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Republic of the Philippines
Department of Education
REGION III
BATAAN HIGH SCHOOL FOR THE ARTS

SCHOOL MEMORANDUM

No. 153, s. 2026

OBSERVANCE OF MEAL PROTOCOL

To: Deputy Directors
Chief Administrative Officers
Chief Education Program Specialist
Non-Teaching and Teaching Personnel
Young Artists
Parents and Guardians
All Others Concerned

1. In line with the school's commitment to promoting proper nutrition, maintaining food safety, and ensuring the orderly operation of the student meal program, all learners availing of the school meal services are hereby directed to observe the following designated meal schedule:

Meal	Serving and Consumption Time
Breakfast	06:00 A.M. – 07:15 A.M.
Lunch	11:30 A.M. – 12:45 P.M.
Dinner	06:00 P.M. – 07:15 P.M.

2. Students are expected to consume their meals within the designated meal periods to promote proper nutrition, healthy eating habits, and overall well-being. To support this policy, teachers, advisers, and personnel are likewise encouraged to consider the prescribed meal schedule when planning and conducting classes, rehearsals, trainings, and other school-related activities.
3. To support learners' participation in official school activities, exceptions to the prescribed meal schedule may be granted for those engaged in authorized rehearsals, competitions, trainings, performances, or other school-related events. Such arrangements shall be endorsed by the supervising teacher or activity coordinator and coordinated with the School Nutritionist-Dietitian to ensure that learners continue to receive appropriate and timely meals while participating in these activities.
4. To promote the health, safety, and well-being of all learners, students are encouraged to consume meals immediately after they are served. As part of the school's commitment to food safety and quality, bringing or storing



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leftover meals for later consumption is discouraged, as food kept at unsafe temperatures for extended periods may become susceptible to bacterial growth and increase the risk of foodborne illnesses. By enjoying meals while they are freshly prepared and properly served, learners can benefit from optimal food quality, nutrition, and safety.

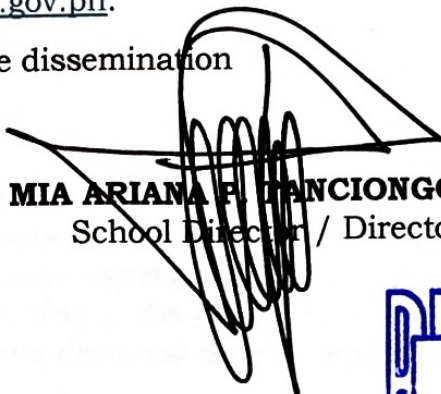
5. For concerns and inquiries, please contact Louisa Dawn A. de Guzman, Nutritionist-Dietitian I of Student Affairs Division, through louisadawn.deguzman@deped.gov.ph.
6. For strict compliance and wide dissemination

To be indicated in the Perpetual Index

Under the following subjects:

LEARNERS MEALS ACTIVITIES

SA10/SA05/AUGUST 12, 2026


MIA ARIANA P. DANCIONGCO, PhD
School Director / Director III

