



Republic of the Philippines
Department of Education
REGION XI
SCHOOLS DIVISION OF DIGOS CITY

Office of the Schools Division Superintendent

DIVISION MEMORANDUM

SGOD-2025- 504

To : Assistant Schools Division Superintendent
SGOD & CID Chiefs
Education Program Supervisor in TLE
Public Schools District Supervisors
Public Secondary School Heads
All Others Concerned

Subject : **PARTICIPATION IN THE ARAW NG DIGOS 2025 BUSINESS, TRAVEL AND TOURS AND COFFEE EXPO**

Date : August 12, 2025

Relative to the attached invitation from the Office of the City Tourism Officer, all concerned secondary schools are enjoined to participate in the **Business, Travel and Tours, and Coffee Expo** with the theme: **"Brew. Explore. Thrive. – Showcasing the Flavors, Destinations, and Enterprises of Iconic Digos"** to be held on **September 4–8, 2025** at the **2nd Floor, Gaisano Mall, Digos City** from **8:00 AM to 8:00 PM**.

This activity forms part of the celebration of **Araw ng Digos 2025** with the overarching theme **"Iconic Digos"**, aiming to showcase skills, innovations, and enterprise development. The Department of Education is invited to mount a skills demonstration that highlights the impact of livelihood programs. Trainers and trainees are also welcome to share insights on potential collaborations and enterprise development.

Competitions and Activities include the following:

1. Barista – Professional Category
2. Table Setting – Garden Themes (Students and Professionals)
3. Floral Design: Ikebana & Edible Style (Students and Professionals)
4. Digosenos Culinary Cup – Student Category
5. Cake Decorating (Fondant & Icing) – Students and Professionals
6. Mocktail Mixing Competition – Student Category

Participants on September 4 and 5, 2025 shall adhere to the non-disruption of classes policy as stipulated in DepEd Order No. 9, s. 2005, titled Instituting Measures to Increase Time-on-Task and Ensuring Compliance Therewith. School heads and other personnel concerned shall also be guided with DepEd Order No. 66, s. 2017, re: Implementing Guidelines on the Conduct of Off-Campus Activities.



Address: Roxas cor. Lopez Jaena Street, Zone II, Digos City (8002)
Telephone Nos.: (082) 553-8375; (082) 553-8396



Republic of the Philippines
Department of Education
REGION XI
SCHOOLS DIVISION OF DIGOS CITY

Office of the Schools Division Superintendent

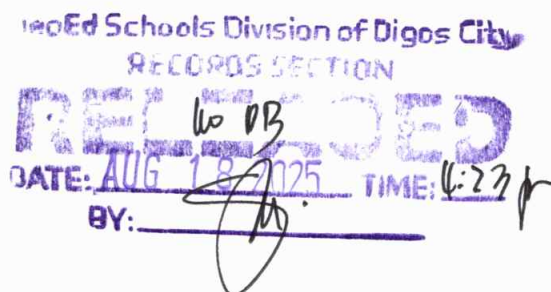
Participation in activities that fall on September 6-8, 2025, shall be voluntary. Learners may participate in the weekend activity only if accompanied by their teacher.

For inquiries, you may contact **EPS Elizabeth Quinones**.

Relevant details and other information are found in the enclosures.

Immediate dissemination of this memorandum is desired.


MELANIE P. ESTACIO, PhD, CESO VI
Schools Division Superintendent 



Enclosed: As stated.
SGOD/cab



Address: Roxas cor. Lopez Jaena Street, Zone II, Digos City (8002)
Telephone Nos.: (082) 553-8375; (082) 553-8396



Republic of the Philippines
Department of Education
REGION XI
SCHOOLS DIVISION OF DIGOS CITY

EVENT	SCHOOL PARTICIPANT
A. SAVORY CREATIONS CATEGORY	
• Creative Breakfast Challenge	DiCNHS-TLE Dept./ Soong NHS/ DiCNHS-Aplaya
• Filipino Cuisine Challenge	Balabag NHS/Igpit NHS/Ruparan NHS
B. PASTRY & DESSERT ARTS CATEGORY	
• Plated Dessert Challenge	Kapatagan NHS/ DiCNHS-TLE Dept./Dawis NHS
• Theme Cakes Challenge	DiCNHS-TLE Dept./ Senior High School in Digos City
C. Beverage Innovation Category	
• Mocktail Mixing Challenge	Senior High School in Digos City
D. Culinary Styling & Design Category	
• Table Set-up Challenge	Senior High School in Digos City
• Floral Styling Challenge	Matti NHS/Palan NHS/ Goma NHS



Roxas Street cor. Lopez Jaena Street, Zone II, Digos City 8002
(082) 553-8396 | (082) 553-8376 | (082) 553-9170 | (082) 553-8375
(082) 553-8396 | (082) 553-8376
www.depeddigoscity.org | digos.city@deped.gov.ph



Republic of the Philippines
Province of Davao del Sur
City of Digos



OFFICE OF THE CITY TOURISM OFFICER

ARAW NG DIGOS 2025

Business, Travel and Tours, and Coffee Expo

Theme: "Brew. Explore. Thrive. – Showcasing the Flavors, Destinations, and Enterprises of Iconic Digos"

August 4, 2025

Dr. Melanie P. Estacio, Phd.
Schools Division Superintendent
Digos City

Dear Dr. Estacio,

Mabuhay! Madigger!

Warm greetings from the City Government of Digos!

In celebration of Araw ng Digos 2025 with the overarching theme "Iconic Digos", we are pleased to invite your esteemed office to participate in the Business, Travel and Tours, and Coffee Expo with the subtheme "Brew. Explore. Thrive. – Showcasing the Flavors, Destinations, and Enterprises of Iconic Digos." This event will be held on September 4–8, 2025, at the 2nd Floor, Gaisano Mall, Digos City.

We would be honored to have the Department of Education (DepEd) join us by mounting a skills demonstration that highlights the impact of livelihood programs. We welcome your trainers and trainees to showcase their skills and innovations, and share insights on potential collaborations and enterprise development.

Event Details:

- Date: September 4–8, 2025
- Time: 8:00 AM – 8:00 PM
- Venue: 2nd Floor, Gaisano Mall, Digos City

Competitions and Activities Include:

1. Barista – Professional Category
2. Table Setting – Garden Themes (Students and Professionals)
3. Floral Design: Ikebana & Edible Style (Students and Professionals)

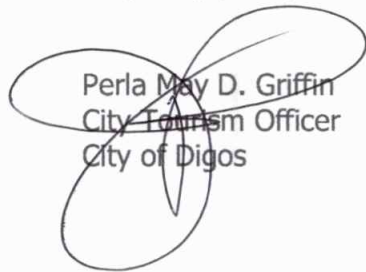
4. Digosenos Culinary Cup – Student Category
5. Cake Decorating (Fondant & Icing) – Students and Professionals
6. Mocktail Mixing Competition – Student Category

We look forward to engaging demonstrations, inspiring stories, and meaningful exchanges that embody the spirit of Digos as an Iconic City.

Should you have any inquiries, please feel free to reach out to Mr. Bryan S. Matugas, MBA at 0985-260-9875 or via email at digoscitytourism@gmail.com.

We sincerely hope for your favorable response and look forward to celebrating this meaningful occasion with you.

Very truly yours,



Perla May D. Griffin
City Tourism Officer
City of Digos



DIGOSEÑOS CULINARY CUP 2025

25th Araw ng Digos

TABLE OF CONTENTS

A. Introduction

B. General Mechanics

C. Rules and Guidelines per Category

a. SAVORY CREATIONS CATEGORY

For dishes that highlight flavor, technique, and culinary heritage.

- Creative Breakfast Challenge (A1)
- Filipino Cuisine Challenge (A2)

b. PASTRY AND DESSERT ARTS CATEGORY

Celebrating the creativity and precision of sweet culinary craftsmanship.

- Plated Dessert Challenge (B1)
- Theme Cakes Challenge (B2)

c. BEVERAGE INNOVATION CATEGORY

Mixology skills take the spotlight in non-alcoholic beverage creation.

- Mocktail Mixing Challenge (C1)

d. CULINARY STYLING AND DESIGN CATEGORY

Highlighting the aesthetic and sensory appeal of culinary presentation and event design.

- Table Set-Up Challenge (D1)
- Floral Styling Challenge (D2)

D. Required Documents

- a. Registration Form - Individual/Team Competition
- b. Recipe Form

E. Rules and Regulations

Note: These rules and regulations are subject to change as deemed necessary by the organizers for the overall success of the competitions. There are limited slots available per category. Please make sure to contact the organizers if interested for confirmation

A. Introduction

In celebration of the 25th founding anniversary of the City of Digos, a city distinguished by its vibrant heritage, dynamic progress, and the resilient spirit of its people, the City Government of Digos, through the City Tourism Office, proudly launches the inaugural **DIGOSEÑOS CULINARY CUP 2025**.

This prestigious culinary competition forms part of the official festivities of the 25th Araw ng Digos, bearing the theme *"Iconic Digos: Celebrating 25 Years of a City of Choice – To Live, Work, and Visit!"*— a testament to our collective identity and aspirations as a progressive and inclusive local government unit.

The DIGOSEÑOS CULINARY CUP serves as a platform for homegrown talent to exhibit the rich culinary artistry, creativity, and innovation inherent among Digoseños. It seeks to highlight local flavors, promote food tourism, and uplift culinary excellence within our community. As the City of Digos marks a historic quarter-century milestone, this event also commemorates our shared journey toward becoming a premier destination where individuals and families thrive in harmony, productivity, and cultural pride.

Open exclusively to students of Digos City, this pioneering event is not only a competition but a celebration of heritage, craftsmanship, and the indomitable passion of our people. It is an invitation to all culinary practitioners, enthusiasts, and aspiring chefs to participate in shaping the flavorful legacy of "Iconic Digos."

Let the flame of competition ignite, and may the best of DIGOSEÑOS rise.

B. General Mechanics

Eligibility:

- All participants must be bona fide residents of Digos City.
- No age limit.
- The school must issue a **Certificate of Enrollment** for student participants.
- Minor participants must secure a **Parent's/Guardian's Consent Form**.
- A photocopy of the **School ID (front and back)** must be submitted along with the registration form.
- Proof of residency (valid ID or Barangay Certificate) may also be required upon registration or prior to the awarding.

Age and Category Requirements:

- Participants must adhere to the specific requirements under their respective competition categories.
- Each participant is allowed to join **only one category**.

Registration:

- Interested participants must register **on or before September 19, 2025**.
- Late or incomplete entries will not be accepted.

Theme Compliance:

- Entries must embody the essence of the 25th Araw ng Digos celebration and reflect the theme **"Iconic Digos"**— showcasing the culture, heritage, identity, people, places, or progress of the city.

Originality:

- All entries must be **original** and must not have been submitted to any other competition or published previously.
- Any form of plagiarism or misrepresentation will result in immediate disqualification.

Attire Requirement:

- Participants are required to **wear proper uniforms or chef's uniforms** during the competition.
- Nameplates must be visibly worn for identification.

Provision of Ingredients:

- All ingredients will be **purchased individually by the organizer** and provided to the participants during the competition.

Time Management:

- The allotted preparation and cooking time will be **strictly followed**.
- Whether **finished or unfinished**, participants must submit their dish to the judges once the time is up.
- Failure to present a dish within the given time frame will result in disqualification.

Judging Criteria:

- Entries will be judged based on a set of **pre-determined criteria** for each category.

Code of Conduct:

- Participants must exhibit **sportsmanship, integrity, and respect** throughout the competition.

- Any disruptive behavior or violation of the rules will be grounds for disqualification.

Awards and Prizes:

- 1st Place – **₱3,000**
- 2nd Place – **₱2,000**
- 3rd Place – **₱1,500**
- Consolation Prize – **₱1,000 each**
- Winners will receive medal, plaque, and cash prizes during the awarding ceremony of Araw ng Digos 2025.

Rights and Permissions:

- The organizing committee reserves the right to publish the submitted entries for **promotional and documentation purposes**, with proper acknowledgment of the creator.

Decisions are Final:

- A **5-point deduction per judge** will be imposed if a participant fails to follow the General Mechanics, Rules, and Guidelines specified for their category.
- Please ensure full compliance to avoid penalties.
- All decisions of the judges and the organizing committee are **final and irrevocable**.

C. Rules and Guidelines per Category

A1

CREATIVE BREAKFAST CHALLENGE

A tribute to the Digoseños way of starting the day— a flavorful fusion of local ingredients and culinary imagination on one breakfast plate.

Practical Category:

Individual Competition: One (1) participant per entry.

Rules and Guidelines:

Competitors to prepare and present within sixty (60) minutes the following:

- Prepare two (2) plates consist of Starch, Egg and Protein (Meat or Seafood)
- Freestyle execution is encouraged while maintaining nutritional and culinary balance.
- The dish must be presented in two (2) individual plates, one (1) for judging and one (1) for display.
- Appropriate sauces and sidings are required.

Important Notes:

- All raw food items may be brought in trimmed and peeled but un-cut or shaped;
- All items on plate must be edible;
- The usage of basic stocks is allowed. The sauces must be finished during the competition;
- All garnishes and carvings must be edible;
- Dried ingredients must be pre-soaked and brought along to the competition but they must be finished during the competition;
- All competitors have to provide their own cooking utensils and no other ingredients for the competition;
- Every team should have two (2) plates of each dish, one (1) for tasting and one (1) for display;
- Participants to provide their own adaptor, AVR, or transformer, if needed;
- Competitors should provide their OWN plain WHITE plates not exceeding thirty-two (32) cm in diameter;
- Recipes should be professionally prepared and made available for the judges (3 Copies);
- Each competitor will be allowed to bring one (1) helper to be stationed backstage during the actual competition. Event IDs will be issued to the respective teams.

- Helpers should wear a proper dress code (e.g., White shirt, black pants and hairnet, etc.);
- Organizers will provide one (1) electrical line per cooking station (220V);
- Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- The Organizer will not be responsible for any loss or breakage of utensils;
- Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time. Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification. Latecomers will be disqualified.

Judging Criteria:

- **Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

- **Correct Professional Preparation 0 – 20 points**

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

- **Hygiene and Food Waste..... 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8qI>

- **Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flows smoothly and dishes come out on time from the kit.

- **Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

- **Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values.

Total Possible Points 100 points
(no half points will be given)

A2

FILIPINO CUISINE CHALLENGE

Reimagining traditional Filipino dishes with a Digoseños twist, showcasing regional pride through taste, technique, and presentation.

Practical Category:

Team Competition: Two (2) participants per entry.

Rules and Guidelines:

To prepare and present a Family Style Filipino Meal good for three (3) persons per portion within sixty (60 minutes):

- One (1) Hot or Cold Starter (i.e. salad, spring roll, soup, etc.)
- One (1) Main Course using Pork or Chicken with appropriate sauce and side vegetables.
- One (1) Starch (i.e. rice or noodle dish)
- Two (2) sets to be prepared, one (1) set will be served to the judges and one (1) set will be for display
- All dishes should be served at the same time, but can all be served earlier than the time allowed.

Important Notes:

- All raw food items may be brought in trimmed and peeled but un-cut or shaped;
- All items on the plate must be edible.
- All meat portions may be brought ready to cook but un-cut.
- The usage of stock bases, sauce bases, dressings, and seasonings are allowed.
- All garnishes must be edible.
- Dried ingredients must be pre-soaked and brought along to the competition but must be finished during the competition.
- All competitors have to provide their own cooking utensils.
- All competitors have to provide their own plates and appropriate serving vessels.
- Every team should have two (2) plates of each dish, one (1) for tasting and one (1) for display.
- Recipes (3 copies) should be professionally prepared and made available for the judges.
- Every competitor will be allowed to bring one (1) helper to be stationed backstage during actual competition. Event IDs will be issued to respective teams;

- Helpers should wear a proper dress code (e.g., White shirt, black pants and hairnet, etc.);
- Participants to provide their own adaptors, AVR, or transformer, if needed;
- Organizers will provide one (1) electrical line per cooking station (220V);
- Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria.
- The Organizer will not be responsible for any loss or breakage of utensils;
- Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations.
- Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time. Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification. Latecomers will be disqualified.

Judging Criteria:

- **Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

- **Correct Professional Preparation 0 – 20 points**

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

- **Hygiene and Food Waste..... 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8qI>

- **Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flows smoothly and dishes come out on time from the kit.

- **Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

- **Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour; the dish should conform to today's standard of nutritional values.

Total Possible Points 100 points
(no half points will be given)

B1

PLATED DESSERT CHALLENGE

A canvas of colors and flavors— this challenge invites participants to craft visually stunning and locally inspired desserts.

Practical Category:

Team Competition: Two (2) participants per entry.

Rules and Guidelines:

Competitors to prepare and display four (4) different desserts as follows:

- One (1) Glass Dessert, one (1) Chocolate Dessert, and one (1) Fruit Dessert, and one (1) Free style.
- All desserts are presented cold.
- Two (2) sets to be prepared, one (1) set will be served to the judges and one (1) set will be for display.
- Practical and up-to-date presentation is required.
- Competition is open to all.

Important Notes:

- Name cards or logos of the participant's workplace may be placed in proper manner once judging has been completed.
- The Organizer will not be responsible for any loss or damage to the display or any utensils.
- All items on the plate must be edible.
- Recipes should be made available for the judges. (3 Copies)

Judging Criteria:

- **Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

- **Correct Professional Preparation 0 – 20 points**

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

- **Hygiene and Food Waste..... 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.eqnyte.com/dl/WFZim6m8ql>

• **Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kit.

• **Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

Taste 0 – 50 points

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour; the dish should conform to today's standard of nutritional values.

Total Possible Points 100 points
(no half points will be given)

B2 THEME CAKES CHALLENGE

An artistic tribute to "Iconic Digos" in cake form – highlighting creativity, culture, and celebration through edible design.

Practical Category:

Team Competition: Two (2) participants per entry.

Rules and Guidelines:

Competitors to prepare and display the following:

- A theme cake titled ***"Iconic Digos: A Sweet Tribute to 25 Years"***.
- The cake design must also adhere to the **brand color of Digos (AYUSIP Color)** as part of the overall theme presentation. (*see attachment for the color palette.*)
- Double-tier cake is required.
- The base tier must have a minimum diameter of **10 inches**, and the top tier must have a minimum diameter of **6 inches**.
- Participants may use styrofoam (dummy cake) for the cake body; however, all decorations must be edible.
- The cake must be entirely decorated by hand.
- All decorations (except tier-supporting pillars) must be edible.
- Royal icing, pastillage, fondant, gum paste, and other appropriate edible materials may be used.
- A section of the cake must be cut for the judges to evaluate decoration application and technique.
- No wires or metal frames are permitted for the support of the cake, except for standard pillars. Points will be deducted for non-compliance.

Important Notes:

- Namecards or logos of the participant's workplace may be placed in proper manner once judging has been completed.
- The Organizer will not be responsible for any loss or damage to the display or any utensils.
- Recipes should be made available for the judges. (3 Copies)

Judging Criteria:

- **Artistic Impression0 – 10 points**
Balance, scale, proportion and suitability as a food display exhibit.
- **Presentation and General Impression 0 – 20 points**

Depending on materials used, finished exhibits must present a good impression based on aesthetic and ethical principles.

• **Technique and Degree of Difficulty 0 – 20 points**
This is judged by the artistry, competence, and expert work involved in the execution or preparation of the exhibit.

• **Adherence to Theme 0 – 50 points**
The entry must reflect "Iconic Digos: A Sweet Tribute to 25 Years". Judged by the artistry, competence, and expert work involved in the execution and preparation of the exhibit.

Total Possible Points 100 points
(no half points will be given)

AYUSIP COLOR PALETTE:



Color Palette

The color palette is inspired by the natural hues of the Mt. Apo "Ayusip" Wild Blueberry, which will be used to create a distinctive and cohesive brand identity for the city. The palette includes the following colors:

BERRY SKIN #9C3B76 EMBODIES THE ALLURE OF NEARLY RIPE BLUEBERRIES, SYMBOLIZING HARVEST JOY. IN DIGOS, IT REFLECTS YOUTHFUL ENERGY AND A BLOSSOMING ARTS SCENE.	DEEP BLUE #1B365D REPRESENTS STABILITY, HERITAGE, AND THE NIGHT SKIES OF MT. APO. THIS COLOR ANCHORS THE PALETTE, REFLECTING THE TRUST AND RESILIENCE OF DIGOS COMMUNITIES.
RICH BERRY RED #B73E56 EMBODIES THE ALLURE OF NEARLY RIPE BLUEBERRIES, SYMBOLIZING HARVEST JOY. IN DIGOS, IT REFLECTS YOUTHFUL ENERGY AND A BLOSSOMING ARTS SCENE.	WILD LEAF #3F6B3B SYMBOLIZES VIBRANT VEGETATION, EMBODYING THE ESSENCE OF GROWTH. IN DIGOS, IT REINFORCES THE IMPORTANCE OF NATURAL RESOURCES AND THE CONSERVATION OF GREEN SPACES. THIS SHADE OF GREEN IS CLOSELY ASSOCIATED WITH THE LUSH FORESTS OF MT. APO.
EARTH/STEM #5C3B26 EMBODIES THE RICH SOIL THAT NURTURES BLUEBERRIES, REPRESENTING SUPPORT IN DIGOS. IT MIRRORS THE REGION'S AGRICULTURAL FOUNDATIONS. ADDITIONALLY, IT SYMBOLIZES THE CHALLENGING TRAILS OF MT. APO.	SAGE GREEN #A2B48B THIS COLOR EMBODIES THE MOUNTAIN'S NATURAL BEAUTY AND THE FRESH, INVIGORATING AIR. IT REPRESENTS THE DEEP WISDOM ASSOCIATED WITH MT. APO, A HERITAGE AND NATURAL LANDMARK KNOWN FOR ITS RICH FLORA, FAUNA, AND CULTURAL SIGNIFICANCE.

C1

MOCKTAIL MIXING CHALLENGE

Blending flavors, colors, and creativity into a refreshing masterpiece that captures the youthful and vibrant essence of Digos.

Practical Category:

Individual Competition: One (1) participant per entry.

Rules and Guidelines:

Competitors to prepare and display the following:

- Each participant must prepare two (2) servings of a non-alcoholic mixed beverage (mocktail).
- Presentation must include a name, garnish, and a brief description or inspiration for the drink.
- Forty-five (45) minutes is allotted for preparation and presentation.
- Local ingredients are encouraged and may add points for creativity.

Important Notes:

- All components of the drink must be non-alcoholic.
- Participants must bring their own tools, glassware, and garnishes.
- Participants are responsible for the cleanliness of their station.
- Participants must wear proper uniforms with nameplates.
- Provide three (3) copies of the recipe for the judges.
- Late submissions or exceeding the time limit will result in deductions.
- The Organizer will not be responsible for loss or damage to any equipment or ingredients.
- No editing or pre-mixing of drinks prior to the event is allowed.

Judging Criteria:

- **Mise en Place and Hygiene 0 – 5 points**

Proper organization, cleanliness, and sanitary handling during preparation.

- **Creativity and Flavor Balance 0 – 25 points.**

Innovative blend of ingredients and harmonious balance of flavors.

- **Visual Appeal and Garnishing 0 – 20 points**

Presentation aesthetics, attractiveness, and appropriate use of garnishes.

- **Use of Local/Theme Ingredients 0 – 10 points**

Incorporation of native or local ingredients reflecting the theme "Iconic Digos".

- **Technique and Execution 0 – 10 points**

Proper preparation skills, methods used, and execution of concepts.

- **Taste and Overall Impression 0 – 30 points**

Flavor profile, palatability, and the overall sensory experience.

Total Possible Points 100 points

(No half points will be given.)

D1

TABLE SET-UP CHALLENGE – GARDEN SETTING

An elegant showcase of Digoseños outdoor charm, this challenge merges design and nature for a dining setup fit for celebration.

Practical Category:

Team Competition: Three (3) participants per entry.

Rules and Guidelines:

Competitors to prepare and display the following:

- Participants must create a garden-themed table set-up for two (2) diners.
- Must include table linen, centerpiece, menu card, flatware, glassware, and other appropriate elements.
- Must reflect the theme: ***Iconic Digos: Dining in Bloom.***
- The design must also adhere to the **brand color of Digos (AYUSIP Color)** as part of the overall theme presentation. *(see attachment for the color palette.)*
- **One Hundred Twenty (120) minutes** is given for the full set-up.
- All elements must be arranged on-site.

Important Notes:

- Participants must bring their own materials.
- Flowers and props must be fresh or edible.
- The centerpiece must not obstruct face-to-face interaction.
- Use of plastic flowers is **not allowed** and may affect scoring.
- The Organizer will not be responsible for any lost or damaged items.
- Set-up must be completed within the time limit; late finishes will result in deductions.

Judging Criteria:

- **Theme Interpretation and Creativity 0 – 30 points**

How well the set-up reflects the theme "Iconic Digos: Dining in Bloom" with creative expression.

- **Symmetry, Layout, and Functionality 0 – 25 points**

Proper balance, alignment, and logical arrangement ensuring practicality of the dining experience.

- **Use of Local or Eco-friendly Materials 0 – 15 points**

Incorporation of sustainable, natural, or locally sourced materials.

- **Aesthetic Appeal and Innovation 0 – 20 points**

Visual impact, artistic styling, and uniqueness of concept or elements used.

- **Cleanliness and Execution 0 – 10 points**

Overall tidiness, precision in setup, and completion within the time frame.

Total Possible Points 100 points
(No half points will be given.)

AYUSIP COLOR PALETTE:



Color Palette

The color palette is inspired by the natural hues of the Mt. Apo "Ayusip" Wild Blueberry, which will be used to create a distinctive and cohesive brand identity for the city. The palette includes the following colors:

BERRY SKIN

#9C3B76

EMBODIES THE ALLURE OF NEARLY RIFE BLUEBERRIES, SYMBOLIZING HARVEST JOY IN Digos. IT REFLECTS YOUTHFUL ENERGY AND A BLOSSOMING ARTS SCENE.

DEEP BLUE

#1B365D

REPRESENTS STABILITY, HERITAGE, AND THE NIGHT SKIES OF MT. APO. THIS COLOR ANCHORS THE PALETTE, REFLECTING THE TRUST AND RESILIENCE OF DIGOS COMMUNITIES.

RICH BERRY RED

#B73E56

EMBODIES THE ALLURE OF NEARLY RIFE BLUEBERRIES, SYMBOLIZING HARVEST JOY IN DIGOS. IT REFLECTS YOUTHFUL ENERGY AND A BLOSSOMING ARTS SCENE.

WILD LEAF

#3F6B3B

SYMBOLIZES VIBRANT VEGETATION, EMBODYING THE ESSENCE OF GROWTH IN DIGOS. IT REFLECTS THE IMPORTANCE OF NATURAL RESOURCES AND THE CONSERVATION OF GREEN SPACES. THIS SHADE OF GREEN IS CLOSELY ASSOCIATED WITH THE LUSH FORESTS OF MT. APO.

EARTH/STEM

#5C3B26

EMBODIES THE RICH SOIL THAT NURTURES BLUEBERRIES, REPRESENTING SUPPORT IN DIGOS. IT MIRROR THE REGION'S AGRICULTURAL FOUNDATIONS. ADDITIONALLY, IT SYMBOLIZES THE CHALLENGING TRAILS OF MT. APO.

SAGE GREEN

#A2B48B

THIS COLOR EMBODIES THE WISDOM OF NATURE, REMINDING US OF THE ENDURING ATTRACTION OF MT. APO. IT BRINGS THE NEW WISDOMS OF DIGOS WITH MT. APO, A TIMELESS AND VALUABLE LANDMARK KNOWN FOR ITS RICH DIVERSITY AND CULTURAL SIGNIFICANCE.

D2

FLORAL STYLING CHALLENGE – IKEBANA & EDIBLE STYLE

A fusion of floral artistry and edible elements reflecting Digos City's balance of nature, culture, and culinary grace.

Practical Category:

Team Competition: Two (2) participants per entry.

Rules and Guidelines:

Competitors to prepare and display the following:

- Participants must create one (1) floral centerpiece incorporating at least one edible element.
- Arrangement must reflect Ikebana principles or a freestyle edible design inspired by ***Iconic Digos: Blossoms & Bites***.
- The design must also adhere to the **brand color of Digos (AYUSIP Color)** as part of the overall theme presentation. (*see attachment for the color palette.*)
- A 50-minute limit is given for design and execution.

Important Notes:

- All materials must be provided by the participant.
- Edible items must be clearly visible and well-integrated.
- Floral foam, vases, or trays are allowed.
- Artificial flowers are not permitted.
- Setup must be done entirely on-site within the time limit.
- The Organizer will not be responsible for any lost or damaged items.
- Set-up must be completed within the time limit; late finishes will result in deductions.

Judging Criteria:

- **Theme Interpretation and Creativity 0 – 30 points**

How well the set-up reflects the theme "Iconic Digos: Blossoms & Bites" with creative expression.

- **Symmetry, Layout, and Functionality 0 – 25 points**

Proper balance, alignment, and logical arrangement ensuring practicality of the dining experience.

- **Use of Local or Eco-friendly Materials 0 – 15 points**

Incorporation of sustainable, natural, or locally sourced materials.

- **Aesthetic Appeal and Innovation 0 – 20 points**

Visual impact, artistic styling, and uniqueness of concept or elements used.

- **Cleanliness and Execution 0 – 10 points**

Overall tidiness, precision in setup, and completion within the time frame.

Total Possible Points 100 points
(No half points will be given.)

AYUSIP COLOR PALETTE:



Color Palette

The color palette is inspired by the natural hues of the Mt. Apo "Ayusip" Wild Blueberry, which will be used to create a distinctive and cohesive brand identity for the city. The palette includes the following colors:

BERRY SKIN #9C3B76 EMBODIES THE ALLURE OF NEARLY RIPE BLUEBERRIES, SYMBOLIZING HARVEST JOY. IN Digos, IT REFLECTS YOUTHFUL ENERGY AND A BLOSSOMING ARTS SCENE.	DEEP BLUE #1B365D REPRESENTS STABILITY, HERITAGE, AND THE NIGHT SKIES OF MT. APO. THIS COLOR ANCHORS THE PALETTE, REFLECTING THE TRUST AND RESILIENCE OF DIGOS' COMMUNITIES.
RICH BERRY RED #B73E56 EMBODIES THE ALLURE OF NEARLY RIPE BLUEBERRIES, SYMBOLIZING HARVEST JOY. IN Digos, IT REFLECTS YOUTHFUL ENERGY AND A BLOSSOMING ARTS SCENE.	WILD LEAF #3F6B3B SYMBOLIZES VIBRANT VEGETATION, EMBODYING THE ESSENCE OF GROWTH. IN Digos, IT REFLECTS THE IMPORTANCE OF NATURAL RESOURCES AND THE CONSERVATION OF GREEN SPACES. THIS SHADE OF GREEN IS CLOSELY ASSOCIATED WITH THE LUSH FORESTS OF MT. APO.
EARTH/STEM #5C3B26 EMBODIES THE RICH SOIL THAT NURTURES BLUEBERRIES, REPRESENTING SUPPORT. IN Digos, IT MIRRORS THE REGION'S AGRICULTURAL FOUNDATIONS. ADDITIONALLY, IT SYMBOLIZES THE CHALLENGING TRAILS OF MT. APO.	SAGE GREEN #A2B4BB THIS COOL HUE EVOKES THE WISDOM OF MOUNTAIN SPRINGLES AND THE TRILLING WHISPER OF WINDS. THIS HUE EMBODIES THE DEEP WISDOM ASSOCIATED WITH MT. APO, A SACRED MOUNTAIN SACRED LANDMARK KNOWN FOR ITS RICH MODERATELY AND CULTURAL SIGNIFICANCE.

D. Required Documents

- a. Registration Form - Individual/Team Competition
- b. Recipe Form



DIGOSEÑOS CULINARY CUP 2025

25th Araw ng Digos

REGISTRATION FORM - INDIVIDUAL/TEAM COMPETITION

Each participant is restricted to one (1) entry per category.

1. The Organizer reserves the right to limit the number of entries in any and this will be done on a first-come-first-serve basis. Accepted entries agree to abide by the rules and regulations of the Digoseños Culinary Cup.
2. Please complete all sections in either type or write **clearly in CAPITAL LETTERS.**
3. The name stated below is final and will be the name to be used in Certificates and Badges.
4. Incomplete registration form will not be accepted. Recipes can be TO FOLLOW.
5. Competitors contact number is a MUST for important updates.

Name of Participant* _____

Designation* _____

Participant Cellphone No*. _____ Email * _____

Company / School Name * _____

Company / School Address* _____

Company / School Tel No.* _____ Fax No. _____

Please register me for the following classes (please check on the tick boxes):

SAVORY CREATIONS CATEGORY

- ☐ A1 CREATIVE BREAKFAST CHALLENGE
- ☐ A2 FILIPINO CUISINE CHALLENGE

PASTRY AND DESSERT ARTS CATEGORY

- ☐ B1 PLATED DESSERT CHALLENGE
- ☐ B2 THEME CAKES CHALLENGE

BEVERAGE INNOVATION CATEGORY

- ☐ C1 MOCKTAIL MIXING CHALLENGE

CULINARY STYLING AND DESIGN CATEGORY

- ☐ D1 TABLE SET-UP CHALLENGE
- ☐ D2 FLORAL STYLING CHALLENGE

Total No. of Categories: _____

Signature

[illegible]

