



Republic of the Philippines  
**Department of Education**  
REGION X – NORTHERN MINDANAO  
SCHOOLS DIVISION OF MISAMIS ORIENTAL

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**Advisory No. 16, s. 2023**

September 4, 2023

In compliance with DepEd Order (DO) No. 8, s. 2013 this advisory is issued not for endorsement per DO 28, s. 2001, but only for the information of DepEd officials, personnel/staff, as well as the concerned public.  
(Visit [www.deped.gov.ph](http://www.deped.gov.ph))

**FIRST MINDANAO COFFEE FESTIVAL**

1. The Cagayan de Oro Hotel and Restaurant Association (COHARA) will hold the First Mindanao Coffee Festival at the Atrium Limketkai Mall on October 11–13, 2023.
2. Participation in this activity shall be personal and voluntary. Interested participants shall file a leave of absence, if applicable, and should shoulder the registration fee, travel/incidental expenses, or any financial requirements, if there are any.
3. Participation shall be subject to the *no-disruption-of-classes* policy stipulated in DepEd Order No. 9, s. 2005, titled “*Instituting Measures to Increase Engaged Time-on-Task and Ensuring Compliance therewith.*”
4. Interested participants may contact Ms. Nollie Arguelles through her mobile number, 0917 670 0517, or through email at [cohara.org@gmail.com](mailto:cohara.org@gmail.com).
5. Attached is DepEd Regional Advisory No. 0143, s. 2023, and the letter for COHARA for further details.
6. Wide dissemination of this Advisory is enjoined.

  
ELO/egd/sgod/nma-amm

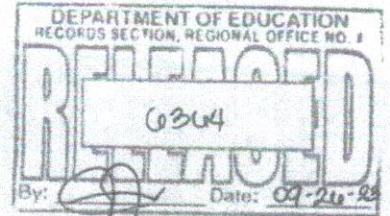


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Republic of the Philippines  
**Department of Education**  
 REGION X - NORTHERN MINDANAO



Regional Advisory No. 0149, s. 2023  
 September 22, 2023

Complying with DepEd Order No. 8, s. 2013,  
 this Office issues this Advisory, not for endorsement per DO 28, s. 2001,  
 but for the information of DepEd officials,  
 personnel/staff, and the concerned public.  
 (Visit [deped10.com](http://deped10.com))

**FIRST MINDANAO COFFEE FESTIVAL**

The **Cagayan de Oro Hotel and Restaurant Association (COHARA)**  
 will hold the First Mindanao Coffee Festival, at the Atrium, Limketkai Center,  
 on October 11-13.

Participation in this activity shall be personal and voluntary. As such,  
 the interested parties shall file a leave of absence, if applicable, and shoulder  
 the registration fees, travel/incidental expenses, or any other financial  
 requirements, if there are any. Further, their participation shall be subject to  
 the *no-disruption-of-classes policy* stipulated in DepEd Order No. 9, s. 2005  
 titled *Instituting Measures to Increase Engaged Time-on-Task and Ensuring  
 Compliance therewith*, Section 3 of Republic Act No. 5546 (Policy on  
 Contributions), DepEd Order No. 66, s. 2017 (Policy on Off-Campus  
 Activities), and the DOH-prescribed health and safety standards.

Attached is the letter from the COHARA for complete details.

For more information, please contact Ms. Nollie Arguelles, mobile  
 number 09176700517, and email at [cohara.org@gmail.com](mailto:cohara.org@gmail.com).

This Office directs the immediate and wide dissemination of this  
 Advisory.

ATCH.: As stated  
 To be indicated in the Perpetual Index  
 under the following subject:

INVITATIONS

CLMD/william

NIÑO JOMAR S. CABLA

**ASDS' OFFICE  
 RECEIVED**

FROM: Records  
 DATE: 9/27/23  
 TIME: \_\_\_\_\_



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<http://deped10.com>

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	04.20.22		1	1 of 1



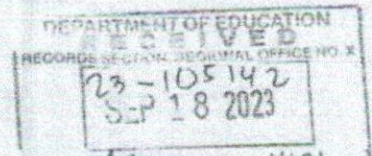


CAGAYAN DE ORO HOTEL AND RESTAURANT ASSOCIATION

September 16, 2023



DR. ARTURO B. BAYOCOT, CESO III  
Regional Director  
DEPARTMENT OF EDUCATION  
Cagayan de Oro City



Dear Dr. Bayocot:

Greetings from the Cagayan de Oro Hotel and Restaurant Association (COHARA)!

The KUMBIRA 2023 event together with the 1<sup>st</sup> MINDANAO COFFEE FESTIVAL will take place from October 11 – 13, 2023 at the Atrium, Limketkai Center. The theme for this year's event is "Championing Local Flavors: Our Cuisine, Our Coffee". Now on its 27<sup>th</sup> year, KUMBIRA, organized by the Cagayan de Oro Hotel and Restaurant Association (COHARA), is the longest-running annual culinary show and competition in the country.

The event will feature a variety of competitions in culinary, pastry, cake decorating, restaurant service, bar and beverages. In line with its commitment to promoting local cuisine, KUMBIRA will also hold competitions showcasing regional dishes and recipes using local ingredients. Participants in these competitions include students and professionals from the hospitality industry across the country. Additionally, there will be a trade exhibit where hospitality stakeholders can showcase their products and services.

In this regard, may we invite KIDDIE/JUNIOR/SENIOR HIGH SCHOOL to send participants and join the competitions this year and become part of our Culinary History!

Enclosed is our Event Profile which gives the details of the activities. Should you need further information, please contact Ms. Nollie Arguelles at (0917) 6700517 or email us at [cohara.org@gmail.com](mailto:cohara.org@gmail.com). Please visit and like us on Facebook for KUMBIRA updates.

Best regards,

*Eileen E. San Juan*  
EILEEN E. SAN JUAN  
Chair, Competition Committee  
KUMBIRA 2023

*Jeffrey G. Rimbonhai*  
JEFFREY G. RIMBONHAI  
President  
COHARA

## 1. COMPETITION VENUE

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### 1.1 SECURITY

Limketkai Center shall maintain general security for building perimeter areas and internal patrols. During the ingress up to egress, participants are required to secure their own materials and exhibits. COHARA and Limketkai Center shall not be held responsible for any claims, demands, and expenses resulting from damage, loss or theft of competition materials, exhibits at the exhibition area on build-up, actual exhibition and egress duration.

### 1.2 EQUIPMENT & UTENSILS PASS-IN & PASS-OUT

All heavy equipment and fixtures to be brought in to the competition area for the Competition including kitchen utensils and tools, small electric equipment, should be packed together in properly marked toolboxes or crates. All items to be brought in or out of Limketkai Center premises shall be covered by duly accomplished **PASS-IN/PASS-OUT FORM (in three (3) copies)**. Distribution of the form shall be as follows:

- Original form - for the participating establishment/School
  - One copy – for Secretariat
  - One copy – for Limketkai guard
- ( Deadline for submission of PASS-IN/PASS-OUT FORM is on October 7, 2023 )

If list of items is too long to be contained in the **PASS-IN/PASS-OUT FORM**, the list shall be typewritten in 3 copies and attached to the corresponding forms. Each participating establishment/school shall authorize one (1) person to sign in the said forms. Only the same signatory shall be authorized to request the moving out of the said property, thru the same **PASS-IN/PASS-OUT FORM**. The signatory may also issue a letter of authorization to his representative for him to be able to bring out the property.

Extension cords and convenience outlet adaptors that may be needed in the exhibits shall be supplied by participants.

### 1.3 GENERAL RULES ON TABLE SIGNAGES AND SET-UP

- (1) Participants are required to label or place name of entry on place cards without logo or name of establishment or school. After the judging, logo/name of participants may be placed on the side.
- (2) As a safety precaution, participants must check the tables (for steadiness) before setting up their displays.
- (3) All set-ups should be completed within the time frame allocated by the Competition Committee Chair.
- (4) Participants are discouraged from setting-up props and instead focus on the food plating and presentation. Props on display will have no bearing on the judging. Risers for food display are allowed.



## Size of Team

Please refer to the list of competition codes.

## 2.2 AWARDS

- 2.2.1 Medals will be given to the winners per event. Certificates of Accomplishment and participation will also be given to participants.
- 2.2.2 Cash prizes, Medals and Plaques will be given to the TOP Winners in the following events:

### A. KUMBIRA MASTER

#### A.1 Chef Master (OPEN Division)

Champion	P 10,000.00 cash + Medal + Plaque + Certificate
1 <sup>st</sup> Runner Up	P 7,000.00 cash + Medal + Certificate
2 <sup>nd</sup> Runner Up	P 5,000.00 cash + Medal + Certificate

#### A.2 Cake Master (OPEN Division)

Champion	P 10,000.00 cash + Medal + Plaque + Certificate
1 <sup>st</sup> Runner Up	P 7,000.00 cash + Medal + Certificate
2 <sup>nd</sup> Runner Up	P 5,000.00 cash + Medal + Certificate

#### A.3 Bar Master (PROFESSIONAL)

Champion	P 10,000.00 cash + Medal + Plaque + Certificate
1 <sup>st</sup> Runner Up	P 7,000.00 cash + Medal + Certificate
2 <sup>nd</sup> Runner Up	P 5,000.00 cash + Medal + Certificate

#### A.4 Brew Master (PROFESSIONAL)

Champion	P 10,000.00 cash + Medal + Plaque + Certificate
1 <sup>st</sup> Runner Up	P 7,000.00 cash + Medal + Certificate
2 <sup>nd</sup> Runner Up	P 5,000.00 cash + Medal + Certificate

### KIDDIE & JUNIOR DIVISION:

J. Junior Division	Medal +certificate
K. Kiddie Division	Medal +certificate

### To qualify for the Over All Championship

- Professional Division – An establishment must have joined at least SIX (6) competitions, excluding KUMBIRA MASTERS COMPETITIONS and COFFEE ART.
- Student Division – a School must have joined at least a TOTAL of EIGHT (8) competitions KUMBIRA MASTERS, COFFEE ART and the KIDDIE and JUNIOR COMPETITIONS ARE EXCLUDED IN THE POINTS FOR OVER-ALL CHAMPIONSHIP

The KUMBIRA 2023 Over-all Champions in both Professional and Student divisions will receive Plaques plus Cash Prizes

PROFESSIONAL DIVISION	P10,000.00 + Plaque
STUDENT DIVISION	P 8,000.00 + Plaque

- All competitors are required to be in professional chef or business attire or school/company uniform during acceptance of medals and certificates.



### 2.3 RANKING

<b>Scale of Medals</b>	100 points	Gold Medal with Honors
	99-90 points	Gold Medal
	89-80 points	Silver Medal
	79-70 points	Bronze Medals
	69-60 points	Diploma

### 2.4 CERTIFICATE OF PARTICIPATION

- All participants will be given Certificates of Participation

### 2.5 OFFICER-IN-CHARGE

- OIC / Assistant OIC will be designated per competition. Assigned OICs should automatically inhibit themselves should their establishment or school participate in any of the competitions they are assigned.

### 2.6 COMPETITION BRIEFING/DEBRIEFING AND JUDGES' CONSULTATION

- All contestants are required to attend the debriefing with the judges after the entries have been judged. The main objective of KUMBIRA is for all participants to learn from the competition and upgrade their skills. COHARA invests a lot in having renowned chefs, restaurateurs, food writers, and culinary experts as judges and these judges are willing to share their expertise with the contestants including the coaches.
- Schedule of debriefing is indicated in the schedule of events.

### 2.7 ENTRANCES / ADMISSION

- There will be a designated ingress/egress area for all participants and exhibitors.
- Event tickets are for sale at the entrance of the events hall for general public viewing.
- **Admission fees:**

<b>Student</b>	<b>P 80.00 per day; P 200.00 Season Pass (good for 3 days)</b>
<b>General Admission</b>	<b>P 100.00 per day; P 250.00 Season Pass (good for 3 days).</b>



2.8 REGISTRATION

2.8.1 COMPETITION REGISTRATION FEES

✓ FOR PROFESSIONAL CATEGORY

	<u>Individual</u>	<u>Team</u>
Member	P 800.00	P 1,200.00
Non-Member	P1,200.00	P 1,500.00

✓ FOR STUDENTS CATEGORY

	<u>Individual</u>	<u>Team</u>
Member	P 500.00	P 1,000.00
Non-Member	P 700.00	P 1,200.00

✓ FOR KIDDIE & JUNIOR

	<u>Team</u>
Kiddie	P 400.00
Junior	P 400.00

2.8.2 REGISTRATION OF PARTICIPANTS:

All establishments and schools are allowed maximum of two (2) entries per competition.

Competition entry to KUMBIRA 2023 is NOT LIMITED to one per establishment or school.

**COMPETITORS ARE REQUIRED TO FOLLOW THE REGISTRATION PROCEDURES BELOW:**

1. Procedure for the on-line registration will be posted in KUMBIRA Facebook account.  
Deadline for registration of entries is on October 2, 2023
2. Payment should be paid upon registration or you may deposit to:

Account Name: COHARA                      Bank: Metro Bank  
Account no.:426- 3-426-50102-4.

(NOTE: Copy of validated deposit should be sent thru [cohara.org@gmail.com](mailto:cohara.org@gmail.com).. Please include name of school/establishment, address, contact person and number (s) for official receipt purposes.

3. Participation will be confirmed only upon full payment of Registration Fee.
4. Visit and like the KUMBIRA Facebook account for any updates.



## GENERAL GUIDELINES FOR COMPETITORS AND JUDGES

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### PANEL OF JUDGES

- A. One of the main criteria for judging dishes is ingredients list and cooking method. If stipulated in the rules, this should be written in the official recipe form and submitted to the competition coordinator. This should be available for judges' reference.
- B. All exhibits must be clearly marked on the exhibition area, as well as on the entry form.
- C. All exhibits must be completed within the designated time.
- D. The judges will cut into each exhibit for assessment.
- E. Only edible ingredients should be used.
- F. Dishes should have natural and appetizing appearance.
- G. Correct basic preparation, precise and neat plate arrangement in accordance with today's modern culinary practices; dishes must be suitable for practical restaurant service.
- H. To make practical service possible, clean and accurate arrangements with exemplary plating should be achieved
- I. The ingredients and trimmings should harmonize with the main part of the dish in quality and color, and conform to the contemporary standards of nutritional values. Avoid unnecessary ingredients.
- J. Rims of plates should not be dressed as this is unacceptable. Participants should also avoid placing food on the rims of plate and arranging the food in an unsightly and unhygienic manner.
- K. Points will be deducted for vegetables that are not cut or turned evenly.
- L. Table decorations will not be judged. A nice-looking and stylishly arranged entry will contribute to a good impression.
- M. Thorough briefing / de-briefing will be conducted after each competition.
- N. **No overtime is allowed for all the competition events except for the kiddie, Junior and Senior high division and Open events.**





## APPEAL CASES

- A. All judges assigned to the various categories of competition will elect a team leader who will act as deputy to the Chair of the Appeals Committee in case there are complaints filed regarding the event judged.
- B. All competitors must abide by the final decision in the selection of winners, since the teams of judges assigned to every category are professionals and impartial in the method of judging which is based on internationally accepted standards. The rules and regulations in all categories are very explicit and must be observed by both the contestants and the judges to avoid unsavory anomalies concerning exhibitions, judging, and staging of the competition.
- C. No complaints will be entertained in the event that no gold, silver, or bronze medals are awarded in any category due to lack of merit of the entries and the consequent lower number of points adjudicated. This clause will sustain international standards and should inspire present and future participants to strive for excellence in any other competition.
- D. Should there be any unfortunate complaint, this must be filed in writing immediately with the judges' team leader before the auditor finishes the tabulation of points awarded by the judges. In the event that this complaint cannot be resolved by the judges in charge, the team leader must refer this to the Chairperson of the Appeals Committee together with the complainant for resolution. After hearing the parties concerned, the Appeals Chair reserves the right to make a decision or refer it to the Over-all Chairperson of the KUMBIRA 2023 for further deliberation, and final judgment.
- E. Only valid complaints will be entertained.

## GENERAL RULES FOR COMPETITORS

- A. Submission of a completed entry form shall conform to the Rules and Regulations of the KUMBIRA 2023
- B. The Organizing Committee has the right to reject any entry that does not comply to the established rules and regulations or with any specific requirement or limitation stated in the respective categories.
- C. Any entry may be rejected on the grounds that, in the view of the Organizing Committee, it does not reach the minimum requirements.
- D. Should a participating establishment or school make any changes on the original entry form, the designated officer or participant must submit a letter of request to the organizing committee together with the revised entry form. This should be submitted not later than two weeks prior to the day of competition.
- E. The entry fee will not be refunded should the competitor(s) decide to withdraw from the competition, or should the competition be cancelled for reasons beyond the Organizing Committee's control.



- F. Coaching is not allowed during the competition.
- G. Participants must register 1 hour before the competition schedule. Participants who are late will be disqualified.
- H. Entries should be prepared within the stipulated time.
- I. It remains the responsibility of competitors to assure the judging panel that their work is unaided, bona fide and is presented within the spirit of fair competition. Participants are required to declare that entries in the Display Class Competition have not been entered or displayed in any previous competition. Maximum point deductions will result for any professional integrity issues.
- J. Finalists must compete in the final competition otherwise no award or certificate will be given.
- K. Logos or identification marks that will identify the establishment represented should not be visible during the competition.
- L. The Organizing Committee will not be responsible for the loss or damage to any exhibit, dishes or platters or any personal effects during the competition.
- M. The Organizing Committee reserves the right to revoke, modify or add to the Rules and Regulations of the KUMBIRA 2023 or to add or to delete any categories and classes of competitions. The Chairperson of the judging Committee's interpretation of the rules and regulations shall be final.
- N. Participants who defy any of the Rules and Regulations of the KUMBIRA 2023 may at the discretion of the Chairperson of the Judging Committee be disqualified. The decision of the Chairperson of the Judging Committee is final.

#### COMPETITION CODE NUMBERS / PARTICIPANTS' ID

- A. Competition Code Numbers will be based on the on-line registration. It will be automatically assigned.
- B. Participants will be informed of their competition codes number thru the Pre-Registration Confirmation form by the Secretariat thru email.
- C. Participants' KIT's will be released on October 6, 2023 at the Lobby of the VIP Hotel at 1:00 pm upon presentation of the Pre-Registration Confirmation form emailed by KUMBIRA Secretariat and a valid ID (Company/School).
- D. Only one (1) authorized representative per establishment/school should be designated to claim the participants' KIT's.
- E. Participants should not wear any other corporate pins or ID's to avoid disqualification during the competition.



- F. ID's are personal and non-transferable. Unauthorized transfer or use of ID's by non-participants is strictly prohibited. Transferred ID's will be confiscated and participants are automatically disqualified.
- G. There will be no ID's for coaches, assistants and helpers.

#### TABLE/ RECIPE TITLE CARDS, BREAST CARDS, EQUIPMENT STAND CARDS

##### A. OFFICIAL COMPETITION CODES PER ENTRY/DISPLAY.

1. Table Codes for Display entries will be assigned on a sequential basis by the Physical Arrangements Committee.
2. Table Codes/Numbers will be placed by the Physical Arrangements Committee on the designated area before the start of the competition.

##### B. TITLE CARDS AND RECIPES/LIST OF INGREDIENTS

1. Title Cards shall be provided by the participants and must be placed before judging. This should be professionally presented and must not bear any logo or identification mark of establishment/school represented.
2. **For the Food Display:** The competitors are required to provide ingredients list/recipes written in the official recipe form as reference of judges. This should be placed on the display table.
3. **Live Cooking, Bar & Dining Competitions:** The participants are required to submit via email: [kumbiraevent@gmail.com](mailto:kumbiraevent@gmail.com) in one copy of the recipes written on the official recipe form to the organizing committee on or before the due date stipulated in the specific guidelines of each competition. Submitted recipes will be the basis for judging of entries.

##### C. CORPORATE LOGO

1. Participating establishments may place their own corporate ID's/logo only after judging has been completed and the winners have been proclaimed.

**FOR ANY UPDATES AND INFORMATION PLEASE CHECK OUR  
FACEBOOK PAGE /KUMBIRA-A Culinary Show and Live Competitions by COHARA  
or call the KUMBIRA Secretariat at 09176700517.**



## **K. KIDDIE (7-12 yrs old)**

**K.1 THE PANTRY CHEF: SALADS AND SANDWICHES**  
**TYPE: LIVE TEAM OF 2**  
**DIVISION: KIDDIE**

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Participants are to create within thirty minutes, an original Combo dish consisting of a cold salad and a cold or hot sandwich good for one person. Modern presentation, practical serving method and correct portion size will have great impact on scores.

### **SPECIFIC GUIDELINES:**

1. Each team will be given 30 minutes to prepare, cook and plate their dishes.
2. The team will be tasked to present a salad and a sandwich. They must present the dishes in two portions, one for display and one for judges' assessment.
3. Copy of the recipes should be submitted to the competition on October 7, 2023 via email: [kumbiraevent@gmail.com](mailto:kumbiraevent@gmail.com). Submitted recipes will be the basis for judging. Recipes should be written in official form. Recipes should be good for one person and must stipulate ingredients quantity (in metric form) and the method of cooking.
4. The participants will provide all ingredients. Only ingredients in the submitted recipes will be allowed to be brought in the competition area.
5. Pre-chopped/prepared mise-en-place is allowed but must be cooked during the actual competition.
6. Each team is required to bring their own cooking utensils and equipments: Adapter, extension cords, AVR/transformers are allowed. All equipment must be included in the pass-in/pass-out form.
7. Participants are not allowed to have identifying logos/ names of their respective schools or establishments on their uniforms.
8. The organizers will provide fire extinguisher and trash bins
9. Participants to bring their own plates or containers. Any color is acceptable but there should no logo, name or mark that will identify the establishment.
10. Work place will be set-up, each having a stove with open gas burners. Chiller/freezer will be provided.
11. Participants must register with the organizing committee one hours before the actual schedule of competition. Late comers will be disqualified.
12. All ingredients and equipment of the teams must be within the designated competition area before the start of the competition.
13. Participants must leave the workstation in a neat and tidy condition. This is part of the judging criteria.
14. Judges will conduct a briefing before the start of the competition and participants are required to stay after the competition and judging for de-briefing by the Judges.

**Guidelines for Assessment**

**MISE EN PLACE AND ORDERLY WORKING AREA**

**0 – 20 Points**

Handling and arrangement of all materials and tools, wastage  
And economical factors, safety and hygiene, utilization of resources.

**CORRECT PREPARATION**

**0 – 20 Points**

Appropriate work and preparation methods and practicability  
For daily use.

**PRACTICAL, UP-TO-DATE PRESENTATION**

**0 – 20 Points**

Choice of garnishes and ingredients to achieve balance in  
Presentation and taste. Creativity, originality, portion size  
As well as practicability.

**TASTE**

**0 – 40 Points**

Appropriate temperature of ingredients as defined, proper  
Seasoning and taste, over-all taste impression of dish,  
Distinct and well defined flavors.

***TOTAL POSSIBLE POINTS***

***100 Points***

**K.2            PASTRY AND DESSERT**  
**"CUPCAKE DECORATING with a Theme"**  
**TYPE:         LIVE TEAM OF 2**  
**DIVISION:    KIDDIE**

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Participants to set-up, decorate and display within 30 minutes four (4) different decorated cupcakes. This competition aims to show the creativity, aesthetic balance and versatility that can go into decorating cupcakes. Modern presentation, originality will have a great impact on scores.

**Mechanics:**

1. Teams are composed of two people.
2. Each Team will be given 30 minutes to prepare four (4) decorated cupcakes, 2 pcs each, total of eight (8) cupcakes.
3. All decorating materials must be edible. Pre prepared icing is allowed.
4. No fresh flowers allowed.
5. The 4 cupcakes should be placed in a container or box and will be part of the display.
6. Toxic coloring and spray, artificial materials and decoration will not be allowed.
7. Decorated cupcakes is to be displayed until the last day of the event.
8. Teams to provide their own plates/containers. Any color, shape and design will be allowed. Logos, names or any mark that can identify to particular school is strictly prohibited.
9. Title cards must be provided by the participants.
10. Cupcakes must be of the size of standard muffin cup, 3 oz.
11. Participants should wear white polo shirt and black slacks or Chefs jacket.
12. Participants are not allowed to have identifying logos/ names of their respective schools or establishments on their uniforms.
13. Work table will be set-up for each Team. Chiller and freezer will be provided to be shared with other Teams.
14. All teams should register an hour before competition time. Please refer to schedule.
15. Participants must leave their work stations in a neat and tidy condition.
16. Pantry assistant will be provided by the Organizer to assist/help the participants as needed.
17. Judges will conduct a briefing before the start of the competition and participants are required to stay after the competition and judging for de-briefing by the Judges.

### Guidelines for Assessment

<b>TASTE</b>	<b>0 – 20 points</b>
Good taste, good balance of flavors, and mouthful	
<b>CORRECT PROFESSIONAL PREPARATION</b>	<b>0 – 20 points</b>
Correct basic preparation and technique corresponding to today's modern patisserie methods.	
<b>PRESENTATION AND GENERAL IMPRESSION</b>	<b>0 – 20 points</b>
Depending on material used, the finished exhibit must present a Elegant presentation and tasteful based on aesthetic and ethical principles	
<b>TECHNIQUE AND DEGREE OF DIFFICULTY</b>	<b>0 – 30 points</b>
The artistry, competence and expertise involved in the execution or preparation of the exhibit.	
<b>MISE EN PLACE AND ORDERLY WORKING AREA</b>	<b>0 – 10 Points</b>
Handling and arrangement of all materials and tools, wastage And economical factors, safety and hygiene, utilization of resources	
<b>TOTAL POSSIBLE POINTS</b>	<b>100 POINTS</b>

**J. JUNIOR (13-17 YRS OLD)**

**J.1 THE PANTRY CHEF  
"SOUTHEAST ASIAN RICE TOPPING"**

**TYPE: LIVE TEAM OF 2**

**DIVISION: JUNIOR**

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Participants will prepare an Asian rice topping dish on-the-spot of one (1) recipe portioned for a LUNCH MEAL. Theme of rice dish is highlighting Southeast Asian flavors. Main ingredient to be used should be chicken. Vegetables and other meat can be added as option.

**Specific Guidelines**

1. Teams are composed of two (2) participants.
2. Each team has to prepare one recipe of an Asian Rice Topping dish using chicken as main ingredient, with option of adding vegetable and other meat.
3. The team has to prepare two portions: one for the judges' tasting and one portion for display.
4. Portions should be of a normal standard for Lunch (One Portion).
5. Each team has 30 minutes to prepare/assemble their presentation.
6. Bowl or deep dish plate can be used as long as there is no logo.
7. Rice and accompaniment has to be served together.
8. If sauce is required for the dish, it can be served separately.
9. Participants will bring cooked steamed rice. In case participants want to cook fried rice, they will fry rice on-site.
10. Title cards must be provided by the participants.
11. All mis-en-place will come prepared and be provided by the contestants.
12. Copy of the recipe and Ingredients List must be submitted to the KUMBIRA Secretariat Office by email at [kumbiraevent@gmail.com](mailto:kumbiraevent@gmail.com). During the actual competition, any ingredients present and not in the list will be removed.
13. The organizers will provide fire extinguisher and trash bins
14. All teams should register an hour before competition time. Please refer to schedule.
15. Participants are not allowed to have identifying logos/ names of their respective schools or establishments on their uniforms.
16. The organizers will provide the kitchen (working table, household oven-burner, chiller, and freezer)
17. All contestants will bring their own ingredients and utensils, etc.
18. Judges will conduct a briefing before the start of the competition and participants are required to stay after the competition and judging for de-briefing by the Judges



## **GUIDELINES FOR ASSESSMENT**

### **TASTE:**

Should have good flavor, balance and combination. Texture should be correct.

0 – 40 points

### **PRESENTATION/INNOVATION:**

Should be appetizing and tastefully pleasing to the eye. Portions are correctly calculated.

0 – 25 points

### **CORRECT PREPARATION:**

Techniques and preparation must be correct, display mastery of basic skills. Application of correct cooking method.

0 – 25 points

### **HANDLING/HYGIENE:**

Attention must be focused on hygiene during food preparation. Proper handling from Competitor's end to competition venue in accordance with HACCP guidelines.

0 – 10 points

### **TOTAL POSSIBLE POINTS**

**100 points**

**J.2                    PASTRY AND DESSERT**  
**"PLATED TRADITIONAL FILIPINO DESSERTS – COCONUT"**  
**TYPE:                LIVE TEAM OF 2**  
**DIVISION:         JUNIOR**

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To prepare two (2) different plated Filipino desserts within 30 minutes. Each plate is good for one (1) person.

**SPECIFIC GUIDELINES:**

1. Table space allotted is 2x2ft.
2. Each team has to prepare two (2) recipes of filipino desserts using coconut as the main ingredient. A total of two (2) plates per set-up. One for display and one for judges tasting.
3. Participants may use fresh, raw, canned or processed coconut products (ie. Coconut cream, desiccated coconut, coconut meat)
4. All raw ingredients must be peeled and cut.
5. Copy of the list of ingredients should be written in the official recipe form. This will be submitted to the Secretariat on or before October 7, 2023 at [kumbiraevent@gmail.com](mailto:kumbiraevent@gmail.com).
6. The organizers will provide fire extinguisher and trash bins
7. All teams should register an hour before competition time. Please refer to schedule.
8. Participants are not allowed to have identifying logos/ names of their respective schools or establishments on their uniforms.
9. Maximum size of plate is 13" in diameter.
10. Garnishes on the food if any, must be edible. Practical, up-to-date preparation and presentation is required.
11. Sample of each type will be plated for tasting by the jury.
12. Judges will conduct a briefing before the start of the competition and participants are required to Stay after the competition and judging for de-briefing by the Judges.

## **GUIDELINES FOR ASSESSMENT**

### **TASTE:**

Should have good flavor, balance and combination. Texture should be correct.

0 – 40 points

### **PRESENTATION/INNOVATION:**

Should be appetizing and tastefully pleasing to the eye. Portions are correctly calculated.

0 – 25 points

### **CORRECT PREPARATION:**

Techniques and preparation must be correct, display mastery of basic skills. Application of correct cooking method.

0 – 25 points

### **HANDLING/HYGIENE:**

Attention must be focused on hygiene during food preparation. Proper handling from Competitor's end to competition venue in accordance with HACCP guidelines.

0 – 10 points

### **TOTAL POSSIBLE POINTS**

**100 points**

