



DepEdnomics Skills Development and Competition

CONTEST AREA: Home Economics	GRADE LEVEL: Grade V or VI	Number of Participants: 1																																		
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ANALYTIC PERFORMANCE SCORING RUBRICS FOR INVENTED SNACKS PREPARATION

Criteria	Performance Indicators			
	95	90	85	80
1. Texture, Taste and Nutritive Value	<ul style="list-style-type: none"> > Evidence of acceptable flavor and taste > Contained nutrients from the three (3) basic food groups 	<ul style="list-style-type: none"> > Prepared snacks with the presence of nutrients from the two (2) basic food groups. 	<ul style="list-style-type: none"> > Contained nutrient from one (1) basic food group only. 	<ul style="list-style-type: none"> > No nutritive value.
2. General Appearance	<ul style="list-style-type: none"> > Presented the product attractively by using appropriate garnishing and service container. 	<ul style="list-style-type: none"> > Presented properly but with inappropriate garnishing. 	<ul style="list-style-type: none"> > Presentation was done but garnishing and service containers were inappropriate. 	<ul style="list-style-type: none"> > Presentation was done but not impressively presented.
3. Method of Preparation and Execution	<ul style="list-style-type: none"> > Was able to prepare the ingredients systematically. > Manifested confidence and expertise in using tools and equipments. > Practiced utmost safety and sanitation > Work with proper attire. 	<ul style="list-style-type: none"> > Was able to perform the activity but nervousness was slightly evident in using the tools. 	<ul style="list-style-type: none"> > Was able to perform the activity but nervousness inappropriate use of tools were observed. 	<ul style="list-style-type: none"> > Unable to prepare the ingredients systematically and manifested lack of self-confidence.
4. Speed	<ul style="list-style-type: none"> > Was able to finish the output 5 minutes before the allotted time. 	<ul style="list-style-type: none"> > Was able to finish the output 3-4 minutes before the allotted time. 	<ul style="list-style-type: none"> > Was able to finish the output 1-2 minutes before the allotted time. 	<ul style="list-style-type: none"> > Was able to finish the output within the allotted time.
5. Communication Skills (3-5 minutes only)	<ul style="list-style-type: none"> > Able to discuss/explain with confidence all of the following: <ul style="list-style-type: none"> a. Process b. Function of tools, materials and equipment c. Cost of production d. Employability e. Business opportunity 	<ul style="list-style-type: none"> > Able to discuss/explain with confidence 4 of the following: <ul style="list-style-type: none"> a. Process b. Function of tools, materials and equipment c. Cost of production d. Employability e. Business opportunity 	<ul style="list-style-type: none"> > Able to discuss/explain with confidence 3 of the following: <ul style="list-style-type: none"> a. Process b. Function of tools, materials and equipment c. Cost of production d. Employability e. Business opportunity 	<ul style="list-style-type: none"> > Able to discuss/explain with confidence 2 of the following: <ul style="list-style-type: none"> a. Process b. Function of tools, materials and equipment c. Cost of production d. Employability e. Business opportunity



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CONTEST AREA: Home Economics	GRADE LEVEL: Grade VI	Number of Participants: 2																							
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3 HOURS																									
DESCRIPTION																									
A 60" x 35" and 30" rectangular table properly skirted and set for a one-way buffet and set for a birthday party (12 years old girl)																									
EMPLOYABILITY OR BUSINESS OPPORTUNITY																									
HRM/Food Service/Caterer																									
USE																									
Entrepreneurship																									
ATTACHMENT(S)																									
Analytic Scoring Rubrics/Percentage Table																									
FORM OF JUDGING																									
Special Judges																									

ANALYTIC PERFORMANCE SCORING RUBRICS FOR TABLE SKIRTING AND TABLE SETTING (One-Way Buffet)

Criteria	Performance Indicators			
	95	90	85	80
1. Workmanship 40%	<ul style="list-style-type: none"> > The amount of material, selection and choice of accessories compliments the overall design of the table. Simplicity and elegance is evident. > Flower arrangement observes the guidelines for the selection and choice of flowers, containers, color harmony, and appropriateness to the occasion. > Skirting does not touch the floor by at least 1". > Menu and menu card was well planned, presented and fits the occasion. 	<ul style="list-style-type: none"> > The amount of material, selection and choice of accessories compliments the overall design of the table to a certain degree. Simplicity and elegance may not be present. > Flower arrangement observes the guidelines for the selection and choice of flowers, containers, etc., but with one (1) to two (2) deficiency. > Skirting does not touch the floor by at least 1/2" > Most of the menu items fits the occasion. 	<ul style="list-style-type: none"> > The amount of material, accessories compliments the overall design of the table in some parts only. > Flower arrangement observes some of the guidelines for the selection and choice of flowers, containers, etc., with more than three (3) deficiencies. > Some parts of the skirting is not even. > Menu and menu cards lacks two (2) three (3) items. 	<ul style="list-style-type: none"> > The amount of materials, selection and choice of accessories is not enough to compliment the overall design of the table. > Flower arrangement does not serve the guidelines for selection and choice of flowers, containers, etc., flowers are either sparse or overcrowded. > Skirting touches the floor. > menu and menu cards does not express the theme.
2. Proper Use of Tools, Equipment and Materials 20%	<ul style="list-style-type: none"> > Mis-en-place was observed following the standards for the table setting. > Table appointments were correctly laid on the table, distance between covers was observed, well organized and fits the menu. 	<ul style="list-style-type: none"> > Min-en-place was observed on some parts. > Most of the table appointments were correctly laid on the table, distance between covers was observed, organized and fits the menu for most parts. 	<ul style="list-style-type: none"> > Some tools and materials were not appropriate for the occasion. > Some table appointments were missing, distance between covers was observed but with two (2) deficiencies. 	<ul style="list-style-type: none"> > Most of the tools and materials were not appropriate for the occasion. > Table appointments laid on the table does not fit the menu, distance between covers was not observed.
3. Accuracy 15%	<ul style="list-style-type: none"> > Knowledge of the right table appointments, centerpiece, table skirt, accessories called for the occasion were evident, properly laid and handled. 	<ul style="list-style-type: none"> > Knowledge of the right table appointments, centerpiece, table skirt, accessories called for the occasion was evident but with one (1) deficiency in set up or handling. 	<ul style="list-style-type: none"> > Knowledge of the right table appointments, centerpiece, table skirt, accessories called for the occasion was evident but with two (2) deficiencies in set up or handling. 	<ul style="list-style-type: none"> > Knowledge of the table appointments, centerpiece, table skirt, accessories for a given occasion were not observed with three (3) or more deficiencies.

ANALYTIC PERFORMANCE SCORING RUBRICS FOR TABLE SKIRTING AND TABLE SETTING (One-Way Buffet)

Criteria	Performance Indicators			
	95	90	85	80
4. Safety	10% > Safety measures were applied in table skirting.	> Safety measures were applied in table skirting but with one (1) to two (2) deficiency.	> Safety measures were applied in table skirting but with three (3) or more deficiencies.	> Limited safety measures were applied in setting the table.
5. Speed	10% > Was able to finish the output at least 30+ minutes before the allotted time.	> Was able to finish the output at least 15 minutes before the allotted time.	> Was able to finish the output within the allotted time.	> Was not able to finish the output within the allotted time.
6. Communication Skills (3-5 minutes only)	5% > Able to clearly discuss/explain with confidence all of the ff.: a. process b. function of tools, materials, and equipment c. cost of production d. employability e. business opportunity	> Able to clearly discuss/explain with confidence only 4 of the ff.: a. process b. function of tools, materials and equipment c. cost of production d. employability e. business opportunity	> Able to clearly discuss/explain with confidence only 3 of the ff.: a. process b. function of tools, materials and equipment c. cost of production d. employability e. business opportunity	> Able to clearly discuss/explain with confidence only 2 of the ff.: a. process b. function of tools, materials and equipment c. cost of production d. employability e. business opportunity

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DepEdnomics Skills Development and Competition

CONTEST AREA:		Agricultural Technology	GRADE LEVEL: Grade VI	Number of Participants: 1
CONTEST PACKAGE	ASSESSMENT	PROCEDURE/SPECIFICATIONS		
	CRITERIA	PERCENTAGE	Contestant/s	Organizers
ASEXUAL PROPAGATION	Workmanship	50%	T O O L S a. Budding knife b. Budding tape c. Pruner d. Apron	
	Proper Use of Tools, Equipment and Materials	20%		
TIME ALLOTMENT				
DESCRIPTION				
Demonstrate the different skills in asexual plant propagation				
a. marcotting		15%		
b. grafting		10%		
c. budding		5%		
EMPLOYABILITY OR BUSINESS OPPORTUNITY				
Plant Propagation Nursery/ Selling				
USE		100%	M A T E R I A L S a. Apron a. Sphagnum Moss b. Scion and stock (in budding) c. Marcotting - San Francisco Grafting - Mango Budding - Citrus Calamansi d. Basin with water e. 5" x 8" plastic f. String straw	
For propagating plant through asexual propagation method				
ATTACHMENT(S)				
Analytic Scoring Rubrics/ Percentage Table				
FORM OF JUDGING				
Special Judge				
			PRELIMINARY ACTIVITIES	
			a. Contest registration of trainers and contestants.	
			b. Submission of required documents for the contest.	
			c. Ocular inspection of the contest venue.	
			d. Briefing orientation of trainers with the contest administrators before the actual competition.	
			e. Inspection and distribution of contest materials.	
			DURING	
			a. Briefing of trainers and contestants with the contest administrators (10 minutes).	
			b. Inspection of contest materials, tools and equipment.	
			c. Other instruction (i.e. coaches)	
			AFTER	
			a. All outputs shall be endorsed to the Secretariat by the Contest Administrators.	
			b. All endorsed outputs shall be displayed until the duration of the skills competition.	
			NOTES	
			a. Coaches are allowed to observe the process within 3 meter range.	

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ANALYTIC PERFORMANCE SCORING RUBRICS FOR MARCOTTING

Criteria	Performance Indicators				
	95	90	85	80	
1. Workmanship 50%	<p>Removal of bark and cambium layer is performed correctly.</p> <p>a. Correct removal of bark and cambium layer.</p> <p>b. Incorrect removal of bark and cambium layer.</p>	<p>Sphagnum moss is rightly moist and enough quality.</p>	<p>The wrapping with plastic put the moss firmly to cover the whole marcot area.</p> <p>a. The wrapping of plastic and moss is properly done.</p> <p>b. In correct wrapping of plastic and moss and not firmly covered.</p>	<p>The choice of marcotted branch indicated knowledge on economy and productivity to the whole plant.</p>	
2. Proper Used of Tools and Materials 20%	<p>Marcotting is successfully performed with the used of standard tools and materials</p>	<p>Marcotting knife used is sharp enough to produce a clean cut.</p>	<p>Use of blunt knife in the operation</p>	<p>Did not use standard tools and materials.</p>	
3. Safety Measures 15%	<p>The handling of marcotting knife indicated skills on safety.</p>	<p>Shows incorrect handling of marcotting knife and handling of scion.</p>	<p>Manifestation of improper placement and use of marcotting knife.</p>	<p>Manifestation of mishandling of marcotting knife which results to an accident.</p>	
4. Speed and Accuracy 10%	<p>Performed with accuracy on or before time.</p>	<p>Performed with accuracy 5 minutes after the time.</p>	<p>Performed with accuracy 8 minutes after the time.</p>	<p>Performed with accuracy 10 minutes after the time.</p>	
5. Communication Skills (3-5 minutes only) 5%	<p>Able to discuss/explain with confidence all the following:</p> <p>a. Process</p> <p>b. Function of tools, materials and equipment</p> <p>c. Cost of production</p> <p>d. Employability</p> <p>e. Business opportunity</p>	<p>Able to discuss/explain with confidence 4 of the ff.:</p> <p>a. Process</p> <p>b. Function of tools, materials and equipment</p> <p>c. Cost of production</p> <p>d. Employability</p> <p>e. Business opportunity</p>	<p>Able to discuss/explain with confidence 3 of the following:</p> <p>a. Process</p> <p>b. Function of tools, materials and equipment</p> <p>c. Cost of production</p> <p>d. Employability</p> <p>e. Business opportunity</p>	<p>Able to discuss/explain with confidence 2 of the following:</p> <p>a. Process</p> <p>b. Function of tools, materials and equipment</p> <p>c. Cost of production</p> <p>d. Employability</p> <p>e. Business opportunity</p>	

ANALYTIC PERFORMANCE SCORING RUBRICS FOR GRAFTING

Criteria	Performance Indicators				
	95	90	85	80	
1. Workmanship 50%	<ol style="list-style-type: none"> Both scion and stock are of the same size and maturity. Scion and stock are neatly cut to shape correctly clip for stock and wedge for scion. Scion is inserted to the stock and securely tied by the budding tape. Grafting tape is applied correctly starting from the point of contact upward. Standard procedures in grafting are properly applied. 	<ol style="list-style-type: none"> Was able to chose mature scion (dark green color with alive buds) Perfectly done and precision cut on the scion in making the wedge for scion. Not detached or removed from the stock while the contestant lifts or pull up the scions. Correctly done and neatly done wrap the contact point. Followed standard procedure correctly applied (refer to nos. 1 to 4) 	<ol style="list-style-type: none"> Incorrectly chosen matured scion/infected with molds and aphids. One slice of scion in making the wedge cut. The removal of scion from the stock shows that it is insecurely tied by budding tape. Not neatly done and there is space in wrapping the scion. Followed standard procedure correctly applied (refer to nos. 1 to 3) 	<ol style="list-style-type: none"> Used immature scion (light green in color) Made two or more slices of scion. Tying is done below the incision area covering the whole part of the scion. Poorly done, unwrapped contact point. Followed standard procedure correctly applied (refer to nos. 1 to 2) 	
2. Proper Use of Tools and Materials 20%	<ul style="list-style-type: none"> Grafting was performed/done with the use of standard tools and materials 	<ul style="list-style-type: none"> Grafting knife used is sharp enough to produce a clean cut. 	<ul style="list-style-type: none"> Use of blunt knife in the operation 	<ul style="list-style-type: none"> Did not use standard tools and materials. 	
3. Safety Measures 15%	<ul style="list-style-type: none"> The handling of grafting knife and handling of scion is correctly done. 	<ul style="list-style-type: none"> Shows incorrect handling of grafting knife and handling of scion. 	<ul style="list-style-type: none"> Manifestation of improper placement and use of budding knife. 	<ul style="list-style-type: none"> Manifestation of mishandling of grafting knife which results to an accident. 	
4. Speed and Accuracy 10%	<ul style="list-style-type: none"> Performed with accuracy on or before time. 	<ul style="list-style-type: none"> Performed with accuracy 5 minutes after the time. 	<ul style="list-style-type: none"> Performed with accuracy 8 minutes after the time. 	<ul style="list-style-type: none"> Performed with accuracy 10 minutes after the time. 	
5. Communication Skills (3-5 minutes only) 5%	<ul style="list-style-type: none"> Able to discuss/explain with confidence all of the ff.: <ol style="list-style-type: none"> Process Function of tools, materials and equipment Cost of production Employability Business opportunity 	<ul style="list-style-type: none"> Able to discuss/explain with confidence 4 of the ff.: <ol style="list-style-type: none"> Process Function of tools, materials and equipment Cost of production Employability Business opportunity 	<ul style="list-style-type: none"> Able to discuss/explain with confidence 3 of the ff.: <ol style="list-style-type: none"> Process Function of tools, materials and equipment Cost of production Employability Business opportunity 	<ul style="list-style-type: none"> Able to discuss/explain with confidence 2 of the ff.: <ol style="list-style-type: none"> Process Function of tools, materials and equipment Cost of production Employability Business opportunity 	

ANALYTIC PERFORMANCE SCORING RUBRICS FOR BUDDING

Criteria	Performance Indicators				
	95	90	85	80	
1. Workmanship 50%	<ul style="list-style-type: none"> > Removal of the bud eye from the scion is correctly done, (not so thin, not so thick and not so bulging) 	<ul style="list-style-type: none"> > Inverted T incision in the stock is correctly performed. 	<ul style="list-style-type: none"> > Insertion of the bud assures full contact of both scion and stock. <ul style="list-style-type: none"> a. Insertion of the bud is done exactly. b. Insertion of the bud eye is not exactly done. c. Both scion and stock is not in full contact. d. Insertion of the bud eye is poorly done. 	<ul style="list-style-type: none"> > Budding tape is tide correctly starting below the point of contact going upward. <ul style="list-style-type: none"> a. Perfectly done and neatly tied from the point of contact going upward. b. The tying of tape is loose and not neatly done. c. Poorly and not correctly done. 	
2. Proper Use of Tools, Equipment and 20%	<ul style="list-style-type: none"> > Budding is successfully performed with the use of 	<ul style="list-style-type: none"> > Budding knife used is sharp enough to produce a clean 	<ul style="list-style-type: none"> > Use of blunt knife in the operation. 	<ul style="list-style-type: none"> > Did not use standard tools and materials. 	
3. Speed and Accuracy 10%	<ul style="list-style-type: none"> > Performed with accuracy on or before time. 	<ul style="list-style-type: none"> > Performed with accuracy 5 minutes after the time. 	<ul style="list-style-type: none"> > Performed with accuracy 8 minutes after the time. 	<ul style="list-style-type: none"> > Performed with accuracy 10 minutes after the time. 	
4. Safety Measures 15%	<ul style="list-style-type: none"> > The handling of budding knife indicated skills on safety. 	<ul style="list-style-type: none"> > Shows incorrect handling of marcottng knife and handling of scion. 	<ul style="list-style-type: none"> > Manifestation of improper placement and use of marcottng knife. 	<ul style="list-style-type: none"> > Manifestation of mishandling of marcottng knife which results to an accident. 	
5. Communication Skills (3-5 minutes only) 5%	<ul style="list-style-type: none"> > Able to discuss/explain with confidence all of the following: <ul style="list-style-type: none"> a. Process b. Function of tools, materials and equipment c. Cost of production d. Employability e. Business opportunity 	<ul style="list-style-type: none"> > Able to discuss/explain with confidence 4 of the following: <ul style="list-style-type: none"> a. Process b. Function of tools, materials and equipment c. Cost of production d. Employability e. Business opportunity 	<ul style="list-style-type: none"> > Able to discuss/explain with confidence 3 of the following: <ul style="list-style-type: none"> a. Process b. Function of tools, materials and equipment c. Cost of production d. Employability e. Business opportunity 	<ul style="list-style-type: none"> > Able to discuss/explain with confidence 2 of the following: <ul style="list-style-type: none"> a. Process b. Function of tools, materials and equipment c. Cost of production d. Employability e. Business opportunity 	



DepEdnomics Skills Development and Competition

CONTEST AREA: Agricultural Arts		GRADE LEVEL: Grade VI		Number of Participants: 1	
CONTEST PACKAGE		ASSESSMENT		PROCEDURE/SPECIFICATIONS	
CRITERIA	PERCENTAGE	PRELIMINARY ACTIVITIES			
Creativity	30%	a. Contest registration of trainers and contestants. b. Submission of required documents for the contest. c. Ocular inspection of the contest venue. d. Briefing/orientation of trainers with the contest administrator a day before the actual competition. e. Inspection and distribution of contest materials.			
Visual Impact	30%	DURING a. Briefing of trainers and contestants with the contest administrator (10 minutes). b. Final instructions of trainers with their contestants (5 minutes). c. Inspection of contest materials, tools and equipments.			
Proper Handling of Tools and Materials	15%				
Safety Work Habits	10%	AFTER a. Trainers shall serve as judges. b. All outputs shall be endorsed to the Secretariat by the Contest Administrator. c. All endorsed outputs shall be displayed until the duration of the skills competition.			
Time Management	10%				
Communication Skills	5%	NOTES a. With regard to the provision of resources, the division and regional organizers may opt to deviate. b. Coaches are allowed to observe the process within a 3 meter range. c. Outputs shall become the property of the organizers.			
TOTAL	100%				
ATTACHMENT(S)					
Analytic Scoring Rubrics/Percentage Table					
FORM OF JUDGING					
Special Judges					
DESCRIPTION	EMPLOYABILITY OR BUSINESS OPPORTUNITY	TOOL S		M A T E R I A L S	
Dish Gardening/Landscape Gardener	Dish Gardener/Landscape Gardener	a. knife b. mini shovel c. sprayer d. pruning shear		a. container b. pebbles c. rocks d. shells e. climber plants f. cacti g. ferns h. leafy ornamentals	
USE	Used as decoration inside and outside the building.			a. compost b. clay dish (rectangular) c. garden soil	

Use As

ANALYTIC PERFORMANCE SCORING RUBRICS FOR DISH GARDENING

Criteria	Performance Indicators			
	95	90	85	80
A. Creativity 1. Design 15% 2. Accessories 15%	> The landscape design was unique and artistic. > Appropriate and attractive accessories were used.	> The landscape design was artistic and innovative. > Appropriate accessories were used.	> The landscape design was very commercial. > Appropriate but limited accessories were used.	> The landscape design is a mixture. > Over decorated or under accessorized.
B. Visual Impact 1. Proportion 10% 2. Organization 10% 3. Color Combination 10%	> All of the following were observed: - Well proportioned height to size of vase - Well proportioned accessories - Well organized plants and accessories - Pleasing color combination	> Only 3 of the following were observed: - Well proportioned height to size of vase - Well proportioned accessories - Well organized plants and accessories - Pleasing color combination	> Only 2 of the following were observed: - Well proportioned height to size of vase - Well proportioned accessories - Well organized plants and accessories - Pleasing color combination	> Only 1 of the following were observed: - Well proportioned height to size of vase - Well proportioned accessories - Well organized plants and accessories - Pleasing color combination
C. Proper Handling of Tools and Materials 15%	> Appropriate tools and materials were properly used all the time.	> Appropriate tools and materials were properly used most of the time.	> Appropriate tools and materials were used sometimes.	> Inappropriate tools and materials were used.
D. Safety Work Habits 10%	> Used safety gadgets all the time. > Orderliness and cleanliness were observed during and after the performance.	> Used appropriate gadgets most of the time. > Orderliness and cleanliness were observed during the performance only.	> Used safety gadgets sometimes. > Orderliness and cleanliness were observed during the performance only.	> Was not able to use safety gadgets. > Orderliness and cleanliness were observed after the performance.
E. Time Management 10%	> Finished the output 10 minutes before the allotted time.	> Finished the output 5 minutes before the given time.	> Finished the output within the given time.	> Was not able to finish the output within the given time.
F. Communication Skills (3-5 minutes only) 5%	> Able to clearly discuss/explain with confidence all of the following: a. Process b. Function of tools, materials, equipment c. Cost of production d. Employability e. Business opportunity	> Able to clearly discuss/explain with confidence 4 of the following: a. Process b. Function of tools, materials, equipment c. Cost of production d. Employability e. Business opportunity	> Able to clearly discuss/explain with confidence 3 of the following: a. Process b. Function of tools, materials, equipment c. Cost of production d. Employability e. Business opportunity	> Able to clearly discuss/explain with confidence 2 of the following: a. Process b. Function of tools, materials, equipment c. Cost of production d. Employability e. Business opportunity



DepEdnomics Skills Development and Competition

CONTEST AREA: Industrial Arts		GRADE LEVEL: Grade VI		Number of Participants: 1			
CONTEST PACKAGE		ASSESSMENT		PROCEDURE/SPECIFICATIONS		RESOURCES	
CRITERIA	PERCENTAGE	PRELIMINARY ACTIVITIES		Contestant/s	Organizers		
Photographic Printing Screen Preparation and T-Shirt Printing	40%	a. Contest registration of trainers and contestants. b. Submission of required documents for the contest. c. Ocular inspection of the contest venue. d. Inspection and distribution of contest materials.		a. Photo emulsion b. Sensitizer c. Hardener d. Zomrox/other cleaning agent e. Portable electricity exposing device. f. Extension wire (any length) g. Dryer (big carton/box or any substitute) h. 2 pieces 10"x10" silkscreen with frame i. Beaker (for emulsion) j. Syringe (for sensitizer) k. Squeegee l. Stirring rod m. Pail/basin n. Rags o. Old newspaper			
TIME ALLOTMENT	20%	DURING		T O O L S M A T E R I A L S			
2 hour	20%	a. Briefing of trainers and contestants with the administrator (10 minutes). b. Final instructions of trainers with their contestants (5 min) c. Inspection of contest materials, tools & equipment.					
DESCRIPTION	10%	AFTER					
An intuitive way to express oneself into the reality of today.	5%	a. All outputs shall be endorsed to the Secretariat by the Contest Administrator. b. All endorsed outputs shall be displayed until the duration of the skills competition.					
EMPLOYABILITY OR BUSINESS OPPORTUNITY	5%	NOTES					
Entrepreneur		a. Coaches are allowed to observe the process within 3 meter range. b. No advance preparation of chemicals to be applied in the design. c. The contest shall start from the preparation of emulsion and other chemicals up to the printing of the design. d. A uniform design of 6"x6" black and white printed in tracing paper shall be provided by the Technical Committee to be given to each contestant before the start of the contests. e. The contest shall make a two-color design of their choice using the 10"x10" ready made silkscreen with frame and their mixed chemicals. f. The exposure of the design shall be done with their own portable electricity exposing device (fabricated device or not is allowed). Borrowing of the device from others is prohibited. g. The drying of the chemicals and design shall be done using the big cartoon box or any appropriate substitute is allowed which will serve as dryer. h. The printing of the design shall be done in a white t-shirt.					
USE	100%	TOTAL					
Use to generate income		ATTACHMENT(S)					
		Analytic Scoring Rubrics/Percentage Table					
		FORM OF JUDGING					
		Compatriot Judging					

ANALYTIC PERFORMANCE SCORING RUBRICS FOR PHOTOGRAPHIC PRINTING SCREEN PREPARATION AND T-SHIRT PRINTING

Criteria	Performance Indicators			
	95	90	85	80
A. General Know How 40%	<ul style="list-style-type: none"> > Mastery was manifested in the skills showed. > Tools were arranged properly and were utilized accordingly to their proper use. Neat outcome was presented. 	<ul style="list-style-type: none"> > Variety of design and colors were applied to the extent of improvising the method just to create the desired idea. > Tools and materials were properly arranged and utilized according to use. 	<ul style="list-style-type: none"> > Designs were altered to fix stain, mistake of due to lack of materials and technical know how. > Tools and materials were properly arranged accordingly to its use. 	<ul style="list-style-type: none"> > Stain and mistakes were evident or it may result to an unfinished project. > Tools were disarranged.
B. Creativity/Originality 20%	<ul style="list-style-type: none"> > Pupil explores several chances before selecting an idea and tried unusual combination or several method that is also connected to the basic skills. Ideas were initiative. 	<ul style="list-style-type: none"> > Fewer ideas were used and were mostly common to others. Ideas were logical. 	<ul style="list-style-type: none"> > Ideas used were new but inadequate or output was copied from a work of art. 	<ul style="list-style-type: none"> > The pupil shows no evidence of trying new and experimental techniques.
C. Craftsmanship 20%	<ul style="list-style-type: none"> > The product was made patiently; hard work was evident. Remarkable output was done. 	<ul style="list-style-type: none"> > The product was made with a lack of finishing touches with little effort. The work could have been outstanding. 	<ul style="list-style-type: none"> > Pupil showed average craftsmanship adequate but not as good as it could have been. 	<ul style="list-style-type: none"> > Pupil showed below average craftsmanship, lack of pride in finished work.
D. Effort/Perseverance 10%	<ul style="list-style-type: none"> > All required time was consumed for the benefit of making an output. Degree of difficulty was evident and it showed the use of inventive method. 	<ul style="list-style-type: none"> > The project was completed just in time. All important details were made. 	<ul style="list-style-type: none"> > Important portion of the project were hurriedly done. Choice of design was common just to finish the work. 	<ul style="list-style-type: none"> > Was not able to finish the job.

ANALYTIC PERFORMANCE SCORING RUBRICS FOR PHOTOGRAPHIC PRINTING SCREEN PREPARATION AND T-SHIRT PRINTING

Criteria	Performance Indicators			
	95	90	85	80
E. Speed	5% > Was able to finish the work 10 minutes before the allotted time.	> Was able to finish the work 5 minutes before the allotted time.	> Was able to finish the work within the allotted time.	> Was not able to finish the work within the allotted time.
F. Communication Skills (3-5 minutes only)	5% > Able to clearly discuss/explain with confidence all of the following: a. Process b. Function of tools, materials, equipment c. Cost of production d. Employability e. Business opportunity	> Able to clearly discuss/explain with confidence 4 of the following: a. Process b. Function of tools, materials, equipment c. Cost of production d. Employability e. Business opportunity	> Able to clearly discuss/explain with confidence only 3 of the following: a. Process b. Function of tools, materials, equipment c. Cost of production d. Employability e. Business opportunity	> Able to clearly discuss/explain with confidence only 2 of the following: a. Process b. Function of tools, materials, equipment c. Cost of production d. Employability e. Business opportunity



DepEdnomics Skills Development and Competition

CONTEST AREA: Retail Trade		GRADE LEVEL: Grade V or VI		Number of Participants: 1			
CONTEST PACKAGE		ASSESSMENT		PROCEDURE/SPECIFICATIONS		RESOURCES	
SALES INVENTORY	CRITERIA	PERCENTAGE	PRELIMINARY ACTIVITIES	Contestant/s	Organizers		
TIME ALLOTMENT 30 minutes	Workmanship	70%	a. Contest registration of trainers and contestants. b. Submission of required documents for the contest.	a. pencil b. eraser c. ruler			
	Speed	15%	c. Ocular inspection of the contest venue. d. Briefing orientation of trainers with the contest administrator a day before the actual competition.				
DESCRIPTION An inventory of sales presented in an orderly, neat manner with accurate computations.	Presentation	10%	e. Inspection and distribution of contest materials.				
	Communication Skills	5%	DURING a. Briefing of trainers and contestants with the contest administrator (10 minutes) b. Inspection of contest materials, tools, and equipment. c. Other instructions (i.e. coaches)				
EMPLOYABILITY OR BUSINESS OPPORTUNITY			AFTER a. Output shall be judged by a special set of judges. b. All outputs shall be endorsed to the Secretariat by the Contest Administrator. c. All endorsed outputs shall be displayed until the duration of the skills competition.				
USE An aid to sound entrepreneurial activities that reflect capital, sales, profit, and return of investment.	TOTAL	100%	NOTES a. With regard to the provision of resources, the division and regional organizers may opt to deviate. b. Coaches are not allowed to stay in the contest area while the contest is in progress. c. This contest is made to test the mathematical ability of pupils, so the use of calculator is prohibited. d. No rounding off in all computations (selling price & cost price).			a. 2 sheets of bond paper (for computations) b. ballpens (blue and red)	
	ATTACHMENT(S) Analytic Scoring Rubrics/Percentage Table FORM OF JUDGING Special Judges					T O O L S M A T E R I A L S	

ANALYTIC PERFORMANCE SCORING RUBRICS FOR SALES INVENTORY

Criteria	Performance Indicators			
	95	90	85	80
A. Workmanship 1. Accuracy of Computations 25% 2. Classification of Items 25% 3. Neatness and Orderliness of Inventory 20%	> Computations were done accurately. > All items in the list were classified accordingly.	> Computations were done but observed to have 1 error. > One (1) item was not properly classified.	> Was observed to have 2 errors in computations. > Two (2) items were not properly classified.	> Was observed to have 3 or more errors in computations. > Three (3) or more items were not properly classified.
	> Finished the inventory neatly and orderly.	> Finished the inventory neatly but with one (1) item not in order.	> Finished the inventory neatly but with two (2) items not in order.	> Finished the inventory neatly but with three (3) or more items not in order.
	> Was able to finish the output 20 minutes before the allotted time.	> Was able to finish the output 10 minutes before the allotted time.	> Was able to finish the output within the allotted time.	> Was able to finish the output 5 minutes after the allotted time.
C. Presentation 10%	> No erasures	> With one (1) to two (2) erasure(s).	> With three (3) to four (4) erasures.	> With five (5) or more erasures.
D. Communication Skills (3-5 minutes only) 5%	> Able to discuss/explain with confidence all of the following: a. Process b. Function of tools, materials and equipment. c. Cost of production d. Employability e. Business opportunity	> Able to discuss/explain with confidence 4 of the following: a. Process b. Function of tools, materials and equipment. c. Cost of production d. Employability e. Business opportunity	> Able to discuss/explain with confidence 3 of the following: a. Process b. Function of tools, materials and equipment. c. Cost of production d. Employability e. Business opportunity	> Able to discuss/explain with confidence 2 of the following: a. Process b. Function of tools, materials and equipment. c. Cost of production d. Employability e. Business opportunity

I. Contest: **DEPEDNOMICS TRADE/AGRO FAIR**

II. Area: Entrepreneurship

DEPEDNOMICS - TECHNO LYMPICS

III. Time Allotment: Day 1

BAZAAR

IV. Tools, Equipment and Materials Needed:

DIV.

1. Booth
2. EPP Outputs
3. Popular Products (Community)

V. **Specific Instructions**

The DepEDnomics Trade/Agro Fair is a special feature of the 1st DepEDnomics Regional Skills Development and Competition. This is more than a showcase of the divisions' best projects in Edukasyong Pantahanan at Pangkabuhayan (EPP), together with other products which are popular or known in every division. It is also a demonstration of the pupil/teacher-contestants' personal entrepreneurial competencies.

1. The names of the divisions shall be placed at the entrance of the booth.
2. Set up of booths by the divisions is during day 0 upon arrival and after registration. (~~October 20, 2013~~)
3. Official start of the business is at 7:00 AM of October 21, 2013.
4. Dismantling of booths shall commence at 6:00 PM of October 22, 2013.
5. The EPP outputs/projects shall comprise 50% of the items included in the business, while popular or known division products shall comprise 50%.
6. Inventory of products shall be submitted to the contest administrators before each division is allowed to occupy the assigned booth.

VI. **Criteria of Judging**

A. Booth

80%

- | | |
|-------------------|-----|
| 1. Artistic | 20% |
| 2. Product Design | 20% |
| 3. Presentation | 20% |
| 4. Creativity | 20% |

B. Percentage of the Number of Goods

20%

- | | |
|--|-----|
| 100% Sold | 20% |
| Less than 100% but not lower than 85% sold | 15% |
| Less than 85% but not lower than 70% sold | 10% |
| Less than 70% but not lower than 55% sold | 5% |
| Less than 55% | 2% |

TOTAL

100%