

DepEDnomics Skills Development and Competition

CONTEST AREA: Home Economics	GRADE LEVEL: Grade V or VI	Number of Participants: 1
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CONTEST PACKAGE	ASSESSMENT		PROCEDURE/SPECIFICATIONS	RESOURCES	
INVENTED SNACKS TIME ALLOTMENT 1 hour & 30 minutes DESCRIPTION Invented snack which contains nutrients from the three basic food groups.	CRITERIA	PERCENTAGE	PRELIMINARY ACTIVITIES <ol style="list-style-type: none"> Contest registration of trainers and contestants. Submission of required documents for the contest. Ocular inspection of the contest venue. Briefing orientation of trainers with the contest administrator before the actual competition. Inspection and display of contest materials. DURING <ol style="list-style-type: none"> Briefing of trainers and contestants with the contest administrators (10 minutes). Inspection of contest materials, tools, and equipment. Display the recipe on the manila paper or another material. AFTER <ol style="list-style-type: none"> All outputs shall be endorsed to the Secretariat by the Contest Administrators. All endorsed outputs shall be displayed until the duration of the skills competition. NOTES <ol style="list-style-type: none"> Coaches are allowed to observe the process within 3 meter range. Strictly only the ingredients displayed will be used. Waste/unused ingredients are not allowed. 	Contestant/s	Organizers
	Texture/Taste/Nutritive Value	30%			
	General Appearance	30%		T O O L S	<ol style="list-style-type: none"> knife chopping board blender/ozterizer spoons glassware underlines other tools as needed for the recipe cooking outfit
	Method of Preparation and Execution	25%			
	Speed	10%			
EMPLOYABILITY OR BUSINESS OPPORTUNITY Selling	Communication Skills	5%		M A T E R I A L S	Ingredients are as agreed during the Regional Planning Conference and Workshop. (June 1, 2012)
USE Snacks have become an integral part of an individual's need for food to give more benefit to the body.	TOTAL	100%			
	ATTACHMENT(S)				
	Analytic Scoring Rubrics/Percentage Table				
	FORM OF JUDGING				
	Special Judge				

ANALYTIC PERFORMANCE SCORING RUBRICS FOR INVENTED SNACKS PREPARATION

Criteria		Performance Indicators			
		95	90	85	80
1. Texture, Taste and Nutritive Value	30%	<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	30%	<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	25%	<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 and 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	10%	<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)	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: Home Economics	GRADE LEVEL: Grade VI	Number of Participants: 2
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CONTEST PACKAGE	ASSESSMENT		PROCEDURE/SPECIFICATIONS	RESOURCES	
TABLE SKIRTING AND TABLE SETTING	CRITERIA	PERCENTAGE	PRELIMINARY ACTIVITIES	T O O L S	Contestant/s
	Workmanship	40%	a. Contest registration of trainers and contestants.		Organizers
TIME ALLOTMENT	Proper Use of	20%	b. Submission of required documents for the contest.		a. pin cushion with pins
3 HOURS	Tools and Materials		c. Ocular inspection of the contest venue.		b. thimbles
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)	15%	d. Briefing/orientation of trainers with the contest administrator before the actual competition.		c. table appointments for one-way buffet (good for 25 pax)
		10%	e. Inspection of contest materials.		
		10%			a. rectangular table 60" x 35" x 30"
EMPLOYABILITY OR BUSINESS OPPORTUNITY	Communication Skills	5%	DURING	M A T E R I A L S	
HRM/Food Service/Caterer			a. Briefing of trainers and contestants with the contest administrator (10 minutes).		a. table skirt material
USE	TOTAL	100%	b. Inspection of contest materials, tools and equipments.		b. table top cover
Entrepreneurship	ATTACHMENT(S)		c. Other instructions (i.e. coaches)		c. table napkins
	Analytic Scoring Rubrics/ Percentage Table		AFTER		d. silence cloth/ silencer
	FORM OF JUDGING		a. All outputs shall be endorsed to the Secretariat by the Contest Administrator.		e. dinner plates
	Special Judges		b. All endorsed outputs shall be displayed until the duration of the skills competition.		f. spoons & forks
			NOTES		g. hollow ware
			a. Coaches are allowed to observe the process within a 3 meter range.		h. glassware
					i. flowers/container
					j. other materials needed

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, selection and choice of 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



CONTEST PACKAGE		ASSESSMENT		PROCEDURE/SPECIFICATIONS		RESOURCES	
		CRITERIA	PERCENTAGE				
ASEXUAL PROPAGATION		Workmanship	50%	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.		Contestant/s a. Budding knife b. Budding tape c. Prunner d. Apron	
TIME ALLOTMENT		Proper Use of Tools, Equipment and Materials	20%				
20 minutes							
DESCRIPTION							
Demonstrate the different skills in asexual plant propagation		Safety Measures	15%				
a. marcotting		Speed and Accuracy	10%	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)		TOOLS	
b. grafting		Communication Skills	5%				
c. budding							
EMPLOYABILITY OR BUSINESS OPPORTUNITY							
Plant Propagation Nursery/ Selling							
USE		TOTAL	100%	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.		MATERIALS	
For propagating plant through asexual propagation method		ATTACHMENT(S)					
		Analytic Scoring Rubrics/ Percentage Table					
		FORM OF JUDGING					
		Special Judge					
				NOTES a. Coaches are allowed to observe the process within 3 meter range.		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	

ANALYTIC PERFORMANCE SCORING RUBRICS FOR MARCOTTING

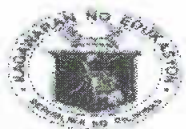
Criteria		Performance Indicators			
		95	90	85	80
1. Workmanship	50%	<ul style="list-style-type: none"> > Removal of bark and cambium layer is performed correctly. a. Correct removal of bark and cambium layer. b. Incorrect removal of bark and cambium layer. 	<ul style="list-style-type: none"> > Sphagnum moss is rightly moist and enough quality. 	<ul style="list-style-type: none"> > The wrapping with plastic put the moss firmly to cover the whole marcot area. a. The wrapping of plastic and moss is properly done. b. In correct wrapping of plastic and moss and not firmly covered. 	<ul style="list-style-type: none"> > The choice of marcotted branch indicated knowledge on economy and productivity to the whole plant.
2. Proper Used of Tools and Materials	20%	<ul style="list-style-type: none"> > Marcotting is successfully performed with the used of standard tools and materials 	<ul style="list-style-type: none"> > Marcotting 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 marcotting knife indicated skills on safety. 	<ul style="list-style-type: none"> > Shows incorrect handling of marcotting knife and handling of scion. 	<ul style="list-style-type: none"> > Manifestation of improper placement and use of marcotting knife. 	<ul style="list-style-type: none"> > Manifestation of mishandling of marcotting 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 the following: 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 ff.: 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: 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: a. Process b. Function of tools, materials and equipment c. Cost of production d. Employability e. Business opportunity

ANALYTIC PERFORMANCE SCORING RUBRICS FOR BUDDING

Criteria		Performance Indicators			
		95	90	85	80
1. Workmanship	50%	> Removal of the bud eye from the scion is correctly done, (not so thin, not so thick and not so bulging)	> Inverted T incision in the stock is correctly performed.	> Insertion of the bud assures full contact of both scion and stock. 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.	> Budding tape is tied correctly starting below the point of contact going upward. 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%	> Budding is successfully performed with the use of	> Budding knife used is sharp enough to produce a clean	> Use of blunt knife in the operation.	> Did not use standard tools and materials.
3. Speed and Accuracy	10%	> Performed with accuracy on or before time.	> Performed with accuracy 5 minutes after the time.	> Performed with accuracy 8 minutes after the time.	> Performed with accuracy 10 minutes after the time.
4. Safety Measures	15%	> The handling of budding knife indicated skills on safety.	> Shows incorrect handling of marcotting knife and handling of scion.	> Manifestation of improper placement and use of marcotting knife.	> Manifestation of mishandling of marcotting knife which results to an accident.
5. 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

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%	> Grafting was performed/ done with the use of standard tools and materials	> Grafting knife used is sharp enough to produce a clean cut.	> Use of blunt knife in the operation	> Did not use standard tools and materials.
3. Safety Measures	15%	> The handling of grafting knife and handling of scion is correctly done.	> Shows incorrect handling of grafting knife and handling of scion.	> Manifestation of improper placement and use of budding knife.	> Manifestation of mishandling of grafting knife which results to an accident.
4. Speed and Accuracy	10%	> Performed with accuracy on or before time.	> Performed with accuracy 5 minutes after the time.	> Performed with accuracy 8 minutes after the time.	> Performed with accuracy 10 minutes after the time.
5. Communication Skills (3-5 minutes only)	5%	> Able to 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 discuss/explain with confidence 4 of the ff.: 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 ff.: 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 ff.: 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

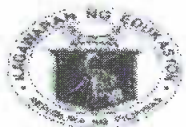
GRADE LEVEL: Grade VI

Number of Participants: 1

CONTEST PACKAGE	ASSESSMENT		PROCEDURE/SPECIFICATIONS	RESOURCES	
	CRITERIA	PERCENTAGE	PRELIMINARY ACTIVITIES	Contestant/s	Organizers
DISH GARDENING	Creativity	30%	a. Contest registration of trainers and contestants.	T O O L S	
TIME ALLOTMENT	Visual Impact	30%	b. Submission of required documents for the contest.		
1 hour	Proper Handling of Tools and Materials	15%	c. Ocular inspection of the contest venue.		
DESCRIPTION	Safety Work Habits	10%	d. Briefing/orientation of trainers with the contest administrator a day before the actual competition.		
A miniature garden in a dish showing the beauty of how plants are landscaped and arranged systematically to provide appreciation of art through living and non-living things.	Time Management	10%	e. Inspection and distribution of contest materials.		
EMPLOYABILITY OR BUSINESS OPPORTUNITY	Communication Skills	5%	DURING	M A T E R I A L S	
			a. Briefing of trainers and contestants with the contest administrator (10 minutes).		
			b. Final instructions of trainers with their contestants (5 minutes).		
Dish Gardener/Landscape Gardener			c. Inspection of contest materials, tools and equipments.		
USE	TOTAL	100%	AFTER		
Used as decoration inside and outside the building.	ATTACHMENT(S)		a. Trainers shall serve as judges.		
	Analytic Scoring Rubrics/ Percentage Table		b. All outputs shall be endorsed to the Secretariat by the Contest Administrator.		
	FORM OF JUDGING		c. All endorsed outputs shall be displayed until the duration of the skills competition.		
	Special Judges		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.		

ANALYTIC PERFORMANCE SCORING RUBRICS FOR DISH GARDENING

Criteria		Performance Indicators			
		95	90	85	80
A. Creativity	30%				
1. Design	15%	> The landscape design was unique and artistic.	> The landscape design was artistic and innovative.	> The landscape design was very commercial.	> The landscape design is a mixture.
2. Accessories	15%	> Appropriate and attractive accessories were used.	> Appropriate accessories were used.	> Appropriate but limited accessories were used.	> Over decorated or under accessorized.
B. Visual Impact	30%				
1. Proportion	10%	> All of the following were observed: - Well proportioned height to size of vase	> Only 3 of the following were observed: - Well proportioned height to size of vase	> Only 2 of the following were observed: - Well proportioned height to size of vase	> Only 1 of the following were observed: - Well proportioned height to size of vase
2. Organization	10%	- Well proportioned accessories	- Well proportioned accessories	- Well proportioned accessories	- Well proportioned accessories
3. Color Combination	10%	- Well organized plants and accessories - Pleasing color combination	- Well organized plants and accessories - Pleasing color combination	- Well organized plants and accessories - Pleasing color combination	- 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.



DepEDnomics Skills Development and Competition

CONTEST AREA: Agricultural Arts

GRADE LEVEL: Grade VI

Number of Participants: 1

CONTEST PACKAGE	ASSESSMENT		PROCEDURE/SPECIFICATIONS	RESOURCES	
	CRITERIA	PERCENTAGE	PRELIMINARY ACTIVITIES	Contestant/s	Organizers
DISH GARDENING	Creativity	30%	a. Contest registration of trainers and contestants.	T O O L S	
TIME ALLOTMENT	Visual Impact	30%	b. Submission of required documents for the contest.		
1 hour	Proper Handling of Tools and Materials	15%	c. Ocular inspection of the contest venue.		
DESCRIPTION	Safety Work Habits	10%	d. Briefing/orientation of trainers with the contest administrator a day before the actual competition.		
A miniature garden in a dish showing the beauty of how plants are landscaped and arranged systematically to provide appreciation of art through living and non-living things.	Time Management	10%	e. Inspection and distribution of contest materials.		
EMPLOYABILITY OR BUSINESS OPPORTUNITY	Communication Skills	5%	DURING	M A T E R I A L S	
			a. Briefing of trainers and contestants with the contest administrator (10 minutes).		
			b. Final instructions of trainers with their contestants (5 minutes).		
Dish Gardener/Landscape Gardener			c. Inspection of contest materials, tools and equipments.		
USE	TOTAL	100%	AFTER		
Used as decoration inside and outside the building.	ATTACHMENT(S)		a. Trainers shall serve as judges.		
	Analytic Scoring Rubrics/ Percentage Table		b. All outputs shall be endorsed to the Secretariat by the Contest Administrator.		
	FORM OF JUDGING		c. All endorsed outputs shall be displayed until the duration of the skills competition.		
	Special Judges		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.		