



Republic of the Philippines
Office of the President
COMMISSION ON HIGHER EDUCATION
REGIONAL OFFICE XI
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MEMORANDUM FROM THE REGIONAL DIRECTOR
No.133, s. 2022

For : PRESIDENTS/HEADS OF PUBLIC AND PRIVATE HIGHER EDUCATION INSTITUTIONS


DEANS AND PROGRAM HEADS OF THE BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT, BACHELOR OF SCIENCE IN CULINARY MANAGEMENT AND BACHELOR OF SCIENCE IN TOURISM MANAGEMENT PROGRAMS

Subject : PARTICIPATION TO THE 1ST ASEAN CUISINE AND FLAVORS 2022 ON SEPTEMBER 13, 2022 AT THE LYCEUM OF THE PHILIPPINES- DAVAO, DAVAO CITY

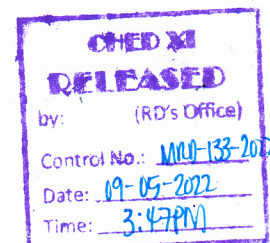
Date : AUGUST 26, 2022

Pursuant to the pertinent provisions of R.A. 7722, otherwise known as the "Higher Education Act of 1994" and as part of this Commission's ASEAN Month Celebration with the theme "ACT: Addressing Challenges Together," this Office encourages the participation of Public and Private Higher Education Institutions offering the Bachelor of Science in Hospitality Management, Bachelor of Science in Culinary Management and Bachelor of Science in Tourism Management in Davao Region to the **1ST ASEAN Cuisine and Flavors 2022**, to be held on **September 13, 2022**, 8:00 AM to 5:00 PM, at the Lyceum of the Philippines - Davao, Km. 11, C.P. Garcia Highway, Sasa, Davao City. This event is organized by the Commission on Higher Education Regional Office XI in partnership with the Council of Hotel and Restaurant Educators in the Philippines XI (COHREP XI)

Attached is the communication from the Council of Hotel and Restaurant Educators in the Philippines XI (COHREP XI), which contains relevant information and guidelines for your reference.


MARICARR R. CASQUEJO, Ph.D., CESO III
Director IV

Encl: As Stated
cc: records/blajr.
COHREP XI





CHED REGIONAL OFFICE XI

1st ASEAN CUISINE AND FLAVORS FESTIVAL

ASEAN Specialized Cooking Competition

September 13, 2022 (8:00 am – 1:00 pm) – Lyceum of the Philippines – Davao
Km 11, C.P. Garcia Highway, Buhangin, Davao City

COMPETITION GUIDELINES

Team Composition: Each team comprises three (3) members of various Hospitality Management/Tourism Management/Culinary Management institutions in Region XI.

ASEAN Country	Institution 1	Institution 2	Institution 3
PHILIPPINES	Assumption College of Davao	Brokenshire College	Mati Polytechnic College
MALAYSIA	Joji Ilagan Career Center, Inc.	Philippine College of Technology	University of Mindanao-Tagum Campus
LAOS	Davao Central College	St. John Paul II College	ACES Tagum
THAILAND	Lyceum of the Philippines-Davao City	Davao Merchant Marine Academy	St. Mary's College of Bansalan
SINGAPORE	University of Southeastern Philippines	Holy Cross of Sasa	Davao Del Norte State College
BRUNEI	University of Immaculate Conception	MATS College	Mati Doctor's College
VIETNAM	Holy Cross of Davao College	Philippine Women College	University of Mindanao-Main
CAMBODIA	Cor Jesu College	Gabriel Taborin College	University of Mindanao – Digos City
MYANMAR	Polytechnic College	Davao Doctor's College	Davao Oriental State University
INDONESIA	St. Mary's College of Tagum	Samson Polytechnic College	ACES Panabo City

**In the table, institutions 1, 2, and 3 are assigned to the indicated country.*

If there are institutions that cannot join the competition, it is the organizers' discretion to fill in the spot for incomplete teams. You may contact the secretariat team through their email address, cohrep11@gmail.com, or at **09276015960**.

Eligibility and Requirements:

- No year level restrictions as long as they are bonafide students of their respective institutions.

- An Endorsement Letter with attached School Identification Card, Vaccination Card or Vaccination Certificates must be submitted along with the accomplished registration form.
- Kindly accomplished the following forms before the set deadlines (templates are attached in this guidelines):
 - Ingress and Egress forms
 - Registration form (<https://bit.ly/ASEANfestivalReg2022>)
 - Recipe forms
 - Ingredients form

General Guidelines:

- All participants are required to observe prescribed health protocols (wearing of facemask during the competition).
- Chef Uniforms are only to be used during the competition proper and may bear the logo of the institution they belong to.
- Raw food ingredients can be brought already trimmed and peeled but should not be portioned yet.
- All ingredients in the plate must be edible.
- Tools and equipment used for the competition must be secured by the participants for the whole duration of the competition.
- Recipes should be submitted a week before the competition proper.
- Ingress and Egress forms shall be secured along with the recipe.
- The organizers will provide the outlets for the whole duration of the competition.
- The organizers will waive its right to be responsible for any loss or breakage of utensils due to neglect of the participants.
- Competitors are required to check their equipment prior to the competition proper. Equipment encountering problems detrimental to the safety of the overall competitions will not be allowed.
- Competitors may bring their own tools and equipment.
- Proper decorum (dress code) set by the official venue of the competition should be observed. No shorts, slippers, and skimpy skirts shall be used for both male and female guests.
- Participants are required to join the hybrid orientation meeting and briefing set by the organizers. Failure to attend will result in disqualification.
- The organizers reserve the right to disqualify a participant not compliant on the set guidelines.
- Upon entry to the venue, vaccination cards are to be presented along with valid school IDs.
- The result from the judges is final and irrevocable.

Specific Guidelines:

- Each team has to communicate, collaborate and prepare native ASEAN Cuisine composed of an Appetizer, Main Course and Dessert.
- The team may select a team leader.
- One (1) hot or cold starter/appetizer (depending on the ASEAN region drawn)
- One (1) Main Course (main ingredients can be dependent on the region drawn either Beef, Pork, Seafood, Chicken) *Note: No use of ingredients coming from endangered species.*
- Two (2) sets of food shall be prepared; one for judging, and one for display.
- All food should be displayed on the given time (2 hours) with the following time sequence:
 - a. In forty-five (45) minutes to one (1) hour; an appetizer must be served;

- b. After one-hour (1) and thirty (30) minutes; the main course must be served;
- c. The remaining time completing the two (2) hours; dessert must be served.
- All dishes should have a yield of 2-3 portions;
- All foods can be served in plates which are traditionally used in the respective ASEAN Country).
- The following are the deadlines of the accomplished forms (as a team):
 - Online Registration - on or before **August 19, 2022**
 - Ingress and Egress Forms – on or before **August 26, 2022**
 - Ingredients and Recipe forms – on or before **August 22, 2022**
- Final orientation and Ingress procedure shall be done on August 29, 2022 from 12nn to 5 pm at LPU Davao.
- General Orientation will be on **August 22, 2022** via Zoom teleconferencing.
 - Link shall be sent after accomplishing the registration form

Criteria for Judging:

Criteria	Definition	Generated Points
Mise-en-Place, Hygiene and Sanitation	This portion of the criteria will include the handling of ingredients, arrangement, and proper use of tools and equipment. This will also include the observation of zero wastage, hygiene and sanitation practices established by the participants.	15 points
Time and Preparation	This portion of the criteria includes utilization of appropriate work process, culinary techniques, and correct cooking methods. Use of authentic ingredients. The foods are served at the given period. (Deduction of points will be after [exceeding] the period assigned per dish)	10 points
Authenticity and Taste	All foods prepared must have the appropriate temperature, with defined authentic flavor of the assigned ASEAN Region. Flavors should complement the sequence of dishes required and are balanced in terms of flavor profile.	45 points
Presentation	This portion of the criteria includes the observation of the elements in garnishing which results into a balanced presentation. Authentic use of tools and equipment to establish the concept of the country assigned will be a part of the judging. Participants should display creativity, practicability, and proper portion size. The participants are required to have a portion from the whole duration of the program to discuss their dishes and showcase the country where it is coming from. A dish card and description of the dish should also be prepared by the participants.	30 points

**Contents subject for revision depending on the circumstance/s and shall be formally relayed to all participants.*