Republic of the Philippines
Department of Education
NEGROS ISLAND REGION

REGIONAL MEMORANDUM
No. 1324, s. 2026

NOV 16 2026

GUIDELINES ON THE UTILIZATION OF DOWNLOADED CAPITAL OUTLAY FUNDS UNDER THE SCHOOL-BASED FEEDING PROGRAM (SBFP) FOR FISCAL YEAR 2026

To: All Schools Division Superintendents
All Others Concerned

1. This Office, through the Education Support Services Division (ESSD), disseminates the attached communication from **Hon. Malcolm S. Garma,** Undersecretary for Governance and Operations dated October 12, 2026 titled **"Guidelines on the Utilization of Downloaded Capital Outlay Funds under the School-Based Feeding Program (SBFP) for FY 2026,"** which is self-explanatory.

2. Immediate dissemination of this Memorandum is desired.

RAMIR B. UYTICO EdD, CESO III
Regional Director

Reference: As Stated.
Incl: As Stated.
To be indicated in the Perpetual Index
under the following subjects:

SCHOOLS HEALTH

SJRM/ESSD-RM/ Guidelines on the Utilization of Downloaded SBFP Capital Outlay Funds /October 12, 2026

Address: Batinguel, Dumaguete City, 6200
Telephone Nos:
Email Address: nir@deped.gov.ph
Website: https://tinyurl.com/nir-gov-ph

Republika ng Pilipinas

Department of Education

OFFICE OF THE UNDERSECRETARY FOR GOVERNANCE AND OPERATION

MEMORANDUM
OM-OUGOPS-2026-01-03609

TO : **ALL REGIONAL DIRECTORS**
EDUCATION SUPPORT SERVICES DIVISION-SCHOOL HEALTH SECTION
SCHOOLS DIVISION SUPERINTENDENTS
SCHOOL GOVERNANCE AND OPERATIONS DIVISION
SCHOOL-BASED FEEDING PROGRAM COORDINATORS
SCHOOL HEADS
ALL OTHERS CONCERNED

FROM : **MALCOLM S. GARMA**
Undersecretary

SUBJECT : **GUIDELINES ON THE UTILIZATION OF DOWNLOADED CAPITAL OUTLAY FUNDS UNDER THE SCHOOL-BASED FEEDING PROGRAM (SBFP) FOR FY 2026**

DATE : October 12, 2026

The Governance and Operations Strand, through the Bureau of Learner Support Services-School Health Division (BLSS-SHD) is responsible for overseeing and managing the implementation of the School-Based Feeding Program (SBFP). The provision of **fortified meals** including **milk** to all Kindergarten learners and those classified as **Severely Wasted (SW)** and **Wasted (W)** is expected to enhance learners' physical readiness to engage in classroom activities, sustain participation in the teaching–learning process, support completion of elementary education, and facilitate measurable improvements in nutritional outcomes.

Pursuant to Republic Act No. 11037, or the *Masustansyang Pagkain para sa Batang Pilipino Act*, the Department confirms the continuous implementation of the School-Based Feeding Program (SBFP) for FY 2026. The program is supported by a total allocation of **P24,695,443,000.00** under the General Appropriations Act (GAA) for Maintenance and Other Operating Expenses (MOOE), and **P1,000,000,000.00** under Capital Outlay (CO) for the establishment of Central Kitchens (CKs).

The provided **Capital Outlay (CO) funds amounting to P1,000,000,000.00 shall be used to support the program implementation** for the establishment and/or refurbishment of Central Kitchens or school kitchens. The detailed budget breakdown is as follows:

Capital Outlay		
Target	**Parameters**	**Amount**
Construction of Central Kitchens	Small to Medium	P4,288,462.02
	Large to Mega Large	P4,938,888.55
	Refurbishment	P1,300,000.00

Capital Outlay		
Target	**Parameters**	**Amount**
Installation of Solar Panels	Subject to request and validation of the SDO and availability of funds	P500,000.00
Procurement of Equipment Charged to Capital Outlay		P186,662.36

To ensure the effective and judicious use of the resources, BLSS-SHD issues these guidelines on the utilization of funds with the summarized Fund Utilization and Allocation Matrix (**Annex A**), Selection Criteria and Parameters for the Finalization of the Central Kitchen Sites (**Annex B**), Recommended List of Equipment for Central Kitchens under Capital Outlay (**Annex C**), and Detailed Architectural and Engineering Design (DAED) and Corresponding Cost Estimates or Program of Works (POW) of a Central Kitchen (**Annex D**).

The funding for the implementation of this policy shall be charged against the FY 2026 School-Based Feeding Program (SBFP) Capital Outlay (CO) Funds.

For clarifications and concerns, please contact **Ms. Magdalene Portia T. Cariaga**, Supervising Health Program Officer, **Mr. Vonerich B. Berba**, Education Program Specialist II, and **Ms. Gail Hariette C. dela Rosa**, Technical Assistant II, BLSS-SHD through email at sbfp@deped.gov.ph or at telephone number (02) 8632 9935.

For immediate dissemination and compliance.

GUIDELINES ON THE UTILIZATION OF DOWNLOADED CAPITAL OUTLAY FUNDS UNDER THE SCHOOL-BASED FEEDING PROGRAM (SBFP)

I. Rationale/Background

The Department of Education (DepEd), through the Bureau of Learner Support Services–School Health Division-Nutrition and Hygiene Unit (BLSS-SHD-NHU), leads the nationwide implementation of the **School-Based Feeding Program (SBFP).** The program is implemented pursuant to Republic Act No. 11037, also known as the *Masustansiyang Pagkain para sa Batang Pilipino Act*, and is funded under the 2026 General Appropriations Act (GAA).

Republic Act No. 11037, enacted in 2018, provides the legal framework for the SBFP, institutionalizing government's efforts to improve the health and nutritional well-being of Filipino learners through the provision of fortified meals in public schools.

Under the Implementing Rules and Regulations (IRR) of RA 11037, **Central Kitchens (CKs)** are identified as a vital component of SBFP implementation. Operated by schools or Local Government Units (LGUs), these facilities are intended to enhance efficiency in hot meal preparation and distribution.

This Capital Outlay initiative supports and complements existing implementation of the SBFP in addressing undernutrition among public school learners. In which healthy meals provided are expected to contribute to the readiness of the learner to participate and benefit in the education process, complete their elementary education, and improve their nutritional status.

II. Scope

This policy provides guidelines to the ROs, SDOs and Schools for the site selection and establishment and/or refurbishment of Central Kitchens or School Kitchens. It covers mechanisms on the release and use of funds, monitoring, and evaluation of the SBFP Capital Outlay Funds.

A **Central Kitchen** as defined by the Implementing Rules and Regulations (IRR) of Republic Act No. 11037 refers to a facility that centralizes the procurement and food preparation for a school or group of schools, where meals are prepared in central kitchens and then delivered to—or picked up by—the schools for distribution to their feeding program beneficiaries. The establishment of a Central Kitchen ensures the efficient, safe, and standardized production of nutritious meals for learners.

It further outlines the mechanisms governing the release, utilization, monitoring, and evaluation of program funds to ensure transparency, accountability, and alignment with established implementation standards.

III. Release of Funds

The DepEd Central Office (CO) shall request the Capital Outlay funds, categorized as For Issuance of Special Allotment Release Order (FISARO), from the Department of Budget and Management (DBM).

Prior to the request, each Schools Division Office (SDO) shall identify and submit proposed schools as possible sites for the establishment or refurbishment of Central Kitchens and these shall be submitted to the CO. The submitted site proposals, together with the

guidelines to be issued by the CO, shall form part of the documentary requirements to be transmitted to the DBM.

Upon submission of the proposed schools and completion of the allocation process, the approved Capital Outlay funds shall be released to the Regional Offices (ROs) or to the concerned Schools Division Offices (SDOs) through the issuance of a Sub-Allotment Release Order (Sub-ARO).

Each SDO shall be allocated an amount based on the submitted reports, subject to applicable review and approval requirements. Any proposed cost exceeding the prescribed ceiling shall be subject to the review and validation of the BLSS-SHD-NHU and the Education Facilities Division (EFD).

IV. Utilization of Funds

The Central Office (CO), Regional Offices (ROs), and Schools Division Offices (SDOs) play complementary roles in the implementation, coordination, and oversight of the SBFP. The CO provides overall policy direction and program standards, while the ROs oversee the implementation and provide technical assistance to SDOs and schools. The SDOs, in coordination with recipient schools, are primarily responsible for program execution and shall ensure the efficient, effective, and maximum utilization of allocated funds.

The funds herein shall be subject to the validity period and provisions of the FY 2026 General Appropriations Act (RA No. 12314) and National Budget Circular No. 599. The obligation and disbursement of the funds shall be undertaken in accordance with the Cash Budgeting System and applicable budgeting, accounting, auditing, and procurement laws, rules, and regulations. **The SDOs are reminded to ensure obligation of funds on or before December 31, 2026.**

Program Component	Allowable Activities, Fund Source, and Amount	Eligible Expenses
Establishment of Central/School Kitchen	Establishment/refurbishment of Central Kitchen or School Kitchens	**Cost Breakdown:** P4,288,462.02 - small to medium CKs P4,938,888.55 - large to mega large CKs P1,300,000.00 - refurbishment
Support to CKs	Installation of solar panels	P500,000.00
Support to CKs	Equipment charged against Capital Outlay Funds	P186,662.36

Attached as **Annex A** are the Indicative Fund Utilization and Allocation Matrix and the List of Equipment

A. Establishment of CK

1. The Schools Division Office (SDO) shall finalize and validate the proposed school or schools identified for the establishment or refurbishment of a Central/School Kitchen (CK). The final selection of CK or SK sites shall require a joint technical validation to be conducted by the Regional and SDO SBFP or Central Kitchen Focal Person, together with the Regional or Division Engineer/Architect. The conduct of the site validation shall be guided by the parameters indicated in Annex B, as the reference document, and such validation shall only be conducted until the end of the third quarter.

Attached as **Annex B** is the Criteria and Parameters for the Finalization of Central Kitchen Sites.

2. Following the finalization and validation of the Central Kitchen (CK) or School Kitchen (SK) site, the Schools Division Office (SDO) shall prepare and adopt an Action Plan for the Establishment/Refurbishment and Operationalization of the Central Kitchen to guide the implementation of all activities from planning, procurement, construction, installation of equipment, operational readiness, up to actual kitchen operations. The Action Plan shall indicate the key activities, timelines, responsible personnel, target outputs, and monitoring milestones.

   The prescribed Action Plan template may be accessed through the following link: https://tinyurl.com/CKCapitalOutlayActionPlan. A duly signed and scanned copy of the approved Action Plan shall be submitted to sbfp@deped.gov.ph and efd@deped.gov.ph on or before November 30, 2026 for monitoring and technical assistance purposes.

3. The Education Facilities Division (EFD) shall provide the standard Detailed Architectural and Engineering Design (DAED) and Corresponding Cost Estimates or Program of Works for a Central Kitchen as immediate reference for the project construction and refurbishment. Attached as **Annex C** are the Detailed Architectural and Engineering Design and Costing/Program of Works (POW) of a Central Kitchen.

4. For construction and/or refurbishment works, the SDO Engineer/Architects, shall prepare the Detailed Architectural and Engineering Design (DAED) and Program of Works (POW).

5. The SDO Technical Working Group (TWG) shall then review and concurred the DED, program of works, technical specifications, and other required documents prior to implementation.

B. Procurement Process

1. Procurement for the Construction Services for the Establishment/ Refurbishment of Central Kitchen charged to Capital Outlay

   Procurement activities shall be undertaken by the concerned SDOs and may commence upon the release of funds and the availability of allotments. This includes the conduct of preparatory activities, market scoping, and the subsequent award of contracts, in accordance with applicable budgeting, accounting, auditing, and procurement laws, rules, and regulations. laws, rules, and regulations.

2. Procurement of Kitchen Equipment and Kitchen Tools (Charged to MOOE)

   While the construction of the Central Kitchen (CK) is still in progress, the SDO SBFP Focal Person may commence the procurement of equipment and food-grade kitchen tools that are not included in the construction scope, to ensure that these items are ready for installation immediately upon completion of the facility.

C. Monitoring of Construction Timeline and Turn-over

1. The Regional or SDO SBFP/Central Kitchen Focal Persons, together with the Regional or Division Engineers/Architects, shall jointly monitor the milestones and implementation timeline for the establishment or refurbishment of the Central Kitchen, ensuring compliance with the prescribed construction schedules.

2. The established Central Kitchen (CK) shall be formally turned over to the school targeted **before the opening of SY 2027-2028** for its proper utilization, operation, and maintenance.

D. Establishing Food Systems

1. The SDO SBFP Focal Person shall coordinate with the school in establishing systems for food production, in close collaboration with the lead central school and the satellite school core group. This process shall include the preparation of internal requirements related to financial management, beneficiary management, cycle menu development, procurement procedures, and the training of kitchen volunteers and/or hired staff. A dry run shall likewise be conducted prior to the commencement of actual kitchen operations to ensure readiness and compliance with established standards.

   There are available fifteen (15) Central Kitchen Training Centers which may be visited by the SDO TWG on central Kitchens as support to manpower development.

   There are also available reference materials which may be accessed as follows:
   - CKTC-Manual **https://tinyurl.com/CKTC-Manual**
   - Video Materials BLT Overview Video **https://tinyurl.com/BLT-Overview-Video-Mat**
   - BLT Instructional Video **https://tinyurl.com/BLT-Instructional-Video**

E. Alternative Implementation Options

1. In cases where no suitable site is available for the establishment of a Central Kitchen (CK), but there exists a cluster of smaller schools with functional kitchen facilities—or when excess funds remain from the identified CK site—the Schools Division Office (SDO) may opt to refurbish these school-based kitchens to support the preparation of fortified meals for School-Based Feeding Program (SBFP) beneficiaries.

2. The Schools Division Office (SDO) may recommend suitable sites for the installation of a mobile kitchen in cases where no buildable space is available for the construction of a Central Kitchen (CK).

V. Use of Balance/Excess/Unutilized Funds

Any excess amount or resulting balance may be utilized for expenses related to the implementation of the School-Based Feeding Program covered by this issuance, subject to existing budgeting, accounting, auditing, and procurement laws, rules, and regulations. For this purpose, "related expenses" shall refer to those that contribute to a common particular outcome aligned with the objective of this issuance, specifically involving expenditures for goods and services, the benefits of which extend beyond the budget year, and which add to the assets of the government.

VI. Monitoring and Evaluation

For the effective monitoring of the implementation (physical and financial performance) and utilization of the downloaded SBFP fund, the Regional Office shall submit a Utilization Report to the Central Office through the BLSS-SHD-NHU copy furnished to the Office of the Undersecretary for Governance and Operations.

The Office of the Undersecretary for Operations, through BLSS-SHD, in close coordination with the Education Support Services Division (ESSD) and the involved Schools Governance and Operations Division (SGOD), will monitor and evaluate the implementation of the activity.

ANNEX B

SELECTION CRITERIA AND PARAMETERS FOR THE FINALIZATION OF CENTRAL KITCHEN SITES

School-Based Feeding Program (SBFP) – Central Kitchen Modality

A. ELIGIBILITY CRITERIA

Level	Criteria	Description / Justification
A. School / Program Level	Public Elementary or Integrated School	Must be an SBFP-implementing school to ensure full alignment with program objectives and proper delivery of services.
	CK Hub Functionality	Select sites that serve as a central kitchen for 5–10 nearby schools. The proximity of the Central Kitchen should ideally be within a 1- to 3-kilometer radius or a 15-minute travel time, primarily considering food safety.
	Documented SBFP Beneficiaries	Prioritize schools with higher enrollment, as these typically correspond to a greater number of SBFP beneficiaries, thereby maximizing meal coverage. Ensure that each school maintains an official and updated record of enrolled Kindergarten learners and undernourished Grades 1–6 learners to accurately determine program reach and guide resource allocation.
	Construction Initiative	Identify the appropriate agency responsible for the construction of the CK site, whether it shall be undertaken by DepEd or the concerned LGU, to ensure proper mandate alignment and accountability.
	LGU and SDO Commitment	There must be a demonstrated commitment from the Local Government Unit and Schools Division Office to provide continuous operational support, supervision, and ensure the sustainability of Central Kitchen operations. The LGU commitment shall be formalized through a Memorandum of Agreement (MOA) detailing responsibilities, including program support under BEFF or as a stand-alone initiative.
B. Facility / Structural Level	Proposed Land Area/Room	Assess whether the proposed CK site is intended for the construction of a new structure or the adaptive reuse of an existing room.
B. Facility / Structural Level	Structural Soundness	Prefer sites needing only minor repairs to reduce costs and expedite operations.

Level	Criteria	Description / Justification
		At least **80% of the building** is in good structural condition to ensure safety and minimize need for major repair.
	No Visible Structural Damage	Columns, beams, and slabs must be free from cracks or signs of structural distress.
	Roof Framing	Must be metal or equivalent approved material to comply with fire and building codes.
	Floor Load Capacity	Floor slabs capable of supporting **commercial kitchen equipment**, including stoves, refrigerators, and prep tables.
	Floor Location	Preferably on **ground or first floor** for easier delivery, loading, and safety of operations.
	Heritage Approval (if applicable)	For heritage-classified buildings, prior approval from **NCCA/NHCP** is required before considering for conversion.
C. Utilities and Services	Potable Water, Sewerage, Drainage	Must have reliable access to water and functional sanitation and drainage systems. A dedicated water line shall be provided to ensure continuous access to potable water for uninterrupted cleaning and food preparation.
	Electrical Connection	Minimum **60A main breaker** to support commercial kitchen loads.
	Natural Light & Ventilation	Adequate daylight and airflow for hygiene, safety, and staff comfort.
	Exhaust & Mosquito Mesh	Kitchen-ready exhaust provisions and insect-proofing must exist to maintain sanitary conditions.
	Gas Supply (LPG)	LPG tanks must be safely located **outside the building**; provision for piping to burners optional at this stage.
	Waste Disposal	Must have a dedicated waste disposal area separated from food preparation zones.
	Conformance with codes and standards	All kitchen design and operations shall comply with DOH sanitation standards for food handling and preparation, and other existing codes/ guidelines to ensure safety, hygiene, and operational efficiency.
D. Location & Accessibility	Proximity to Main Entrance	Facilitates ease of delivery, distribution, and staff access.
	Vehicle Access	Accessible to delivery trucks, service vehicles, and emergency vehicles.
	Parking / Maneuvering	Adequate space for vehicle movement and unloading of supplies.
	Environmental Safety	Avoid sites near piggeries, industrial facilities, waste disposal areas, and bodies of water.
	Flood Risk	Not in flood-prone areas, or with pre-existing mitigation measures to ensure continuity of operations.

Notes / Guidance

1. **All criteria are mandatory for initial eligibility screening.** Schools not meeting these baseline conditions should not be prioritized for conversion.
2. All kitchen equipment and furniture shall be provided by the BLSS-School Health Division as part of a standard package in accordance with the attached technical specifications to ensure operational efficiency and code compliance. Any additional requirements beyond the standard package, including adjustments to layout or functional optimization, shall be identified, submitted, and evaluated during the detailed conversion proposal stage.
3. This matrix shall be used by the **ROs, SDOs and Regional SBFP teams** for **technical requirement assessment and ranking of candidate schools**.

B. TECHNICAL (ARCHITECTURAL and ENGINEERING) PARAMETERS

The table below presents the **technical parameters and minimum requirements** for the establishment or refurbishment of Central Kitchens, ensuring compliance with **DepEd MPSS, building, sanitation, and fire safety standards** while optimizing operational efficiency and workflow.

Parameter	Minimum Requirements	Notes / Reference
Floor Area	Small to Medium: 63 sqm (7x9m) Large to mega: 98-130 sqm (7m x 14m/18m) Two-classroom conversion: 120-140 sqm (Max)	Net usable area after circulation, functional zones, and service clearances; supports intended meal capacity
Floor-to-Ceiling Height	Minimum 2.7 m clear height	NBCP & Fire Code; ensures proper ventilation, exhaust hood operation, and safe working conditions
Functional Zones	Receiving & Storage, Cold Storage, Freezer, Prep, Cooking, Packing/Plating, Dishwashing, Staff/Utility	Unidirectional workflow: Receiving → Storage → Prep → Cooking → Packing → Dispatch → Washing; prevents cross-contamination
Circulation & Aisles	Minimum 0.9–1.2 m wide aisles	Adequate for staff movement, equipment handling, emergency evacuation; NBCP & Fire Code compliant
Doors & Windows / Exits	Minimum 2 exits per kitchen; doors ≥0.9 m to 1.20 m clear width; windows for natural light and ventilation; fire-rated doors for high-risk areas	BP 344 accessibility; Fire Code; safe evacuation routes, natural light, cross-ventilation
Cooking Equipment	Stainless stove table with high-pressure burners, stainless hood/exhaust system covering all appliances, grease filter provision	Fire Code & NBCP; ensures smoke, grease, and heat removal; reduces fire hazards

Parameter	Minimum Requirements	Notes / Reference
Washing & Sanitation	Stainless 3-compartment sink, floor drain with slope, grease trap	PD 856; proper slope for drainage; accessible for cleaning; hygiene compliance
Ventilation	Exhaust fans, windows with mosquito mesh	NBCP & Sanitation Code; removes heat, smoke, odors, and airborne contaminants
Gas System	LPG tanks external, piped lines to burners, gas valves accessible	NFPA & Fire Code; external placement away from ignition sources; emergency shut-off accessible
Waste Management	Dedicated waste storage area, physically separated from food prep	Sanitation standards; allows segregation of organic, recyclable, and hazardous waste; prevents contamination
Cold Storage / Freezer	Adequate capacity for intended meal volume; temperature monitored	FNRI/NNC: 0–5°C for chilled, −18°C for frozen; ensures food safety and shelf-life
Lighting	Minimum 300 lux in work zones; natural light preferred	NBCP & DepEd MPSS; improves visibility, safety, hygiene, and productivity
Structural Integrity	Verified load-bearing capacity; no major cracks; slabs capable of supporting commercial kitchen equipment	Certified by licensed structural engineer; ensures safety under operational loads
Roof & Ceiling	Metal or approved fire-resistant material; easy to clean; proper drainage	NBCP & Fire Code; resistant to leaks, corrosion, and grease accumulation
Electrical	Dedicated circuits for cooking, refrigeration, and small appliances; ≥60A main breaker	NBCP electrical safety; operational reliability; prevents overloads
Floor Finish	Non-skid ceramic tiles or epoxy flooring	Sanitation Code; slip-resistant, easy to clean, moisture and grease resistant
Wall Finish / Painting	Smooth, washable, water-resistant paint or tiles up to 1.8 m	Food-safe surface; easy to clean; prevents bacterial growth; Sanitation Code compliant
Ramps / Accessibility	Slope ≤1:15 to 1:20, minimum 1 m width; handrails on both sides	BP 344 compliance; ensures safe access and inclusivity for staff and delivery carts
Kitchen Counter Height	0.9 m from finished floor	Ergonomic for standing work, prep, and cooking; allows average adult reach without bending or stretching
Overhead Cabinets / Storage Height	Maximum 2.0–2.2 m from finished floor	Ergonomic reach using step stool; maintains clear headroom and

Parameter	Minimum Requirements	Notes / Reference
		airflow; stores dry goods and utensils safely
Ergonomics / Anthropometrics	Work surfaces, aisle widths, reach ranges, step stools, and equipment placement designed for 5th–95th percentile adult users (approx. 1.5–1.9 m height)	Prevents musculoskeletal strain, repetitive stress injuries, and allows staff of varying heights to work safely and efficiently; aligns with DepEd MPSS ergonomic guidelines

A. Design Parameters for New Construction of CK

Kitchen Category	Beneficiary Coverage	Building Area	Building Dimensions	Minimum Site Requirement*
STANDARD CK DAED/POW 1				
School Kitchen	Less than 300 learners	Based on approved standard design	By default (1 CL)	By default (1 CL footprint)
Small to Medium Central Kitchen	500–800 learners; 801–1,500 learners	120 sqm	12.00m × 10.00m	16.00m × 15.00m (240 sqm)
STANDARD CK DAED/POW 2				
Large Central Kitchen to Mega Large Central Kitchen	1,501– More than 3,000 learners	144 sqm	12.00m × 12.00m	16.00m × 17.00m (272 sqm)

**Includes prescribed setbacks and circulation requirements.*

B. Recommended Room Layout, Design Parameters, and Considerations for Standard Classroom Conversion/Refurbishment into Central Kitchen (CK)

This section provides the recommended conversion parameters, floor area requirements, meal capacity ranges, and key technical considerations to guide the planning, design, and implementation of Central Kitchen (CK) facilities for efficient School-Based Feeding Program (SBFP) operations.

B.1 Recommended Conversion Type and Capacity

Conversion Type	Floor Area	Meal Capacity	Notes
1-Classroom Conversion (7m x 9m)	~63 sqm	250–300 meals/day	Recommended for small-scale or pilot Central Kitchens; suitable for single-school servicing or low SBFP beneficiary coverage
2-Classroom Conversion	120–140 sqm (maximum)	600–800 meals/day	Recommended for medium to mega and cluster Central Kitchens

B.2 Design and Functional Requirements

The proposed CK conversion parameters shall be considered to ensure efficient workflow, food safety, and operational functionality, with adequate provision for circulation and service areas for standard classroom facility converted into CK. The following minimum design considerations shall be observed:

- Structural soundness and sufficient load-bearing capacity of existing or proposed facilities for conversion/refurbishment;
- Adequate floor-to-ceiling height and provision for natural or mechanical ventilation;
- Efficient workflow layout covering receiving, storage, preparation, cooking, packing, dispatch, and washing areas;
- Provision of adequate circulation space to support safe and efficient movement of personnel and materials;
- Compliance with food safety, sanitation, accessibility (BP 344), fire safety, and applicable building and engineering codes.

B.3 Checklist for Site and Facility Selection

1. Site Assessment
   - Located preferably on ground or first floor level for ease of access and logistics;
   - No to low incidence of classroom shortage impact;
   - Availability of adequate driveway and parking space for delivery and distribution;
   - Presence of sufficient buildable space for possible future expansion or new construction.
   - Preferably home economics room, existing canteen or classroom with built-in toilet facilities; otherwise, the site should be located adjacent to or in close proximity to existing toilet and/or sewerage systems to ensure proper sanitation and wastewater management.

2. Structural Assessment
   - At least 80% structurally sound condition of the existing building, particularly when the target room for conversion forms part of a main structural system or building, to ensure minimal requirements for structural reinforcement, retrofitting, or improvement;
   - No visible or critical cracks in columns, beams, slabs, or load-bearing elements;
   - Low risk of structural failure under minor seismic or wind (typhoon) events;
   - Floor system capable of supporting kitchen equipment loads and operational use.

3. Utilities and Code Compliance
   - Reliable and adequate water supply;
   - Functional drainage, sewerage, and wastewater management system;
   - Dedicated electrical system with main breaker capacity of at least 60 amperes;
   - Ready or existing power connection suitable for kitchen operations;
   - Provision of a separate and designated waste disposal area.

4. Operational Readiness and Program Alignment
   - High SBFP beneficiary coverage or demonstrated need for feeding program support;
   - Capability to function as a hub serving nearby schools or clusters;
   - Minimal refurbishment or retrofit cost requirement;
   - Strong support from Local Government Units (LGU) and Schools Division Office (SDO) for logistics and implementation.

ANNEX D

DETAILED ARCHITECTURAL AND ENGINEERING DESIGN (DAED) AND CORRESPONDING COST ESTIMATES OR PROGRAM OF WORK OF A CENTRAL KITCHEN

DEPARTMENT OF EDUCATION
EDUCATION FACILITIES DIVISION
DepEd Complex, Meralco Avenue, Pasig City

PROGRAM OF WORKS

BILL OF QUANTITIES

CENTRAL KITCHEN

School		Date:	
School ID		Budget Allocation:	4,288,462.02
Region		Engineering and Administrative Overhead:	0.00
Division		Approved Budget for the Contract:	4,288,462.02
Project Title		Completion Period:	
PROPOSED CONSTRUCTION OF CENTRAL KITCHEN (SMALL TO MEDIUM)		Minimum Required Manpower:	
		General Foreman / Welder / Carpenter	
		Helper / Mason / Painter	
Location		Minimum Required Equipment:	
		Hand Tools / Welding Machine / Concrete Vibrator	
		One-Bagger Mixer / Bar Cutter / Dumptruck	
		Excavator, Scrum	

Item No.	Description	% of Total	Unit	Quantity	Direct Cost		Adjusted Unit Cost	Adjusted Total Cost
					Total Cost	Unit Cost		
(1)	(2)	(3)	(4)	(5)	(6)	(7) (6) / (5)	(8) (9) / (5)	(9)
A	**Facilities for the Engineer**							
A.1	Temporary Facilities	0.26%	Month	2.00	10,000.00	5,000.00	5,670.00	11,340.00
B	**Other General Requirements**							
B.1	Fire Safety Inspection Certificate (FSIC)	0.12%	lot	1.00	4,045.68	4,045.68	4,247.96	4,247.96
SPL 1	Project Billboard	0.20%	Each	1.00	7,027.49	7,027.49	8,633.27	8,633.27
SPL 2	Construction Safety and Health	3.41%	Month	2.00	119,626.20	59,813.10	67,828.06	135,656.11
C	**Mobilization and Demobilization**							
C.1	Mobilization and Demobilization	2.25%	Ls	1.00	78,960.00	78,960.00	82,908.00	82,908.00
1.0000	**Earthworks**							
1 (a)	Clearing and Grubbing	0.07%	sq.m	129.28	2,530.04	19.57	24.04	3,108.15
1 (b)	Structural Excavation	0.18%	cu.m	22.41	6,292.46	280.79	344.95	7,730.29
1 (c)	Backfilling of Excavated Materials	0.08%	cu.m	5.74	2,985.36	520.10	638.94	3,667.51
1 (d)	Gravel Bedding	1.11%	cu.m	10.91	38,941.97	3,569.38	4,384.99	47,840.21
1 (f)	Soil Poisoning	0.20%	L	5.17	6,954.70	1,344.86	1,652.16	8,543.84
2.0000	**Concreting Work**							
2 (a)	Structural Concrete (Footing and Slab on Fill)	3.31%	cu.m	16.28	116,421.37	7,151.19	8,785.24	143,023.65
2 (c)	Structural Concrete (Footing Tie Beam, Column, Suspended Slab, Girder, Beam)	11.46%	cu.m	53.77	402,693.73	7,489.19	9,200.47	494,709.24
2 (h)	Ramp on Fill	0.09%	cu.m	0.41	3,107.46	7,579.18	9,311.02	3,817.52
3.0000	**Rebar Works**							
3 (a)	Reinforcing Steel Bar, Grade 40	2.34%	kg	964.70	78,861.45	81.75	100.43	96,881.29
3 (b)	Reinforcing Steel Bar, Grade 60	2.80%	kg	1,245.64	98,318.84	78.93	96.97	120,784.69
4.0000	**Formworks**							
4 (a)	Installation and Removal of Formworks	0.44%	sq.m	23.38	15,304.31	654.59	804.16	18,801.34
5.0000	**Masonry Works**							
5 (b)	Masonry (100 mm CHB)	1.39%	sq.m	62.62	48,693.61	778.85	956.82	59,820.10
5 (c)	Masonry (150 mm CHB)	16.88%	sq.m	654.48	592,999.50	906.06	1,113.10	728,499.89
	Masonry (Concrete Louver Blocks)	0.02%	sq.m	1.44	829.60	576.11	707.75	1,019.17
	Finishing Works							
5 (d)	Plain Cement Plaster Finish	1.53%	sq.m	278.51	53,869.12	193.42	237.62	66,178.21
5 (e)	Plain Cement floor Finish	0.09%	sq.m	9.67	3,287.73	339.99	417.68	4,038.98
6.0000	**Fabricated Materials and Hardware**							
6 (c)	Hollow Core Flush Door	0.19%	sq.m	1.58	6,748.87	4,285.00	5,264.12	8,290.99
6 (d)	Steel Door	1.05%	sq.m	8.40	36,848.45	4,386.72	5,389.09	45,268.32
6 (e)	Jalousie Window (Glass)	3.12%	sq.m	23.82	109,577.99	4,599.36	5,650.32	134,616.56
6 (g)	Ramp Rail	2.04%	Ls	1.00	71,710.49	71,710.49	88,096.34	88,096.34
7.0000	**Steel Works**							
7 (c)	Structural Steel Roof Truss	2.80%	kgs	1,287.36	98,415.73	76.45	93.92	120,903.72
7 (d)	Structural Steel Purlins	0.94%	kg	348.91	32,973.01	94.50	116.10	40,507.34
7 (e)	Metal Structure Accessories (Steel Plates)	6.82%	kgs	2,207.46	239,695.42	108.58	133.40	294,465.82
7 (f)	Metal Structure Accessories (Anchor Bolts)	1.10%	pc	412.00	39,511.50	93.47	114.83	47,311.37
7 (g)	Metal Structure Accessories (Sag Rods)	1.07%	pc	1,062.00	37,441.63	35.26	43.31	45,997.04

22nd Floor, Techzone Building, 213 Sen. Gil Puyat Ave., San Antonio Village, Makati, Metro Manila, 1203
Telephone Nos.: (02) 8633-5313; (02) 8631-8492

Item No.	Description	% of Total	Unit	Quantity	Direct Cost		Adjusted Unit Cost	Adjusted Total Cost
					Total Cost	Unit Cost		
8.0000	**Roofing Works**							
8 (b)	Pre - painted Metal Sheets (Corrugated, Long Span)	2.99%	sq m	114.95	103,685.99	902.01	1,108.12	127,378.23
8 (d)	Fabricated Metal Roofing Accessory (Gutter)	0.12%	m	19.30	4,087.84	211.81	260.20	5,021.91
9.0000	**Ceiling and Carpentry Works**							
9 (f)	4.5mm Fiber Cement Board/ 4.5mm Marine Plywood/ 6.0mm Marine Plywood/ 6.0 mm Ordinary Plywood in Wood Frame Ceiling	2.42%	sq m	63.00	85,097.75	1,350.76	1,659.41	104,542.58
10.0000	**Electrical Works**							
10 (a)	Conduit, Boxes and Fitting	2.19%	Ls	1.00	76,820.87	76,820.87	94,374.44	94,374.44
10 (b)	Wires and Wiring Devices	1.07%	Ls	1.00	37,519.12	37,519.12	46,092.24	46,092.24
10 (c)	Lighting Fixtures/ Fixtures	0.87%	Ls	1.00	30,699.82	30,699.82	37,714.73	37,714.73
11 (d)	Panel Board and Cabinets	0.22%	Ls	1.00	7,643.82	7,643.82	9,390.43	9,390.43
11.0000	**Plumbing Works**							
11 (a)	Waterline Works	1.28%	Ls	1.00	44,921.04	44,921.04	55,185.49	55,185.49
12.0000	**Sanitary Works**							
12 (a)	Sewer Line Works	3.20%	Ls	1.00	112,418.87	112,418.87	138,106.58	138,106.58
12 (b)	Sanitary/ Plumbing Fixtures	0.97%	Ls	1.00	33,933.45	33,933.45	41,687.24	41,687.24
12 (c)	Three Chamber Septic Vault	7.64%	Ls	1.00	268,423.88	268,423.88	329,758.74	329,758.74
13.0000	**Painting Works**							
13 (a)	Masonry Painting	2.03%	sq m	223.59	71,270.32	318.75	391.59	87,555.59
13 (b)	Wooden Painting	0.69%	sq m	63.00	24,193.92	384.03	471.78	29,722.23
13 (c)	Metal Painting	4.71%	sq m	189.14	165,510.36	875.07	1,075.02	203,329.47
14.0000	**Tile Works**							
14 (a)	Glazed Tiles and Trims	0.22%	sq m	7.38	7,768.77	1,052.68	1,293.22	9,543.93
14 (b)	Unglazed Tiles/ Granite Tiles/ Synthetic Granite Tiles	1.71%	sq m	63.00	60,058.04	953.30	1,171.13	73,781.30
	Tactile (300 mm x 300 mm)	0.43%	sq m	5.40	15,115.95	2,799.25	3,438.68	18,569.95
		100.00%					**Total Construction Cost**	**4,288,462.02**

22nd Floor, Techzone Building, 213 Sen. Gil Puyat Ave., San Antonio Village, Makati, Metro Manila, 1203
Telephone Nos.: (02) 8633 5313; (02) 8631 8492

PROGRAM OF WORKS

DETAILED COST ESTIMATE

(TOTAL CONSTRUCTION COST/ ABC)

PROJECT: PROPOSED CONSTRUCTION OF CENTRAL KITCHEN (SMALL) TO MEDIUM
SCHOOL:
LOCATION:
OWNER: DEPARTMENT OF EDUCATION

CONTRACT DURATION: 60 CD

ITEM NO.	DESCRIPTION	QUANTITY	UNIT	ESTIMATED DIRECT COST	MARK-UPS IN PERCENT		TOTAL MARK-UP		VAT (5%)	TOTAL INDIRECT COST	ADJUSTED TOTAL COST	ADJUSTED UNIT COST
					OCM	PROFIT	%	VALUE				
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8) (6) + (7)	(9) (5) x (8)	(10) 5% [(5) + (9)]	(11) (9) + (10)	(12) (5) + (11)	(13) (12) / (3)
A	**Facilities for the Engineer**											
A.1	Temporary Facilities	2.00	Month	10,000.00	5%	5%	10%	1,000.00	540.00	1,540.00	11,540.00	5,770.00
B	**Other General Requirements**											
B.1	Fire Safety Inspection Certificate (FSIC)	1.00	EA	4,043.88	5%	0%	5%		202.28	202.28	4,247.96	4,247.96
SPL 1	Project Billboard	1.00	Each	7,627.49	5%	5%	17%	1,296.67	431.11	1,605.78	8,633.27	8,633.27
SPL 2	Construction Safety and Health	2.00	Lot/Unit	3,196,626.20	5%	5%	10%	319,662.62	170,929.91	490,592.53	3,687,218.73	1,843,609.37
C	**Mobilization and Demobilization**											
C.1	Mobilization and Demobilization	1.00	LS	78,960.00	0%	0%	0%		3,948.00	3,948.00	82,908.00	82,908.00
1.0000	**Earthworks**											
1.(a)	Clearing and Grubbing	129.28	sq.m	2,530.04	5%	5%	17%	430.11	148.07	578.17	3,108.15	24.04
1.(b)	Structural Excavation	22.41	cu.m	6,252.46	5%	5%	17%	1,063.72	366.11	1,437.83	7,730.29	344.95
1.(c)	Backfilling of Excavated Materials	3.74	cu.m	2,985.36	5%	5%	17%	507.51	174.64	682.15	3,667.51	658.56
1.(d)	Gravel Bedding G-1	16.97	cu.m	38,947.97	5%	5%	17%	6,620.16	2,278.11	8,898.26	47,840.23	4,384.99
1.(f)	Soil Poisoning	5.12	L	6,934.70	5%	5%	17%	1,178.90	405.85	1,584.75	8,519.44	1,662.79
2.0000	**Concreting Works (3500 psi)**											
2.(b)	Structural Concrete (Footing and Slab on Fill	16.29	cu.m	116,421.52	5%	5%	17%	19,791.65	6,810.65	26,602.29	143,023.81	8,780.24
2.(c)	Structural Concrete (Footing Tie Beam, Column, Suspended Slab, Girder Beam)	53.77	cu.m	402,683.73	5%	5%	17%	68,457.23	23,557.58	92,015.32	494,709.24	9,200.47
2.(h)	Ramp on Fill	9.41	cu.m	3,197.46	5%	5%	17%	538.27	181.73	710.06	3,817.52	5,315.65
3.0000	**Rebar Works**											
3.(a)	Reinforcing Steel Bar Grade 40	364.10	kg	78,867.45	5%	5%	17%	12,406.49	4,613.39	18,019.84	96,887.29	266.03
3.(b)	Reinforcing Steel Bar Grade 60	1,245.64	kg	365,718.84	5%	5%	17%	61,714.20	21,751.55	83,465.85	449,184.69	360.67
4.0000	**Formworks**											
4.(a)	Installation and Removal of Formworks	23.38	sq.m	15,304.31	5%	5%	17%	2,601.73	895.30	3,497.03	18,801.34	804.16
5.0000	**Masonry Works**											
5.(b)	Masonry (100 mm CHB)	62.52	sq.m	48,053.61	5%	5%	17%	8,277.31	2,868.58	11,145.89	59,820.10	956.82
5.(c)	Masonry (150 mm CHB)	454.88	sq.m	392,909.50	5%	5%	17%	100,809.42	34,930.47	135,500.39	728,499.89	1,173.70
	Masonry (Concrete Louver Blocks	7.44	sq.m	9,960.00	5%	5%	17%	141.03	48.53	189.56	1,673.17	767.15

ITEM NO.	DESCRIPTION	QUANTITY	UNIT	ESTIMATED DIRECT COST	MARK-UPS IN PERCENT		TOTAL MARK-UP		VAT (5%)	TOTAL INDIRECT COST	ADJUSTED TOTAL COST	ADJUSTED UNIT COST
					OCM	PROFIT	%	VALUE				
	Finishing Works											
5.(c)	Plain Cement Floor Finish	278.51	sq.m	53,869.12	5%	5%	17%	9,457.15	3,151.34	12,608.49	66,477.61	238.72
5.(c)	Fabricated Materials and Hardware	9.67	sq.m	5,287.73	5%	5%	17%	928.91	312.33	751.25	4,038.98	417.68
6.0000	**Fabricated Materials and Hardware**											
6.(c)	Hollow Core Flush Door	7.56	sq.m	6,744.81	5%	5%	17%	1,147.51	394.81	1,542.32	8,287.13	1,364.12
6.(d)	Wooden Panel Door	8.40	sq.m	26,848.45	5%	5%	17%	4,564.34	2,155.63	6,419.97	45,268.42	5,389.05
6.(e)	Louver Window (Glass)	23.62	sq.m	109,577.99	5%	5%	17%	18,628.26	6,410.31	25,038.57	134,616.56	5,699.32
6.(g)	Ramp Rail	1.00	LS	71,212.49	5%	5%	17%	12,106.12	4,165.06	16,385.85	88,096.34	88,096.34
7.0000	**Steel Works**											
7.(c)	Structural Stee Roof Truss	1,287.36	kgs	38,415.73	5%	5%	17%	6,530.67	2,337.22	12,467.89	129,969.72	53.50
7.(d)	Structural Stee Purlins	388.51	kg	12,137.61	5%	5%	17%	2,063.41	1,009.62	3,034.32	40,507.54	116.10
7.(e)	Metal Structure Accessories (Steel Plates)	2,267.06	kgs	239,659.43	5%	5%	17%	40,748.22	14,022.18	54,770.40	294,465.82	129.90
7.(f)	Metal Structure Accessories (Anchor Bolts)	412.06	pc	38,511.50	5%	5%	17%	6,546.95	2,252.52	8,799.48	47,311.37	114.80
7.(g)	Metal Structure Accessories (Tag Rods)	1,262.98	pc	37,447.63	5%	5%	17%	6,365.98	2,190.34	8,556.41	45,997.04	43.31
8.0000	**Roofing Works**											
8.(b)	Pre - painted Metal Sheets (Corrugated, Short Span Living Span, below 0.40 BMT, above 0.40 BMT	354.95	sq.m	163,685.99	5%	5%	14%	23,026.62	6,965.63	23,992.25	127,378.23	1,104.72
8.(d)	Fabricated Metal Roofing Accessory (Gutter)	19.39	m	4,087.64	5%	5%	17%	694.90	239.14	934.04	5,021.81	260.20
9.0000	**Ceiling and Carpentry Works**											
9.(a)	4.5mm Fiber Cement Board, 4.5mm Marine Plywood, 6.0mm Marine Plywood, 6.0 mm Ordinary Plywood in Wood Frame Ceiling	83.00	sq.m	95,894.75	5%	5%	17%	33,464.62	6,578.22	79,446.84	184,542.58	1,659.47
10.0000	**Electrical Works**											
10.(a)	Conduit, Boxes and Fittings	1.00	LS	76,820.87	5%	5%	17%	13,229.55	4,454.07	17,683.62	94,504.49	94,504.49
10.(b)	Wire and Wiring Devices	1.00	LS	37,519.12	5%	5%	17%	6,378.25	2,184.67	8,673.12	46,092.24	46,092.24
10.(c)	Lighting Fixture, Fixture	1.00	LS	29,639.82	5%	5%	17%	5,218.97	1,794.94	7,014.91	37,714.73	37,714.73
10.(d)	Panel Board and Cabinets	1.00	LS	7,643.82	5%	5%	17%	1,299.45	447.16	1,746.61	9,390.43	9,390.43
11.0000	**Plumbing Works**											
11.(a)	Waterline Works	1.00	LS	44,921.04	5%	5%	17%	7,636.58	2,627.88	10,264.46	55,185.49	55,185.49
12.0000	**Sanitary Works**											
12.(a)	Sewer Line Works	1.00	LS	112,418.67	5%	5%	17%	19,111.23	6,576.08	25,687.31	138,106.58	138,106.58
12.(c)	Sanitary Plumbing Fixtures	1.00	LS	33,933.43	5%	5%	17%	5,768.69	1,985.11	7,753.79	41,687.24	41,687.24
12.(e)	Three Chamber Septic Vault	1.00	LS	268,423.88	5%	5%	17%	45,632.06	15,702.80	61,334.86	329,758.74	329,758.74
13.0000	**Painting Works**											
13.(a)	Masonry Painting	223.59	sq.m	71,370.32	5%	5%	17%	12,133.05	4,169.31	16,285.37	87,655.69	391.99
13.(c)	Wooden Painting	43.00	sq.m	24,789.42	5%	5%	17%	4,214.21	1,449.34	5,629.31	29,722.03	421.79
13.(d)	Metal Painting	199.14	sq.m	169,910.06	5%	5%	17%	28,884.71	9,982.96	37,867.67	203,329.47	1,075.82
14.0000	**Tile Works**											
14.(a)	Glazed Tiles and Trims	7.36	sq.m	7,258.77	5%	5%	17%	1,320.69	454.47	1,775.16	9,543.93	1,263.22
14.(b)	Unglazed Tiles (Granite Tiles, Synthetic Granite Tiles	63.00	sq.m	60,058.04	5%	5%	17%	10,209.87	3,513.40	13,723.26	73,781.30	1,171.13
	Tactile (300 mm x 300 mm)	5.40	sq.m	19,115.50	5%	5%	17%	2,569.71	884.28	3,454.00	18,569.50	3,439.72
	TOTAL CONSTRUCTION COST										4,288,462.82	

ACTION PLAN FOR THE ESTABLISHMENT/REFURBISHMENT AND OPERATIONALIZATION OF THE CENTRAL KITCHEN.

Region: _____
Division: _____
Fiscal Year: _____
Project Lead: _____

SPECIFIC ACTIVITIES	TIMELINE	EXPECTED OUTPUT	PERSON RESPONSIBLE	STATUS/ACTION TAKEN
Conduct joint site validation of identified CK/SK sites using The Selection Criteria and Design Parameters for Central Kitchen		Submission of the following: - Validated and approved CK/SK site(s) with costing - Accomplished Technical Site Validation Form; - Site Development Sketch; - Geo-tagged photographs; - School certification on site availability; - Recommended intervention category; and - - Other supporting documents may be required.		
Secure the standard Detailed Architectural and Engineering Design (DAED) and cost parameters from the EFD to develop the site-specific Detailed Engineering Design (DED), Program of Works (POW), technical specifications, and required construction or refurbishment documentation. Ensure all prepared materials undergo thorough review and receive formal concurrence from the Technical Working Group (TWG) before proceeding to implementation.		Approved DED, POW, and Technical Specifications		
Conduct procurement activities for construction/refurbishment works charged to Capital Outlay, including market scoping,		Prepared procurement documents: - Market Scoping - PPMP and APP - Invitation to Bid/PhilGEPS Posting		

Breakdown of Kitchen Equipment updated as of April 9, 2026

Item	Qty	Unit Cost	Total Cost
A. List of Equipment to be Installed/Included during Construction (Capital Outlay)			
Stainless 3-compartment Sink	1	108,000.00	108,000.00
Exhaust Fan	1	78,662.36	78,662.36
Total Cost			**186,662.36**

Breakdown of Kitchen Equipment updated as of April 9, 2026

B. List of Equipment to be Installed/Included during Construction (MOOE)

Stainless Steel Exhaust Hood	2	28,097.65	56,195.30
Burner Table	1	21,000.00	21,000.00
Stainless Prep Table with Sink	1	30,240.00	30,240.00
Grease Trap	1	12,850.00	12,850.00
Total Cost			**120,285.30**

C. List of Movable Equipment

Stainless Table with over shelf, 1-layer	1	22,439.00	22,439.00
Stainless Table with over shelf, 2-layers	1	16,000.00	16,000.00
Stainless Table	3	13,000.00	39,000.00
Stainless 3-layer shelf	1	15,399.00	15,399.00
Stainless Dispatching Table	1	16,800.00	16,800.00
Chest Freezer	1	16,100.00	16,100.00
Water Purifier	1	35,000.00	35,000.00
Total Cost			**160,738.00**
Grand Total			**281,023.30**

Breakdown of Kitchen Cooking Tool Set

Particulars	Quantity Needed	Unit Cost	Total	
Rice Cooker - 10L	5	6,000.00	30,000.00	
Heavy Duty Burner Tabletop burner 4 rings single	5	6,000.00	30,000.00	
Gas Tank with LPG	4	1,000.00	4,000.00	
Heavy Duty Aluminium Cooking Pot 48.5cm x 43cm	5	4,000.00	20,000.00	Aluminium pot can produce viand good for 200 pax
Stainless stock pot with lid and handle 40cm x 40cm	10	2,600.00	26,000.00	Consider 2 Stock pot per satellite schools
Biggest Stainless Cooking Wok with Cover	10	3,500.00	35,000.00	Biggest cooking wok can produce viand good for 200 pax
Stainless steel Meat knives Set	4	1,600.00	6,400.00	
Durable Cutting Board Set with Color Coded Knives	4	1,500.00	6,000.00	
Portable Vegetable Chopper	2	1,000.00	2,000.00	
Electric Food Processor	2	6,500.00	13,000.00	
Heavy Duty Chopping Board Size: 45xm x 30cm	4	270.00	1,080.00	
Stainless Steel Basin (Big) *70cm in diameter, 20cm in depth	4	650.00	2,600.00	
Stainless Colander (Big) 42cm in diameter, * 6-8 inches deep	5	480.00	2,400.00	
Stainless Strainer with Handle *Big size: 11x15x4inches	5	650.00	3,250.00	
Stainless Measuring cups and spoons 4 pcs Cups, 5 pcs spoon with scraper in different sizes Food Grade material, Anti slip handle design	8	250.00	2,000.00	
Stainless Kitchen Tong	8	180.00	1,440.00	
Kitchen Scissors	5	120.00	600.00	

Stainless Ladle (Long Handle)				
*17 inches long	5	200.00	1,000.00	
Soup Ladle				
Biggest Size	5	160.00	800.00	
Cooking Ladle				
*Biggest Size	5	170.00	850.00	
Mesh Skimmer				
*Stainless Steel with wood handle 24				
inches long	5	450.00	2,250.00	
Kitchen Grater	5	80.00	400.00	
Vegetable Peeler				
* Product size:				
18cm*3 cm	5	100.00	500.00	
Stainless Tray (Biggest Size				
* Size 24 cm x 28cm x				
8 cm	5	450.00	2,250.00	
Digital weighing scale	1	2,200.00	2,200.00	
Measuring pitcher				
(plastic), for liquid	5	250.00	1,250.00	
Ice cream scooper	5	380.00	1,900.00	
Digital Timer	3	300.00	900.00	
Plastic Drum for Rice				
storage	3	300.00	900.00	
Cling Wrap				
*Indutrial Size	2	300.00	600.00	
Shoes for parent				
volunteers (depends				
on number of	11	250.00	2,750.00	
Heat Insulated Gloves (High Temperature Resistant)				
24 inches long and 6				2 pairs per Kitchen
inches wide	22	380.00	8,360.00	staff
Waterproof Apron	22	150.00	3,300.00	2 pairs per Kitchen
Hairnet and Hat	22	100.00	2,200.00	
Spit Guard	12	250.00	3,000.00	
Kitchen Gloves	20	200.00	4,000.00	
Face Mask	20	100.00	2,000.00	
Food Thermometer	3	1,500.00	4,500.00	
Pot Holder	20	70.00	1,400.00	
Dishwashing Soap	4	80.00	320.00	
Trash Can	3	300.00	900.00	
Igniter	3	89.00	267.00	
Fire Extinguisher	2	7,500.00	15,000.00	
			249,567.00	

REPUBLIC OF THE PHILIPPINES

DepED

DEPARTMENT OF EDUCATION

EDUCATION FACILITIES DIVISION

MERALCO AVENUE, PASIG CITY

DETAILED ARCHITECTURAL AND ENGINEERING (DAED) PLANS

PROPOSED
CENTRAL KITCHEN
(FOR SMALL TO MEDIUM SCHOOL SIZE)

RECOMMENDING APPROVAL

MICHAEL OLIVER M. DE GUZMAN

DIRECTOR III
DEPED, EFD- HUMAN RESOURCE AND ORGANIZATIONAL DEVELOPMENT AND INFRASTRUCTURE

RECOMMENDING APPROVAL

MIGUEL ANGELO S. MANTARING

DIRECTOR IV
DEPED, BUREAU OF LEARNER SUPPORT SERVICES (BLSS)

RECOMMENDING APPROVAL

AURELIO PAULO R. BARTOLOME

ASSISTANT SECRETARY
DEPED HUMAN RESOURCE AND ORGANIZATIONAL DEVELOPMENT AND INFRASTRUCTURE

RECOMMENDING APPROVAL

ROGER B. MASAPOL

ASSISTANT SECRETARY
DEPED, GOVERNANCE AND OPERATION

APPROVED BY

MALCOLM S. GARMA

UNDERSECRETARY
DEPED, REGIONAL OPERATION

APPROVED BY

WILFREDO E. CABRAL

UNDERSECRETARY
DEPED, HUMAN RESOURCE AND ORGANIZATIONAL DEVELOPMENT AND INFRASTRUCTURE



1 / A-1 PERSPECTIVE VIEW

SCALE NTS

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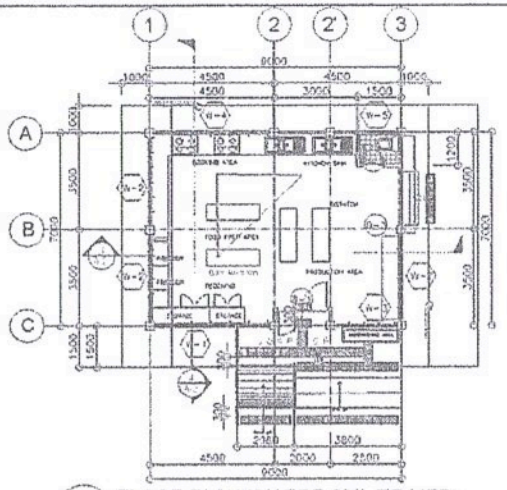
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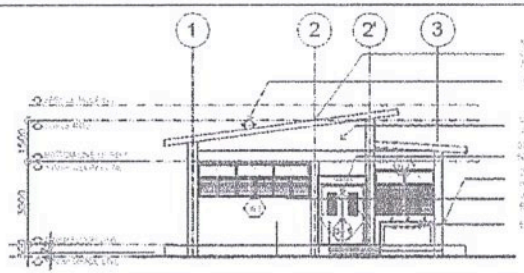
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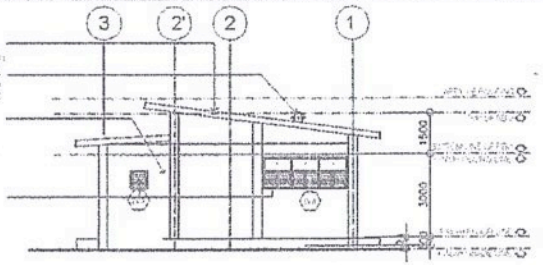
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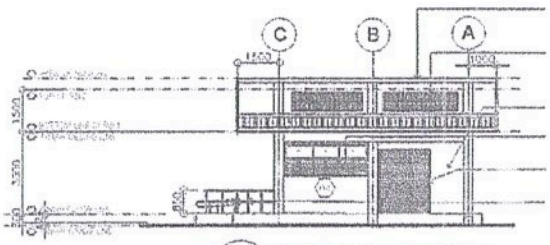
1 / A-2 FLOOR PLAN (CK FOR SML TO MED)
SCALE 1:100 METRIC



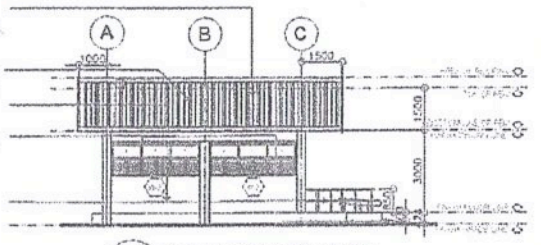
4 / A-2 FRONT ELEVATION
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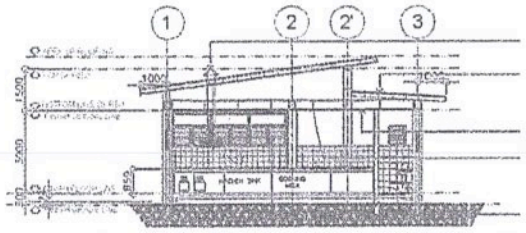
5 / A-2 REAR ELEVATION
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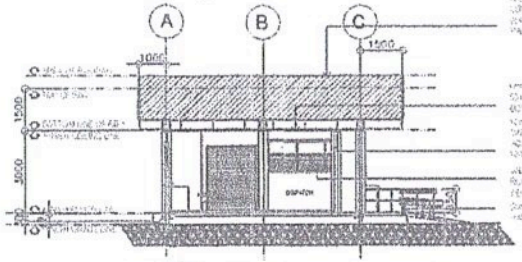
6 / A-2 RIGHT-SIDE ELEVATION
SCALE 1:100M



7 / A-2 LEFT-SIDE ELEVATION
SCALE 1:100M

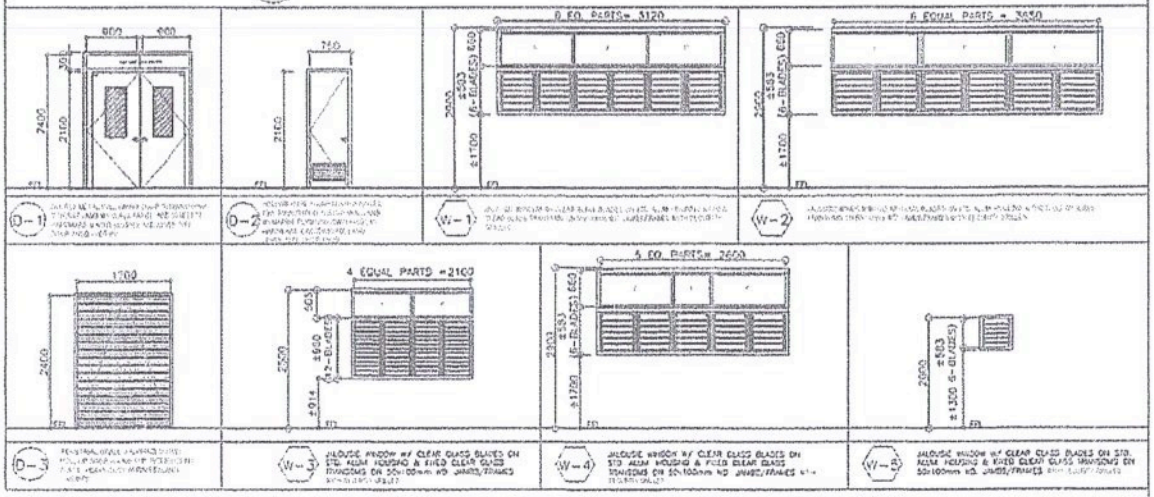


2 / A-2 CROSS SECTION
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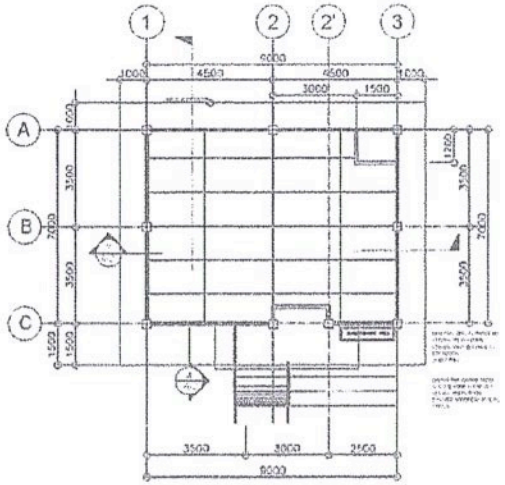


3 / A-2 LONGITUDINAL SECTION
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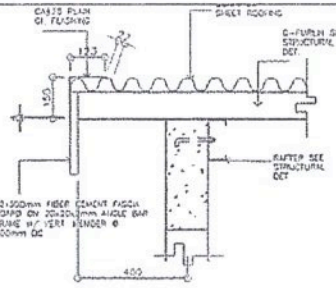
8 / A-2 SCHEDULE OF DOORS AND WINDOWS
SCALE 1:50M



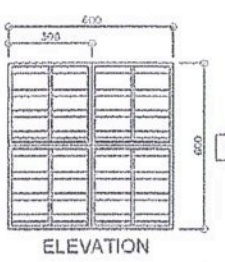
DepED DEPARTMENT OF EDUCATION EDUCATION FACILITIES SECTION SOUTH MAGSAYSAY, PASAY CITY	DESIGNED BY: MARK KRISTINE A. SEGOVIA, ASSOCIATE, ARCHITECTURE & ARCHITECTS, DepED, ETD-NFDB	CHECKED BY: FELIX F. VILLANUEVA, JR., ARCHITECT III, DepED, ETD-NFDB	RECOMMENDING APPROVAL: (SEE COVER PAGE) MICHAEL OLIVER M. DE GUZMAN, DIRECTOR III, DepED, ETD-NFDB	APPROVED BY: (SEE COVER PAGE) AURELIO PAULO R. BARTOLOME, HOUSING SECRETARY, BUREAU HUMAN RESOURCE AND ORGANIZATIONAL DEVELOPMENT AND INFRASTRUCTURE	APPROVED BY: (SEE COVER PAGE) ALFREDO E. CABRAL, UNDERSECRETARY, BUREAU HUMAN RESOURCE AND ORGANIZATIONAL DEVELOPMENT AND INFRASTRUCTURE	PROJECT TITLE: PROPOSED CENTRAL KITCHEN, PROJECT LOCATION	PROJECT CODE:	OWNER: DEPARTMENT OF EDUCATION DepED, SHEET CONTENTS: FLOOR PLAN, FRONT ELEVATION, REAR ELEVATION, RIGHT-SIDE ELEVATION, LEFT-SIDE ELEVATION, CROSS SECTION, LONGITUDINAL SECTION, SCHEDULE OF DOORS AND WINDOWS	SHEET NO: A-2 / 3



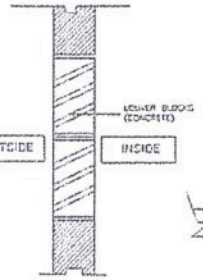
1 / A-3 REFLECTED CEILING PLAN
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A / A-3 EAVES DETAIL
SCALE 1:20M

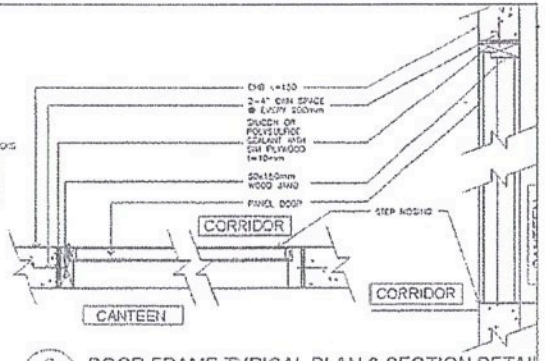


ELEVATION

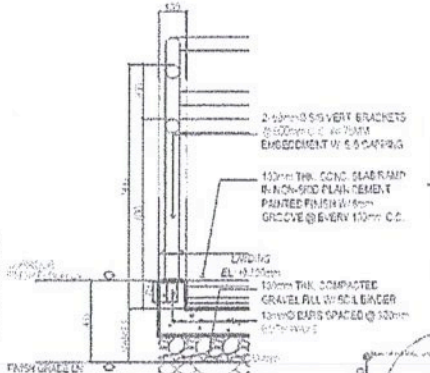


SECTION

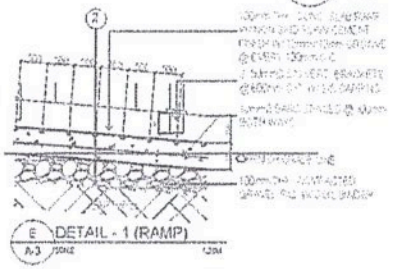
B / A-3 LOUVER BLOCK DETAIL
SCALE 1:10 m/s



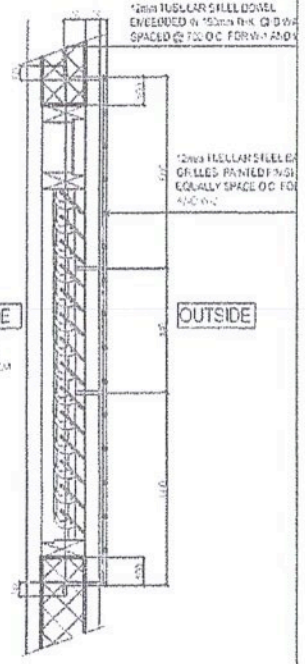
C / A-3 DOOR FRAME TYPICAL PLAN & SECTION DETAIL
SCALE 1:5



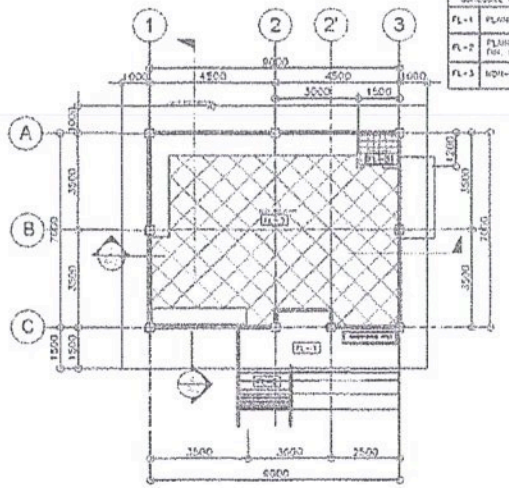
D / A-3 DETAIL - 2 (RAMP)
SCALE 1:20M



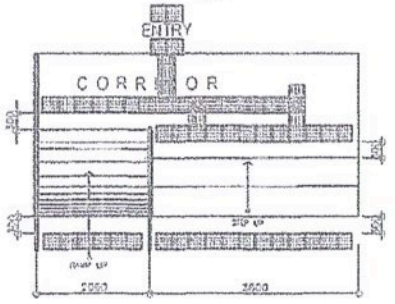
E / A-3 DETAIL - 1 (RAMP)
SCALE 1:20M



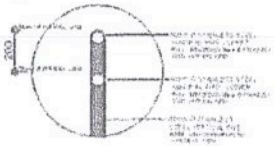
SCHEDULE OF FLOOR FIN.	
FL-1	PLAIN CEMENT FINISH
FL-2	PLAIN CEMENT FLR. FIN. W/ GROOVE (EQUAL)
FL-3	NON-SKID FLOOR TILE/CERAMIC



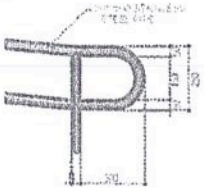
2 / A-3 FLOOR FINISH & TILE LAYOUT
SCALE 1:100 METRIC



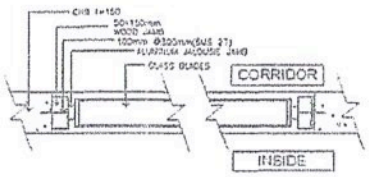
F / A-3 RAMP/STEP WITH TACTILE LAYOUT
SCALE 1:50M



SPOT DETAIL
NOT TO SCALE



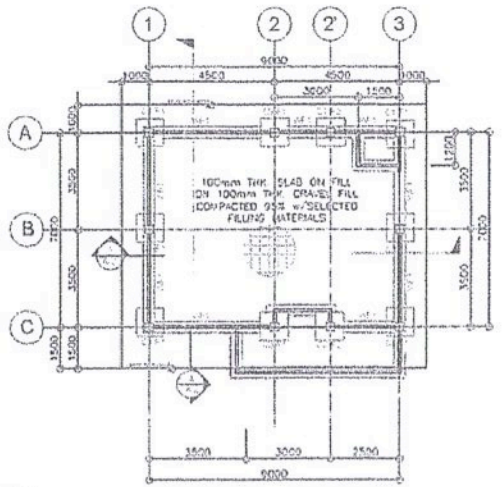
HANDRAIL SPOT DETAIL
NOT TO SCALE



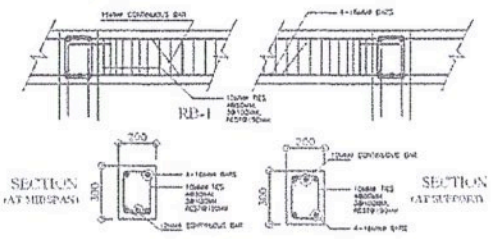
G / A-3 GLASS JALOUSIE TYPICAL DETAIL
SCALE 1:5M

H / A-3 GLASS JALOUSIE TYPICAL SECTIONS
SCALE 1:5M

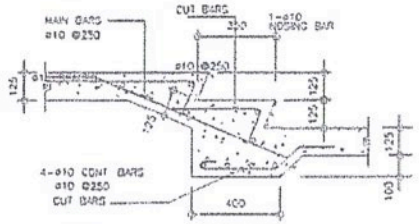
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MARY KRISTINE A. SEGOVIA TECHNICAL ASSISTANT III, ARCHITECT PRC/ID. 0124-HP001	FELIX F. VILLANUEVA, JR. ARCHITECT III PRC/ID. 0123-HP001	(SEE COVER PAGE) MICHAEL OLIVER M. DE GUZMAN DIRECTOR III PRC/ID. 0123-HP001	(SEE COVER PAGE) AURELIO PAULO R. BARTOLOME ASSISTANT SECRETARY SCHOOL PLANS, RESOURCE AND ORGANIZATIONAL DEVELOPMENT	(SEE COVER PAGE) WILFREDO E. CABRAL UNDERSECRETARY SCHOOL PLANS, RESOURCE AND ORGANIZATIONAL DEVELOPMENT			DEPARTMENT OF EDUCATION DepED	A-3 3



1 / S-1 FOUNDATION PLAN (CK FOR SML TO MED)
SCALE 1:100 M.



A / S-1 BEAM SECTION DETAIL
SCALE N.T.S.

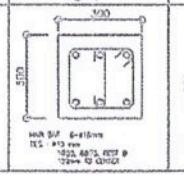
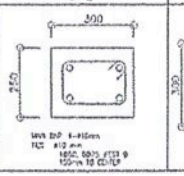
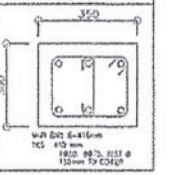


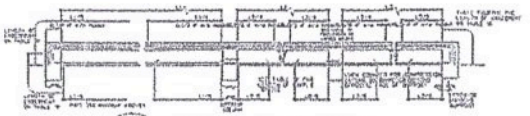
D / S-1 DETAIL OF STEP ON GRADE
SCALE

SCHEDULE OF FOOTINGS

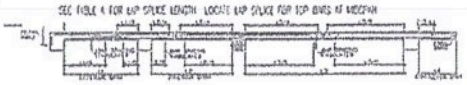
FOORNG MARK	FOORNG DIMENSIONS (mm)				REINFORCEMENT		REMARKS
	LENGTH (L)	WIDTH (W)	DEPTH (D)	THICKNESS (t)	BAR X	BAR Y	
F-1	1000	1000	1200	300	4 - 16mmø	4 - 16mmø	SQUARE FOORNG
F-2	900	900	1200	300	4 - 16mmø	4 - 16mmø	SQUARE FOORNG

COLUMN SCHEDULE

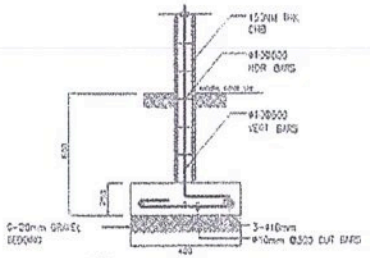
LEVEL	C-1	C-2	C-3
FOUNDATION LEVEL TO ROOF LEVEL			



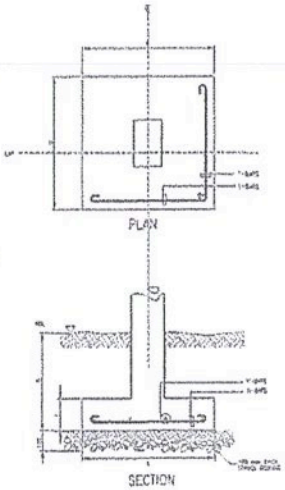
B / S-1 TYPICAL BEAM DETAIL
SCALE



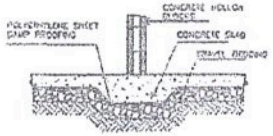
C / S-1 TYPICAL SLAB DETAIL



E / S-1 DETAIL OF WF-1
SCALE N.T.S.



G / S-1 TYP. FOOTING DETAIL
SCALE N.T.S.



F / S-1 DAMP PROOFING DETAIL
SCALE N.T.S.

A. CONCRETE fc' = 20.685 Mpa (3,000 Psi), minimum compressive strength of concrete a 28 days unless otherwise specified.

B. REBAR fy = 275.8 Mpa (40,000 Psi), minimum yield strength of reinforcing bars unless otherwise specified.

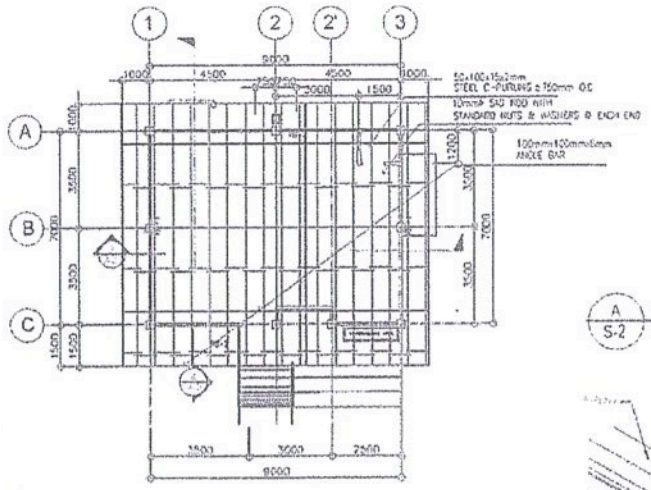
C. STRUCTURAL STEEL Fy = 248 Mpa (36 Ksi), specified minimum yield strength unless otherwise specified.

D. FOUNDATION SBP = 95.706 Kpa (2,000 Psf), was used in the design for all footings. No footing shall rest on fill.

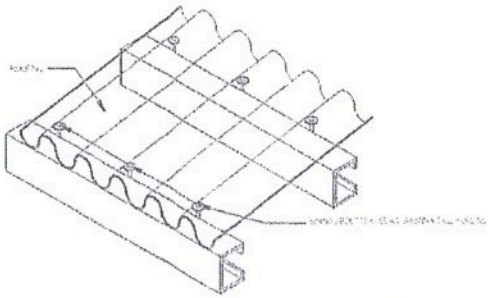
BEAM SCHEDULE

FLOOR LEVEL	BEAM MARK	BEAM DIMENSIONS (in / mm)		STEEL REINFORCEMENTS							STIRRUPS
				REBAR (mm ø)	LEFT		MID SPAN		RIGHT		ø10mm (UNLESS NOTED OTHERWISE)
		b	h		TOP	BOTTOM	TOP	BOTTOM	TOP	BOTTOM	
GROUND FLOOR to ROOF BEAM	RB-1	250	350	ø16mm	2	2	2	2	2	2	1@50, 8@100, REST@200
	RB-2	250	300	ø16mm	2	2	2	2	2	2	1@50, 6@100, REST@200

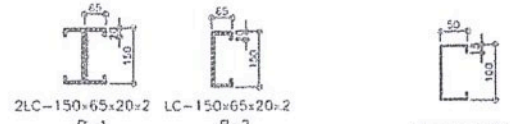
DepED	DESIGNED BY: JUNELSON P. CUILLADO	CHECKED BY: ANTONIO B. QUIZON, JR.	RECOMMENDING APPROVAL: (SEE COVER PAGE) MICHAEL OLIVER M. DE GUZMAN	APPROVED BY: (SEE COVER PAGE) AURELIO PAULO R. BARTOLOME	APPROVED BY: (SEE COVER PAGE) WILFREDO E. CABRAL	PROJECT TITLE: PROPOSED CENTRAL KITCHEN	PROJECT LOCATION	OWNER: DEPARTMENT OF EDUCATION DepED	SHEET NO. S-1 2



1 / S-2 ROOF FRAMING PLAN (CK FOR SML TO MED)
SCALE 1:100 M.

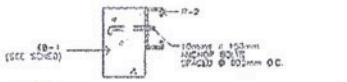


A / S-2 ISOMETRIC VIEW OF CONNECTION OF ROOFING TO PURLINS

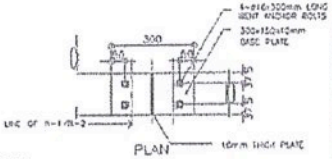


F / S-2 DETAIL OF RAFTER
SCALE NTS

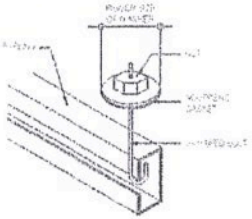
G / S-2 DETAIL OF PURLIN
SCALE NTS



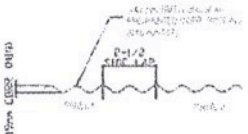
H / S-2 SECTION DETAIL
SCALE NTS



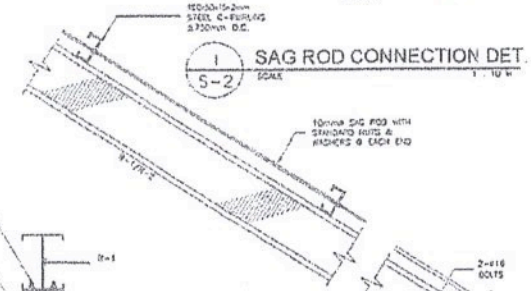
PLAN



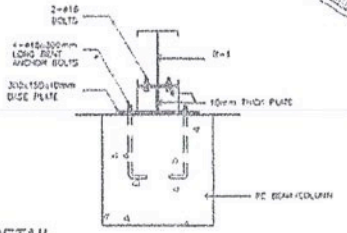
B / S-2 ROOFING FIXER



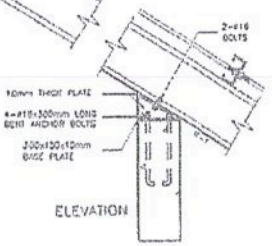
C / S-2 J-BOLT SPACING



I / S-2 SAG ROD CONNECTION DET.
SCALE 1:10 M

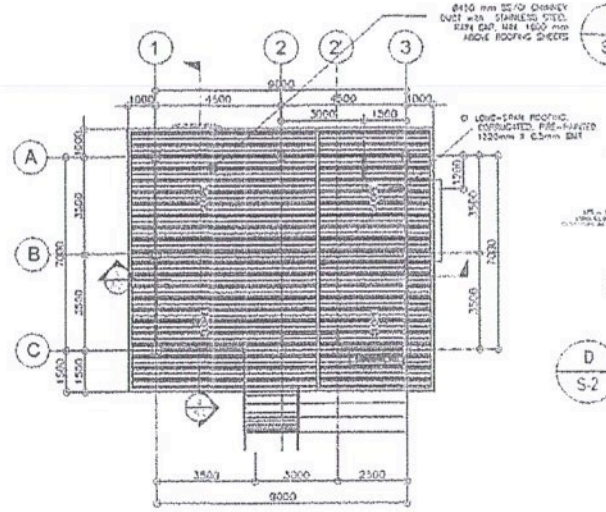


ELEVATION

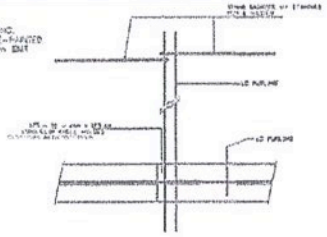


ELEVATION

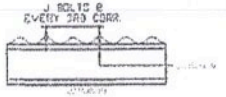
J / S-2 TYPICAL RAFTER ANCHORAGE DETAIL
SCALE 1:20 M



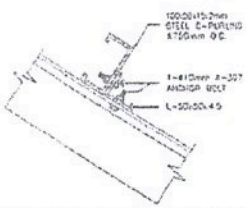
2 / S-2 ROOF PLAN (CK FOR SML TO MED)
SCALE 1:100 M



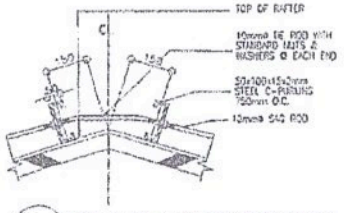
D / S-2 DETAIL OF PURLIN TO SAG ROD CONNECTION



E / S-2 ROOF PANEL SIDE LAP DETAIL



K / S-2 PURLIN CONNECTION DET
SCALE 1:5 M

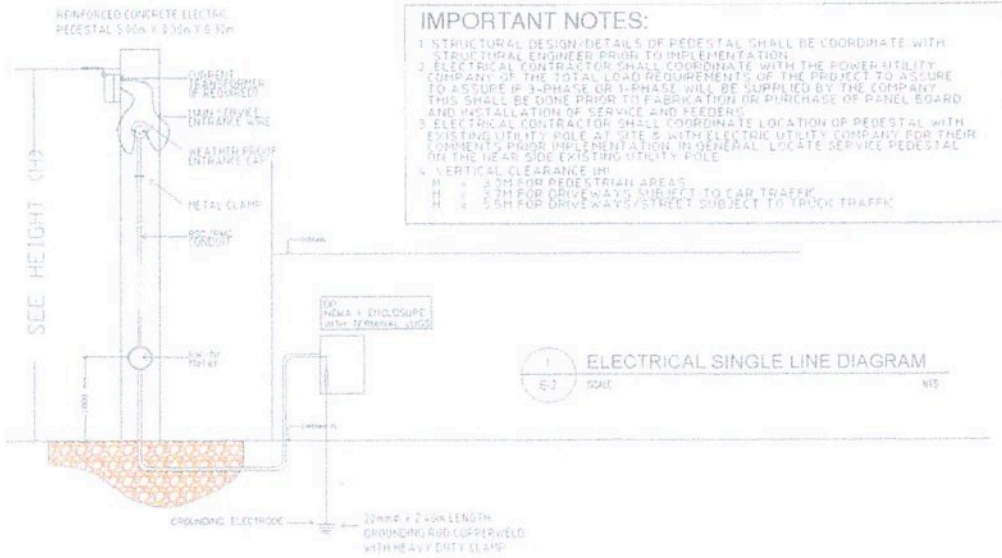


L / S-2 TIE ROD CONNECTION DET.
SCALE 1:10 M

DepED	DRAWN BY: JUNELSON P. CULLADO, TECHNICAL ASSISTANT II, DepED, SFO-NPDO	CHECKED BY: ANTONIO B. QUIZON, JR., STRUCTURAL ENGINEER, DepED, SFO-NPDO	RECOMMENDING APPROVAL: (SEE COVER PAGE) MICHAEL OLIVER M. DE GUZMAN, DIRECTOR III, DepED, SFO-NPDO	APPROVED BY: (SEE COVER PAGE) AURELIO PAULO R. BARTOLOME, ASSISTANT SECRETARY, DepED, HUMAN RESOURCE AND ORGANIZATIONAL DEVELOPMENT AND INFRASTRUCTURE	APPROVED BY: (SEE COVER PAGE) WILFREDO E. CABRAL, UNDERSECRETARY, DepED, HUMAN RESOURCE AND ORGANIZATIONAL DEVELOPMENT AND NON-CONSTRUCTIVE	PROJECT TITLE: PROPOSED CENTRAL KITCHEN PROJECT LOCATION:	PROJECT CODE:	OWNER: DEPARTMENT OF EDUCATION DepED SHEET DESIGNS:	SHEET NO: S-2 / 2

GENERAL NOTES

1. ALL ELECTRICAL WORKS HEREIN SHALL BE IN ACCORDANCE WITH THE LATEST EDITION OF THE PHILIPPINE ELECTRICAL CODE (PEC), EXISTING LOCAL ORDINANCES, RULES, AND REGULATIONS OF THE UTILITY COMPANY.
2. THE ELECTRICAL SERVICE POWER IS 1-PHASE 2-WIRE + GROUND 230VAC, 60HZ.
3. THE ELECTRICAL PLAN SHALL BE SIGNED AND SEALED BY A DULY LICENSED PROFESSIONAL ELECTRICAL ENGINEER AND THE INSTALLATION SHALL BE SUPERVISED BY AT LEAST A DULY LICENSED REGISTERED ELECTRICAL ENGINEER.
4. ALL ELECTRICAL WORK SHALL BE DONE UNDER THE DIRECT SUPERVISION OF A DULY LICENSED REGISTERED ELECTRICAL ENGINEER.
5. WIRING METHOD SHALL BE AS FOLLOWS:
   a. FEEDERS AND RISER – IMC/RSC
   b. LIGHTING, POWER RECEPTACLE – PVC SCHEDULE 40 BRANCH CKT. & AUXILIARY
6. ALL MATERIALS (EQUIPMENT AND DEVICES) TO BE INSTALLED BY THE CONTRACTOR SHALL BE NEW AND SHALL BEAR THE CERTIFICATION MARK (PHILIPPINE STANDARD QUALITY MARK OR IMPORT COMMODITY CLEARANCE) ISSUED BY THE DEPARTMENT OF TRADE AND INDUSTRY–BUREAU OF PRODUCT STANDARDS (DTI–BPS) FOR SPECIFIC PURPOSES.
7. STANDARD TYPES OF ACCESSORIES, SPLICING DEVICES, TERMINATION, AND OTHER APPURTENANCES FOR THE ENTIRE ELECTRICAL INSTALLATION SHALL BE USED.
8. PROVIDE A PULLBOX AS NEEDED TO FACILITATE INSERTION AND WITHDRAWAL OF WIRES WITHOUT ABRASION. CONDUIT BENDS SHALL BE MADE IN SUCH A WAY THAT THE INTERNAL DIAMETER IS NOT REDUCED.
9. ANY DISCREPANCY IN LOCATION AND RATING OF EQUIPMENT AND APARATUS SHALL BE VERIFIED WITH THE ENGINEER/OWNER OR ANY OF HIS REPRESENTATIVES AND CHANGES SHALL BE MADE ACCORDINGLY.
10. ALL PANELS, BREAKERS, AND SWITCHES MUST BE APPROPRIATELY TAGGED WITH FEEDERS/PANELS/BREAKERS SUPPLYING THEM.
11. GROUNDING CONNECTION SHOULD BE DONE BY EXOTHERMIC WELDING CONNECTION OR OTHER APPROVED SIMILAR PROCESS, MINIMUM GROUND RESISTANCE SHOULD BE 5 OHMS.
12. NEW BRANCH CIRCUITS SHALL BE LABELED AT THE ORIGINATING PANEL BOARD, ON THE PANEL BOARD LEGEND. THEY SHALL BE ALSO LABELED AT THE LOAD END ON THE RECEPTACLE, LIGHT SWITCH, OR THE PIECE OF EQUIPMENT (E.G. MOTOR STARTER, SAFETY SWITCH);



IMPORTANT NOTES:

1. STRUCTURAL DESIGN/DETAILS OF PEDESTAL SHALL BE COORDINATE WITH STRUCTURAL ENGINEER PRIOR TO IMPLEMENTATION.
2. ELECTRICAL CONTRACTOR SHALL COORDINATE WITH THE POWER UTILITY COMPANY OF THE TOTAL LOAD REQUIREMENTS OF THE PROJECT TO ASSURE TO ASSURE IF 3-PHASE OR 1-PHASE WILL BE SUPPLIED BY THE COMPANY. THIS SHALL BE DONE PRIOR TO FABRICATION OR PURCHASE OF PANEL BOARD AND INSTALLATION OF SERVICE AND FEEDERS.
3. ELECTRICAL CONTRACTOR SHALL COORDINATE LOCATION OF PEDESTAL WITH EXISTING UTILITY POLE AT SITE & WITH ELECTRIC UTILITY COMPANY FOR THEIR COMMENTS PRIOR IMPLEMENTATION. IN GENERAL, LOCATE SERVICE PEDESTAL ON THE NEAR SIDE EXISTING UTILITY POLE.
4. VERTICAL CLEARANCE (H):
   H = 3.0M FOR PEDESTRIAN AREAS
   H = 4.7M FOR DRIVEWAYS SUBJECT TO CAR TRAFFIC
   H = 5.5M FOR DRIVEWAYS/STREET SUBJECT TO TRUCK TRAFFIC

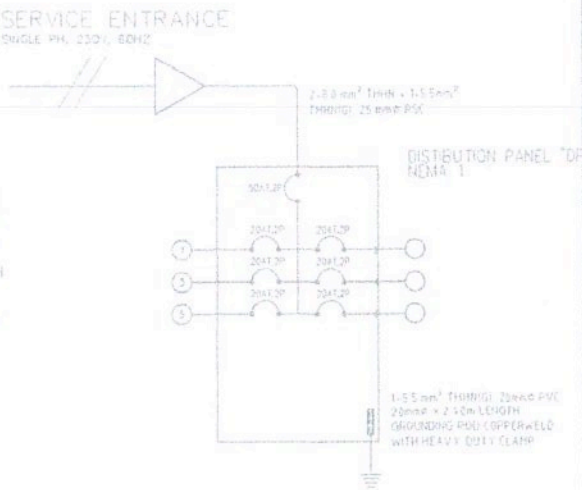
1 / E-2 ELECTRICAL SINGLE LINE DIAGRAM
SCALE NTS

13. MOUNTING HEIGHT OF WIRING DEVICES SHALL BE AS FOLLOWS:
    a. LIGHT SWITCH – 1.20 M ABOVE FINISH FLOOR
    b. CONVENIENCE OUTLET – 0.30 M ABOVE FINISH FLOOR
    c. PANELBOARD – 1.80 M ABOVE FINISH FLOOR
    d. FIRE ALARM STATION OUTLET – 1.50 M. ABOVE FINISH FLOOR
    e. PUSH BUTTON OUTLET – 1.20 M ABOVE FINISH FLOOR
    f. FIRE ALARM & VIBRATING BELL – 0.30 M BELOW CEILING LINE

ADDITIONAL REQUIREMENTS:

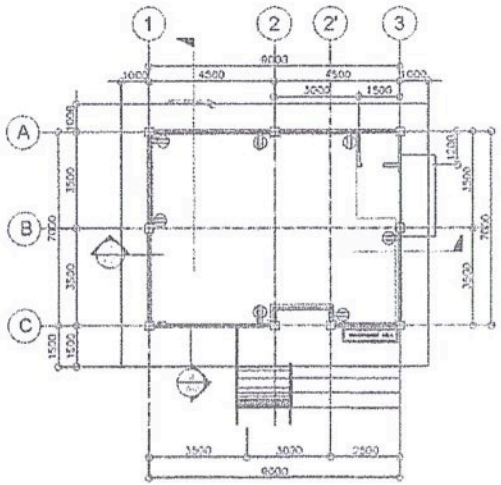
CONTRACTOR SHALL PERFORM THE APPLICABLE TEST FOR THE INSTALLATION OF ELECTRICAL WORKS TO BE REPORTED AS DETAILED AS FOLLOWS:

A. INSULATION RESISTANCE TEST (MEGGER TEST)
B. GROUND RESISTANCE TEST
C. OPERATIONAL TEST
D. PHASE BALANCE TEST
E. PHASE SEQUENCE TEST
F. SYSTEM TEST



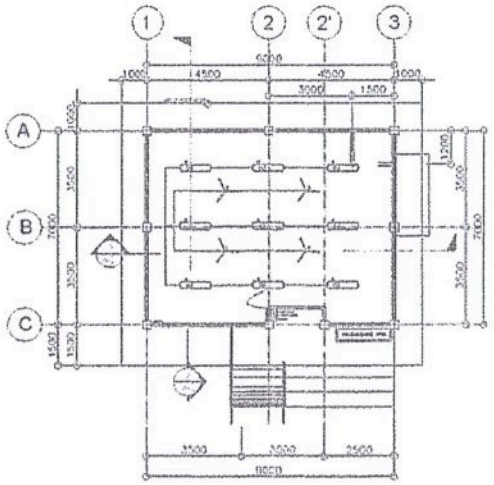
2 / E-2 ELECTRICAL RISER DIAGRAM
SCALE NTS

DepED	JOHN PAUL B. LICARDO	SIEGMUND M. SANCHEZ	(SEE COVER PAGE) MICHAEL OLIVER M. DE GUZMAN	(SEE COVER PAGE) AURELIO PAULO R. BARTOLOME	(SEE COVER PAGE) WILFREDO E. CRIVAL	PROPOSED CENTRAL KITCHEN		DEPARTMENT OF EDUCATION DepED	E-1 2



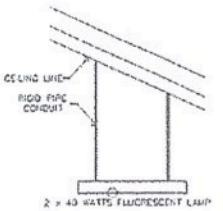
1 / E-1 POWER LAYOUT (CK FOR SML TO MED)

SCALE 1:100 M.



2 / E-1 LIGHTING LAYOUT (CK FOR SML TO MED)

SCALE 1:100 M



4 / E-1 LIGHTING DETAIL

NOT TO SCALE

LIGHTING SPECIFICATIONS	
	7-20w LED LOUVER TYPE (1220 mm x 300 mm) Daylight 5500K, IP40, 220V-240V, 60HZ

PANEL NAME	DP	MAIN FEEDER SIZE		MAIN CIRCUIT BREAKER	
PANEL LOCATION	VERIFY LOCATION	X	8	AT	50
ENCLOSURE	NEMA1	G	5.5	AF	50
VOLTAGE SYSTEM	220	SETS	1	P	2
PHASE	1	TYPE	THHN/THWN	KAIC	10

DP

DETAILS				AMPERES			CIRCUIT BREAKER SIZE				WIRE SIZE (X+G)mm²		CONDUIT SIZE (mmØ)	
CKT NO	LOAD DESCRIPTION	V	VA	AB	BC	AC	3φ	AT	AF	P	TYPE	X	G	
1	LED LIGHTING LOAD	220	1680 (8)	4.36				20	50	2	MCCB	3.5	3.5	20	PVC
2	CEILING FAN	220	1200 (6)	1.63				20	50	2	MCCB	3.5	3.5	20	PVC
3	CONVENIENCE OUTLET	220	3600 (18)	7.85				20	50	2	MCCB	3.5	3.5	20	PVC
4	FACP	220	1500 (5)	4.55				20	50	2	MCCB	3.5	3.5	20	PVC
5	SPARE	220	1500 (5)	4.55				20	50	2	MCCB				
6	SPARE	220	1500 (5)	4.55				20	50	2	MCCB				
				27.65	0	0	0								

TOTAL CONNECTED LOAD	
3PH + 1PH LOAD	27A
25 % OF HIGHEST CONTINUOUS LOAD	0A
HIGHEST CURRENT LOAD (MOTOR LOAD)	0A
25 % HIGHEST CURRENT LOAD (MOTOR LOAD)	0A
DEMAND FACTOR	0.85
MAIN FEEDER	187A
MAIN CIRCUIT BREAKER	100A

SIZE OF MAIN FEEDER					
X + G (mm²)					
2	8	1	5.5		
TYPE		SETS			
THHN/THWN		1			

SIZE OF MAIN BREAKER			
AT	50	TYPE	
AF	50	MCCB BOLT ON	
P	2		
KAIC	10		

SIZE OF CONDUIT	
25	RSC
CENTRAL KITCHEN LARGE	

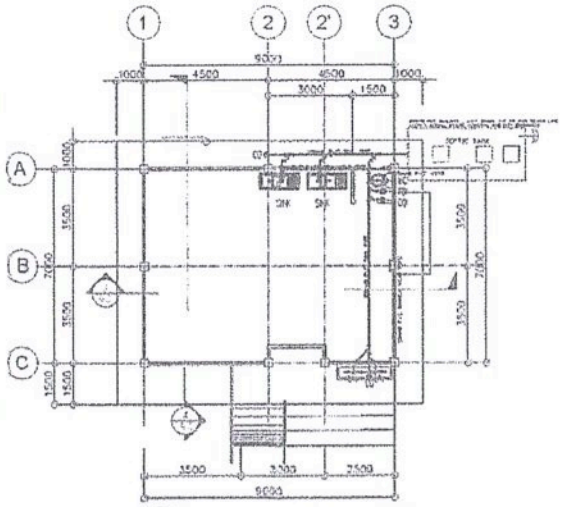
3 / E-1 SCHEDULE OF LOADS

SCALE NTS

LEGEND

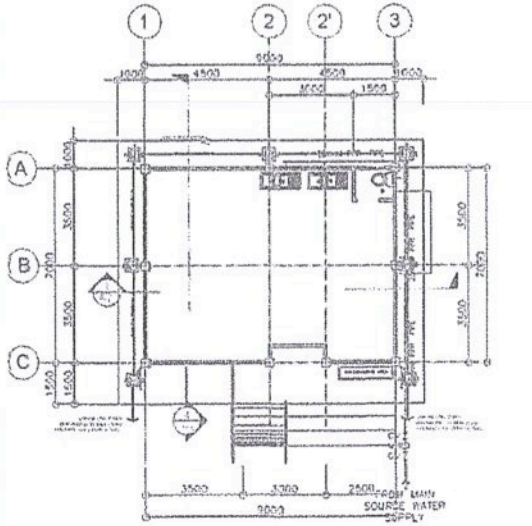
SYMBOL	DESCRIPTION
So	- ONE GANG DEVICE SWITCH
Sob	- TWO GANG DEVICE SWITCH
Sobe	- THREE GANG DEVICE SWITCH
3wSx	- THREE WAY ONE GANG DEVICE SWITCH
———	- RACEWAY CONDUIT CONCEALED IN CEILING
- - - - - -	- RACEWAY CONDUIT CONCEALED UNDER FLOOR/GROUND
DB	- PANELBOARD MARKED AS "MDP/DPA/DPB"
50 AT	- CKT BREAKER RATING AS INDICATED
	- DUPLEX CONVENIENCE OUTLET UNIVERSAL SLOTS GROUNDING TYPE 16 AMPS, 250 VOLT
1	- CIRCUIT HOMERUN
M	- SERVICE METER
	- SERVICE ENTRANCE
B	- FIRE BELL
	- FIRE ALARM PUSH BUTTON
	- STROBE LIGHT
FACP	- FIRE ALARM CONTROL PANEL
	- GROUNDING

DepED	DRAWN BY: JOHN PAUL B. LICARDO, REGISTERED ELECTRICAL ENGINEER, DepED, STO-NFOD	CHECKED BY: SIEGMUND M. SANCHEZ, PROFESSIONAL ELECTRICAL ENGINEER, DepED, STO-NFOD	RECOMMENDING APPROVAL: (SEE COVER PAGE) MICHAEL OLIVER M. DE GUZMAN, DIRECTOR III, DepED, STO-NFOD	APPROVED BY: (SEE COVER PAGE) AURELIO PAULO P. BARTOLOME, ASSISTANT SECRETARY, OFFICE, HUMAN RESOURCE AND ORGANIZATIONAL DEVELOPMENT AND PERFORMANCE	APPROVED BY: (SEE COVER PAGE) WILFREDO E. CABRAL, UNDERSECRETARY, OFFICE, HUMAN RESOURCE AND ORGANIZATIONAL DEVELOPMENT AND PERFORMANCE	PROJECT TITLE: PROPOSED CENTRAL KITCHEN; PROJECT LOCATION	PROJECT CODE	OWNER: DEPARTMENT OF EDUCATION DepED; SHEET CONTENTS	SHEET NO: E-2 / 2



1 / P-1 SEWER LINE LAYOUT

SCALE 1:100 M.



2 / P-1 WATER LINE & STORM DRAINAGE LAYOUT

SCALE 1:100 M.

LEGEND

CB	CATCH BASIN
CDP	CONCRETE DRAIN PIPE
CO	CLEAN OUT
CV	CHECK VALVE
HB	HOSE BIBB
FD	FLOOR DRAIN
GICWL	GALVANIZED IRON COLD WATER LINE (SCH. 40)
GICWR	GALVANIZED IRON COLD WATER RISER (SCH. 40)
GV	GATE VALVE
MH	MANHOLE
PVCDS	POLYVINYL CHLORIDE DOWNSPOUT
PVCDP	POLYVINYL CHLORIDE DRAIN PIPE
PVCDS	POLYVINYL CHLORIDE DOWNSPOUT
PVCSP	POLYVINYL CHLORIDE SOIL PIPE
PVCVAC	POLYVINYL CHLORIDE VENT ACROSS CEILING
PVCVP	POLYVINYL CHLORIDE VENT PIPE
PVCVS	POLYVINYL CHLORIDE VENT STACK
PVCVTR/W	POLYVINYL CHLORIDE VENT TROUGH ROOF/WALL
PVCWP	POLYVINYL CHLORIDE WASTE PIPE
PVCWS	POLYVINYL CHLORIDE WASTE STACK
RD	ROOF DRAIN
UD	URINAL DRAIN
WC	WATER CLOSET
LAV	LAVATORY
CS	COUNTER SINK

DESIGN CRITERIA

i. LIVE LOAD 1.00Pa

ii ALLOWABLE STRESSES

1. CONCRETE
   a. FOR FOOTING, BEAMS AND SLABS
   f_c' = 20 MPa
2. CONCRETE MASONRY UNITS (LOAD BEARING CHB)
   f_m' =6.90 MPa, fm = 2.41 MPa
3. REINFORCING STEEL BARS FOR BARS SMALLER THAN 16mmø
   f_y = 230 MPa
4. ASSUMED ALLOWABLE BEARING CAPACITY Y = 100KPa

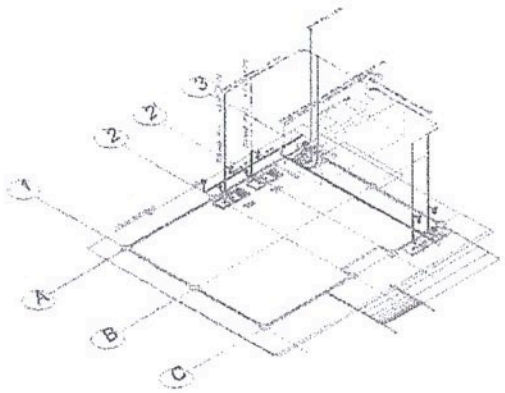
NOTE

WATER TABLE IS 1500 BELOW GROUND LEVEL.

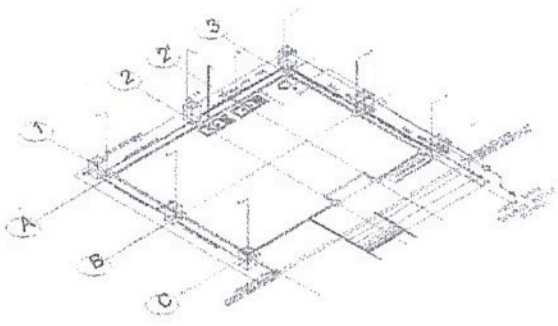
GENERAL PLUMBING AND SANITARY NOTES

1. All plumbing and sanitary works shall conform to the latest editions of the Revised National Plumbing Code of the Philippines (RNPCP), National Building Code of the Philippines (P.D. No. 1096), Code on Sanitation of the Philippines (P.D. No. 856), Fire Code of the Philippines, applicable DENR regulations, local ordinances, and other relevant laws, rules, and regulations.
2. All plumbing works shall be undertaken under the direct supervision of a duly Licensed Master Plumber and installed by a duly Licensed Plumbing Contractor.
3. The Contractor shall verify all dimensions, locations, elevations, utility connections, and site conditions prior to commencement of work. Any discrepancies shall be referred to the Designer of Record for clarification before proceeding.
4. Approved potable water piping materials, such as Polypropylene Random Copolymer (PPR) pipes or approved equivalent, shall be used for the water distribution system.
5. All plumbing fixtures, fittings, valves, drains, cleanouts, and accessories shall be new, free from defects, and approved for their intended use.
6. Backflow prevention devices shall be provided where required to protect the potable water supply from contamination.
7. Adequate floor drains shall be provided in food preparation, cooking, washing, storage, utility, and service areas. Floors shall be properly sloped toward floor drains to prevent ponding and facilitate cleaning.
8. A grease trap/interceptor of adequate capacity shall be provided and installed upstream of the sanitary drainage system to collect fats, oils, and grease (FOG) generated from kitchen operations. The grease trap shall be readily accessible for inspection, cleaning, and maintenance.
9. Kitchen wastewater shall discharge through the grease trap prior to entering the sanitary sewer or septic system. Blackwater from water closets, urinals, and similar fixtures shall discharge directly to the sanitary drainage system.
10. Separate sanitary drainage, storm drainage, and kitchen wastewater systems shall be provided whenever practicable.
11. All horizontal sanitary drainage piping shall be installed in true alignment and maintained at a uniform slope of not less than two percent (2%) unless otherwise required by the approved design and applicable code provisions.
12. Changes in direction shall be made using approved drainage fittings such as wyes, long-sweep bends, combination wye and bends, or other code-compliant fittings. The use of prohibited fittings is not permitted.
13. Double sanitary tees, double hubs, drilled or tapped drainage pipes, saddle hubs, saddle fittings, and other prohibited fittings shall not be used in horizontal soil, waste, or vent piping systems.
14. Cleanouts shall be installed in accessible locations and shall be provided:
    a. At every aggregate change in horizontal direction exceeding 22.5 degrees;
    b. At intervals not exceeding 15.00 meters in horizontal drainage runs;
    c. At the upstream end of horizontal drainage lines;
    d. At the base of vertical soil or waste stacks where required; and
    e. Within 1.50 meters inside the property line before connection to the building sewer or approved disposal system.
15. The digestion chamber and all liquid-retaining portions of the septic tank or septic vault shall be watertight and properly waterproofed.
16. A minimum free air space of 300 mm shall be maintained between the maximum sewage level and the underside of the septic tank or septic vault roof slab.
17. No septic tank, septic vault, sewage treatment facility, or similar wastewater treatment structure shall be constructed beneath any building or structure.
18. Septic tanks shall be designed in accordance with the projected population load, wastewater generation requirements, and applicable provisions of the RNPCP and the Code on Sanitation of the Philippines.
19. Access openings shall be provided for inspection, maintenance, desludging, and cleaning of septic tanks, grease traps, and other wastewater treatment facilities.
20. Venting systems shall be provided as required to ensure proper drainage flow, prevent siphonage of trap seals, and eliminate the accumulation of foul gases within the plumbing system.
21. All sanitary and wastewater systems shall be designed and installed to prevent leakage, groundwater contamination, odor nuisance, pest infestation, and unsanitary conditions.
22. Where a public sewer system is available, sanitary wastewater shall be connected thereto subject to the approval of the concerned utility provider and regulatory authorities.
23. All plumbing fixtures, drains, piping, and equipment shall be tested for watertightness and proper operation prior to acceptance of the works.
24. Coordinate all plumbing and sanitary works with the architectural, structural, mechanical, electrical, fire protection, and site development plans prior to construction.z

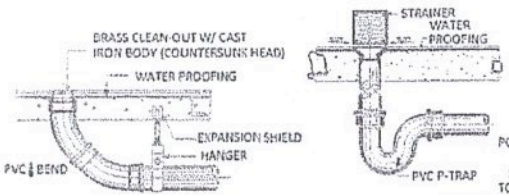
REPUBLIC OF THE PHILIPPINES DepED LAGUNA DEPARTMENT OF EDUCATION SCHOOLS FACILITIES DIVISION	DRAWN BY: CAMILLE ANN C. RAPOSA, TECHNICAL ASSISTANT II, MASTER PLUMBER, DepED, SFO-IVA	CHECKED BY: ALDRIN C. TACAD, ENGINEER I, MASTER PLUMBER, DepED, SFO-IVA	RECOMMENDING APPROVAL: (SEE COVER PAGE) MICHAEL OLIVER M. DE GUZMAN, DIRECTOR III, DepED, SFO-IVA	APPROVED BY: (SEE COVER PAGE) AURELIO PAULO R. BARTOLOME, ASSISTANT SECRETARY, DEPED, HUMAN RESOURCE AND ORGANIZATIONAL DEVELOPMENT AND INFRASTRUCTURE	APPROVED BY: (SEE COVER PAGE) WILFREDO E. CABRAL, UNDERSECRETARY, DEPED, HUMAN RESOURCE AND ORGANIZATIONAL DEVELOPMENT AND INFRASTRUCTURE	PROJECT TITLE: PROPOSED CENTRAL KITCHEN; PROJECT LOCATION:	PROJECT CODE:	OWNER: DEPARTMENT OF EDUCATION DepED; SHEET CONTENTS:	SHEET NO.: P-1 2



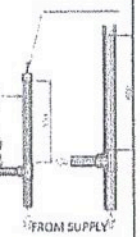
1 P-2 ISOMETRIC SEWER LINE LAYOUT



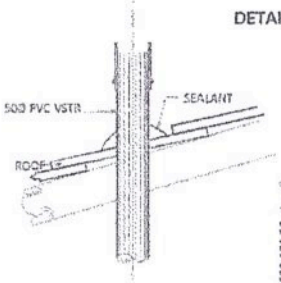
2 P-2 ISOMETRIC WATER LINE & STORM DRAINAGE LAYOUT



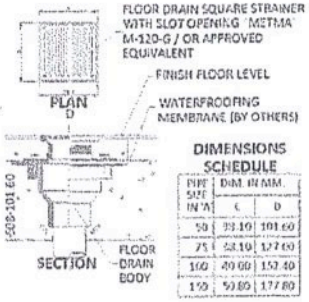
DETAIL OF FLOOR CLEAN OUT



AIR CHAMBER



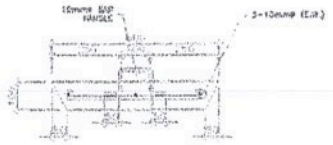
VENT STACK THRU ROOF



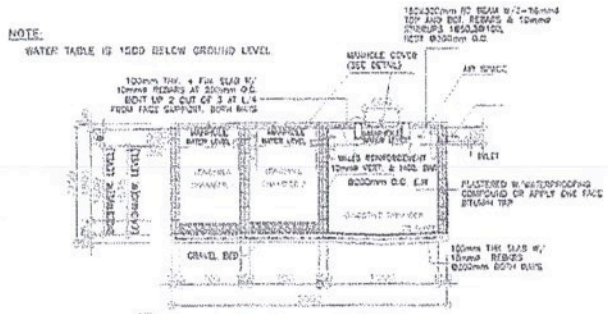
DIMENSIONS SCHEDULE

PIPE SIZE IN "A"	DIM. IN MM. C	D
50	33.10	101.60
75	58.10	127.00
100	79.00	152.40
150	93.80	177.80

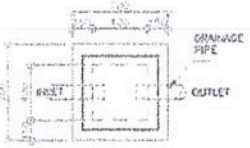
FLOOR DRAIN DETAILS

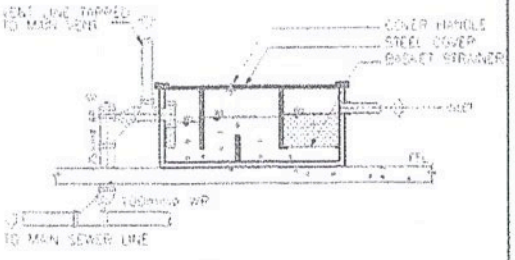


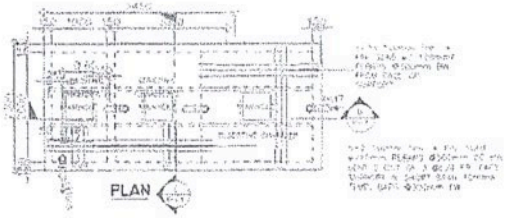
3 P-2 MANHOLE COVER DETAILS



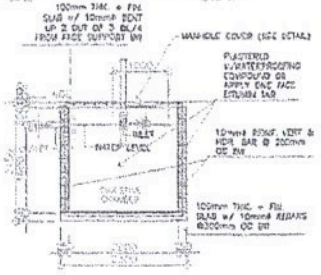
5 P-2 SEPTIC TANK DETAILS



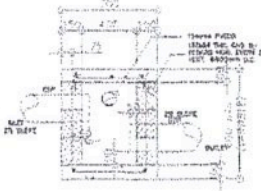




4 P-2 SEPTIC TANK PLAN



6 P-2 DIGESTIVE CHAMBER DETAILS



7 P-2 CATCH BASIN DETAILS

8 P-2 GREASE TRAP DETAIL

DepED	DRAWN BY: CAMILLE ANN C. RAPOSA	CHECKED BY: ALDRIN C. TAGAD	RECOMMENDING APPROVAL: (SEE COVER PAGE) MICHAEL OLIVER M. DE GUZMAN	APPROVED BY: (SEE COVER PAGE) AMERICO PAULO R. BARTOLOME	APPROVED BY: (SEE COVER PAGE) WILFREDO E. CABRAL	PROJECT TITLE: PROPOSED CENTRAL KITCHEN	PROJECT CODE:	DEPARTMENT OF EDUCATION DepED	SHEET NO. P-2 2