



Republic of the Philippines
 Department of Education
 CORDILLERA ADMINISTRATIVE REGION
SCHOOLS DIVISION OF BAGUIO CITY



October 28, 2025

DIVISION MEMORANDUM

No. 691-2025

**CORRIGENDUM/ADDENDUM TO DM NO. 643 S.2025-
 2025 INDIGENOUS PEOPLES (IP) MONTH CELEBRATION AND
 CULMINATING ACTIVITY**

To: OIC- Assistant Schools Division Superintendent
 SGOD & CID Chief Education Supervisors
 Education Program Supervisors
 Public Schools District Supervisors
 Public School Heads
 All Others Concerned

1. Relative to Division Memorandum No. 643, s. 2025, **2025 Indigenous Peoples (IP) Month Celebration & Culminating Activity** there are changes and additional information. The details are as follows:

A. Corrigendum

	Original schedule	Final schedule
Date of activity	October 30, 2025	November 6, 2025

B. Addendum

b.1 Brenda Bal-iyang (IP Elder/CAB member)-additional co-lead for Finance & Prizes

b.2 Additional participants are Pangkat Ugnayan.

b.3 Indigenous Cuisine -Cooking contest (open category) **1 teacher & 1 learner team**. See attached enclosure 1 for the guidelines and mechanics Register through this link <https://forms.office.com/r/vMb3V8V3hU> on or before November 5, 2025.

b.4 Meeting of all committees on November 3,2025 @ 3:00 PM.

2.The schedule of practice of performers/presenters will be on November 3-5, 2025 @ 2:00 onwards to be facilitated by the in-charge assigned per ICC in their respective schools or district. The practice of participants during the regional IP celebration will be held at the 3rd floor SDO Baguio City IPed hall.

Presentation (7 minutes) per ICC Theme: Kultura ken Sursoro: IPATAWID	In-charge per ICC
Abra	Blessie Cayasen Nancy Dumalili



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Apayao	Clifford Aridao Jayrerose Guevara
Benguet	Felto Agpawa Brendalee Awingan
Ifugao	Jordan Niwane/Warren Ngayawon Nixon Elahe
Kalinga	Crisanta Lingbanan/Valeriano Accad Santiago Bugtong
Mountain province	Jackson Caayaos Marilyn Tami-ing
Muslim/IPs from Mindanao-	Rosie Beel Marzo & Lourdes Lomas-e

3. All other provisions remain in effect.
4. Immediate dissemination of this memorandum to all concerned is desired.


SORAYA T. FACULO PhD, CESO V
Schools Division Superintendent

Enclosure 1. Guidelines/ mechanics for Best Indigenous/Traditional & Modern Cooking Technique

THEME : **MODERN PINIKPIKAN and CORDILLERAN VEGETABLES AND (Traditional and Modern)**
TYPE : **Live, Team of 2**
DIVISION : **Teacher-Student**

Participants are to create within **one (1) hour** one **traditional CORDILLERAN VEGETABLES** to be presented traditionally and one **modern version of INNOVATIVE PINIKPIKAN dish to be presented in a modern plating (hot)** for two people following the theme. Taste, tradition and modern presentation, practical serving method/correct portioning will have great impact on scores.

GUIDELINES SPECIFIC:

1. Participants to use the regional main ingredient as base for the dish and cooked prepared on the spot. The team is encouraged to use Cordilleran ingredients as the highlights.
2. Prepare for two persons, 2 for display and 2 for tasting.
3. Sidings and toppings allowed but **NO PRE-CUT OF VEGETABLES.** It should be prepared at venue
4. Portions should be for a-la-carte service standards, affordable yet practical for a daily menu.
5. Recipes should be good for two persons and must stipulate ingredients, quantity (in metric form), and method of cooking. These should be on official Recipe Form. Submitted recipes will be the basis for judging. Failure to submit the recipes will disqualify the team.

GUIDELINES FOR ASSESSMENT	
<p>TASTE: Superior flavor and taste are not over-powering. It should have good flavor, balance and combination.</p>	0 – 40 points
<p>PRESENTATION: Dishes should be appetizing and tastefully pleasing to the eye. Slices should be moderate and even in size. Portions correctly calculated and easily accessible to diner.</p>	0 – 20 points
<p>CORRECT PROFESSIONAL PREPARATION/HANDLING/HYGIENE: Classical names should correspond to original recipes. Preparations must be correct and display mastery of basic skills. Application of correct cooking method. Attention must be focused on hygiene practices during actual food preparation. Proper handling of materials from competitor’s end to the competition venue in accordance with HACCP guidelines.</p>	0 – 20 points



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<p>SUSTAINABILITY: Keeping with the four (4) main criteria for sustainability: environmental, economic, social and technical considerations as applied to present culinary practices.</p>	<p>0 – 20 points</p>
<p>TOTAL POSSIBLE POINTS</p>	<p>100 points</p>



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