



Republic of the Philippines  
**Department of Education**  
REGION I  
SCHOOLS DIVISION OF THE CITY OF BATAC

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Advisory No. **128** s. 2026  
**16 JUN 2026**

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.  
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**SangkaBATACan EXPO CULINARY COMPETITION**

The City Government of Batac (CGB) will celebrate its 19th City Charter Anniversary to honor the rich history, culture, and talents that have shaped the community. As part of the celebration, the SangkaBATACan Expo will be held on June 23-24, 2026, showcasing the city's vibrant culinary traditions, local products, arts, and craftsmanship while fostering creativity and innovation among its people.

In line with this, the City Government of Batac, through the City Tourism Office, invites secondary schools to participate in the Culinary Competition and Dessert Competition on June 23, 2026, at the Imelda Cultural Center, City of Batac. These competitions aim to highlight the culinary skills, creativity, and innovation of participating students while promoting the city's rich food heritage.

Attached is a copy of the invitation letter, guidelines, and criteria for reference.

For information.

  
ABG/4\_Culinary Competition  
2608436/26042/June 15, 2026



**REPUBLIC OF THE PHILIPPINES  
PROVINCE OF ILOCOS NORTE  
CITY OF BATAC**

June 10, 2026

**MR. ANSELMO R. ALUDINO**  
Superintendent  
Schools Division – City of Batac



Sir:

In celebration of the 19<sup>th</sup> City Charter of the City of the Batac, the City Government continues to honor the rich history, culture, and talents that have shaped our community. One of the activities lined up is the SangkaBATAcEn Expo on June 23-24, 2026, showcasing the city's vibrant culinary traditions, local products, arts, and craftsmanship, while fostering creativity and innovation among its people.

In this regard, we respectfully invite the schools under your division to participate in the Culinary Competition and Dessert Demonstration, which will be held on June 23, 2026 at the Imelda Cultural Center, Batac City.

The Culinary Competition will at 9:00 A.M., and each participating school may send three (3) student participants to represent their school. The competition aims to encourage creativity, innovation, and excellence in the culinary arts while promoting appreciation for local food traditions and ingredients.

Meanwhile, the Dessert Demonstration will be conducted at 1:00 P.M., and we encourage each school to send at least six (6) student participants, together with their adviser, to take part in this learning activity. The demonstration will feature modern pastry techniques, dessert innovations, and industry best practices presented by experienced culinary professionals.

Attached is the guidelines and criteria for the competition.

We appreciate your favorable consideration of this request. For confirmation or any questions and/or inquiries please do not hesitate to contact us through Ms. Martina Daguio, by phone at 09065070667 or by e-mail at [tourismbatac@gmail.com](mailto:tourismbatac@gmail.com)

Respectfully,

  
**ANGÉLICA S. YUMUL**  
Senior Tourism Operations Officer

Noted by:

  
**HON. MARK CHRISTIAN R. CHUA**  
City Mayor



## 19<sup>TH</sup> CITY CHARTER CELEBRATION

SangkaBATACan Expo 2026

Kulinary Competiton

### GUIDELINES & CRITERIA

#### Categories

- a. Secondary Category
  - Open to currently enrolled high school students.
  - Each participating team should be composed of three (3) members.
  - Schools should confirm their participation on or before June 15, 2026 at the City Tourism Office.
- b. Open Category
  - Open to culinary students, home bakers, food entrepreneurs/enthusiasts, and amateur cooks.
  - Professional chefs, executive chefs, sous chefs, pastry chefs and individuals employed in professional culinary positions are not eligible to join. \*\*\*
  - Participants may compete individually or as a team of up to three (3) members.
  - Interested individuals may register thru online or at the City Tourism Office.

#### Guidelines

- a. Competition proper will be on June 23, 2026 at the Imelda Cultural Center.
- b. Participants must be at the venue by 8:00 am. Late Participants shall still be allowed to compete; however, no additional time shall be granted. They must join the competition upon arrival and complete their entries within the remaining official competition time. Requests for time extensions due to late arrival will not be entertained.
- c. The competition will start from 8:30 am to 11:00 am.
- d. There will be one display area for each category. There will also be a different cooking area.
- e. All participants must wear proper cooking attire.
- f. Preparation of raw ingredients which includes cutting and other components must be entirely made and crafted on the spot. A team who brings in any cooked item will received a deduction of twenty (20) points from the final judging score.
- g. Before the competition starts, each working area will be checked by the committee to ensure that no pre-cooked item has been brought in.
- h. Participants shall create one (1) innovative local dessert inspired by the following:
  1. Traditional kakanin / Native delicacies;
  2. Local cuisines
- i. The dessert must incorporate atleast two (2) locally sourced ingredients.
- j. Traditional recipes may be reinvented through modern techniques, unique flavor pairings or contemporary presentation.
- k. Participants shall provide four (4) plated servings for judging and display.
- l. A recipe card and short conception description explaining the inspiration behind the dessert must be provided at the display table.
- m. All entries must be original and must not have been previously awarded in another competition.
- n. Judges decisions are final and irrevocable.
- o. Awarding will be after the competition.



Criteria

Creativity and Innovation	25%
Taste and Falvor Harmony	30%
Inspiration from Local Cuisine/Kakanin	25%
Presentation and Visual Appeal	15%
<u>Cleanliness and Orderliness</u>	<u>5%</u>
TOTAL	100%