Republic of the Philippines
TECHNICAL EDUCATION AND SKILLS DEVELOPMENT AUTHORITY
East Service Road, South Luzon Expressway, Taguig City

145th TESDA BOARD MEETING
13 November 2023, Wednesday, 1:00 P.M.
TESDA Board Room, 7th Floor,
TESDA Main Building, East Service Road,
Taguig City

Resolution No. 2024 - 16
(Page 1 of 4 pages)

**APPROVING AND PROMULGATING THE AMENDED TRAINING REGULATIONS
FOR FOOD AND BEVERAGE SERVICES NC II**

WHEREAS, TESDA Board Resolution No. 2005-03 on "Approving, Promulgating and Authorizing the Publication of the Reformatted Training Regulations for Deck Seafaring NC II, Engine Seafaring NC II, Commercial Cooking NC II, Food and Beverage Service NC II, Travel Service NC II, Tour Guiding Service NC II, Housekeeping NC II, Bartending NC II, Carpentry NC II, Masonry NC II, dressmaking NC II, Tailoring NC II, Plumbing NC II, Building Wiring Installation NC II, Machining NC II and Computer Hardware Servicing NC II" was issued last 18 March 2005 during the 45th TESDA Board Meeting;

WHEREAS, TESDA Board Resolution No. 2013-17 on "Approving the amendments of the following existing training regulations for Front Office Services NC II, Travel Services NC II, Tour Guiding Service NC II, Food and Beverage Service NC II, Food and Beverage Service NC III, Bartending NC II and Housekeeping NC II" was issued last 17 December 2013 during the 87th TESDA Board Meeting;

WHEREAS, TESDA Board Resolution No. 2021-13 on "Approving the Amendments of Tools, Equipment and Materials (TEM), Training Facilities (TF) and Trainers' Qualifications (TQ) of the Seventy-Five Training Regulations Under Various Sectors" was issued last 11 May 2021 during the 129th TESDA Board Meeting;

WHEREAS, it is the policy of TESDA to review after three (3) years any Training Regulations (TRs) promulgated by the TESDA Board;

WHEREAS, there is a need to review the existing Training Regulations in view of the developments in technology and current trends and practices in the industry;

WHEREAS, the **Tourism Industry Board Foundation Inc. (TIBFI)** with the assistance of the Qualifications and Standards Office (QSO) of TESDA has reviewed and recommended to amend the existing Training Regulations for Food and Beverage Services NC II to respond to the current skills requirements of the industry with its new technologies and industry manpower set-up and recommended amendments;

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WHEREAS, the Food and Beverage Services NC II conforms with the ASEAN Mutual Recognition Arrangement (MRA) for Tourism Professionals, Common ASEAN Tourism Curriculum (CATC), ASEAN Common Competency Standards for Tourism Professionals (ACCSTP) and ASEAN Toolbox;

WHEREAS, the industry experts and partners, headed by the **Chairperson of the Tourism Industry Board Foundation Inc. (TIBFI)** with the technical assistance of the QSO of TESDA endorsed the proposed revisions of the foregoing Training Regulations;

WHEREAS, during the 173rd Standards Setting and Systems Development (SSSD) Committee Meeting held on 29 October 2024, the Committee deliberated upon and agreed to favorably recommend the approval and promulgation of the amended Training Regulations for Food and Beverage Services NC II which is attached as "Annex A" and made an integral part of this Resolution;

NOW, THEREFORE, BE IT RESOLVED AS IT IS HEREBY RESOLVED, that the TESDA Board in its meeting today, 13 November 2024 at 1:00 p.m., has approved and promulgated the aforementioned Training Regulation under the Tourism Sector; as herein appended

BE IT RESOLVED, FINALLY, that:

(1) Copies of this Resolution and the abovementioned Training Regulations be published in the Official Gazette or in a newspaper of general circulation, and disseminated to all concerned, and the same shall be effective fifteen (15) days upon publication;

(2) All programs registered under the current Food and Beverage Services NC II must comply with the requirements of the abovementioned Training Regulations. The

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one-year period of re-registration under this Training Regulations shall commence on the date of effectivity as indicated in the Implementing Guidelines/TESDA Circular for the deployment of the Training Regulations to be issued by the TESDA Secretariat; and

(3) Graduates of TVET programs covered by the aforementioned Training Regulations shall be required to undergo mandatory assessment under the national assessment and certification program.

Adopted this 13th day of November 2024.

SEC. BIENVENIDO E. LAGUESMA
DOLE Secretary and
TESDA Board Chairperson

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

USEC. RAFAELITA M. ALDABA
Undersecretary, DTI

USEC. TEODORO M. GATCHALIAN
Undersecretary, DOST

MR. RAMON R. DE LEON
Board Member, Labor Sector

MR. RENE M. TADLE
Board Member, Labor Sector

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DR. AVELINO S. CARAAN, JR.
Board Member, Labor Sector

MS. SHIRLEY VICOY-YORONG
Board Member, Labor Sector

DR. LEONIDA BAYANI-ORTIZ
Board Member, Employer Sector

DR. VIVIEN CO SAY
Board Member, Employer Sector

MS. MA. FLORDELIZA CUSI LEONG
Board Member, Employer Sector

Prepared by:

ATTY. JAN MICHAEL P. JARO
TESDA Board Secretariat

AMENDMENT ON TRAINING REGULATION FOR
FOOD AND BEVERAGE SERVICES NC II

Existing Promulgated Training Regulations (Board Resolution No. 2013-17) (Board Resolution No. 2021-13)	Amendments
Qualification Title	
Food and Beverage Services NC II	**NO AMENDMENTS**
Job Title	
• Waiter • Food and Beverage Service Attendant	**NO AMENDMENTS**
Section 1 - Definition of the Qualification	
The Food and Beverage Services NC II Qualification consists of competencies that a person must achieve to provide food and beverage service to guests in various food and beverage service facilities.	The Food and Beverage Services NC II Qualification consists of competencies that a person must achieve to provide food and beverage service to guests in various food and beverage service enterprise.
Section 2- Competency Standards	
<u>Basic Competencies</u> 1. Participate in workplace communication 2. Work in team environment 3. Practice career professionalism 4. Practice occupational health and safety procedures	<u>Basic Competencies</u> 1. Practice in workplace communication 2. Work in a team environment 3. Solve/address general workplace problems 4. Develop career and life decisions 5. Contribute to workplace innovation 6. Present relevant information 7. Practice occupational safety and health policies and procedures 8. Exercise efficient and effective sustainable practices in the workplace 9. Practice entrepreneurial skills in the workplace
<u>Common Competencies</u> 1. Develop and update industry knowledge 2. Observe workplace hygiene procedures 3. Perform computer operations 4. Perform workplace and safety practices 5. Provide effective customer service	<u>Common Competencies</u> **NO AMENDMENTS**

Existing Promulgated Training Regulations (Board Resolution No. 2013-17) (Board Resolution No. 2021-13)	Amendments
Core Competencies 1. Prepare the dining room/restaurant area for service 2. Welcome guests and take food and beverage orders 3. Promote food and beverage products 4. Provide food and beverage services to guests 5. Provide room service 6. Receive and handle guest concerns	Core Competencies 1. Prepare dining room/restaurant area for service 2. Provide food and beverage services to guests 3. Close dining room/restaurant area after service 4. Provide room service

Section 3 - Training Standards

3.1 Curriculum Design

Nominal Training Duration

18 hours – Basic Competencies 18 hours – Common Competencies <u>320 hours – Core Competencies</u> 356 hours	37 hours – Basic Competencies 28 hours – Common Competencies <u>164 hours – Core Competencies</u> 229 hours 114.5 hours – Supervised Industry Learning (SIL)

3.2 Training Delivery

The delivery of training should follow to the design of the curriculum. Delivery be guided by the 10 basic principles of competency-based TVET. • The training is based on curriculum developed from the competency standards; • Learning is modular in its structure; • Training delivery is individualized and self-paced; • Training is based on work that must be performed; • Training materials are directly related to the competency standards and the • curriculum modules; • Assessment is based on the collection of evidence of the performance of work • to the industry required standard; • Training is based both on and off-the-job components;	1. The delivery of training shall adhere to the design of the curriculum. Delivery shall be guided by the principles of competency-based TVET. a. Course design is based on competency standards set by the industry or recognized industry sector; (Learning system is driven by competencies written to industry standards) b. Training delivery is learner-centered and should accommodate individualized and self-paced learning strategies; c. Training can be done on an actual workplace setting, simulation of a workplace and/or through adoption of modern technology.

Existing Promulgated Training Regulations (Board Resolution No. 2013-17) (Board Resolution No. 2021-13)	Amendments
- Allows for recognition of prior learning (RPL) or current competencies; - Training allows for multiple entry and exit; and - Approved training programs are Nationally Accredited The competency-based TVET system recognizes various types of delivery modes, both on and off-the-job as long as the learning is driven by the competency standards specified by the industry. The following training modalities may be adopted when designing training programs: - The dualized mode of training delivery is preferred and recommended, thus, - programs would contain both in-school and in-industry training or fieldwork - components. Details can be referred to the Dual Training System (DTS) - Implementing Rules and Regulations - Modular/self-paced learning is a competency-based training modality where the - trainee is allowed to progress at his own pace. The trainer only facilitates the - training delivery - Peer teaching/mentoring is a training modality wherein fast learners are given - the opportunity to assist the slow learners - Supervised industry training or on-the-job training is a training approach - designed to enhance the knowledge and skills of the trainee through actual - experience in the workplace to acquire specific competencies prescribed in the - training regulations - Distance learning is a formal education process in which majority of the instruction occurs when the students and instructor are not in the same place. Distance learning may employ correspondence study, audio, video or computer technologies	<ol type="a" start="4"> - Assessment is based in the collection of evidence of the performance of work to the industry required standards; - Assessment of competency takes the trainee's knowledge and attitude into account but requires evidence of actual performance of the competency as the primary source of evidence. - Training program allows for recognition of prior learning (RPL) or current competencies; - Training completion is based on satisfactory performance of all specified competencies. 2. The competency-based TVET system recognizes various types of delivery modes, both on-and off-the-job as long as the learning is driven by the competency standards specified by the industry. The following training modalities and their variations/components may be adopted singly or in combination with other modalities when designing and delivering training programs: **2.1. Institution- Based:** - Dual Training System (DTS)/Dualized Training Program (DTP) which contain both in-school and in-industry training or fieldwork components. Details can be referred to the Implementing Rules and Regulations of the DTS Law and the TESDA Guidelines on the DTP; - Distance learning is a formal education process in which majority of the instruction occurs when the students and instructor are not in the same place. Distance learning may employ correspondence study, audio, video, computer technologies or other modern technology that can be used to facilitate learning and formal and non-formal training. Specific guidelines on

Existing Promulgated Training Regulations (Board Resolution No. 2013-17) (Board Resolution No. 2021-13)	Amendments
	this mode shall be issued by the TESDA Secretariat. • The classroom-based or in-center instruction uses of learner-centered methods as well as laboratory or field-work components. **2.2. Enterprise-Based:** • Formal Apprenticeship – Training within employment involving a contract between an apprentice and an enterprise on an approved apprenticeable occupation. • Informal Apprenticeship – is based on a training (and working) agreement between an apprentice and a master craftsperson wherein the agreement may be written or oral and the master craftsperson commits to training the apprentice in all the skills relevant to his or her trade over a significant period of time, usually between one and four years, while the apprentice commits to contributing productively to the work of the business. Training is integrated into the production process and apprentices learn by working alongside the experienced craftsperson. • Enterprise-based Training- where training is implemented within the company in accordance with the requirements of the specific company. Specific guidelines on this mode shall be issued by the TESDA Secretariat. 2.3. **Community-Based** – Community-Based – short term programs conducted by non-government organizations (NGOs), LGUs, training centers and other TVET providers which are intended to address the specific needs of a community. Such programs can be conducted in informal settings such as barangay hall, basketball courts, etc. These programs can also be mobile training program (MTP).

Existing Promulgated Training Regulations (Board Resolution No. 2013-17) (Board Resolution No. 2021-13)	Amendments

3.3 Trainee Entry Requirements

Trainees or students who wish to enter this training should possess the following requirements: • can communicate in basic English both oral and written • at least completed the 10-year basic education • can perform basic mathematical computation	**NO AMENDMENTS**

3.4 List of Tools, Equipment and Materials

Recommended list of tools, equipment and materials for the conduct of training in Web Development NC III:

WAITERING TOOLS, MATERIALS AND EQUIPMENT					
QTY	DINNERWARE	QTY	CUTLERIES	QTY	GLASSWARE
24 pcs	Dinner plates, 10"	24 pcs.	Dinner knives	24 pcs.	Red wine glasses
6 pcs.	Show/service plates, 11-14"	24 pcs.	Dinner forks	24 pcs.	White wine glasses
24 pcs.	Salad plates 7-8"	24 pcs.	Salad knives	24 pcs.	Water goblets
24 pcs.	Fish plates, 8-9"	24 pcs.	Salad forks	24 pcs.	Juice glasses/Hi ball
24 pcs.	Dessert plates, 7-8"	24 pcs.	Fish knives	24 pcs.	Champagne flute
24 pcs.	Side plates or bread plates, 6"	24 pcs.	Fish forks	24 pcs.	Collins glasses
24 pcs.	Soup plate/bowl	24 pcs.	Soup spoons (cream and consume)	24 pcs.	Pilsner glasses/Ice tea glasses
24 pcs.	Cups and saucers 5-6 oz	24 pcs.	Dessert spoons		
		24 pcs.	Dessert forks		
		24 pcs.	Teaspoons		
		24 pcs.	Cocktail forks		
		6 pcs.	Service forks		
		6 pcs.	Service spoons		
		24 pcs.	Steak knives		
		24 pcs.	Butter knives		
		24 pcs.	Oyster forks		

TOOLS	
QTY	DESCRIPTION
25 pcs	Dinner plates, 10"
6 pcs.	Show/service plates/charging plate, Any kind or type, 11-14" or 12-16"
25 pcs.	Salad plates 7-8"
25 pcs.	Fish plates, 8-9"
25 pcs.	Dessert plates, 7-8"
25 pcs.	Side plates or bread plates, 6"
25 pcs.	Soup plate/bowl
25 pcs.	Cups and saucers 5-6 oz
14 pcs	Consomme cup
25 pcs.	Dinner knives
25 pcs.	Dinner forks
25 pcs.	Salad knives
25 pcs.	Salad forks
25 pcs.	Fish knives
25 pcs.	Fish forks
25 pcs.	Soup spoons (cream and consommé)
25 pcs.	Dessert spoons
25 pcs.	Dessert forks
25 pcs.	Teaspoons
25 pcs.	Cocktail forks
6 pcs.	Service forks
6 pcs.	Service spoons
25 pcs.	Steak knives

	Existing Promulgated Training Regulations (Board Resolution No. 2013-17) (Board Resolution No. 2021-13)					Amendments	

Existing Promulgated Training Regulations
(Board Resolution No. 2013-17)
(Board Resolution No. 2021-13)

QTY	OTHER SERVICEWARE	QTY		QTY	OTHER ACCESSORIES
2 units	Coffee pot	4 pcs.	54"X54 table cloth	2 pcs.	Menu Folders
2 units	Tea pot	2 pcs.	Table skirting cloths	2 pcs.	Order pads
4pcs	Salt and Pepper shakers	2 pcs.	Rectangular table cloths	2 pcs.	Bill folder/change trays
6 pcs	service trays	4 pcs.	Side towels	1 unit	Waiter station/cabinet
8 pcs	Silver platters	30 pcs.	16" x16" Cloth Table napkin	2 pcs.	Tray stand (optional)
8 pcs	Round (bar) trays				
4 pcs	Tooth pick holders				**TABLES/CHAIRS**
6 pcs	Napkin holders			4 pcs.	Square/rectangular tables (4's/6's)
5 pcs	Sugar containers			2 pcs.	round tables (8's)
5 pcs	Creamer containers			36 pcs.	Dining/Banquet chairs
4 pcs	Sauce/gravy boats				
4 pcs	Soup tureen				
2 pcs	Peppermill				
2 pcs	Food tongs				
2 pcs.	Sauce ladles				
2 pcs.	Soup ladles				
2 pcs.	Cake servers				
6 pcs.	Water pitchers				
8 pcs.	(Room Service) Plate covers				
2 pcs.	Ice buckets with tongs				

Amendments

QTY	Description
25 pcs.	Butter knives
25 pcs.	Oyster forks
25 pcs.	Red wine glasses
25 pcs.	White wine glasses
25 pcs.	Water goblets
25 pcs.	Juice glasses/Hi ball
25 pcs.	Champagne flute
25 pcs.	Collins glasses
25 pcs.	Pilsner glasses/Ice tea glasses
6 units	Coffee pot
6 units	Tea pot
12 sets	Salt and Pepper shakers
8 pcs	Rectangular tray
8 pcs	Silver platters
8 pcs	Round (bar) trays
4 pcs	Toothpick holders
6 pcs	Napkin holders
8 pcs	Sugar containers
8 pcs	Creamer containers
6 pcs	Sauce/gravy boats
6 pcs	Soup Tureen
2 pcs	Peppermill
2 pcs	Food tongs
6 pcs.	Sauce ladles
6 pcs.	Soup ladles
2 pcs	Cake servers
8 pcs.	Water pitchers
12 pcs	Food cover (different sizes)
2 pcs.	Ice buckets with tongs
8 pcs.	54"X 54 tablecloth
4 rolls	Table skirting cloths (different colors)
6 pcs.	Rectangular tablecloths (top cloth)
12 pcs.	Side towels
30 pcs.	20"x20" Cloth Table napkin
6 pcs.	Menu Folders
6 pcs.	Order pads

QTY	Description
6 pcs.	Bill folder/change trays
1 unit	Waiter station/cabinet
2 pcs.	Tray stand
2 pcs	Oval tray
2 sets	Wine bucket with stand
12 pcs	Cork screw or waiter's friend
1 pc	Decanter (optional)
6 pcs	Bread basket
1	Wine basket (optional)
6 pcs	Centerpiece
3 pcs	garbage bins
	Tables/Chairs/Linen
6 pcs.	Square/rectangular tables (4's/6's)
2 pcs.	Round tables (8's)
36 pcs.	Dining/Banquet chairs
4 pcs	Rectangular table/ buffet table
4 pcs	Round table cloth – 8 seater 90"x90"

EQUIPMENT	
QTY	DESCRIPTION
1	Point of Sale (POS) with software (open access)
1 unit	Room service trolley
2 units	Telephone

SUPPLIES	
QTY	DESCRIPTION
2 pcs	logbook

CLEANING MATERIALS	
QTY	DESCRIPTION
10 pcs	Rags/cloths
1 gallon	bleach
1 gallon	All-purpose cleaner

Existing Promulgated Training Regulations (Board Resolution No. 2013-17) (Board Resolution No. 2021-13)	Amendments
	CONSUMABLES

	CONSUMABLES	
	QTY	DESCRIPTION
	1 bottle (with cork)	Red wine
	1 bottle (with cork)	White wine
	1 bottle (with cork)	Sparkling wine

3.5 Training Facilities

Based on class size of 25 students/trainees:

Space Requirement	Size in Meters	Area in Sq. Meters	Total Area in Sq. Meters
Lecture/Laboratory Area	5 x 10	50	50
Wash Room	2 x 5	10	10
Tool Room/Supply Room	5 x 4	20	20
Circulation Area	5 x 5	25	25
		Total Workshop Area :	**105**

Space Requirement	Size in Meters	Area in Sq. Meters
Contextual Learning Area (Lecture room)	5 x 5	25
Distance Learning (Laboratory/Workshop/ Activity area)	5 x 5	25
Storage Area (Tool room & S/M storage area)	5 x 4	20
Learning Resource Area	2 x 5	10
Wash area/ comfort room (Male, Female, PWD)	2 x 10	10
Circulation Area	5 x 5	25
TOTAL AREA		**115 sq. m**

3.6 Trainer's Qualifications

	NO AMENDMENTS
• Must be a holder of National TVET Trainers Certificate (NTTC) Level I in Food and Beverage Services NC II • Must have at least 2 years industry experience • Must have attended and/or has been involved in food and beverage service trainings, seminars, conventions or related activities in the last 5 years	

3.7 Institutional Assessment

Institutional assessment is undertaken by trainees to determine their achievement of units of competency. A certificate of achievement is issued for each unit of competency.	Institutional Assessment is gathering of evidences to determine the achievements of the requirements of the qualification to enable the trainer make judgement whether the trainee is competent or not competent.

Existing Promulgated Training Regulations (Board Resolution No. 2013-17) (Board Resolution No. 2021-13)	Amendments

Section 4. Assessment and Certification Arrangements

4.1 To attain the National Qualification of FOOD AND BEVERAGE SERVICES NC II, the candidate must demonstrate competence in all the units of competency listed in Section 1. Successful candidates shall be awarded a National Certificate signed by the TESDA Director General.	Competency Assessment is the process of collecting evidence and making judgments whether competency has been achieved. The purpose of assessment is to confirm that an individual can perform to the standards expected at the workplace as expressed in relevant competency standards.
4.2 The qualification for FOOD AND BEVERAGE SERVICES NC II may be attained through demonstration of competence in all the units of competency covering all the required core units of qualification.	The assessment process is based on evidence or information gathered to prove achievement of competencies. The process may be applied to an employable unit(s) of competency in partial fulfillment of the requirements of the national qualification.
4.3 Assessment shall focus on the core units of competency. The basic and common units shall be integrated or assessed concurrently with the core units.	**4.1 NATIONAL ASSESSMENT AND CERTIFICATION ARRANGEMENTS**
4.4 The following are qualified to apply for assessment and certification:	**4.1.1** To attain the national qualification of FOOD AND BEVERAGE SERVICES NC II, the candidate must demonstrate competence in all units listed in Section 1. Successful candidates shall be awarded a National Certificate signed by the TESDA Director General.
4.4.1 Graduates of formal, non-formal and informal including enterprise-based training programs 4.4.2 Experienced workers (wage employed or self-employed)	**4.1.2** Assessment shall cover all competencies with basic and common integrated or assessed concurrently with the core units of competency.
4.5 The guidelines on assessment and certification are discussed in detail in the "Procedures Manual on Assessment and Certification" and "Guidelines on the Implementation of the Philippine TVET Qualification and Certification System (PTQCS)".	**4.1.3** Any of the following are qualified to apply for assessment and certification: 　**4.1.3.1** Candidates and/or graduates of tourism and hospitality degree. 　**4.1.3.2** Graduates of the Food and Beverage Services NC II (consisting of 229 lecture hours + 114.5 hours of supervised industry training); 　**4.1.3.3** K-12 graduates of Home Economics Strand with FBS NC II 　**4.1.3.4** Industry practitioner with knowledge in professional FBS for at least two (2) years. 　**4.1.3.5** Graduates of formal, non-formal and informal including

Existing Promulgated Training Regulations (Board Resolution No. 2013-17) (Board Resolution No. 2021-13)	Amendments
	enterprise-based training programs.
	4.1.3.6 Experienced workers (wage employed or self-employed).
	4.1.4 Recognition of Prior Learning (RPL). Candidates who have gained competencies through education, informal training, previous work or life experiences with at least three (3) years of tour guiding services experience within the last five (5) years may apply for recognition in this Qualification through Portfolio Assessment.
	Requirements and implementation procedure of Portfolio Assessment must be consistent with TESDA Circular No. 47, series of 2018 on "Implementing Guidelines on the Implementation of Portfolio Assessment Leading to Recognition of Prior Learning (RPL) within the TESDA Assessment and Certification System".
	4.1.5 The guidelines on assessment and certification are discussed in detail in the "Procedures Manual on Assessment and Certification" and "Guidelines on the Implementation of the "Philippine TVET Competency Assessment and Certification System (PTCACS)".
	4.2 COMPETENCY ASSESSMENT REQUISITE
	4.2.1 Self-Assessment Guide. The self-assessment guide (SAG) is accomplished by the candidate prior to actual competency assessment. SAG is a pre- assessment tool to help the candidate and the assessor determine what evidence is available, where gaps exist, including readiness for assessment.
	This document can: a. Identify the candidate's skills and knowledge

Existing Promulgated Training Regulations (Board Resolution No. 2013-17) (Board Resolution No. 2021-13)	Amendments
	b. Highlight gaps in candidate's skills and knowledge c. Provide critical guidance to the assessor and candidate on the evidence that need to be presented d. Assist the candidate to identify key areas in which practice is needed or additional information or skills that should be gained prior ` 4.2.2 Accredited Assessment Center. Only Assessment Center accredited by TESDA is authorized to conduct competency assessment. Assessment centers undergo a quality assured procedure for accreditation before they are authorized by TESDA to manage the assessment for National Certification. 4.2.3 Accredited Competency Assessor. Only accredited competency assessor is authorized to conduct assessment of competence. Competency assessors undergo a quality assured system of accreditation procedure before they are authorized by TESDA to assess the competencies of candidates for National Certification.