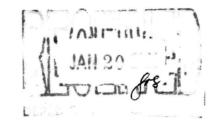
kati City 1200, Philippines (632) 899-1943/44 (632) 899-1943/44 (632) 897-5052

January 18, 2021

Estela L. Cariño EdD, CESO III Director **Department of Education Cordillera Administrative Region**



Dear Dr. Cariño.

Greetings!

We are happy to inform you that "Pinggang Pinoy: Pina-sweet Sarap" Comprehensive School Program of Papa Banana Catsup in partnership with MaryLindbert International and Department of Education is already implemented. Through the program, we gave free workbooks and modules for Kinder to Grade 2 Pupils and teaching materials and seminars for their teachers on the importance of eating healthy and nutrition to nominated schools nationwide. NutriAsia food samples were also given to select pilot schools of the program.

Part of the protocols of the program is a cooking contest to encourage healthy eating habits amongst school children, their teachers, and parents. It is open to all Kinder to Grade 6 pupils in CAR and Region I. Contest finals will be on May 14, 2021. Venue to be announced. (Kindly find attached mechanics for the contest details).

In line with the above, we would like to request your kind office to please help us disseminate the information to all elementary schools in your region/division via a memorandum advisorv. For more information, please ionathangpauig@gmail.com or marygrace.rancio@marylindbertintl.com or through (02) 8899-1943.

We thank you again for your unwavering support to this very noble adve

safe always and God Bless!

Very truly yours,

Jonathan G.

Vice President and Head Operations

Republic of the Philippin Menartment of Education

JAN 27 202

Cordillera Administrative Region D-CAR

ADVISORY

25 January 2021

TO: SCHOOLS DIVISION SUPERINTENDENTS **ALL DIVISIONS**

For information and appropriate action.

ESTELA L. CARIÑO, Edd, CESO III Director IV/Regional Director

ESSD/EHM/db



Pina-Sweet Sarap
On-the-Spot Cooking Contest
Comprehensive
School Program



Hands-on-Contest SY 2020-21 Mechanics

Program Duration: January to May 2020

Objective

Promoting the use of Banana Catsup as an ingredient in cooking to encourage healthy eating habits amongst school children, their teachers, and parents

Contest Descriptions

The challenge is to prepare a healthy Filipino a la carte recipe and dishes for two (2) persons which will highlight the use of banana catsup as an ingradient. The contest will be implemented in Region I and CAR.

Contest Participants

- The contest is open to all elementary pupils from public and private schools in the region.
- Kinder to Grade 6 students
- The team should be a tendem of a pupil and a teacher.
- Regional finalists will come from the winners of the Division.
- Level Finals (Top 3 Finalists) from each divisions of the region

Contest Mechanics

- Each team will prepare one (1) recipe/dish as their entry to the contest.
- A copy of the recipe will be submitted to the judges and another copy will be displayed with the dish during the contest proper.
- Each team need to prepare two (2) plates for their dish. One (1) will be displayed and another one (1) will be served to the judges for tasting.
- All the dishes shall be plated individually for competition purposes.
- A limited time of one and half (1 ½) hour is allocated for preparation, cooking and display.
- This will be implemented during the Division Level Finals and on the Regional Finals.

Elimination Round Mechanics

- Interested schools will conduct a school level contest or choose a regresentative team.
- School representative will compete in the district level competition
 - O Top 3 winners from the district will compete in the Division Finals.
- District and the Division Level competition elimination dates will be determined by Districts and the Divisions respectively.
 - Top three (3) winners from each Division of the region will compete in the Pinggang Pinoy: Pina-sweet Sarap Regional Cooking Contest Finals that will be held on May 14, 2021.
 - Requirement: All representatives for Regional contest must be submitted on or before May 14.
 - Venue to be announced.

Region	Divisions	Regional Finalists
CAR	7	21
l de la company	16	48
Total	23	69

THINGS TO BRING FOR THE REGIONAL FINALS

- Participants must bring their own main ingredients for their recipe.
- Participants will be provided with minor cooking ingredients like oil, vinegar, garlic, onion, sauce, salt, pepper and Papa Banana Catsup.
- Participants should bring their own cooking utensits and butane gas burner (or any handy cooking stove).
- Participants must bring their own cooking attire. Each team must bring at least 3 plain white kitchen towels.
- Each team will be provided with water for cooking and washing.

Criteria for Judging

- Taste and Nutritional Value (50%) Utilization of Papa Banana
- Catsup or Papa Spaghetti Pack emphasizing Philippine taste and health benefits of the recipe
- Originality and Creativity (20%) Recipes are not copied fror magazines, cookbook, or other contests
- Visual Appeal (15%) Contrast of Plating and Design
- Infusion of Philippine Flavors/Techniques (15%) Formulation of the recipe must be identifiable to a local Filipino Dish

Mechanics

- Papa Banana Catsup or Papa Spaghetti Sauce must be an ingredient
 of the dish. Participants are encouraged to strategize based on the
 required ingredient
- Each team will provide the formulation of the recipe. Formulation of the recipe must include the actual ingredients and processes of preparation (to include timing of the cooking processes). They are given 10 minutes to write their formulation of the recipe prior to start the actual cooking. A recipe sheet will be provided.
- Health benefits must be included in the formulation of the recipe.
 The recipe must contain food nutrients needed by the body as suggested by the Pinngang Pinoy.
- Participants must provide a "title card" that contains the title and a brief description their entry dish. It will be submitted along with the recipe formulation.
- The title card must already be placed on the display area of the participant's dish prior to the start of the competition.
- Contestants that proceed further into the competition can use the same recipe/enhance their winning recipe or create a new one.
- All preparation and cooking of dishes, including garnishes, must be entirely made and crafted on the spot. A team who brings in any cooked item will be disqualified.
- Before the competition starts, each working area will be checked by the contest committee to ensure that no item (e.g., food and beverage) has been brought in.
- Every team should prepare two plates for the dish one for display and another one to be served to the judges for tasting.
- Contestants will be given 1 ½ hour to prepare and cook their entry dish. Every after 5minute interval extension from the time required is a point deduction (ie. 1-5minute extension = -1 point, 6-10 minute extension = -2 points, etc.)
- All recipes will be owned by Papa Brand Team.
- All employees of NutriAsia Inc., its PR and Advertising Agencies, suppliers and relatives up to 2nd degree of consanguinity and affinity are disqualified from joining the contest.
- Judges' decision is FINAL.





