Republic of the Philippines
Department of Education
Region VI – Western Visayas
DIVISION OF AKLAN
Kalibo, Aklan

September 27, 2019

DIVISION MEMORANDUM
No. 326, s. 2019

DIVISION TRAINING-WORKSHOP ON BREAD AND PASTRY PRODUCTION (BPP) FOR SENIOR HIGH SCHOOL - TECHNICAL-VOCATIONAL AND LIVELIHOOD (TVL) TEACHERS

To: **Chief Education Supervisors**
Education Program Supervisors
Public Schools District Supervisors
Heads of Public Secondary and Integrated Schools

1. The Department of Education-Divison of Aklan will conduct the Division Training-Workshop on Bread and Pastry Production (BPP) for Senior High School - Technical-Vocational and Livelihood (TVL) Teachers on October 3-5, 2019 at Numancia Integrated School, Numancia, Aklan.

2. This training aims to enhance the competencies of teachers in Bread and Pastry Production and to re-orient them on the repair and maintenance system as well as in the utilization of tools and equipment.

3. The participants to this activity are the TVL teachers teaching Bread and Pastry Production (BPP) from schools that are recipient of TVL BPP tools and equipment. The list of participants is found in Inclosure No. 1 and training matrix is found in Inclosure No. 2.

4. Travel and incidental expenses of participants shall be charged to local funds while food, supplies and materials relative to this training will be charged to the HRTD downloaded fund subject to the existing accounting and auditing rules and regulations.

5. The participants and training staff will be given service credits/ compensatory day off for services rendered on Saturday as per DepEd Order No. 53, s. 2003 entitled "Updated Guidelines on the Grant of Service Credits."

6. Immediate and widest dissemination of this Memorandum is earnestly desired.

FOR THE SCHOOLS DIVISION SUPERINTENDENT:

JOSE NIRO R. NILLASCA
Education Program Supervisor
OIC, Office of the Asst. Schools Division Superintendent
In-Charge of the Division

MIT/cdb

"May katawhayan ag kalipayan sa among mga escuelahan."

Inclosure No. 1 to the Division Memorandum No. 326, s. 2019

LIST OF PARTICIPANTS

No.	District	School	BPP Teachers
1	Altavas	Catmon IS	Ma. Theresa Jopson
2	Balete	Calizo NHS	Marivi Villarias
3	Balete	Fr. Julian C. Rago MNHS	Vangie Delegencia
4	Balete	Jose B. Legaspi MNHS	Joppa Bontogon
5	Banga	Bacan NHS	Stara Mae Macavinta
6	Banga	Mangan NHS	Arlynn Estolloso
7	Banga	Torralba NHS	Janice Ramos
8	Batan	Angas IS	Evangeline Tupas
9	Batan	Batan Academy (ANS)	Lea Ibo
10	Batan	Bay-ang Magpag-ong NHS	Annaly Magno
11	Buruanga	Buruanga VS	Jovelyn Sualog
12	Ibajay West	Maloco NHS	Rosie Franco
13	Ibajay West	Ondoy NHS	Jilyn Nazareta
14	Kalibo II	Linabuan NHS	Levinz Melgar
15	Lezo	Lezo IS	Kristel Marie Autencio-Lor
16	Libacao	Guadalupe NHS	Mary Gedavill Zomil
17	Madalag	Madalag NHS	Jenalyn Tambong
18	Makato	Dr. Ramon B. Legaspi NHS	William Fernandez
19	Malay	Boracay NHS	Noeme Sabandel
20	Malay	Lamberto H. Tirol NHS	Sheilou Nam-ay
21	Malay	Malay NHS	Felomina Reyes
22	Malinao	Malinao SPC	Liza Joy Iguban
23	Malinao	Navitas NHS	John Arjay Constantino
24	Malinao	Rosario NHS	Ianne Fulgencio
25	Nabas	Toledo NHS	Shienamae Cardenas
26	Nabas	Union NHS	Kiel Patrick Relimbo
27	New Washington	Candelaria NHS	Eden Sagonoy
28	New Washington	New Washington NCHS	Cathiren Bernas
29	New Washington	Ochando NHS	Reda Relato
30	Numancia	Numancia IS	Ednalyn de Jose
31	Tangalan	Tangalan NHS	Elyn Rata
32	Training Staff	Division Office	Marivic Tolentino
33		Numancia IS	Edwin Autencio
34		Numancia IS	Angel Rose Rubio
35		Numancia IS	Johuanna Rose Nejar

Inclosure No. 2 to the Division Memorandum No. 326, s. 2019

TRAINING MATRIX

Time	Day 1	Day 2	Day 3
8:00 – 8:30 A.M.	Registration	Management of Learning (MOL)	
8:30 – 9:00 A.M.	Opening Program	Orientation on Workplace Mis-en-place Personal Protective Equipment Baking History (contrast in Philippine and Korean Baking Techniques)	Cakemaking: Mocha-Filled Chocolate Cake in White Choco Frosting (Korean recipe)
9:00 – 9:30 A.M.	Occupational Health and Safety		
9:30 – 10:30 A.M.		Bread Making: Ham-pepper-onion-filled Ensay Bread (Innovated recipe)	
10:30 – 12:00 P.M.	First Aid in the Workplace	Bread Making: Sausage Bread topped with pepper-onion-cheese (Korean recipe)	Localized Petit Four Making: Muffins (Innovated recipe)
12:00 – 1:00 P.M.	Lunch Break		
1:00 – 2:30 P.M.	Safety in the Workplace	Cookie Making: Black and White Chocolate Revel Bars (Korean recipe)	Cake Decorating ➢ Ganache Technique ➢ Crème Technique
2:30 – 3:00 P.M.	5s/7s and Housekeeping Procedures		
3:00 – 4:00 P.M.			Presentations and Packaging
4:00 – 5:00 P.M.		Presentations and Packaging	Closing Program
	Outputs	Breads and Cookies	Cakes and Decorated Cakes and Petit Four

Training Staff: **Mrs. Marivic Tolentino**, **Mr. Edwin Autencio**, **Mrs. Angel Rose Rubio**, **Mrs. Johuanna Rose Nejar**

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