

DepEd Regional Advisory No. 0611, s. 2021
April 13, 2021

In compliance with DepEd Order (DO) No. 8, s. 2013
This advisory is issued not for endorsement per DO 28, s. 2001,
but only for the information of DepEd officials,
personnel/staff, as well as the concerned public.
(Visit deped.in/ro8issuances)

ASTORIA CULINARY AND HOSPITALITY INSTITUTE WEBINAR OFFERINGS

Attached is a communication letter from Ms. Cherry C. Lagradante, Senior Program Executive, Astoria Culinary and Hospitality Institute, announcing its webinar offerings for the Senior High School Program.

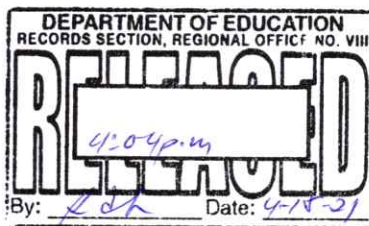
The target participants are the Senior High School faculty and learners undergoing the Work Immersion activity. It is reiterated, however, that fees for Work Immersion must only be set after consultation with parents as stipulated in paragraph 10 under Section 5 of DepEd Order No. 30, s. 2017.

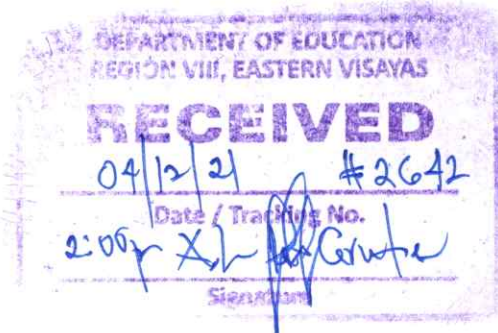
More information may be inquired from:

Ms. Cherry C. Lagradante
Senior Program Executive
Astoria Culinary and Hospitality Institute
Tel. No.: 09209582032
Email Add.: training@astoriaplaza.com

Considering that this is an Advisory, Schools Division Superintendents are given the discretion to act on this matter.

CLMD-GCM
DepEd RO8 ATA-F21 (CV2018-v03-r00)





April 12, 2021

MS. MA. GEMMA MERCADO LEDESMA
Regional Director
DepEd RO VIII



Dear Ms. Ledesma:

Warm greetings! Thank you for your valued and continued support to the Astoria Hotels and Resorts. Herewith, we are pleased to submit the following programs for your Senior High School and Faculty:

I. TRAINING INCLUSIONS, SCHEDULE AND INVESTMENT

FOR SENIOR HIGH SCHOOL STUDENTS

COMPETENCY	NO. OF EQUIVALENT HRS.	HSKPG	FRONT OFFICE	FOOD & BEV.	FOOD PROD.
Basic Operations (Modules 1-2 / 2 mos.)	80	2,000	2,000	2,500	3,500
Work Immersion (Modules 1-3 / 3 mos.)	120	2,500	2,500	3,000	4,500

NOTE: Minimum of 35 students per batch for College & Senior High School.

FOR FACULTY

COMPETENCY	NO. OF EQUIVALENT HRS.	HSKPG	FRONT OFFICE	FOOD & BEV.	FOOD PROD.
Advanced Operations (Modules 1-3)	300	3,500	3,500	3,800	5,500
Supervisory (Modules 1-4)	400	4,500	4,500	4,800	6,000
Managerial (Modules 1-5)	500	5,500	5,500	5,800	6,500

NOTE: Minimum of 5 faculty per batch.

OTHER ONLINE PROGRAMS:

TOPIC	MODULES	FEE
Customer Service in the New Normal	4 Modules	700
Personality Image Enhancement in the New Normal	4 Modules	700

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4-12-21



Step to Leadership	6 Modules	1,050
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**WEBINARS:
TOPICS FOR SENIOR HIGH SCHOOL:**

ROOMS	FEE
Basic Front Office w/ Virtual Tour	350
Front Office with Property Management System	500
Front Office with Property Management System and Return Demo	700
Basic Housekeeping	350

FOOD AND BEVERAGE	FEE
Basic Food and Beverage	350
Advance Food and Beverage	500
Barista (Bar & Beverage Management)	500
Bartending / Mixology	700

CULINARY	FEE
International Cuisine	1,200
Asian Cuisine	1,200
Japanese Cuisine	1,200
Mediterranean Cuisine	1,200
German Cuisine	1,200
Baking & Pastry	1,200
Asian Fusion	1,200
Basic Culinary	1,200
Knife Skills	500
Food Safety and Sanitation	350
Basic Bread Production	1,200
Basic Pastry Production	1,200
Meat Production	1,200

FINANCE	FEE
Hospitalty Accounting	350
Cost Control	500
Supply Chain Management	500



**FOR SENIOR HIGH SCHOOL STUDENTS
REVLV WORK IMMERSION PROGRAM:**

COMPETENCY (Basic Operations)	NO. OF EQUIVALENT HRS	DURATION (2x a week synchronous)	FEE PER STUDENT
Information & Communications Technology	80 hours	3 weeks	2,500

REVLV FACULTY IMMERSION PROGRAM:

COMPETENCY (Intensive Virtual Training)	NO. OF EQUIVALENT HRS	DURATION (2x a week synchronous)	FEE PER FACULTY
Information & Communications Technology	500 hours	2 months	6,000

REVLV WEBINARS FOR SENIOR HIGH SCHOOL:

TVL TRACK	STRAND	TOPIC	DURATION VIA ZOOM	RATE PER STUDENT
	INFORMATION & COMMUNICATIONS TECHNOLOGY	A. PROGRAMMING		
		1. Basic Programming	2 hrs.	350
		2. Virtual Computer Trouble Shooting	3 hrs.	500
		3. Installing Operating System , Suite & Anti-Virus	2 hrs.	350
		4. Traditional Hotel ICT Set Up VS Smart Hotel	2 hrs.	350
		5. WIFI Network & Wireless Technology	2 hrs.	350



Note: ACHI's webinar offerings is not limited to the list above, we can also customize topics to tailor fit the needs of your students. Minimum of forty (40) students per batch. One (1) webinar topic is equivalent to ten (10) hrs. of OJT/work immersion.

II. BILLING ARRANGEMENTS

- Reservation/Confirmation Payment of at least 50% of the Total Training Investment upon confirmation.
- Full Payment is to be settled seven (7) days before the program date.
- Payment must be deposited thru:

Landbank

Account Name : Millennium Properties and Brokerage Inc.
Account Number : 0671-0485-39

Banco de Oro

Account Name : Millennium Properties and Brokerage Inc.
Account Number : 7070022937

Metrobank

Account Name : Astoria Plaza
Account Number : 633-7-633-03074-6

- Personal checks are not accepted. Official receipt will only be issued for cash payments and check payments upon clearance. For credit card payment, provisional receipts will be issued.
- Name of school or depositor must be indicated when making deposit.

III. REVISION/CANCELLATION POLICIES

In the event of cancellation after **signing of contract**, a cancellation fee equivalent to one hundred percent (**100%**) based on the total estimated cost shall be applied.

Please feel free to discuss with us, should you have additional requirements or clarifications. Should all the above arrangements meet your approval, kindly indicate your confirmation by signing on the space provided below. Please take note that e-signature is considered as a legitimate signature.

Again, thank you for choosing Astoria Hotels and Resorts for your academic requirements.

Very truly yours,

A handwritten signature in black ink, appearing to read 'Cherry C. Lagradante', is written over the printed name.

CHERRY C. LAGRADANTE
Senior Program Executive



Approved by:

A handwritten signature in black ink, appearing to read 'Ronald Dexter V. Antiporda', written in a cursive style.

RONALD DEXTER V. ANTIPORDA, PH.D. (c)
Director for Program Development & Marketing

A handwritten signature in black ink, appearing to read 'Felimon J. Regalado, Jr.', written in a cursive style.

FELIMON J. REGALADO, JR
General Manager

Conforme:



TRAINING LEADS TO CAREERS



WHO WE ARE:

Established by Astoria Hotels and Resorts

Astoria Culinary and Hospitality Institute (ACHI) was established for professionals, non-professionals, as well as hospitality and tourism management students who wish to enhance and further develop their skills in the service industry.

Established in 2011, Astoria Hospitality and Culinary Institute (ACHI) aspires to continually provide its trainees equal opportunities to deepen their potential and passion, in hopes of building a better tomorrow for the field of hospitality. ACHI is headed by the crème de la crème staff of Astoria Plaza, a 4-star hotel in Ortigas Business District, that is fully accredited by the Department of Tourism (DOT).

MISSION

To provide the latest practical and theoretical education by conducting intensive training together with experienced professionals from the hospitality industry.

VISION

To be the prime learning institution for professional competency and world-class services in the hospitality and culinary industry.

To educate and mentor students and equip them with the professional competency needed to build a career in the hospitality industry.



COMPETITIVE ADVANTAGES

- Providing quality training to students & professionals for over 10 years
- 200+ school partners all over the Philippines
- Trained Vietnamese and Indonesian students & faculty
- Certified and well-experienced trainers in their field of expertise
- DOT, CHED, DepEd, & TESDA compliant
- Top-notch and well-equipped hotel & resort facilities



ORTIGAS MAKATI
 BORACAY BOHOL
 PALAWAN TAGAYTAY

ASTORIA CULINARY AND HOSPITALITY INSTITUTE

☎ 8788-1487 📞 09209582032
 ✉ training@astoriaplaza.com 🌐 www.astoriaculinaryandhospitalityinstitute.com
 📱 @achibyastoria 📱 @achibyastoria



NEW

ACHI ONLINE PROGRAMS



ON-THE-WEB TRAINING PROGRAMS

Virtual training programs for College & Senior High School, based on the Department of Tourism (DOT) manual.



Virtual Housekeeping Training



Virtual Front Office Training



Virtual Food and Beverage Service Training



Virtual Food Production Training



Customer Service in the New Normal



Personality Image Enhancement in the New Normal



Leadership Training



WEBINARS (NEW NORMAL)

Special online seminars conducted for students & faculty.



Hotel Housekeeping Operations



Hotel Front Office Operations



Hotel Food & Beverage Operations



Hotel Commercial Cookery



Hotel Baking & Pastry Production



Customer Service



Personality Image Enhancement



Leadership Training

ADVANTAGES OF OUR ONLINE PROGRAMS

1 PRACTICE ACTIVITIES

Time-sensitive projects that can be done at home with the close online supervision of an experienced hotel trainer.

2 ASSESSMENT

These are conducted to determine student progress towards the attainment of OJT or work immersion outcomes.

A. FORMATIVE ASSESSMENT

It enables trainers to ascertain the student's work progress.

B. SUMMATIVE ASSESSMENT

It allows trainers to determine how well students did at the end of a task.

C. PERFORMANCE-BASED ASSESSMENT

Activities such as e-portfolio production, reflection paper via YouTube video link, situational analysis, etc. are given.

3 DEDICATED ONLINE TEACHING ASSISTANTS

Teaching assistants whose main duties are to aid the students and support the faculty with their technical and modular concerns will be available and reachable online.

4 COMBINATION OF 2 MODES OF DELIVERY

ASYNCHRONOUS

Communication is not conducted live and occurs through audio-visual materials. This mode is more flexible, with students learning at their most convenient times.

SYNCHRONOUS

Communication happens in real time, with teaching conducted via live videoconferencing. This mode is more engaging as students can ask questions, which the instructor can answer promptly and clearly.

5 MONITOR STUDENTS' PROGRESS

Close coordination between the school and the Host Training Establishment (HTE) via Google Meet or Zoom to ensure students of their learning outcomes.

6 AFFORDABLE RATES

Tuition fees are very reasonable for the scope of education and teaching provided.



ORTIGAS MAKATI
BORACAY BOHOL
PALAWAN TAGAYTAY

ASTORIA CULINARY AND HOSPITALITY INSTITUTE

☎ 8788-1487
✉ training@astoriaplaza.com
📍 @achibyastoria

☎ 09209582032
🌐 www.astoriaculinaryandhospitalityinstitute.com
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ASSOCIATION OF ADMINISTRATORS IN HOSPITALITY,
HOTEL AND RESTAURANT MANAGEMENT EDUCATIONAL INSTITUTIONS
(AAHRMEI)

Unit 1401 EGI Taft Tower 2339 Taft Avenue, Malate, Manila, Philippines.
E-mail Ads.: gloriabakensiy50@gmail.com; vittydee49@yahoo.com
Mobile Nos.: 09286108941; 09086679028 / Telephone Nos. 85672696

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December 27, 2020

To our valued members and institutions:

The AAHRMEI, as a voluntary non-profit professional organization has continuously stood up to its mission to help establish quality and excellence in Hospitality and Tourism education with its motto to "Learn and Share for Leadership Excellence in Hospitality Industry".

The challenges that are brought about by the Covid 19 pandemic did not stop the association from moving on to extend assistance to our members nationwide who are affected particularly in addressing the needs of students for industry exposures during the challenging times, as a result of the pandemic.

The AAHRMEI president collaborated with the Commission on Higher Education as to how to address the concerns of the graduating students and faculty members who need to comply with the requirements for the completion of the program. For which after the interview and thorough discussion with the Office of Programs and Standards, the AAHRMEI entered into an agreement with Astoria Culinary and Hospitality Institute (ACHI) for the following concerns:

1. ACHI will provide Online Training for different departments to students and faculty members at a minimal cost.
2. ACHI will allow the students and faculty members to have the face to face exposure should the CHED and IATF allow it.
3. AAHRMEI will endorse the training to schools who may be interested to avail of the Online OJT.
4. AAHRMEI shall serve as monitoring body to ensure that acquisition of learning and competencies are achieved.

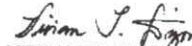
The above agreement was entered into after AAHRMEI has reviewed the learning Modules used and satisfied with the presentations of ACHI, plus the experiences noted.

- ACHI has proven its quest for quality skills development being under the very supportive management and the guidance of the well-known consultant Senior Miguel Cerqueda (an icon in Hospitality Industry and a long time GM of The Manila Hotel), and ACHI observes and complies with CHED regulations, TESDA training standards and uses the DOT OJT Manuals.
- The AAHRMEI partnership with Astoria Plaza Hotel for the National Skills Competition has convinced the association about the standards maintained by the hotel.
- Many of the member schools nationwide have partnered with ACHI prior to the pandemic, and the evaluation of the faculty and students were very good.
- The Astoria Plaza Hotel has 7 properties in the different regions of the country that could accommodate the needs of students for face to face exposures, should it be possible then.
- The ACHI has the physical hotels in the country, unlike other programs that are mainly based on videos.

It is on these contexts that AAHRMEI endorses the training. Should you avail of the program, please inform the secretariat so we can do the necessary monitoring at 09086679028.

You may contact the ACHI Office for your partnership with the hotel as to the particular training and other matters at cell nos. 09175253397 / 09278576404.

Very truly yours,

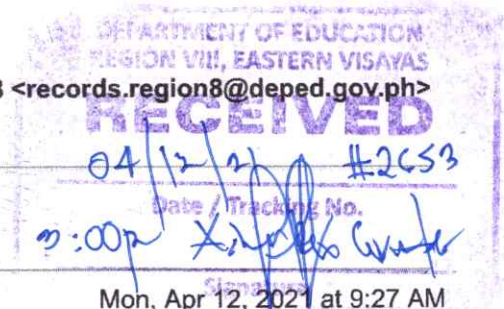

VIVIAN T. DIZON
Executive Director


DR. GLORIA BAKEN WONG-SIY
AAHRMEI, President

Leadership Excellence in Hospitality & Tourism Education



records region8 <records.region8@deped.gov.ph>



ACHI Online Training Programs

1 message

Joanna Marie Joaquin <joannamarie.joaquin@astoriaplaza.com>
To: region8@deped.gov.ph, records.region8@deped.gov.ph

Mon, Apr 12, 2021 at 9:27 AM

April 12, 2021

MS. MA.GEMMA MERCADO LEDESMA
Regional Director
DepEd RO VIII



Dear Ms. Ledesma:

Greetings from Astoria Culinary and Hospitality Institute (ACHI)!

We hope that this letter finds you in good health during this challenging period brought about by Covid-19. As this pandemic continues to plague everyone, it has deeply affected and changed the course of our educational methods. In response to the exigencies of our time, ACHI has adapted to the changing educational modalities mandated by DepEd for technical-vocational-livelihood strand in hospitality and tourism services as a requirement to the work immersion on flexible learning.

ACHI was established as a subsidiary of Astoria Hotels and Resorts in 2011. Through this, ACHI can provide students with leading industry accurate practices with hands-on education led by experienced and practicing hotel industry professionals that ensure the relevance and effectiveness of the modules. The competencies developed during this period of training are aimed at enabling each graduate of ACHI to immediately qualify for a career in hospitality.

To address the limitations of today, ACHI has developed an extensive list of On-The-Web Training (OWT) programs in all service aspects related to the hospitality industry.

All modules have:

- Aligned with and even exceeded "AAHRMEI" published DOT Training Manuals;
- Incorporated the practices outlined in the DOT "Health and Safety Guidelines Governing the Operations of Accommodation Establishments Under the New Normal";
- Fully complied with DepEd Order No. 30, s. 2017: Guidelines for Work Immersion requirements and aligned with ASEAN MRA standards; and
- Followed Astoria Hotels and Resorts stringent industry leading "new normal" practices.

It is our humble wish to become a training partner with reputable institutions in Quezon City to effectively and relevantly supplement your students' education and career potential in the hospitality industry. We would be very glad to discuss this further with you at your most convenient time via face-to-face or zoom.

Please see attached for further details about our company, new online programs and partnership with AAHRMEI.

Thank you very much for your time.

Yours Truly,



Ronald Dexter V. Antiporda, Ph.D. ©
Director for Program Development and Marketing
Astoria Culinary and Hospitality Institute
Mobile No. 0917-5253397

WHO WE ARE:

Established by Astoria Hotels and Resorts. Astoria Culinary and Hospitality Institute (ACHI) was established for professionals, non-professionals, as well as hospitality and tourism management students who wish to enhance and further develop their skills in the service industry.

Established in 2011, Astoria Hospitality and Culinary Institute (ACHI) aspires to continually provide its trainees equal opportunities to deepen their potential and passion, in hopes of building a better tomorrow for the field of hospitality.

MISSION:

To provide the latest practical and theoretical education by conducting intensive training together with experienced professionals from the hospitality industry.

VISION:

To be the prime learning institution for professional competency and world-class services in the hospitality and culinary industry.

To educate and mentor students and equip them with the professional competency needed to build a career in the hospitality industry.

COMPETITIVE ADVANTAGES:

- Over 10 years of providing quality training to students and professionals.
- 200+ school partners all over the Philippines.
- Trained foreign students and faculty from Vietnam and Indonesia.
- Certified and well-experienced trainers in their field of expertise.
- DOT, DepEd, CHED and TESDA compliant.
- Top-notch and well-equipped actual hotel and resort facilities.

ACHI ONLINE PROGRAMS

OBJECTIVE

To prepare the students to become work-ready and competent in terms of acquired knowledge, skills, attitudes and values needed in the hospitality industry in the new normal.

ADVANTAGES OF OUR ONLINE PROGRAMS:

1. PRACTICE ACTIVITIES

Trainers are assured that there is a LEARNING EXPERIENCE even thru virtual training because of the time-sensitive projects or tasks to be done at home in close supervision of a well-versed hotel trainer.

Moreover, there is an active feedback by the trainer to check or correct their outputs and there is an exchange of communication by discussing of ideas effectively.

2. ASSESSMENT

The programs are designed to have learner-centered activities which will be assessed thru the various forms of assessment that are conducted to determine students' progress towards the OJT/work immersion outcomes. These may be formative, summative & performance-based in nature.

Learning Outcomes will be met by assessing the students' technical knowledge, skills and hygiene & safety.

A. Formative Assessment

This enables the trainers to ascertain how well students are doing as work/task progresses.

It provides the trainers opportunities for checking the students' understanding & determine interventions or assistance that the student would need for him to attain the intended LEARNING OUTCOMES (what will the student learn by the end of this module).

B. Summative Assessment

It allows the trainers to determine how well students did at the end of a task. These are given in a form of a quiz, long test, or exam.

C. Performance-Based Assessment

This is done by giving them a reflection paper via youtube link, situational analysis, case study, or video recorded tasks/reports to evaluate the student performance. Students' tasks are submitted via e-portfolio.

3. COMBINATION OF 2 MODES OF DELIVERY/INSTRUCTION

A. ASYNCHRONOUS

Communication is not live which is more convenient and flexible and students learn at different times. (i.e. recorded videos are uploaded for students' access, screensharing)

B. SYNCHRONOUS

Communication happens in real time which is more engaging and effective and students learn at the same time. (i.e. video conferencing, live chat via Zoom/Google Meet)

4. MONITOR STUDENTS' PROGRESS

A Weekly Learning Log for the self-assessment of students where they put the lessons they have learned, successes, difficulties and challenges they have encountered will be one of the requirements.

This will be done in close coordination between the school and the Host Training Establishment (HTE) via e-learning portal to ensure students of their learning/skills outcomes.

5. DEDICATED ONLINE TEACHING ASSISTANTS

Online teaching assistants whose main duty is to assist the students and faculty with their technical and modular concerns will be available.

6. AFFORDABLE RATES

Compared to our competitors, our rates are affordable considering the content and compliance of our modules to government mandates and the strong line-up of our seasoned industry and corporate trainers.

ON-THE-WEB TRAINING PROGRAMS	MODULES:
<ol style="list-style-type: none"> 1. Virtual Housekeeping Training 2. Virtual Front Office Training 3. Virtual Food & Beverage Training 4. Virtual Food Production Training <p>Each ON-THE-WEB Training Program is composed of five modules patterned after the Department of Tourism's Training Manual.</p>	<ol style="list-style-type: none"> 1. Introduction of the Course 2. Technical Skills & Knowledge to Be Developed 3. Technical Skills Checklist in Other Related Areas 4. Systems and Procedures 5. Management Skills <p>All these modules are aligned with the DOT Memo Circular No. 2020-002 on Health and Safety Guidelines Governing the Operations of Accommodation Establishments under the New Normal.</p>

OTHER ONLINE PROGRAMS:

- Customer Service in the New Normal
- Personality Image Enhancement in the New Normal
- Step to Leadership

WEBINAR TOPICS:

Basic Front Office with Virtual Tour	Personality Development
Front Office with Hands-on	Basic Digital Marketing
Front Office with Hands-on & Return Demo	Advanced Digital Marketing
Basic Food and Beverage Service	Basic Revenue Management
Advanced Food and Beverage Service	Advanced Revenue Management
Bar and Beverage Management	Hospitality Accounting
Housekeeping	Supply Chain Management
Basic Culinary	Risk Management
Asian Cuisine	Food Safety and Sanitation
Baking and Pastry	International Cuisine
Kitchen Design and Layout	Hotel Design and Layout

FOR SENIOR HIGH SCHOOL STUDENTS

(TECHNICAL-VOCATIONAL-LIVELIHOOD STRAND IN HOSPITALITY SERVICES)

COMPETENCY	NO. OF EQUIVALENT HRS.	HSKPG FEE	FRONT OFFICE FEE	FOOD & BEV. FEE	FOOD PROD. FEE
Basic Operations (Modules 1-2 / 2 mos.)	80	2,000	2,000	2,500	3,500
Work Immersion (Modules 1-3 / 3 mos.)	120	2,500	2,500	3,000	4,500

NOTE:

- Actual Hotel Exposure for 1 week (for Work

Immersion/Module 1-3 only)

- Once already allowed by the IATF and DepEd
- Department/s taken during online learning

- **Minimum of 35 students per batch**

FOR FACULTY

COMPETENCY	NO. OF EQUIVALENT HRS.	HSKPG FEE	FRONT OFFICE FEE	FOOD & BEV. FEE	FOOD PROD. FEE
Advanced Operations (Modules 1-3)	300	3,500	3,500	3,800	5,500
Supervisory (Modules 1-4)	400	4,500	4,500	4,800	6,000
Managerial (Modules 1-5)	500	5,500	5,500	5,800	6,500

NOTE:

Minimum of 5 faculty per batch

OTHER**ONLINE****PROGRAMS:**

TOPIC	MODULES	FEE
Customer Service in the New Normal	4 Modules (2 days / 4 hrs.)	700
Personality Image Enhancement in the New Normal	4 Modules (2 days / 4 hrs.)	700
Step to Leadership	6 Modules (3 days / 6 hrs.)	1,050

NOTE: Minimum of 35 students per batch**WEBINARS**

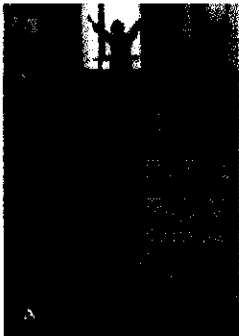
TOPICS	FEE	TOPICS	FEE
Basic Front Office w/ Virtual Tour	350.00	Personality Development	350.00
Front Office with Hands-on	500.00	Basic Digital Marketing	500.00
Front Office with Hands-on and Return Demo	700.00	Advanced Digital Marketing	800.00

Basic Food and Beverage	350.00	Basic Revenue Management	500.00
Advanced Food and Beverage	500.00	Advanced Revenue Management	800.00
Bar and Beverage Management	500.00	Hospitality Accounting	350.00
Housekeeping	350.00	Supply Chain Management	500.00
Basic Culinary	1,200.00	Risk Management	350.00
Asian Cuisine	1,200.00	Food Safety and Sanitation	350.00
Baking & Pastry			

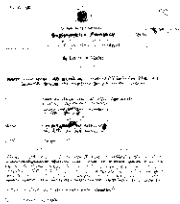
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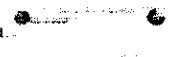
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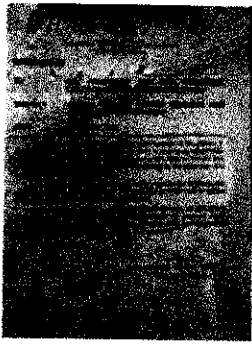
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