



TABLE OF SPECIFICATION
Techopreneurship
Midterm Examination
1st Semester, A.Y. 2025-2026
(BindTech FICT 3E)



TOPICS	Time Allotment (Hour)	NUMBER OF ITEMS IN COGNITIVE LEVELS												Total	ITEM PLACEMENT						
		Remembering (R)		Understanding (U)		Applying (A)		Analyzing (An)		Evaluating (E)		Creating (C)			R	U	A	An	E	C	
		20%		20%		20%		20%		20%		20%									
A. Introduction to Techopreneurship	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	1	2	3	4	5	6	
B. Difference of Entrepreneurship and Techopreneurship	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	7-8	9-10	11-12	13-14	15-16	17-18	
C. Role of Technology in Shaping Businesses.	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	19	20	21	22	23	24	
D. The Techopreneurial Mindset and Traits	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	25	26	27	28	29	30	
E. Characteristics of Successful Techopreneurs	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	31	32	33	34	35	36	
F. Work Ethics, Discipline, and Decision-making Skills	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	37-38	39-40	41-42	43-44	45-46	47-48	
G. Identifying Problems in the Community and Industry	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	49	50	51	52	53	54	
H. Converting Problems into Business Opportunities	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	55	56	57	58	59	60	
TOTAL	26	9.2	10	9.2	10	9.2	10	9.2	10	9.2	10	9.2	10	60							

Prepared by:

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Course Facilitator

Approved by:

ENGR. GLENN S. TALUA, MIRE
Program Chairperson
2025 -10- 07

Date: October 7, 2025



TABLE OF SPECIFICATION
Occupational Health and Safety
Midterm Examination
1st Semester, A.Y. 2024-2025
(BindTech ET 1)



TOPICS	Time Allotment (Hour)	NUMBER OF ITEMS IN COGNITIVE LEVELS												Total	ITEM PLACEMENT						
		Remembering (R)		Understanding (U)		Applying (A)		Analyzing (An)		Evaluating (E)		Creating (C)			R	U	A	An	E	C	
		20%		20%		20%		20%		20%		20%									
A. Historical Background of OHS	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	1	2	3	4	5	6	
B. Basics, Objectives, and Importance of OHS	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	7-8	9-10	11-12	13-14	15-16	17-18	
C. Key Concepts (Hazard, Risk, Accident, Safety health)	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	19	20	21	22	23	24	
D. Occupational Safety and Health Standards (OSHS) in Philippines.	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	25	26	27	28	29	30	
E. Occupational Health and Safety Management Systems	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	31	32	33	34	35	36	
F. Duties and Responsibilities of Employers and Employee.	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	37-38	39-40	41-42	43-44	45-46	47-48	
G. Differences of Philippine OSHS and International Framework	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	49	50	51	52	53	54	
H. Benefits of Adopting International Standards	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	55	56	57	58	59	60	
TOTAL	26	9.2	10	9.2	10	9.2	10	9.2	10	9.2	10	9.2	10	60							

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TABLE OF SPECIFICATION
Quality Cookery
Midterm Examination
1st Semester, A.Y. 2025-2026
(BTVTE FSM 1D)



TOPICS	Time Allotment (Hour)	NUMBER OF ITEMS IN COGNITIVE LEVELS										Total	ITEM PLACEMENT							
		Remembering (R)		Understanding (U)		Applying (A)		Analyzing (An)		Evaluating (E)			R	U	A	An	E	C		
		20%		20%		20%		20%		20%										
A. History, Meaning, and Scope of Cookery.	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	1-2	3-4	5-6	7-8	9-10	11-12
B. The Science and Art of Cooking	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	13	14	15	16	17	18
C. Role of Cookery In Health and Nutrition	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	19-20	21-22	23-24	25-25	27-28	29-30
D. Essential Kitchen Skills	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	31	32	33	34	35	36
E. Different Types of Knife Skills	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	37	38	39	40	41	42
F. Use and Maintenance of Kitchen Equipment	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	43	44	45	46	47	48
G. Food Preparation Techniques	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	49	50	51	52	53	54
H. Cooking Methods (Dry, Moist and Combination)	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	55	56	57	58	59	60
TOTAL	26	9.2	10	9.2	10	9.2	10	9.2	10	9.2	10	9.2	10	60						

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Date: October 7, 2025

2025 -10- 07



TABLE OF SPECIFICATION
Quality Control and Assurance
Midterm Examination
1st Semester, A.Y. 2025-2026
(BindTech FICT 3E, ELX/FICT 3E)



TOPICS	Time Allotment (Hour)	NUMBER OF ITEMS IN COGNITIVE LEVELS										Total	ITEM PLACEMENT					
		Remembering (R)	Understanding (U)	Applying (A)	Analyzing (An)	Evaluating (E)	Creating (C)	R	U	A	An		R	U	A	An	E	C
		20%	20%	20%	20%	20%	20%	1-2	3-4	5-6	7-8		9-10	11-12				
A. Fundamentals of Quality Control.	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	1-2	3-4	5-6	7-8	9-10	11-12
B. Difference Between QC and QA.	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	13	14	15	16	17	18
C. History and Evolution of Quality (Deming, Juran, Crosby, Ishikawa).	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	19	20	21	22	23	24
D. Principles of Total Quality Management (TQM)	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	25-26	27-28	29-30	31-32	33-34	35-36
E. Importance of QC in Manufacturing and Services.	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	37	38	39	40	41	42
F. Standards and Quality Planning.	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	43	44	45	46	47	48
G. Quality Planning Objectives.	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	49	50	51	52	53	54
H. Cost and Culture of Quality.	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	55	56	57	58	59	60
TOTAL	26	9.2	10	9.2	10	9.2	10	9.2	10	9.2	10	60						

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TABLE OF SPECIFICATION
Bartending and Bar Management
Midterm Examination
1st Semester, A.Y. 2025-2026
(BTVTE/BlindTech FSM 3A)



TOPICS	Time Allotment (Hour)	NUMBER OF ITEMS IN COGNITIVE LEVELS										Total	ITEM PLACEMENT							
		Remembering (R)		Understanding (U)		Applying (A)		Analyzing (An)		Evaluating (E)			R	U	A	An	E	C		
		20%		20%		20%		20%		20%										
A. History and Origin of Bar Management	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1	2	3	4	5	6	
B. Fermented Beverages	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	7-8	9-10	11-12	13-14	15-16	17-18
C. Distilled Beverages	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	19	20	21	22	23	24
D. Duties and Responsibilities of a Bar Manager	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	25	26	27	28	29	30
E. Overview of the Bar Service Department	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	31	32	33	34	35	36
F. Constraints of a Bar Manager	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	37-38	39-40	41-42	43-44	45-46	47-48
G. Management Functions	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	49	50	51	52	53	54
H. Major Types of Glassware	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	55	56	57	58	59	60
TOTAL	26	9.2	10	9.2	10	9.2	10	9.2	10	9.2	10	9.2	10	60						

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Date: October 7, 2025



TABLE OF SPECIFICATION
Science, Technology, and Society
Midterm Examination
1st pSemester, A.Y. 2025-2026
(BlindTech FICT 3E)



TOPICS	Time Allotment (Hour)	NUMBER OF ITEMS IN COGNITIVE LEVELS						Total	ITEM PLACEMENT									
		Remembering (R)	Understanding (U)	Applying (A)	Analyzing (An)	Evaluating (E)	Creating (C)		R	U	A	An	E	C				
		20%	20%	20%	20%	20%	20%		1	2	3	4	5	6				
A. History and Importance of Studying Science, Technology, and Society.	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	1	2	3	4	5	6	
B. Relationship and Interaction of Science, Technology, and Society.	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	7-8	9-10	11-12	13-14	15-16	17-18
C. Contributions of Ancient Civilizations (Mesopotamia, Egypt, China, Greece, etc.)	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	19	20	21	22	23	24
D. The Industrial Revolution and Its Impact on Society	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	25	26	27	28	29	30
E. The Influence of Science and Technology on Humans.	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	31	32	33	34	35	36
F. Science, Technology, and Human Development	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	37-38	39-40	41-42	43-44	45-46	47-48
G. Role of STS in Human Progress and Survival.	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	49	50	51	52	53	54
H. STS and Economic Growth.	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	55	56	57	58	59	60
TOTAL	26	9.2	10	9.2	10	9.2	10	9.2	10	9.2	10	60						

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Date: October 7, 2025

2025 -10- 07



TABLE OF SPECIFICATION
Art Appreciation
Midterm Examination
1st Semester, A.Y. 2025-2026
(BTVTE DT 1A)



TOPICS	Time Allotment (Hour)	NUMBER OF ITEMS IN COGNITIVE LEVELS										Total	ITEM PLACEMENT					
		Remembering (R)	Understanding (U)	Applying (A)	Analyzing (An)	Evaluating (E)	Creating (C)	R	U	A	An							
		20%	20%	20%	20%	20%	20%											
A. Introduction to Art	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	1	2	3	4	5	6
B. Definitions and Perspectives of Art	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	7-8	9-10	11-12	13-14	15-16	17-18
C. Purposes and Importance of Art in Society	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	19	20	21	22	23	24
D. Functions of Art: Personal, Social, Cultural, Political	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	25	26	27	28	29	30
E. Elements of Art	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	31	32	33	34	35	36
F. Principles of Design	4	1.85	2	1.85	2	1.85	2	1.85	2	1.85	2	12	37-38	39-40	41-42	43-44	45-46	47-48
G. Different Forms of Art	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	49	50	51	52	53	54
H. Digital and Contemporary Arts	3	1.38	1	1.38	1	1.38	1	1.38	1	1.38	1	6	55	56	57	58	59	60
TOTAL	26	9.2	10	9.2	10	9.2	10	9.2	10	9.2	10	60						

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