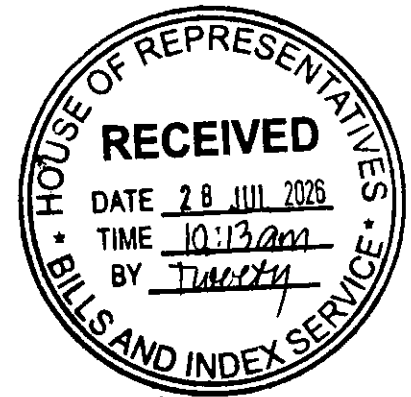


TWENTIETH CONGRESS OF THE)
REPUBLIC OF THE PHILIPPINES)
Second Regular Session)



HOUSE OF REPRESENTATIVES

House Bill No. 10264

Introduced by Hon. Antonio B. Legarda Jr.

AN ACT
PROVIDING FOR THE DEVELOPMENT AND PRESERVATION OF PHILIPPINE
CULINARY HERITAGE

EXPLANATORY NOTE

Food is far more than mere sustenance; it reflects the history, identity, and everyday life of Filipino people. Across regions, local dishes and ancestral cooking traditions serve as a shared cultural language that connects communities and generations. Shaped by centuries of indigenous practices and cultural exchange, Filipino cuisine stands as a distinct expression of the country's diverse heritage.¹

In recent years, however, these traditions have faced growing pressures. The rapid expansion of global food chains and shifting consumer preferences, particularly among the youth, have led to a noticeable decline in the use of traditional recipes and indigenous ingredients. This trend is most visible in urban areas, where fast food and international dining establishments increasingly displace local food practices and undocumented regional dishes. Furthermore, constraints in the agriculture sector continue to affect the availability of heirloom ingredients and traditional crops, further placing Filipino cuisine at risk.

Despite these challenges, Filipino cuisine is gaining recognition as both a cultural asset and an economic opportunity. Initiatives such as Filipino Food Month highlight its role in strengthening national identity and supporting local industries.² However, these

¹ Philippine Information Agency, *Beyond the Flavor: What Makes Filipino Cuisine Uniquely Ours*, April 14, 2025, <https://pia.gov.ph/news/beyond-the-flavor-what-makes-filipino-cuisine-uniquely-ours/>; Elite+ Magazine, *Filipino Cuisine: A Rich Tapestry of Culinary Traditions*, April 8, 2024, <https://www.eliteplusmagazine.com/Article/950/Filipino-Cuisine-A-Rich-Tapestry-Of-Culinary-Traditions>

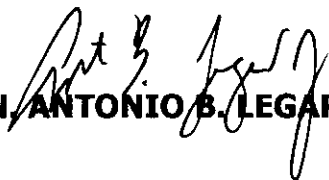
² Manila Bulletin, *Filipino Food Month: A Tribute to Our Culinary Heritage and Identity*, April 4, 2025, <https://mb.com.ph/2025/4/4/filipino-food-month-a-tribute-to-our-culinary-heritage-and-identity>

efforts remain largely program-based, highlighting the need for a more coherent and institutionalized approach to preservation.

This bill addresses these gaps by establishing a national framework for the development, promotion, and preservation of Philippine culinary heritage. It creates a Committee on Philippine Gastronomy and Culinary Heritage under the National Commission for Culture and the Arts (NCCA) to lead policy direction, and mandates nationwide culinary mapping to systematically document regional cuisines and indigenous food practices. The measure also provides for the conservation of heirloom ingredients, and the integration of culinary heritage into education, tourism, and cultural programs.

Ultimately, this bill aims to safeguard Filipino culinary traditions while supporting local livelihoods and reinforcing national identity. By institutionalizing these efforts, it ensures that Filipino culinary heritage is preserved and promoted in a sustained and coordinated manner.

In view of the foregoing, the immediate passage of this bill is earnestly sought. This bill also serves as the counterpart measure to that filed in the Senate by Senator Loren Legarda.


HON. ANTONIO B. LEGARDA, JR.

HOUSE OF REPRESENTATIVES

House Bill No. 10264

Introduced by Hon. Antonio B. Legarda Jr.

**AN ACT
PROVIDING FOR THE DEVELOPMENT AND PRESERVATION OF PHILIPPINE
CULINARY HERITAGE**

Be it enacted by the Senate and House of Representatives of the Philippines in Congress assembled:

1 Section 1. **Short Title.** – This Act shall be known as the “Philippine Culinary Heritage
2 Act.”

3 Section 2. **Declaration of Policy.** - It is the policy of the State to instill patriotism
4 and nationalism among the people, especially through the educational system, and to
5 celebrate the culture and heritage of the country through the adoption of measures
6 that will elevate its value and prestige.

7 Section 3. **Definition of Terms.** - As used in this Act, the following terms shall mean:

8 a. *Filipino cuisine* - refers to the cuisines of the different ethnolinguistic groups or
9 regions in the country;

10 b. *Culinary heritage* - refers to the recipes or dishes that forefathers or ancestors
11 used to cook or make, incorporating the origins of food-related activities of a
12 cultural group or region;

13 c. *Heirloom* - refers to a valuable object that has belonged to an entity for several
14 generations.

- d. *Heirloom food* - refers to a horticultural variety that has survived for several generations. May refer to a vegetable, fruit, or legume that was commonly grown during earlier periods in human history, but which is not widely cultivated in large-scale agriculture.
- e. *Gastronomy* - refers to the study of the relationship between food, culture, and tradition of a certain area, the art of preparing and serving rich or delicate and appetizing food, and the cooking styles of particular regions.
- f. *Regional cuisine* - refers to a specific cuisine based on local regions. Regional cuisines may vary based upon food availability and trade, varying climates, cooking traditions and practices, and cultural differences.
- g. *Ethnolinguistic regions* - refer to certain geographical areas where particular groups of people speak a common language or culture.
- h. *Culinary mapping* - refers to a systematic approach of identifying and recording culinary resources and the food needs of geographical areas or communities, using geographic information systems to support a more rigorous evidence-based approach to planning culinary heritage preservation and gastronomic tourism.
- i. *Gastro-diplomacy* - refers to concerted and sustained campaigns of public relations and investment by the government often in collaboration with non-state entities, to increase the value and standing of their nation's brand through food.

Section 4. Establishment of a Committee on Philippine Gastronomy and Culinary Heritage. - The Committee on Philippine Gastronomy and Culinary Heritage shall be established under the National Commission for Culture and the Arts (NCCA). The Committee under the NCCA, pursuant to the pertinent provisions of the Constitution, shall have the following powers, functions, and duties:

- a. Formulate policies, plans, and programs to ensure the further development, enrichment, propagation, promotion, and preservation of Filipino cuisine, Filipino culinary heritage, heirloom food, and gastronomy;
- b. Promulgate rules, regulations, and guidelines to implement its policies, plans, and programs;

- c. Undertake or contract research and other studies to promote the evolution, development, and enrichment of Filipino culinary heritage and gastronomy such as the implementation of culinary mapping for the entire country;
- d. Ensure the continuous conduct of the annual celebration of Proclamation No. 469, s. 2018 or the Buwan ng Kalutong Filipino / Filipino Food Month by being the focal implementing government agency;
- e. Formulate yearly implementation guidelines and standards for the national celebration and activation of Presidential Proclamation No. 469, s. 2018 or the Buwan ng Kalutong Filipino / Filipino Food Month to make sure that all activities are aligned to the purpose of the national celebration;
- f. Provide annual funding to government-approved regional and national Buwan ng Kalutong Filipino or Filipino Food Month activities as per Presidential Proclamation No. 469, s. 2018;
- g. Encourage and promote, through a system of incentives, grants, and awards, the writing, publication, and dissemination of gastronomic research papers regarding culinary traditions, practices, heirloom recipes and ingredients, and publication of textbooks and reference materials in various disciplines;
- h. Coordinate and establish a close relationship with the Department of Education to formally integrate culinary heritage and Philippine gastronomy into the primary and secondary education curricula and/or subjects, such as but not limited to, science, civics, history, arts, and home economics including textbooks, primers, and other educational materials, basic & localized gastronomic principles and concepts;
- i. Call on any department, bureau, office, agency, or any instrumentality of Government or any private entity, institution, or organization for cooperation and assistance in the performance of its functions, duties, and responsibilities;
- j. Conduct, at the national, regional, and local levels, public hearings, conferences, seminars, and other group discussions to identify and help resolve problems and issues involving the development, propagation, and preservation of Filipino culinary heritage, heirloom food, and gastronomy;
- k. Coordinate and establish a close relationship with the Department of Foreign Affairs to increase the efficiency of gastro diplomacy campaigns of the country;

- l. Formulate and adopt guidelines, standards, and systems for monitoring and reporting on its performance at the national, regional, and local levels; and submit to the Office of the President and Congress an annual progress report on the implementation of its policies, plans, and programs;
- m. Appoint, subject to the provisions of existing laws, its officials and employees and such other personnel as are necessary for the effective performance of its functions, duties, and responsibilities; and dismiss them for a cause;
- n. Organize and reorganize the structure of the Committee, create or abolish positions, or change the designation of existing positions to meet the changing conditions or as the need therefore arises; *Provided*, that such changes shall not affect the employment status of the incumbents, reduce their ranks, decrease their salaries or result in their separation from the service; and
- o. Perform such other activities which are necessary for the effective exercise of the abovementioned powers, functions, duties, and responsibilities.

Section 5. ***Culinary Mapping.*** - Concerned agencies, such as the Department of Education (DepEd), the Department of Agriculture (DA), the Department of Science and Technology (DOST), and the Department of Tourism (DOT) shall conduct food heritage mapping to promote, preserve and raise the awareness among Filipino people of the importance of culinary heritage and tradition preservation. To this end, the concerned agencies shall identify and record tangible culinary resources making use of geographic tools. It shall also conduct regional culinary identity mapping, taking into consideration geography, the food culture of indigenous people; foods and cooking techniques; and economic viability and providing evidence of regional cuisine.

Section 6. ***Appropriations.*** – The amount of Ten Million Pesos (Php 10,000,000.00) is hereby authorized to be appropriated from the National Treasury for the initial implementation of this Act. Thereafter, such sums as may be necessary for the implementation of this Act shall be appropriated under the NCCA as a distinct and separate item.

Section 7. ***Implementing Rules and Regulations.*** – Within sixty (60) days from the effectivity of this Act, all concerned agencies shall promulgate the implementing rules and regulations of this Act.

1 Section 8. ***Separability Clause.*** – If any part or provision of this Act is held invalid
2 or unconstitutional, the other provisions not affected shall remain in full force and
3 effect.

4 Section 9. ***Repealing Clause.*** – All laws, executive orders, issuances, decrees, rules
5 and regulations or any part thereof which are inconsistent with or contrary to the
6 provisions of this Act are deemed amended, modified, or repealed accordingly.

7 Section 10. ***Effectivity.*** – This Act shall take effect fifteen (15) days after its
8 publication in the *Official Gazette* or in a newspaper of general circulation.

9 *Approved,*