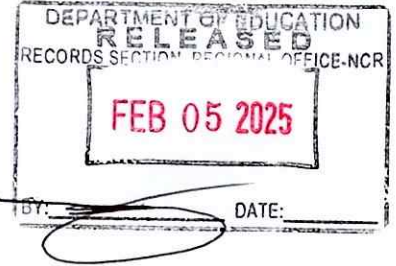




Republic of the Philippines
Department of Education
 NATIONAL CAPITAL REGION



January 31, 2025

REGIONAL MEMORANDUM

No. 115, s. 2025

To: Schools Division Superintendents
 Schools Division SBFP Focal Persons
 All Other Concerned Staff

CONDUCT OF THE TRAINING ON CENTRAL KITCHEN ESTABLISHMENT & MANAGEMENT BATCH 2

- Attached is the OUOPS Memorandum No. 2024-09-10330 relative to the abovementioned subject, contents of which are self-explanatory, for appropriate action.
- In relation to this, the following personnel are requested to attend the activity on February 25-28, 2025 at the DepEd Applied Nutrition Center, Cebu City:

Schools Division Office	Representatives
Caloocan City	Ma. Joy D. Geronimo
Las Piñas City	Levie Rizza Eusebio
Makati City	Abigail B. Barte Thia Katrina R. Gania
Malabon City	Arlene M. Ramos
Mandaluyong City	Ma. Arlene C. Cagalawan Celestine Bandal
Manila City	Rochelia S. Azores Joy Cris Celino Nuñez
Marikina City	Ilene Fabella Rona Ellein Galo
Muntinlupa City	Amor M. Cascalla Rosalie F. Taipan
Navotas City	Mary Jane M. Mendiola
Parañaque City	Dr. Allan Julius N. Baggayan Orlando Rojas
Pasay City	Jennifer L. Lago
Pasig City	Catherine C. Martinez
Quezon City	Ana Clarissa Tongcua Aireen Gaviola
City of San Juan	Via May Popes Kirsten Ellinore B. Francisco, MD



Address: 6 Misamis St., Bago Bantay, Quezon City
 Email address: ncr@deped.gov.ph
 Website: depedncr.com.ph





Republic of the Philippines
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Schools Division Office	Representatives
Taguig City-Pateros	Jeanette B. Urbana Ma. Zarah Asuncion M. Verina
Valenzuela	Jennifer E. Dadula

- All confirmed participants are requested to register online through <https://tinyurl.com/TrainingonCKEMBatch2>. Further, travel expenses are requested to be charged against the SBFP-PSF or local funds.
- Immediate dissemination of and compliance with this memorandum is desired.

JOCELYN DR ANDAYA

Regional Director, NCR

Concurrent Officer-In-Charge, Office of the
Assistant Secretary for Operations



Address: 6 Misamis St., Bago Bantay, Quezon City
Email address: ncr@deped.gov.ph
Website: depedncr.com.ph



SHNU



Republika ng Pilipinas

Department of Education

OFFICE OF THE UNDERSECRETARY FOR OPERATIONS

MEMORANDUM

OM-OUOPS-2024-01-0037

FOR : REGIONAL DIRECTORS
Region I – XII, Caraga, NCR, and CAR

FROM : MALCOLM S. GARMA
Assistant Secretary, Officer-In-Charge
Office of the Undersecretary for Operations

DR. DEKTER A. GALBAN
Assistant Secretary for Operations

SUBJECT : CONDUCT OF THE TRAINING ON CENTRAL KITCHEN
ESTABLISHMENT & MANAGEMENT BATCH 1, 2, and 4

DATE : January 6, 2025

The Office of the Undersecretary and Assistant Secretary for Operations through the Bureau of Learner Support Services-School Health Division (BLSS-SHD) will conduct the Training on Central Kitchen Establishment and Management Batch 1, 2, and 4 on the following dates and venues:

Batch	Date & Venue	Participating Region	No. of Participants & Staff
1	February 4-7, 2025/ DepEd Applied Nutrition Center, Cebu City	Regions 1, 2, 3, and CAR	127
2	February 25-29, 2025/ DepEd Applied Nutrition Center, Cebu City	Regions 4A, 4B, 5, and NCR	145
4	February 18-21, 2025 / Cagayan de Oro City (venue to be announced later)	Regions 10, 11, 12, and Caraga	115

This activity aims to capacitate the Schools Division Focal Persons for School-Based Feeding Program (SBFP) to engage with the Local Government Units (LGUs) and other possible stakeholders to support the SBFP through the establishment of Central Kitchens. Through this activity, the participants will be trained on how to set up and operationalize the central kitchens. Topics covered will include site and stakeholder preparation, building/repair costs, manpower requirements and training, kitchen operations, as well as monitoring and sustaining the Central Kitchens.



Room 101, Rizal Building, DepEd Complex, Meralco Avenue, Pasig City 1600
Telephone Nos.: (02) 8633-5313; (02) 8631-8492
Email Address: oure@deped.gov.ph | Website: www.deped.gov.ph

Doc. Ref. Code	OM-OUOPS	Rev	01
Effectivity	03.23.23	Page	1 of 2





Republika ng Pilipinas

Department of Education

OFFICE OF THE UNDERSECRETARY FOR OPERATIONS

MEMORANDUM

OM-OUOPS-2024-08-05267

FOR : REGIONAL DIRECTORS
Region I – XII, Caraga, NCR, and CAR

FROM : MALCOLM S. GARMA
Assistant Secretary, Officer-In-Charge
Office of the Undersecretary for Operations

DR. BEATER A. GALBAN
Assistant Secretary for Operations

SUBJECT : CONDUCT OF THE TRAINING ON CENTRAL KITCHEN
ESTABLISHMENT & MANAGEMENT BATCH 1, 2, and 4

DATE : January 6, 2025

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The training aims to:

1. capacitate the SBFP Schools Division Focal Persons on engaging the LGUs and other stakeholders to support the program;
2. learn from the expertise of the resource person on how to set-up and operationalize central kitchens including the building/repair costs, identifying the site, manpower requirements, operating the kitchen, training, distribution of food to satellite schools, and health permits of kitchen staff; and
3. develop a project proposal on partnership-building with LGUs and other stakeholders.

In this regard, may we respectfully invite the SBFP Regional Office (RO) Focal persons, together with the SBFP Technical Assistant I, and two (2) representatives per Schools Division Offices (SDOs) Focal Person for SBFP and/or Central Kitchen. Travel expenses are requested to be charged against the SBFP-PSF or local funds.

The participants are requested to be advised on the following:

1. All confirmed participants are requested to register online through this link on or before January 15, 2025:
Batch 1: <https://forms.office.com/r/JtpKdkADVC>
Batch 2: <https://forms.office.com/r/k0saAa2CEm>
Batch 4: <https://forms.office.com/r/2bJUcxDR2h>
Online registration is required for the certificates with names are being routed prior to the actual event. Ensure that the information encoded in the online registration is correct for this will be the basis for the certificate.
2. For the Regional Office (RO), kindly submit a list of confirmed representatives from the RO and two (2) per SDO, by January 15, 2025, through email at sbfp@deped.gov.ph.
3. The actual registration of participants at the venue shall start at 1:30pm on the date of arrival. Lunch will be served. All participants are expected to arrive in the morning of Day 1 before the Opening Program.
- 4: Bring their own laptops for workshops.
5. As part of the training workshop, kindly prepare list of schools with the number of beneficiaries
6. Participants are also requested to wear face masks for the duration of the activity, bring their own sanitizers, and observe minimum health protocols.
7. Pursuant to the Civil Service Commission (CSC) and Department of Budget and Management (DBM) Joint Circular No. 2 s. 2004, Non-Monetary Remuneration for Overtime Services Rendered, the BLSS-School Health Division is hereby authorizing the grant to all the participants to earn the Compensatory Time - Off (CTO) for attending the said workshop that will fall on a Holiday, February 25, 2025.

Attached is the Concept Note for ready reference. For further details, Ms. Gail Harriette C. dela Rosa or Ms. Ma. Sophia M. delos Reyes, Technical Assistants II, will get in touch with your staff or they may be reached on 09083381188 or +632 8632-9935 or email at sbfp@deped.gov.ph.

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TRAINING ON CENTRAL KITCHEN ESTABLISHMENT & MANAGEMENT

CONCEPT NOTE

I. BACKGROUND

The Department of Education (DepEd) through the Bureau of Learners Support Services – School Health Division (BLSS-SHD) is continuously spearheading the implementation of the School-Based Feeding Program (SBFP) across the country. This initiative is aligned with the General Appropriations Act (GAA) for FY 2024 and in compliance with Republic Act No. 11037 “*Masustansyang Pagkain para sa Batang Pilipino Act*”.

The “*Masustansyang Pagkain Para sa Batang Pilipino Act*” or RA 11037, enacted by President Duterte on June 20, 2018, serves as the principal basis for the School-Based Feeding Program (SBFP). This legislation is designed to facilitate initiatives promoting the well-being of learners, aiming to enhance and maintain their health through the implementation of SBFP.

RA 11037 Section 7 requires Local Government Units (LGUs) to support the National Government Agencies, specifically the Department of Education (DepEd) and the Department of Social Welfare and Development (DSWD), in the efficient and effective implementation of the Program. While Rule 1 of RA 11037 IRR section 4.2 defines Central Kitchens as facilities supervised by schools or Local Government Units (LGUs) that consolidate the procurement, food preparation, or cooking processes for a school or clusters of schools. In these Central Kitchens, the food preparation and cooking are done, and the prepared meals are then transported to or collected by the schools for distribution to the intended beneficiaries.

This proposed activity aims to enhance the capacity of Schools Division SBFP Focal Persons and other school personnel in engaging Local Government Units (LGUs) and stakeholders to support the School-Based Feeding Program (SBFP) through the establishment of Central Kitchens. Through this workshop the participants will receive comprehensive training facilitated by DepEd Coaches on setting up and operationalizing central kitchens. Topics covered will include building/repair costs, site identification, manpower requirements, kitchen operations, staff training, food distribution to satellite schools, and health permits for kitchen staff.

II. OBJECTIVES:

The activity aims to:

- capacitate the SBFP Schools Division Focal Persons to effectively engage LGUs and other stakeholders to support the program through sustainable partnerships and efficient operations of Central Kitchens;
- develop a project proposal on partnership-building aimed at securing LGUs and other stakeholders support.
- learn how to set-up and operationalize central kitchens including the building and repair with corresponding funding requirements, identifying the site, manpower requirements, training of kitchen volunteers, distribution of food to satellite schools, and other requirements like health permits of kitchen staff and food safety standards;

III. PROGRAM DESIGN

A. Availability of Funds

Funds for this purpose shall be charged to 2025 Continuing BLSS-SHD SBFP Funds

Batch	Date & Venue	Participating Region	No. of Participants & Staff
1	February 4-7, 2025/ DepEd Applied Nutrition Center, Cebu City	Regions 1, 2, 3, and CAR	127
2	January 28-31, 2025/ DepEd Applied Nutrition Center, Cebu City	Regions 4A, 4B, 5, and NCR	145
4	February 18-21, 2025 / Cagayan de Oro City (venue to be announced later)	Regions 10, 11, 12, and Caraga	115

B. Target Participants

- o Regional SBFP Focal Persons from
- o 2 representatives from each SDO (SBFP and/or Central Kitchen) Focal persons
- o 2 Representatives from the Office of the Assistant Secretary for Operations (OASOPS)
- o 2 Representatives from the Bureau of Learner Support Services-
- o Office of the Director (BLSS-OD)
- o 10 Representatives from the Bureau of Learner Support Services-
- o School Health Division (BLSS-SHD)
- o 6 Resource persons

Day 1

Time	Activity	Description	Topic Guide	In-Charge
1:00 pm- 2:30 pm	Arrival & Settling-in Registration	Participants will accomplish registration form at the secretariat table		Secretariat
2:30 pm- 3:00pm	Opening Program Preliminaries	Welcome message, then acknowledgement of participants, guests, resource persons, etc. Explain the overall objectives of the workshop.	I. Preliminaries II. Introduction of Participants, Guest, and Participants III. Mechanics of the IV. Recorded Message of Support (Dr. Miguel S. Mantaring) V. Inspirational Message (Atty. Suzette T. Gannaban-Medina)	Officer of the Day.

			VI. Levelling of Expectations	
3:00 pm-3:30 pm	Overview of Central Kitchens	This will be a presentation on the background, updates, and directions on the establishment and management of central kitchens	I. Background II. Existing Central Kitchen III. Updates and Direction on Central Kitchen Establishment and Management IV. 5 steps of Establishment of CKs	Ms. Magdalene Portia Cariaga
3:30 pm-4:30 pm	Overview of Local Government Unit.	Discussion on the structure and mandate of LGU in terms of mobilizing their support for National Government Programs	I. Structure of LGUs II. Mandates of LGUs III. Mobilizing Support for National Government Agencies	DILG Representative

Day 2

Time	Activity	Description	Topic Guide	In-Charge
8:00 am-8:30am	Preliminaries	Opening of Day 2 and Recap of Day 1		Officer of the Day
8:30am-9:15am	Site and Stakeholder Preparation	The focus of the presentation will be on mapping the schools per municipality, preparing the proposal, securing stakeholder commitment (in terms of establishing the CK, manpower support, distribution, other support), convening the TWG, and Building the Kitchens	I. Mapping of schools per municipality, city, or district per SDO II. Prepare Project Proposal and Budget Estimates III. Securing Stakeholder Commitment IV. Establishing Technical Working Group	
9:15am – 9:30am		Workshop 1: List of school the clustering Template, possible CK and satellite school and identify possible stakeholder		

9:30 am - 10:30am	Communication Skills and Stakeholder Management	Essential communication skills to convince stakeholders and methods on how manage them	I. Fixed vs. Growth Mindset II. Assertive Behavior III. Power of Influencing	
10:30 am- 11:30am 11:30 am -12:00 nn (Specific example)	Setting up and Building of the Central Kitchen	Discussion on the Building and Refurbishment Costs for CKs, design, layout, and production flow	I. Site Assessment II. Preparation of Schematic & Design Development Plans III. Identification of Contractors and Suppliers IV. Building/Refurbishing the Kitchen V. Securing Equipment	
12:00- 1:30 pm	Lunch Break			
1:30 pm- 2:00 pm	Establishing Systems for Food Production	The presentation will focus on procurement, manpower, training, and dry run	I. Financial Requirement and determining the number of beneficiaries II. Determining the Cycle menu using the standardized recipes approved by DepEd, DOST-FNRI and NNC	
2:00 pm- 2:45 pm	Establishing Systems for Food Production		II. Procurement Process (Software procurement excel) V. Mobilizing & Training Volunteers V. Conducting a Dry Run	
2:45 pm- 3:00 pm	Audio-visual Presentation on Food Production			
3:00pm- 4:00pm	Central Kitchen Operations	Discussion on the Operational Processes in the CK	I. Kitchen Production flow II. Importance of using food grade cooking tools and equipment II. Pre-feeding	

			V. Actual Feeding V. Post Feeding	
4:00 pm- 4:15 pm	Activity: Game on Central Kitchen Operations			
4:15 pm- 6:00 pm	Project Proposal and Action Plan	Workshop 2: Drafting of Project Proposal and Action Plan to determine the program components that need support, and the budgetary requirements needed.		
6:30 pm	Submission of Outputs			

Day 3

Time	Activity	Description	Topic Guide	In-Charge
8:00 am-8:30 am	Preliminaries	Opening of Day 3 and Recap of Day 2		Officer of the Day
8:30 am- 9:30 am	Monitoring the CK Operations	Discussion on overseeing Central kitchen operations for effective monitoring	I. Monitoring the Implementation II. Gathering of feedback from kitchen volunteers and beneficiaries III. Maintenance of the Central Kitchen	
9:30am- 10:30 am	Sustaining the Central Kitchen	Discussion on continuing stakeholder commitment, operation, maintenance of facilities, equipment, and other resources	I. Conduct a Conference to revalidate stakeholders' commitment II. Building more network in order to ensure sustainability III. Institutionalize	
10:30 am- 12:00 nn	Panel Discussion on Central Kitchen			All participants
12:00 nn- 1:00pm	Lunch Break			

1:30 pm-3:30pm	Project Proposal Presentation	1 SDO each from 2 regions will present their project proposal		
3:30 pm-4:30 pm	Action Plan	1 SDO will present their action plan		
4:30pm-5:00pm	Wrap-Up/Synthesis Agreements Closing Program	Overall discussion on the process for the finalization of workshop, next steps and follow-through.		

Day 4

Time	Activity	Description	In-Charge
7:00-10:00am	Breakfast		
10:00am	Check-out		