TESDA CIRCULAR

Subject: Implementing Guidelines on the Deployment of Competency Standards (CS) for Kapampangan Heritage Cooking Level II		Page 1 of 4 pages Number 044, series of 2025
Date Issued: APR 14 2025	Effectivity: IMMEDIATELY APR. 15, 2025	Supersedes:

In the interest of the service and to provide quality and uniform program delivery, the following guidelines in the deployment of the Competency Standards (CS) for **Kapampangan Heritage Cooking Level II** is hereby issued:

I. BACKGROUND/LEGAL BASIS

1. By virtue of Republic Act No. 7796, otherwise known as the "TESDA Act of 1994", TESDA is accorded the authority in the "establishment and administration of National Trade Skills Standards (NTSS)." The NTSS eventually evolved into the present-day training regulations (TRs) following the reforms instituted by the agency for the country's TVET, particularly along competency-based, education and training. As such, TESDA is mandated by law to develop and update the competence of the country's industry workers to enhance their employability and ensure long-term economic development.

2. TESDA Circular No. 009 series of 2024 on Implementing Guidelines on Adopt-Adapt Strategies for Competency Standards/ Training Review and Development states that the adopt-and-adapt strategy allows the faster development of standards, and strengthens the quality assurance mechanisms for immediate program delivery. It focuses on the skills needs as characterized by the industries/employers in the area. Industry, participation and thus, a direct relationship, is established with these industry partners keeping TESDA informed on the workforce needs and development;

3. Furthermore, the same TESDA Circular provides the implementation of the adopt-adapt mechanism ensures the development of competency standards that are acknowledged/recognized at the national/local, regional, and global levels. This would be crucial in providing valuable support to the emerging needs of the industries and catering to the needs of the workforce for it to become workplace-ready;

4. The TESDA Regional Office III endorsed the development of Competency Standards (CS) for Kapampangan Heritage Cooking as specialized skill within tourism industry in which it was identified as a priority skill thru the ABDD focus group discussion.

5. The above mentioned Competency Standards (CS) was developed through the adopt and adapt process with the collaboration of the TESDA Gonzalo Puyat School of Arts and Trade, the Provincial Training Center – Guagua and the Industry Experts from the Province of Pampanga. The said CS is validated with various industry stakeholders and practitioners in the field of Tourism and Kapampangan History.

TESDA CIRCULAR

II. OBJECTIVES

1. To immediately respond to the industry skills requirements for Kapampangan heritage foods cook with the goal to produce competent individuals equipped with 21st Century Skills and compliant with the existing industry standards and practices.

2. To ensure that the education and training providers shall deliver the programs in accordance with the abovementioned CS as required by the Tourism Sector.

III. SCOPE/COVERAGE

This CS shall be the basis for the development of the Competency-based Curriculum (CBC) which shall be submitted by the education and training providers registering the program with the TESDA Provincial/District Offices.

IV. IMPLEMENTATION MECHANICS

1. Utilization of the Developed CS

1. To ensure utilization of this CS, all Provincial/District Directors shall immediately advocate/encourage the registration of abovementioned program: and

2. Copy of the CS will be made available and can be downloaded from the TESDA website.

2. Program Registration

1. All Regional/Provincial/District Directors are hereby instructed to process applications for program registration as "No Training Regulations" (NTR) following the Omnibus Guidelines on Technical Vocational Education and Training (TVET) Program Registration (TESDA Circular No. 107 series of 2021) and within the allowable process cycle time (PCT) of three (3) working days indicated in the existing guidelines (TESDA Circular No. 073, Series of 2019). Further, the education and training providers shall develop and submit the competency-based curriculum with number of training hours and appropriate lists of tools, materials, equipment and facilities for training and assessment.

2. To standardize the program implementation and ensure that they are in accordance with the CS, the Qualifications and Standards Office (QSO) and Regional Offices/ Provincial Offices (ROPOs) shall assist in the development of the Competency-Based Curriculum (CBC).

TESDA CIRCULAR

Subject: Implementing Guidelines on the Deployment of Competency Standards (CS) for Kapampangan Heritage Cooking Level II		Page 3 of 4 pages Number 044, series of 2025
Date Issued: APR 14 2025	Effectivity: IMMEDIATELY APR. 15, 2025	Supersedes:

Regional Offices/ Provincial Offices (RO/POs) shall assist in the development of the Competency-Based Curriculum (CBC)

3. The following codes shall be applied for this CS:

Qualification Title	Kapampangan Heritage Cooking Level II
Qualification Code	
Unit Code	**Unit Title**
BASIC COMPETENCIES	
400311210	Participate in workplace communication
400311211	Work in team environment
400311212	Solve/address general workplace problem
400311213	Develop career and life decisions
400311214	Contribute to workplace innovation
400311215	Present relevant information
400311216	Practice occupational safety and health policies and procedure
400311217	Exercise efficient and effective sustainable practices in the workplace
400311218	Practice entrepreneurial skills in the workplace
COMMON COMPETENCIES	
TRS311201	Develop and update industry knowledge
TRS311202	Observe workplace hygiene procedures
TRS311203	Perform computer operations
TRS311204	Perform workplace and safety practices
TRS311205	Provide effective customer service
CORE COMPETENCIES	
AB-TRS0305400512301	Clean and maintain premises, equipment and tools
AB-TRS0305400512302	Organize and prepare food for Kapampangan heritage cuisine
AB-TRS0305400512303	Prepare Kapampangan heritage dishes
AB-TRS0305400512304	Prepare Kapampangan heritage native desserts/sweets
AB-TRS0305400512305	Prepare Kapampangan heritage processed foods

TESDA CIRCULAR

Subject: Implementing Guidelines on the Deployment of Competency Standards (CS) for Kapampangan Heritage Cooking Level II		Page 4 of 4 pages Number 044, series of 2025
Date Issued: APR 14 2025	Effectivity: IMMEDIATELY APR. 15, 2025	Supersedes:

C. **Institutional Assessment of Graduates**

1. The education and training providers shall ensure the conduct of institutional assessment after the completion of the training program; and

2. The education and training providers (including the enterprises where trainings are conducted) shall issue the Training Certificate after completion of the training and passing the institutional assessment of graduates.

V. SCHOLARSHIP PROVISION

1. A scholarship training subsidy shall be allocated/provided to enrollees of the registered training program under the existing guidelines; and

2. Training cost shall be computed based on the submitted curriculum where the training hours and list of tools, materials and equipment are indicated.

VI. MONITORING AND FEEDBACK SYSTEM

1. The Regional and Provincial/District Offices (ROPODO) shall closely monitor the implementation of the registered programs under these CS; and

2. The ROPO shall require the education and training providers with registered program under this CS to report the enrolled, graduates and employed in the T2MIS as part of the regular monitoring and feedback system

VII. EFFECTIVITY

This Circular shall take effect as indicated. Wide dissemination of this Circular by all concerned is hereby enjoined.

JOSE FRANCISCO "KIKO" B. BENITEZ
Secretary/Director General,TESDA