policy as stipulated in DepEd Order 9, s. 2005, entitled Instituting Measures to Increase Engaged Time on Task and Ensuring Compliance Therewith, must be strictly observed.

**REBONFAMIL R. BAGUIO**

Asst. Regional Director  
Officer-In-Charge  
Office of the Regional Director

Re: Rey T. Uy  
City Mayor – Tagum City

DEPARTMENT OF EDUCATION  
RECORDS SECTION  
**RELEASED**

By: *[Signature]* Date: August 26, 2025  
Time: *[Signature]*  
21145

Enclosed: As stated  
ROC10/mjm





REPUBLIC OF THE PHILIPPINES  
PROVINCE OF DAVAO DEL NORTE  
**CITY OF TAGUM**

**OFFICE OF THE CITY MAYOR**

August 14, 2025

**HON. ALLAN G. FARNAZO, CESO IV**  
Regional Director  
Department of Education Region 11

14 AUG 2025

8/14/2025 11:40

**Dear Hon. Angara:**

*Greetings from the City of Harmony!*

**The Durian Festival** is an annual celebration held in Tagum City that pays tribute to the dedication and resilience of our local farmers. It serves as a platform to showcase not only the region's rich harvest of durian—the city's iconic fruit—but also a wide variety of agricultural products cultivated in the area. The event aims to promote agri-tourism, foster cultural pride, and support the local economy through various exhibitions, competitions, and community activities.

In view of this, the undersigned respectfully seeks the support and kind endorsement of your esteemed office to all schools across Davao Region. We humbly request that each school be encouraged to send participants to the scheduled competitions and activities of the **Durian Festival**, which will be held on **September 10 to 14, 2025**, in the **vibrant and progressive City of Tagum**.


The participation of delegates from various provinces and municipalities will not only enrich the festival's competitive events but also strengthen regional collaboration, cultural exchange, and the promotion of Mindanao's agricultural excellence.

Your favorable endorsement will be instrumental in ensuring the success of this meaningful celebration. We look forward to your continued support in advancing regional unity and agricultural development through this festive gathering.

Should you have concerns, please do not hesitate to call at (084) 645-3300 local 505/414.

Thank you very much.

Respectfully yours,

  
**REY T. UY**  
City Mayor





**DURIAN FESTIVAL 2025**

**September 10-14, 2025**

**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
September 10, Wednesday	3:00 PM	Durian Festival Opening Durian Puyat Triumph: Defining the Best The Great Durian Eating Showdown	Rotary Park
September 11, Thursday	1:00 PM	Opening Program with Chef's Parade Flag Raising ( <i>Please bring your School Banner/Flag</i> )	
	3:00 PM-5:00 PM	<b>Durian Category:</b> Kakanin ( <i>Elementary Level</i> )	
	6:00 PM-9:00 PM	Rice Toppings ( <i>Elementary Level</i> )	
September 12, Friday	3:00 PM- 5PM	Pizza & Pasta	
	7:00 PM- 8:30 PM	Main Dish	
September 13, Saturday	3:00 PM- 4:30PM	Street Food (Hot & Cold)	
	6:00 PM	Cocktail Extreme Flair Factor	
September 14, Sunday	8:00 AM	Bread and Pastries	
	2:00 PM	Coffee (Hot & Cold)	
	5:00 PM	Celebration Cake	
	8:00 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 19, 2025, 5PM
3. Submission of Recipes with procedures with the format (*A4-Portrait-Times New Roman-12*) on or before opening day, August 19, 2025 at Tourism Office or email it to [tagumtourismcultural@gmail.com](mailto: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		
Mechanics	Criteria	Prizes
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. 35 points 2. Visual Appeal. 15 points 3. Originality and Creativity. 15 points 4. Communication Skills. 15 points 5. Work Habits/Hygiene. 10 points 6. Speed. 10 points 7. Total Points: 100 points	
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. 35 points 2. Visual Appeal. 15 points 3. Originality and Creativity of the Recipe. 15 points 4. Communication skills. 15 points 5. Work Habits/Hygiene. 10 points 6. Speed. 10 points 7. Total Points: 100 points	
Senior High or College Level		
c. Street Food Hot & Cold		
Mechanics	Criteria	Prizes
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. 4. Food cart decoration and item costing required 5. 1-minute product presentation 6. Pre-cut and pre-measured ingredients are not allowed.	1. Taste. 35 points 2. Visual Appeal. 10 points 3. Originality and Creativity of the Recipe. 10 points 4. Food Cart Design and Product Presentation. 15 points 5. Street Food Adaptability of the Recipe. 15 Points 6. Work Habits/Hygiene. 10 points 7. Speed. 5 Points 8. Total Points: 100 points	





**d. Extreme Flair ( Male Category)**

<i>Mechanics</i>	<i>Criteria</i>	<i>Prizes</i>
<p>1. Duration: 3 minutes mise en place, 5 minutes cocktail preparation.</p> <p>2. One (1) participant per school.</p> <p>3. Cocktails must be prepared using DURIAN and the sponsoring alcoholic drinks.</p> <p>4. The sponsoring company will provide the liquor and bottles to be used for the competition.</p> <p>5. Maximum of 5 ingredients excluding garnishes.</p>	<p>1. Originality of Cocktail Name. <i>15 points</i></p> <p>2. Taste and Aroma. <i>30 points</i></p> <p>3. Showmanship Technique certificate and Confidence). <i>25 points</i></p> <p>4. Appearance and Presentation. <i>15 points</i></p> <p>5. Audience Impact. <i>15 points</i></p> <p>6. Total Points: <i>100 points</i></p>	

**e. Extreme Flair ( Female Category)**

<i>Mechanics</i>	<i>Criteria</i>	<i>Prizes</i>
<p>1. Duration: 3 minutes mise en place, 5 minutes cocktail preparation.</p> <p>2. One (1) participant per school.</p> <p>3. Cocktails must be prepared using DURIAN and the sponsoring alcoholic drinks.</p> <p>4. The sponsoring company will provide the liquor and bottles to be used for the competition.</p> <p>5. Maximum of 5 ingredients excluding garnishes.</p>	<p>1. Originality of Cocktail Name. <i>15 points</i></p> <p>2. Taste and Aroma. <i>30 points</i></p> <p>5. Showmanship Technique certificate and Confidence). <i>25 points</i></p> <p>6. Appearance and Presentation. <i>15 points</i></p> <p>7. Audience Impact. <i>15 points</i></p> <p>8. Total Points: <i>100 points</i></p>	





F. Pizza and Pasta		
Mechanics:	Criteria:	Prizes:
<p>1. Duration: 2 hours</p> <p>2. Two (2) participants each group</p> <p>3. Pre- measured ingredients are not allowed. Table setup is not required for this competition.</p> <p><b>Pizza:</b></p> <p>4. Competitors are required to make 2 whole pizza with 12inches diameter for round shape or 12x12 inch square shape</p> <p>5. Pizza dough must be made from scratch.</p> <p>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.</p> <p><b>Pasta:</b></p> <p>7. Competitors are required to make 4 portions of plated pasta dish.</p> <p>8. Fresh or dry pasta may be used.</p> <p>9. Durian must be used in the pasta dish. Savory flavors must be highlighted in the dish. It shouldn't be a dessert pasta.</p>	<p><u>Pizza:</u></p> <p>1. Taste and Aroma 20 points</p> <p>2. Visual Appeal for Pizza. 10 points</p> <p>3. Originality and Creativity of the Recipe 5 points</p> <p><u>Pasta:</u></p> <p>4. Taste and Aroma for Pasta 20 points</p> <p>5. Visual Appeal for Pasta. 10 points</p> <p>6. Originality and Creativity of the Recipe 5 points</p> <p>7. Communication skills. 10 points</p> <p>8. Work Habits/Hygiene. 10 points</p> <p>9. Speed. 10 points</p> <p>Total Points: 100 points</p>	





<b>G. Main Dish</b>		
<i><b>Mechanics:</b></i>	<i><b>Criteria:</b></i>	<i><b>Prizes:</b></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. 35 points 2. Appearance and group Presentation. 15 points 3. Originality and Creativity. 15 points 4. Communication Skills. 15 points 5. Work Habits/Hygiene. 10 points 6. Speed. 10 points 7. Total Points: 100 points	
<b>H. Bread and Pastries</b>		
<i><b>Mechanics:</b></i>	<i><b>Criteria:</b></i>	<i><b>Prizes:</b></i>
1. Duration: 3 hours 2. Three (3) participants each group. 3. Each group must produce 1 dozen each of the following: Cookies Muffins Bread (baked or fried) 4. All products must be properly packaged for presentation. 5. Finished product can be sold through the vendor booth as partner of the coffee shop series.	1. Taste & Aroma: Cookie- 15 points Muffin- 15 points Bread- 15 points 2. Presentation & Packaging- 15 points 3. Originality and Creativity- 10 points 4. Work Habits & Hygiene- 10 points 5. Speed – 10 points 6. Communication Skills – 10 points Total Points: 100 points	





<b>I. Coffee Shop Series</b>		
<ol style="list-style-type: none"> <li>Duration: 5 minutes preparation &amp; 10 minutes performance</li> <li>Individual Participant</li> <li>Participant must prepare the following:               <ol style="list-style-type: none"> <li>Hot Coffee</li> <li>Cold Coffee</li> <li>Non-Coffee featuring Milo as the main ingredient.</li> </ol> </li> <li>Participants should indicate their brewing method and bring their own coffee machine if needed.</li> <li>Any type of coffee beans may be used.</li> <li>Participants must set-up a small pop up resembling a coffee shop or store as part of the presentation.</li> </ol>	<ol style="list-style-type: none"> <li>Aroma. <i>20 points</i></li> <li>Durian Flavor Balance. <i>20 points</i></li> <li>Coffee Quality. <i>20 points</i></li> <li>Durian Integration. <i>15 points</i></li> <li>Creativity and Innovation. <i>15 points</i></li> </ol>	
<b>J. Celebration Cake</b>		
<b><i>Mechanics:</i></b>	<b><i>Criteria:</i></b>	<b><i>Prizes:</i></b>
<ol style="list-style-type: none"> <li>Duration: 3 hours</li> <li>Three (3) participants each group</li> <li>At least 3 tiers for the Celebration Cake with one tier of decorated edible cake and cake dummies for the remaining 2 tiers.</li> <li>Chiffon cake base only.</li> <li>The cake design must reflect the official festival theme ____.</li> </ol>	<ol style="list-style-type: none"> <li>Taste and Texture. <i>35 points</i></li> <li>Appearance and Presentation. <i>20 points</i></li> <li>Originality and Creativity. <i>15 points</i></li> <li>Degree of Difficulty. <i>10 points</i></li> <li>Work Habits/Hygiene. <i>10 points</i></li> <li>Speed. <i>10 points</i></li> <li>Total Points <i>100 points</i></li> </ol>	
<b>K. Overall Champion</b>		
<ol style="list-style-type: none"> <li>Group Events: 1st: 20 points. 2nd: 15 points. 3rd: 10 points. Participation: 5 points.</li> <li>Individual Events: 1st: 15 points. 2nd: 12 points. 3rd: 10 points. Participation: 5 points.</li> </ol>		





- V. **For details and information, please feel free to contact:**  
**Event Chairperson:** Ms. Jennifer Cosio  
**Culinary Olympics Focal Person:** Giselle A. Jovita  
**Mobile No.** 0910-765-1793