

W1	Learning Area	TLE COOKERY	Grade Level	9
	Quarter	Third	Date	

I. LESSON TITLE	Prepare Sandwiches
II. MOST ESSENTIAL LEARNING COMPETENCIES (MELCs)	LO1. Perform Mise en Place TLE_HECK9SW-IIIa-11
III. CONTENT/CORE CONTENT	<p>1.1 Identify ingredients according to the given recipe. 1.2 Identify culinary terms related to sandwiches. 1.3 Identify types/classifications of sandwiches.</p> <p>Reference: DepEd Learners' Material in Technical-Vocational-Livelihood, Home Economics Cookery Manual 1 for Grade 9 pp. 121-133 First Edition: 2016 Authors: Aniceta S. Kong and Anecita P. Domo</p> <p>Website: en.wikipedia.org>wiki>culinary_arts</p> <p>Links: 1. G9 Cookery Quarter 3 Week 1 – Ingredients used for Sandwiches https://youtu.be/sQLiGh87D_4 2. COOKERY_G9_WEEK 1_Types of Sandwiches https://youtu.be/rjOPYhKvnLk?t=58 3. https://docs.google.com/document/d/19lux2l3qger1xN9SMA8SOZKRpxBJT6i7-pqzoEBCaak/edit?usp=sharing</p>

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
A. Introduction Panimula	Day 1 10 mins.	<p>Presentation Preparing sandwiches is one of the fundamental skills required in modern food service. In this lesson, you will learn the ingredients used for sandwiches, the culinary terms related to sandwiches, and the different types/classifications of sandwiches for efficient production and service.</p> <p>Learning Task 1 Direction: Try to imagine your favorite sandwich. Describe briefly and write the ingredients used by completing the open ended statement below. Copy and write your answer on a separate sheet.</p> <p>1. My favorite sandwich is _____. 2. The ingredients that I can see on this sandwich are: a. _____ b. _____ c. _____</p> <p>https://docs.google.com/document/d/19lux2l3qger1xN9SMA8SOZKRpxBJT6i7-pqzoEBCaak/edit?usp=sharing</p>
B. Development Pagpapaunlad	Day 1 50 mins.	<p>Mis En Place is a French term which means "set in place" that is you have everything ready to cook and in its place. These are advance preparation that you need to perform to save time. You should be able to identify and prepare all the needed tools and equipment as well as all the ingredients to make the preparation and cooking easy.</p> <p>Sandwiches refers to a food item made with two or more slices of bread with fillings between them. A widely popular and convenient lunchtime food, quickly made and served and adaptable to many variations that satisfies nearly every taste and nutrition requirement.</p> <p>Culinary means "related to cooking", are the cuisine arts of food preparation, cooking, and presentation of food, usually in the form of meals.</p> <p>Filling refers to mixture of ingredients placed between slices of bread.</p> <p>Perishable means liable to fast decay</p> <p>Ingredients Used For Sandwiches</p>

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
		<p>1. Breads – good quality breads provide variety, texture, taste, bulk, nutrients and eye appeal to sandwiches. Fresh bread is easier to slice or cut if it has been chilled.</p> <p>2. Meats – maybe roast beef, pork and cured meat products like ham, sausage and salami</p> <p>3. Poultry – are chicken or turkey breasts characterized by delicate golden brown surfaces.</p> <p>4. Fish and Shellfish – some popular seafood ingredients are tuna, sardines, grilled and fried fish fillets, crab meat and shrimp which are highly perishable and should be kept chilled to maintain quality.</p> <p>5. Cheese – refers to cheddar, processed cream cheese and cheese spreads with firm texture, easily sliced, and act as binder, moistener of other ingredients, it should be refrigerated and remain covered until ready to serve to avoid drying out.</p> <p>6. Spreads – like mayonnaise, mustard and butter, moisten the bread and compliment the flavors of other ingredients. They should be served immediately and kept refrigerated to preserve its color and flavor.</p> <p>7. Condiments – like olive oil, relishes, chutneys give a lift to a sandwich, some of them are high in acid so don't combine them with strong flavored condiments.</p> <p>8. Vegetables – should be crisped and proportion to the size of sandwich. Lettuce, tomatoes and onions are indispensable in sandwich making, it adds texture, flavor and color to the sandwich.</p> <p>9. Miscellaneous – fruit fresh or dried, jelly, jam, peanut butter, eggs and nuts adds flavor, color, nutrients and texture to sandwich production.</p> <p>❖ Watch the video entitled "G9 Cookery Quarter 3 Week 1 – Ingredients used for Sandwiches" by clicking this link https://youtu.be/sQLiGh87D_4</p> <p>Different Types of Sandwiches COLD SANDWICHES</p> <p>1. Open-faced Sandwiches - Open sandwiches make use of one kind of bread with the filling on top. The slices of white bread can be cut into squares, triangles or rounds. Butter is spread lightly on top and pieces of cheese or meat fillings are arranged and garnished attractively like that make /use of biscuits, cookies or toasts instead of using breads.</p> <p>2. Regular Cold Sandwiches - A plain sandwich is made up of two slices of bread, preferably a day-old bread, toasted if desired, and on which butter can be readily spread. Its crusts may or may not be removed, depending upon your preference. Butter, mayonnaise or a prepared sandwich spread may be used as lining to prevent the bread from absorbing moisture from the filling.</p> <p>3. Pinwheel Sandwiches - Pinwheels are made of bread cut lengthwise, about 3/8 inch thick. Fresh cream bread is preferable because they are easy to roll and will not crack.</p> <p>4. Tea Sandwiches - Tea sandwiches are small fancy sandwiches made from light, delicate ingredients and bread that has been trimmed of crusts. And may be made ahead of time and frozen. They are often cut into fancy shapes, squares, rectangles and oblongs add to the variety. Fillings and spreads can be the same as those for canapés.</p> <p>5. Multi-decker Sandwiches - Are made with more than two slices of bread (or rolls split into more than two pieces) and with several ingredients in the filling. The club sandwich is a popular multi-decker sandwich, made of three slices of toast and filled with sliced chicken, mayonnaise, lettuce, tomato and bacon and cut into four triangles.</p> <p>6. Wrap/Rolled Sandwiches Wraps are sandwiches in which the fillings are wrapped, like a Mexican burrito, in a large flour tortilla of similar flatbread. They may be served whole or cut in half if large.</p> <p>HOT SANDWICHES</p>

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities						
		<p>1. Regular Hot Sandwiches - Simple hot sandwiches consist of hot fillings, usually meats but sometimes fish, grilled vegetables, or other hot items, between two slices of bread. They may also contain items that are not hot, such as a slice of tomato or raw onion on a hamburger.</p> <p>2. Hot Open-Faced Sandwich - Open-faced sandwiches are made by placing buttered or unbuttered bread on bread on a serving plate, covering it with hot meat or other filling and topping with a sauce, gravy, cheese, or other topping.</p> <p>3. Grilled Sandwiches - Grilled sandwiches, also called toasted sandwiches, are simple sandwiches that are buttered on the outside and browned on the griddle, in a hot oven, or in a Panini grill (see sidebar). Sandwiches containing cheese are popular for grilling.</p> <p>4. Deep Fried Sandwiches - Deep-fried sandwiches are made by dipping sandwiches in beaten egg and sometimes in bread crumbs, and then deep-fry.</p> <p>5. Filled rolls, focaccia or pitta bread- Flavored breads served with dips like quesadillas and burritos.</p> <p>❖ Watch the video entitled "COOKERY_G9_WEEK 1_Types of Sandwiches" by clicking this link https://youtu.be/rjOPYhkvnLk?t=58</p> <p>Learning Task 2: Now, check your understanding by identifying what type of sandwich is your favorite and the ingredients used based on the newly discussed lesson. Copy and write your answer in a separate sheet of paper.</p> <p>1. My favorite type of sandwich is _____?</p> <p>2. It is a _____ type of sandwich.</p> <p>3. I can prepare my favorite sandwich if these ingredients are available at home:</p> <p>a. _____ c. _____ e. _____</p> <p>b. _____ d. _____</p> <p>https://docs.google.com/document/d/19lux2l3qger1xN9SMA8SOZKRpxBJT6i7-pazoEBCaqk/edit?usp=sharing</p>						
C. Engagement Pakikipagpalihan	Day 3 30 mins.	<p>Learning Task3: Look at the picture and the numbers that corresponds its part. Identify what type of sandwich it is and the ingredients used.</p> <p>1. Type of Sandwich _____</p> <p>2. _____</p> <p>3. _____</p> <p>4. _____</p> <p>5. _____</p> <p>Learning Task 4: Answer the question briefly on a sheet of paper.</p> <p>1. When do you perform Mise en place?</p> <p>2. Are all sandwiches enclosed or topped with another bread? Can you call a canape, a sandwich?</p> <p>3. Give 5 examples of perishable foods.</p> <p>Learning Task 5: Directions: Classify the following sandwiches as to Hot or Cold sandwiches.</p> <p>1. Shawarma _____ 4. Pinwheel sandwich _____</p> <p>2. Hamburger _____ 5. Toasted sandwich _____</p> <p>3. Clubhouse sandwich _____</p> <p>https://docs.google.com/document/d/19lux2l3qger1xN9SMA8SOZKRpxBJT6i7-pazoEBCaqk/edit?usp=sharing</p>						
D. Assimilation Paglalapad	Day 4 25 mins.	<p>Learning Task 6 : Below are statements defining culinary terms and describing the ingredients used in the preparation of sandwiches. Choose the correct word/term from the box and write your answer in a separate sheet of paper.</p> <table border="1"> <tr> <td>Cheese</td> <td>Breads</td> <td>Fish and shellfish</td> </tr> <tr> <td>Sandwich</td> <td>Poultry</td> <td>Mise en Place</td> </tr> </table>	Cheese	Breads	Fish and shellfish	Sandwich	Poultry	Mise en Place
Cheese	Breads	Fish and shellfish						
Sandwich	Poultry	Mise en Place						






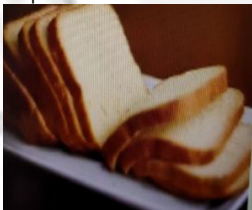



IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
		<div>Meats Condiments Spreads</div> <p>_____ 1. It is a French term which means "set in place" that is you have everything ready to cook and in its place.</p> <p>_____ 2. It refers to a food item made with two or more slices of bread with fillings between them.</p> <p>_____ 3. A staple food prepared by cooking a dough of flour and water and often with additional ingredients.</p> <p>_____ 4. Maybe beef, pork and sausage product.</p> <p>_____ 5. Popular seafood which are highly perishable and should be kept chilled to moist as quality.</p> <p>_____ 6. It moistens the bread and compliments the flavors of other ingredients.</p> <p>_____ 7. These are relishes, olive oil and chutneys that give a lift to a sandwich.</p> <p>_____ 8. These are sliced thinly, firm texture, and act as binder, moistener of other ingredients.</p> <p>Learning Task 7: Answer briefly the questions below. Write your answer on a separate sheet of paper.</p> <p>1. What are the ingredients used in preparing sandwich? Give one specific example or brand each.</p> <p>2. Why is it important to know the culinary terms in preparing sandwiches?</p> <p>3. How can you differentiate the two types of sandwiches?</p> <p>https://docs.google.com/document/d/19lux2l3qger1xN9SMA8SOZKRpxBJT6i7-pqzoEBCaak/edit?usp=sharing</p>
V. ASSESSMENT (Learning Activity Sheets for Enrichment, Remediation or Assessment to be given on Weeks 3 and 6)	Day 4 10 mins.	<p>Answer all the Learning Tasks on this link.</p> <p>https://docs.google.com/document/d/19lux2l3qger1xN9SMA8SOZKRpxBJT6i7-pqzoEBCaak/edit?usp=sharing</p>
VI. REFLECTION	Day 4 5 mins.	<p>Write your personal insights about the lesson using the prompts below.</p> <p>I understand that _____.</p> <p>I realize that _____.</p> <p>I need to learn more about _____.</p>
Prepared by:	Michelle B. Lopez	Checked by: Jennifer U. Cruz, Zoilo V. Handayan, Jr. Czarina M. Digo TLE-HE-CO9-w1


W2	Learning Area	TLE-Cookery	Grade Level	9
	Quarter	Third	Date	

I. LESSON TITLE	Sandwich Component
II. MOST ESSENTIAL LEARNING COMPETENCIES (MELCs)	LO2: Prepare Variety of Sandwich (TLE_HECK9- 12SW-IIIb-g-12)
III. CONTENT/CORE CONTENT	2.1 Identify sandwich component Reference: Learners Manual Cookery 9 pp.124 to 126, 132 to 137, 149

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities																																																																																																																																				
A. Introduction Panimula		<p>Learning Task 1. Given the description below as your guide, find five (5) words that has something to do with sandwiches. Words can be found horizontally, vertically or in slant position.</p> <table><tr><td>M</td><td>Z</td><td>U</td><td>R</td><td>F</td><td>I</td><td>L</td><td>L</td><td>I</td><td>N</td><td>G</td><td>S</td></tr><tr><td>V</td><td>Y</td><td>B</td><td>C</td><td>A</td><td>G</td><td>H</td><td>T</td><td>D</td><td>I</td><td>P</td><td>A</td></tr><tr><td>E</td><td>X</td><td>V</td><td>R</td><td>X</td><td>C</td><td>G</td><td>A</td><td>P</td><td>R</td><td>I</td><td>H</td></tr><tr><td>G</td><td>W</td><td>K</td><td>N</td><td>E</td><td>L</td><td>K</td><td>J</td><td>E</td><td>A</td><td>B</td><td>A</td></tr><tr><td>E</td><td>I</td><td>L</td><td>L</td><td>R</td><td>A</td><td>D</td><td>A</td><td>G</td><td>O</td><td>W</td><td>M</td></tr><tr><td>T</td><td>P</td><td>V</td><td>E</td><td>G</td><td>E</td><td>D</td><td>W</td><td>A</td><td>I</td><td>G</td><td>B</td></tr><tr><td>A</td><td>J</td><td>M</td><td>T</td><td>A</td><td>D</td><td>N</td><td>O</td><td>P</td><td>I</td><td>E</td><td>U</td></tr><tr><td>B</td><td>D</td><td>T</td><td>T</td><td>E</td><td>M</td><td>A</td><td>T</td><td>O</td><td>P</td><td>D</td><td>R</td></tr><tr><td>L</td><td>O</td><td>E</td><td>U</td><td>A</td><td>F</td><td>M</td><td>L</td><td>T</td><td>I</td><td>A</td><td>G</td></tr><tr><td>E</td><td>R</td><td>A</td><td>P</td><td>O</td><td>U</td><td>L</td><td>T</td><td>R</td><td>Y</td><td>B</td><td>E</td></tr><tr><td>S</td><td>A</td><td>P</td><td>E</td><td>H</td><td>K</td><td>P</td><td>Q</td><td>V</td><td>D</td><td>Z</td><td>R</td></tr></table> <p>1. These are lettuce, tomatoes and onions that are indispensable in sandwich making. They add texture, flavor and color to the sandwich.</p> <p>2. Foods that are made of flour, water, and other ingredients, combined as one and baked.</p> <p>3. Butter and mayonnaise are some of the examples of it.</p> <p>4. Consists of one or more ingredients that are stacked, layered folded within or on the structure to form the sandwich.</p> <p>5. Chicken or turkey breast, characterized by delicate golden brown surfaces are some examples of it.</p> <p>https://docs.google.com/document/d/1Zya-kU6vCKfTzKJfB2BfMfAw1d-vszyhG0RnR-3c/edit?usp=sharing</p>	M	Z	U	R	F	I	L	L	I	N	G	S	V	Y	B	C	A	G	H	T	D	I	P	A	E	X	V	R	X	C	G	A	P	R	I	H	G	W	K	N	E	L	K	J	E	A	B	A	E	I	L	L	R	A	D	A	G	O	W	M	T	P	V	E	G	E	D	W	A	I	G	B	A	J	M	T	A	D	N	O	P	I	E	U	B	D	T	T	E	M	A	T	O	P	D	R	L	O	E	U	A	F	M	L	T	I	A	G	E	R	A	P	O	U	L	T	R	Y	B	E	S	A	P	E	H	K	P	Q	V	D	Z	R
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IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
<p>B. Development <i>Pagpapaunlad</i></p>		<p>BASIC COMPONENTS OF A SANDWICH</p> <p>1. The Structure or Base - it is the part upon which the ingredients are placed, consists of some form of bread or dough produce that is whole or sliced.</p> <p>Examples of Base:</p> <div data-bbox="628 371 820 510">  <p>White Bread</p> </div> <div data-bbox="858 371 1094 510">  <p>Whole Wheat Bread</p> </div> <div data-bbox="1129 371 1343 510">  <p>Rye Bread</p> </div> <div data-bbox="609 546 884 689">  </div> <div data-bbox="896 546 1129 689">  </div> <div data-bbox="1133 546 1337 689">  </div> <p>Sandwich Rolls</p> <div data-bbox="609 725 836 864">  </div> <div data-bbox="896 725 1069 864">  </div> <div data-bbox="1142 725 1359 864">  </div> <p>French and Italian Bread Pita Focaccia</p> <div data-bbox="622 927 842 1097">  </div> <div data-bbox="874 927 1126 1097">  </div> <div data-bbox="1155 927 1369 1097">  </div> <p>Lavash flat bread Tortillas Sandwich wraps</p> <div data-bbox="625 1133 874 1384">  </div> <div data-bbox="880 1133 1120 1384">  </div> <div data-bbox="1126 1133 1382 1384">  </div> <p>Quick bread</p> <p>2. Moistening Agent - is meant to bind the sandwich providing an improvement of both flavor and texture. It has the protective layer between the filling and the structure, preventing the filling from softening or wetting the bread.</p> <p>Examples of Moistening Agent:</p> <div data-bbox="603 1563 963 1809">  </div> <div data-bbox="1008 1572 1471 1809">  </div> <p>3. The Filling - consist of one or more ingredients that are stacked, layered or folded within or on the structure to form the sandwich. The varieties of fillings should be carefully selected. The filling can be hot or cold and comes in any form of cooked, cured meat, fruits, vegetables, salad, or a combination of any of them.</p> <p>Example of filling:</p>








IV. LEARNING PHASES	Suggested Timeframe	Learning Activities															
		<div>  <p>Meat</p> </div> <div>  <p>Poultry</p> </div> <div>  <p>Fish</p> </div> <div>  <p>Shellfish</p> </div> <div>  <p>Cheese</p> </div> <div>  <p>Vegetables</p> </div> <p>Learning Task 2. DIRECTIONS: Below are ingredients use for making sandwiches. Classify their function whether it is base, moistening agent or filling. Write your answer on the space provided before the item number.</p> <div>  <p>1. _____</p> </div> <div>  <p>2. _____</p> </div> <div>  <p>3. _____</p> </div> <div>  <p>4. _____</p> </div> <div>  <p>5. _____</p> </div> <p>https://docs.google.com/forms/d/1BZUZCK1xT5AWJ-pr7LXVN1HPxESVtATOfTcDqVUKm34/edit?usp=sharing</p>															
C. Engagement Pakikipagpalihan		<p>Learning Task 3-A. Inside the box are the ingredients use in sandwiches. Classify them whether it is base, moistening agent, or filling. Fill in the table below with your answers, write it in your notebook.</p> <div> <div>lettuce bun cheese strawberry jam</div> <div>chicken mustard croissant</div> <div>tuna ham mayonnaise</div> </div> <table border="1"> <thead> <tr> <th>BASE</th><th>MOISTENING AGENT</th><th>FILLING</th></tr> </thead> <tbody> <tr> <td>1</td><td>1</td><td>1</td></tr> <tr> <td>2</td><td>2</td><td>2</td></tr> <tr> <td>3</td><td>3</td><td>3</td></tr> <tr> <td>4</td><td>4</td><td>4</td></tr> </tbody> </table> <p>Learning Task 3-B Label the parts or component of the sandwich below:</p>	BASE	MOISTENING AGENT	FILLING	1	1	1	2	2	2	3	3	3	4	4	4
BASE	MOISTENING AGENT	FILLING															
1	1	1															
2	2	2															
3	3	3															
4	4	4															



IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
		 <p> https://docs.google.com/document/d/1ly420Ei0EPRqHCX4rSY8JltYKY6txX4Hu61ycmknCIU/edit?usp=sharing (Learning Task 3-A) https://docs.google.com/document/d/1NfT9KQp2EDd5xxE3ZvZoEKDa1uD0_FjEjEVTWQ7iOc/edit?usp=sharing (Learning Task 3-B) </p>
D. Assimilation Paglalapat		<p>Learning Task 4-A. Direction: Write <u>I</u> if the statement is true, and <u>F</u> if the statement is false. Write your answer in your notebook.</p> <ol style="list-style-type: none"> The base can be hot or cold and comes in any form of cooked, cured meat, fruits, vegetables, salad, or a combination of any of them. Poultry are some popular seafood ingredients are tuna, sardines, grilled and fried fish fillets, crab meat and shrimp which are highly perishable and should be kept chilled to maintain quality. Moistening Agent is meant to bind the sandwich providing an improvement of both flavor and texture. It acts as the protective layer between the filling and the structure, preventing the filling from softening or wetting the bread. The varieties of fillings should be carefully selected. Fillings consists of some form of bread or dough produce that is whole or sliced. <p>Learning Task 4-B Fill in the blank with the correct answer. Write it in your notebook.</p> <ol style="list-style-type: none"> _____ comprises of one ingredient that are stacked, layered or collapsed inside or on the design to frame the sandwich. _____ intended to tie the sandwich giving an improvement of both flavor and surface. It goes about as the defensive layer between the filling and the structure, keeping the filling from relaxing or wetting the bread. _____ is the part where the ingredients are put, comprises of some type of bread or mixture produce that is entire or cut. Mayonnaise serves as _____ in sandwiches. White bread and Focaccia are examples of _____. <p> https://docs.google.com/forms/d/1Xz1d73aQzekpRzxhHde_52UzPZSva6Q2YH9fgpAm2N4/edit?usp=sharing (Learning Task 4-A) https://docs.google.com/forms/d/1XGthEDBQjcava683li4gyOVNEGIXMBZq_OiDsBB1VCo/edit?usp=sharing (Learning Task 4-B) </p>
V. ASSESSMENT		Answer all the Answer Sheets that will be provided by the teacher
VI. REFLECTIONS (Learning Activity Sheets for Enrichment, Remediation or Assessment to be given on weeks 3 and 6)		Write your personal insights about the lesson using the prompts below, I understand that _____ I realize that _____ I need to learn more about _____
Prepared by:	Ma. Winnie T. Villanueva	Checked by: Melinda S. Abraham Adolina E. Galang TLE-HE-CO9-w2

W3	Learning Area	TLE – Cookery	Grade Level	9
	Quarter	Third	Date	

I. LESSON TITLE	Types of Bread
II. MOST ESSENTIAL LEARNING COMPETENCIES (MELCs)	LO2. Prepare a Variety of Sandwiches TLE_HECK9SW-IIIb-g-12
III. CONTENT/CORE CONTENT	<p>2.2 Identify bread suited for sandwich making</p> <p>References: DepEd Learners' Material in Technical – Vocational – Livelihood, Home Economics (Cookery) Manual 1 for Grade 9 Junior High School pp 135 - 137</p> <p>https://en.wikipedia.org/wiki/Bread https://en.wikipedia.org/wiki/Filipino_cuisine#Almusal_(breakfast)</p>

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
A. Introduction	Day 1	<p>Presentation</p> <p>In this lesson, you will learn the different types of bread suited for sandwich making.</p> <p>Brief introduction of BREAD in the Philippines</p> <p>Bread is one of the oldest prepared foods. It is the staple food of the Middle East, Central Asia, North Africa, Europe, and in European-derived cultures such as those in the Americas, Australia, and Southern Africa. This is in, contrast to parts of South and East Asia, where rice or noodle is the staple.</p> <p>Filipinos traditionally eat three main meals a day. And the most important meal of the day is breakfast. While rice may still be the top breakfast item for most of the Filipinos, in the urban centers where the pace of life is faster, bread is the number one go-to breakfast or can be a snack after an afternoon siesta (<i>nap</i>). Source: https://en.wikipedia.org/wiki/Filipino_cuisine#Almusal_(breakfast)</p> <p>Learning Task 1. JUMBLED LETTERS.</p> <p>Arrange the jumbled letters and identify the types of bread commonly seen inside a Filipino panaderia.</p> <p>1. APNEDASL _____ It is lightly sweet rather than salty. These soft buns are rolled in fine bread crumbs before baking giving it a distinct texture.</p> <p>2. OMANY _____ It is a heavy and dense bun characterized by its twin cheeks.</p> <p>3. AKABABYNA _____ Sometimes called Filipino muffin. It is a small, dense and chewy sweet bread shaped like a gong.</p> <p>4. ATSYT RBAED _____ It is simply a sliced loaf or sandwich bread.</p> <p>5. PSAINHS RBAED _____ A variant of the pandesal, Spanish bread is also rolled in bread crumbs prior to baking.</p> <p>Activity I: Name the types of bread In your notebook, list down at least 5 types of bread used in sandwich making.</p>
B. Development	Day 2	<p>Read these new concepts.</p> <p>We may focus on the various ingredients we can put into a sandwich to make it bold and unique, but the bread is often overlooked and underestimated. The bread plays a very important part in your sandwich. Not only does it hold the ingredients together, but it also contributes important texture and flavor to enhance your sandwich.</p>

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
		<p>Read information 1.1 Bread is a staple food prepared from a dough of flour and water, usually by baking. Good quality breads provide variety, texture, taste, bulk, nutrients and eye appeal to sandwiches. Fresh bread is easier to slice or cut if it has been chilled. Bread also serves as the Structure or Base in making sandwiches. It is the part upon which the Ingredients are placed.</p> <p>Source: https://en.wikipedia.org/wiki/Bread</p> <p>TYPES OF BREAD</p> <p>A. Yeast Bread – loaf bread is the most commonly used bread for sandwiches.</p> <p>1. White Bread – These are long rectangular loaves that provide square slices. It is one of the most versatile sandwich bread, it comes in various flavors and goes well with everything and toast nicely.</p>  <p>2. Whole wheat bread – is a classic bread for sandwiches, it is nutritionally superior to white bread, taste better and have more interesting textures, slightly more compact and brownish in color.</p>  <p>3. Rye Bread – is stronger tasting bread than white and whole wheat. A heavy and a hearty flavor bread that goes with so many types of meat and condiments.</p>  <p>B. Buns and Rolls</p> <p>1. Sandwich rolls – come in all sizes, shapes and textures. The softest include hamburger buns and hot dog rolls.</p>  <p>2. French and Italian bread - rolls including sourdough and ciabatta, split horizontally. It works well for grilled sandwiches.</p>  <p>C. Flat Breads – are made from flatten often unleavened breads</p> <p>1. Pita – comes in both white and whole wheat. As the flat bread bakes, it puffs up, forming a pocket that is perfect for stuffing.</p>  <p>2. Focaccia – flat Italian bread, a cousin of pizza an inch or more thick and very rich in olive oil. It is sold by whole and cut into squares, split and filled.</p> 






IV. LEARNING PHASES	Suggested Timeframe	Learning Activities									
		<p>3. Lavash – small and rectangular, when softened in water, can be rolled around a stuffing to make a pinwheel shaped sandwich.</p> <div></div> <p>4. Tortillas – unleavened round corn meal breads baked on a hot stone, it ranges in size for 6 inch-14 inch or larger preferably used for quesadillas and burritos.</p> <p>D. Wraps – are very thin, flat breads that are used for sandwich wraps, burritos and tacos.</p> <p>1. Tortillas – corn or flour are unleavened round cornmeal breads baked on a hot stone. It ranges in size from 6 inch – 14 inch or larger preferably used for quesadillas and burritos.</p> <div></div> <p>2. Sandwich wraps- either whole wheat or spinach flavor.</p> <div></div> <p>E. Quick Breads – these breads are raised by chemical action of baking powder or baking soda like biscuits, banana bread, carrot bread and generally more tender and crumbly than yeast bread. It is used for sweeter tasting sandwiches and are best for tea sandwiches.</p> <div></div> <p>Learning task 2 FILL ME Fill in the blanks with the word/s to make the sentence correct and complete. Choose your answer in the box below.</p> <ol style="list-style-type: none">_____ bread is stronger tasting bread than white and whole bread.Pita comes in both white and whole _____.Focaccia is a flat _____ bread._____ bread are raised by chemical action of baking powder or baking soda._____ and Italian bread works well for grilled sandwiches. <div><table><tr><td>Italian</td><td>Rye</td><td>French</td><td>wheat</td><td>Quick</td></tr></table></div>	Italian	Rye	French	wheat	Quick				
Italian	Rye	French	wheat	Quick							
C. Engagement	Day 3	<p>Learning Task 3: Classify the following examples of bread according to their types.</p> <table><tr><td>Banana bread</td><td>Sandwich rolls</td><td>Sandwich wraps</td></tr><tr><td>Tortillas</td><td>White bread</td><td>Rye bread</td></tr><tr><td>Lavash</td><td>White bread</td><td>Focaccia</td></tr></table>	Banana bread	Sandwich rolls	Sandwich wraps	Tortillas	White bread	Rye bread	Lavash	White bread	Focaccia
Banana bread	Sandwich rolls	Sandwich wraps									
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IV. LEARNING PHASES	Suggested Timeframe	Learning Activities																									
		<div>BiscuitsPitaFrench and Italian bread</div> <table><tr><th>YEAST BREAD</th><th>BUNS AND ROLLS</th><th>FLAT BREADS</th><th>WRAPS</th><th>QUICK BREADS</th></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr></table> <p>Learning Task 4: Identify the types of bread being described below.</p> <div><div></div>1. The most commonly used bread for sandwiches.</div> <div><div></div>2. Classic bread nutritionally superior to wheat bread, more compact and brown in color.</div> <div><div></div>3. Stronger tasting bread.</div> <div><div></div>4. Made from flattened, often unleavened bread.</div> <div><div></div>5. Are excellent choice for sandwich, they comes in all sizes, shapes and textures.</div> <div><div></div>6. A flat bread with pocket that is perfect for stuffing.</div> <div><div></div>7. A very thin flat breads that are used for burritos and tacos.</div> <div><div></div>8. Breads raised by chemical action of baking powder.</div> <div><div></div>9. Unleavened cornmeal baked on a hot stone.</div> <div><div></div>10. A flat Italian bread cut into squares split and file.</div>	YEAST BREAD	BUNS AND ROLLS	FLAT BREADS	WRAPS	QUICK BREADS																				
YEAST BREAD	BUNS AND ROLLS	FLAT BREADS	WRAPS	QUICK BREADS																							
D. Assimilation	Day 4	<p>PERFORMANCE TASK 1. Scrap book making</p> <p>Create a scrapbook of different types of bread and include at least 2 examples of sandwiches per category</p> <table><tr><th colspan="2">RUBRICS FOR SCRAPBOOK MAKING</th></tr><tr><th>DIMESION</th><th>CRITERIA</th></tr><tr><td>35%</td><td>Content and concise information</td></tr><tr><td>30%</td><td>Creativity</td></tr><tr><td>20%</td><td>Organization</td></tr><tr><td>15%</td><td>Neatness</td></tr><tr><td>100 %</td><td></td></tr></table>	RUBRICS FOR SCRAPBOOK MAKING		DIMESION	CRITERIA	35%	Content and concise information	30%	Creativity	20%	Organization	15%	Neatness	100 %												
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V. ASSESSMENT	Day 5	<p>Learning Task 5: Answer the questions below in a paragraph form. You can cite examples. Write your answers in your notebook.</p> <div><div>1. What are the 5 types of bread?</div><div>2. How can you classify them?</div><div>3. Why is it important to know the different types of bread?</div></div>																									
VI. REFLECTION		<div><div><div></div>Write your personal insights about the lesson using the prompts below.</div><div>I understand that <div></div>.</div><div>I realize that <div></div>.</div><div>I need to learn more about <div></div>.</div></div>																									

Prepared by:	Jadee Mariz C. Alejandro	Checked by:	Michelle B. Lopez Marianne D. Cariño TLE-HE-CO9-w3
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W4	Learning Area	TLE – COOKERY	Grade Level	Grade 9
	Quarter	Third	Date	

I. LESSON TITLE	Prepare Sandwiches
II. MOST ESSENTIAL LEARNING COMPETENCIES (MELCs)	Prepare variety of Sandwiches TLE_HECK9SW-IIIb-g-12
III. CONTENT/CORE CONTENT	2.3 Suitable fillings and spreads References: DepEd Learners' Material in Technical – Vocational – Livelihood, Home Economics (Cookery) Manual 1 for Grade 9 Junior High School pp 137 - 139 First Edition: 2016 Authors: Aniceta S. Kong and Anecita P. Domo http://bit.ly/LearnersManual

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
A. Introduction <i>Panimula</i>	Day 1	<p>Presentation</p> <p>In this lesson, you will learn the suitable fillings and spreads for sandwiches.</p> <p>Sandwich Fillings The filling is the heart of the sandwich. It is place between or on top of bread. It provides flavor and body to the sandwich.</p> <p>TYPES OF FILLINGS</p> <ol style="list-style-type: none"> 1. Dry Fillings- refers to Ingredients such as sliced or cooked meat, poultry and cheese. 2. Moist Fillings – refers to Ingredients mixed with salad dressing or mayonnaise. <p>Learning Task 1.</p> <p>A. Identify if the following filling/s if DRY or MOIST. Write your answer on the space provided. Write your answers in a sheet of paper.</p> <div style="display: flex; justify-content: space-around; align-items: flex-end;"> <div style="text-align: center;">  <p>1. _____</p> </div> <div style="text-align: center;">  <p>2. _____</p> </div> <div style="text-align: center;">  <p>3. _____</p> </div> <div style="text-align: center;">  <p>4. _____</p> </div> <div style="text-align: center;">  <p>5. _____</p> </div> </div>
	Day 2	<p>B. My Fillings</p> <p>In your notebook, list down at least 5 types of fillings you commonly use at home in making sandwich.</p> <p>(Blended/Online) Access the link below for Learning Task 1 https://bit.ly/3cp18K3</p>
B. Development <i>Pagpapaunlad</i>	Day 3	<p>Read Information Sheet 1.1</p> <p>Here are possible fillings you may use separately or in combination.</p> <p>Meat and Poultry Meats used as fillings should be cooked, covered and refrigerated. Slice just before the sandwich is to be prepared to avoid drying out and lose flavor. Thinly sliced meats are more tender and juicy than thickly sliced.</p> <ol style="list-style-type: none"> 1. Beef products - sliced roast beef, hamburger patties, steaks, corned beef. 2. Pork products - Roast pork, barbeque pork, ham, bacon. 3. Poultry - Turkey breast, chicken breasts. 4. Sausage Products - salami, frankfurters, bologna, liver wurst, luncheon meats, grilled sausages.

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
		<p>Cheese Cheese dries out rapidly when unwrapped and sliced, when slicing is done ahead, the slices should remain covered until ready to use: • Sandwich cheeses - cheddar types, Swiss types, provolone, cream cheese, process cheese, cheese spreads.</p> <p>Fish and shellfish Most seafood fillings are highly perishable and should be left chilled at all times.</p> <p>Seafood Fillings - tuna, sardines, smoked salmon, shrimp, anchovies, fried fish, grilled or pan fried fish fillets.</p> <p>Mayonnaise based salad The most popular salads for sandwich fillings are tuna salad, egg salad, chicken or turkey salad and ham salad.</p> <p>Vegetable items Lettuce, tomato and onion are indispensable in sandwich production, also, any vegetable used in salads may also be used in sandwiches.</p> <p>Miscellaneous Fruits, fresh or dried, jelly, peanut butter, hard cooked egg, and nuts.</p> <p>Most popular sandwich fillings combinations</p> <ul style="list-style-type: none"> • Chicken Salad • Egg and Cheese • Chicken and Bacon • BLT – Bacon Lettuce and Tomato (also contain eggs) • Cheese and Onion • Prawn mayonnaise • Chicken and Ham • Cheese and Ham • Salmon and Cucumber • Tuna and Cucumber • Pimiento Cheese • Peanut Butter and Jelly • Egg and Bacon • Ham and Egg • Corn Beef and Cheese • Cream Cheese and Bacon • Chicken Caesar • Chicken and Stuffing • Apple Slaw- mix mayonnaise, lemon juice, cheese, apple , onions. • Cream Cheese with finely chopped celery and grated carrots <p>Spreads</p> <p>Purposes of Spreads</p> <ol style="list-style-type: none"> 1. To protect the bread from soaking up moisture from the filling. 2. They add flavor. 3. They also add moisture. <p>• Butter Butter protects the bread from moisture, used soft butter to spread on bread. You may soften butter by whipping in a mixer or by simply letting it stand at room temperature. You may use margarine as a substitute or a flavored butter.</p> <p>• Mayonnaise Mayonnaise is often preferred to butter as a spread because it contributes more flavor but sandwiches made with mayonnaise should be served immediately or refrigerated at once and kept refrigerated until served.</p> <p>(Blended/Online) Access the link below for Learning Content</p>

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities																								
		<p>https://bit.ly/3dbMUvd</p> <p>Learning Task 2: Classify the following examples of meats used as fillings. Write your answers in a sheet of paper.</p> <p>Turkey breast Corned beef bacon luncheon meats roast pork barbeque Pork ham steaks bologna sliced roast beef hamburger patties grilled sausages salami chicken breasts liver wurst frankfurters</p> <table><tr><th>BEEF</th><th>PORK</th><th>POULTRY</th><th>SAUSAGE</th></tr><tr><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td></tr></table> <p>(Blended/Online) Access the link below for Learning Task 2 https://bit.ly/3IX8vvd</p>	BEEF	PORK	POULTRY	SAUSAGE																				
BEEF	PORK	POULTRY	SAUSAGE																							
C. Engagement Pakikipagpalihan	Day 4	<p>Learning Task 3: A. Direction: Prepare a suitable filling and spread for the following sandwiches. Complete the table below</p> <table><tr><th>Types of Sandwiches</th><th>Filling</th><th>Spread</th></tr><tr><td>1. Regular cold sandwich</td><td></td><td></td></tr><tr><td>2. Hamburger</td><td></td><td></td></tr><tr><td>3. Club sandwich</td><td></td><td></td></tr><tr><td>4. Pinwheel sandwiches</td><td></td><td></td></tr><tr><td>5. Quesadillas</td><td></td><td></td></tr></table> <p>Learning task 4: MATCHING TYPE Match column A to B. Write your answer on the space provided.</p> <table><tr><td>A _____ 1. It dries out rapidly when unwrapped and sliced _____ 2. This should be cooked, covered and refrigerated _____ 3. It refers to fruits, fresh or dried, jelly, peanut butter, hard cooked egg, and nuts _____ 4. Seafood fillings are highly perishable and should be left chilled at all times. _____ 5. Lettuce, tomato and onion are indispensable in sandwich production</td><td>B a. meat b. vegetable items c. cheese d. miscellaneous e. fish and shellfish</td></tr></table> <p>(Blended/Online) Access the link below for Learning Task 3 and 4</p>	Types of Sandwiches	Filling	Spread	1. Regular cold sandwich			2. Hamburger			3. Club sandwich			4. Pinwheel sandwiches			5. Quesadillas			A _____ 1. It dries out rapidly when unwrapped and sliced _____ 2. This should be cooked, covered and refrigerated _____ 3. It refers to fruits, fresh or dried, jelly, peanut butter, hard cooked egg, and nuts _____ 4. Seafood fillings are highly perishable and should be left chilled at all times. _____ 5. Lettuce, tomato and onion are indispensable in sandwich production	B a. meat b. vegetable items c. cheese d. miscellaneous e. fish and shellfish				
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IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
		https://bit.ly/3fjJWaH
D. Assimilation Paglalapad	Day 5	<p>Learning Task 5: Post test</p> <p>A. Direction: Identify what is being asked. Write your answer on the space provided.</p> <p>_____ 1. It dries out rapidly when unwrapped and sliced.</p> <p>_____ 2. This should be cooked, covered and refrigerated.</p> <p>_____ 3. It refers to fruits, fresh or dried, jelly, peanut butter, hard cooked egg, and nuts.</p> <p>_____ 4. Seafood fillings are highly perishable and should be left chilled at all times.</p> <p>_____ 5. Lettuce, tomato and onion are indispensable in sandwich production.</p> <p>B. Write at least 5 most popular sandwich fillings combinations</p> <p>1. _____</p> <p>2. _____</p> <p>3. _____</p> <p>4. _____</p> <p>5. _____</p> <p>C. Write TRUE if the statement is correct, if not change the underlined words to make the statement correct.</p> <p>_____ 1. <u>Butter</u> protects the bread from moisture.</p> <p>_____ 2. Sandwiches made with <u>butter</u> should be served immediately or refrigerated at once and kept refrigerated until served.</p> <p>_____ 3. } <u>Thickly</u> sliced meats are more tender and juicy than</p> <p>_____ 4. } <u>thinly</u> sliced.</p> <p>_____ 5. The filling is the <u>heart</u> of the sandwich</p> <p>(Blended/Online) Access the link below for Learning Task 5. https://bit.ly/3ssbb6x</p>
V. ASSESSMENT (Learning Activity Sheets for Enrichment, Remediation or Assessment to be given on Weeks 3 and 6)		<p>Learning Task 6: Answer the questions below in a paragraph form. You can cite examples. Write your answers in your notebook.</p> <p>1. What are the purpose of spread?</p> <p>2. How can you differentiate the two types of filling?</p> <p>3. Why is it important to know the different sandwich fillings combinations?</p> <p>(Blended/Online) Access the link below for Learning Task 6 https://bit.ly/3suDmSj</p>
VI. REFLECTION		<ul style="list-style-type: none"> Write your personal insights about the lesson using the prompts below. I understand that _____. I realize that _____. I need to learn more about _____.

Prepared by:	Jadee Mariz C. Alejandro	Checked by:	Zoilo V. Handayan Jr. Czarina M. Digo TLE-HE-Cookery9-W4
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W5	Learning Area	TLE - Cookery	Grade Level	9
	Quarter	Third	Date	

I. LESSON TITLE	Prepare a Variety of Sandwiches
II. MOST ESSENTIAL LEARNING COMPETENCIES (MELCs)	LO 2. Select and prepare glazes/sweet sauces/ TLE_HECK9_12SW-IIIb-g-12
III. CONTENT/CORE CONTENT	2.4 Select and prepare glazes/sweet sauces. References: https://blog.nationsbestdelimeats.com/top-condiments/ https://www.allrecipes.com/recipe/228336/mustard-mayonnaise-sauce/ https://potatorolls.com/blog/15-creative-sandwich-spreads/

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities																																																																																																														
A. Introduction	Day 1	<p>This lesson provides you insights in preparing glaze and sauces in preparing sandwiches. Sauces play important role for maximizing flavors, adding juices and improving the mouth feel of a dish. A glaze in cooking is a coating of a glossy, often sweet, sometimes savory substance applied to food typically by dipping, or with a brush.</p> <p>Learning Task 1. Direction: Find words in the puzzle that will reveal the different kinds of sauces/glazes in preparing sandwiches. Write your answer on a sheet of paper.</p> <table><tr><td>G</td><td>H</td><td>V</td><td>F</td><td>E</td><td>E</td><td>H</td><td>D</td><td>H</td><td>T</td><td>S</td></tr><tr><td>L</td><td>M</td><td>A</td><td>Y</td><td>O</td><td>N</td><td>N</td><td>A</td><td>I</td><td>S</td><td>E</td></tr><tr><td>N</td><td>I</td><td>U</td><td>V</td><td>P</td><td>E</td><td>S</td><td>T</td><td>O</td><td>B</td><td>G</td></tr><tr><td>O</td><td>L</td><td>F</td><td>S</td><td>C</td><td>S</td><td>U</td><td>K</td><td>Z</td><td>R</td><td>G</td></tr><tr><td>D</td><td>K</td><td>K</td><td>E</td><td>T</td><td>C</td><td>H</td><td>U</td><td>P</td><td>R</td><td>W</td></tr><tr><td>A</td><td>C</td><td>Q</td><td>E</td><td>R</td><td>A</td><td>V</td><td>G</td><td>T</td><td>E</td><td>A</td></tr><tr><td>C</td><td>A</td><td>P</td><td>I</td><td>L</td><td>O</td><td>R</td><td>R</td><td>S</td><td>T</td><td>S</td></tr><tr><td>O</td><td>T</td><td>O</td><td>L</td><td>L</td><td>L</td><td>I</td><td>D</td><td>I</td><td>T</td><td>H</td></tr><tr><td>V</td><td>H</td><td>O</td><td>N</td><td>E</td><td>Y</td><td>S</td><td>Y</td><td>R</td><td>U</td><td>P</td></tr><tr><td>A</td><td>R</td><td>D</td><td>C</td><td>F</td><td>G</td><td>H</td><td>N</td><td>X</td><td>B</td><td>W</td></tr></table> <ol style="list-style-type: none">It is a condiment made from the seeds of a mustard plant.A protein-rich liquid food produced from mammary gland.An herb or spice for flavoring food.An emulsified dressingA dairy product made from fatty protein of milk or cream.A sweet and tangy condiment or sauce made from tomatoes.A mixture of eggs and evaporated milk.It is a sauce consisting of crushed garlic.A sauce prepared using avocado as primary ingredient.It is a syrup made from honeybee. <p>(https://forms.gle/QwQnoKrUHmHKJyi5A)</p> <p>https://docs.google.com/document/d/1D1Ej9SdlrVgZWkN5k-M0MaVCr4QkxBIOMlc03ek9Dc/</p>	G	H	V	F	E	E	H	D	H	T	S	L	M	A	Y	O	N	N	A	I	S	E	N	I	U	V	P	E	S	T	O	B	G	O	L	F	S	C	S	U	K	Z	R	G	D	K	K	E	T	C	H	U	P	R	W	A	C	Q	E	R	A	V	G	T	E	A	C	A	P	I	L	O	R	R	S	T	S	O	T	O	L	L	L	I	D	I	T	H	V	H	O	N	E	Y	S	Y	R	U	P	A	R	D	C	F	G	H	N	X	B	W
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IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
B. Development	Day 2	<p>A glaze is a thin layer of beaten egg, milk, or other liquid that you spread onto food to make the surface shine and look attractive. It is applied during cooking. Ex: Brush with glaze over the top and sides of the hot cake like syrup.</p> <p>A sauce is flavored liquid or semi-liquid blend of ingredients that adds flavor and enhances the appearance of the food. It is a condiment that is added to food after it is cooked.</p> <p>Uses of glazes before and after baking:</p> <ol style="list-style-type: none"> 1. Egg wash - is a mixture of beaten egg and liquid (usually water or milk) that is brushed onto baked goods like pastries and breads before baking to make the top crust golden brown in color. 2. Milk - Brushing a loaf with milk before baking gives the baked bread tender, golden crust. For a sweet bread recipe, sprinkle with sugar if desired. 3. Honey syrup - gives sweetness and shiny appearance 4. Butter or olive oil – Brushed softened butter or olive oil on top of the loaf before baking to add flavor and color. <p>Sauces in Preparing Sandwiches:</p> <ol style="list-style-type: none"> 1. Chipotle Mayonnaise – It is great on a sandwich burger. It combines regular mayo, chipotle peppers, green onion, cilantro, lime juice and garlic to give a zesty, piquant taste. 2. Wasabi Mayonnaise – It can be paired to sliced roast beef on sour dough bread. It consists of five key ingredients namely mayonnaise, soy sauce, sugar, lemon juice and wasabi paste. 3. Hoisin Sauce – This sauce is very common throughout China and Vietnam. It includes soybeans, garlic and red chilies for a distinctive flavor. 4. Tonkatsu Sauce – A Japanese favorite sauce which is a combination of ketchup, Worcestershire sauce, oyster sauce and sugar. It can be used on a chicken sandwich, a croquette sandwich and hamburgers. 5. Pesto – The primary ingredients are basil and garlic that can be found in the Italian dishes like pasta, pizza and flat bread. 6. Avocado – The healthiest food that has the ability to lower cholesterol, protect your eyes, relieve arthritis and helps to prevent cancer. Avocado is an amazing spread for several sandwiches like Chicken bacon avocado sandwich, Cucumber and avocado, Egg and avocado, and Avocado club sandwich. 7. Remoulade – A distinctive tasting sauce which consists of mayonnaise, lemon, and garlic. 8. Hummus – Usually common in pita chips and flat bread. It is a delicious dip and makes for a healthy snack. This can reduce blood sugar, reduce blood clots and lower cholesterol. 9. Butter – It is better used on ham sandwiches. 10. Mustard-Mayonnaise Spread – It is a combined mayonnaise with Dijon and whole grain mustards, plus a bit of sour cream. 11. Dill Sauce – is made with yogurt, fresh dill, grain mustard, plus a bit of sour cream. <p>Learning Task 1A: Direction: Identify the following pictures. Choose the correct answer inside the box. Write your answer in a sheet of paper.</p> <div style="display: flex; justify-content: space-around; border: 1px solid black; padding: 5px; margin: 10px 0;"> a. Honey syrup c. Mayonnaise e. Olive oil </div> <div style="display: flex; justify-content: space-around; border: 1px solid black; padding: 5px; margin: 10px 0;"> b. Milk d. Egg wash f. Butter </div> <div style="display: flex; justify-content: space-around; align-items: flex-end;"> <div style="text-align: center;">  <p>1. _____</p> </div> <div style="text-align: center;">  <p>2. _____</p> </div> <div style="text-align: center;">  <p>3. _____</p> </div> <div style="text-align: center;">  <p>4. _____</p> </div> <div style="text-align: center;">  <p>5. _____</p> </div> </div>

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities																						
		<p>Learning Task 1B: Matching Type: Direction: Match Column A with Column B. Write the letter of the correct answer.</p> <table><tr><td>Column A</td><td>Column B</td></tr><tr><td>1. A Japanese favorite sauce which is a combination of ketchup, Worcestershire sauce, oyster sauce and sugar.</td><td>A. Butter</td></tr><tr><td>2. The healthiest and an amazing spread for sandwiches that help to prevent cancer.</td><td>B. Remoulade</td></tr><tr><td>3. It is common in ham sandwiches.</td><td>C. Pesto</td></tr><tr><td>4. Its primarily ingredients are basil and garlic.</td><td>D. Avocado</td></tr><tr><td>5. It has a distinctive taste with its key components being mayonnaise, lemon, and garlic.</td><td>E. Tonkatsu sauce</td></tr><tr><td></td><td>F. Dill sauce</td></tr></table> <p>(https://forms.gle/TMa6sSLtxvL8NA3H6)</p> <p>https://docs.google.com/document/d/1D1Ej9SdlrVgZWkN5k-M0MqVCr4QkxBIOMlc03ek9Dc/</p>	Column A	Column B	1. A Japanese favorite sauce which is a combination of ketchup, Worcestershire sauce, oyster sauce and sugar.	A. Butter	2. The healthiest and an amazing spread for sandwiches that help to prevent cancer.	B. Remoulade	3. It is common in ham sandwiches.	C. Pesto	4. Its primarily ingredients are basil and garlic.	D. Avocado	5. It has a distinctive taste with its key components being mayonnaise, lemon, and garlic.	E. Tonkatsu sauce		F. Dill sauce								
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	F. Dill sauce																							
C. Engagement	Day 3	<p>Learning Task 2A. Performance Task 1. Prepare any of the following: 1. Honey Syrup 2. Butter 3. Mustard and Mayonnaise Sauce 2. Perform the steps. 3. Take a picture and send it through google forms, messenger, or place it inside your portfolio.</p> <p>Your product and performance will be rated using the rubric below.</p> <table><tr><th>Score</th><th>Description</th></tr><tr><td>16 - 20</td><td>Manifest very clear understanding of the step by step procedure.</td></tr><tr><td>11 - 15</td><td>Manifest clear understanding of the step by step procedure.</td></tr><tr><td>6 - 10</td><td>Manifest understanding of the step by step procedure.</td></tr><tr><td>0 - 5</td><td>Manifest less understanding of the step by step procedure.</td></tr></table> <p>(https://forms.gle/166Gk77cq6HBqFED9)</p> <p>Learning Task 2B Collect 5 recipes of glazes/sauces for sandwiches and make a scrapbook using any kind of materials. Your output will be rated using the scoring rubric below.</p> <table><tr><th>Score</th><th>Description</th></tr><tr><td>10</td><td>Properly compiled complete (10) recipes in a very attractive manner</td></tr><tr><td>8</td><td>Properly compiled (8-9) recipes in an attractive manner</td></tr><tr><td>6</td><td>Properly compiled (6-7) recipes in simple manner</td></tr><tr><td>4</td><td>Properly compiled (4-5) recipes in simple manner</td></tr><tr><td>2</td><td>Compiled less than(4) recipes in disorganized manner</td></tr></table> <p>(https://forms.gle/GoJ37rRDxHcgwKTg6)</p>	Score	Description	16 - 20	Manifest very clear understanding of the step by step procedure.	11 - 15	Manifest clear understanding of the step by step procedure.	6 - 10	Manifest understanding of the step by step procedure.	0 - 5	Manifest less understanding of the step by step procedure.	Score	Description	10	Properly compiled complete (10) recipes in a very attractive manner	8	Properly compiled (8-9) recipes in an attractive manner	6	Properly compiled (6-7) recipes in simple manner	4	Properly compiled (4-5) recipes in simple manner	2	Compiled less than(4) recipes in disorganized manner
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D. Assimilation	Day 4	<p>Learning Task 3. Multiple Choice Direction: Read the statement carefully. ____1. It is a condiment that adds flavor and enhance the appearance of the food. a.) Sauce b.) Soup c.) Glaze d.) Dressing</p>																						

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities																								
		<p>_____ 2. A thin layer of beaten egg, evaporated milk and other liquid used to spread onto food to make the surface shiny and look attractive in appearance.</p> <p>a.) Butter b.) Egg wash c.) Glaze d.) Milk</p> <p>_____ 3. It is a mixture of beaten egg and liquid (usually water or milk) that is brushed onto baked goods like pastries and breads before baking to make the top crust golden brown in color.</p> <p>a.) Glaze b.) Sauce c.) Butter d.) Egg wash</p> <p>_____ 4. The healthiest and an amazing spread for sandwiches that helps prevent cancer.</p> <p>a.) Mustard-mayonnaise sauce c.) Wasabi mayonnaise</p> <p>b.) Chipotle mayonnaise d.) Avocado</p> <p>_____ 5. It is delicious and flavorful sauce made with yogurt, fresh dill, grain mustards, plus a bit of sour cream.</p> <p>a.) Dill sauce b.) Avocado c.) Pesto d.) Hummus</p> <p>(https://forms.gle/Lya9tz8AqHWtbcSE9)</p> <p>https://docs.google.com/document/d/1D1Ej9SdlrVgZWkN5k-M0MqVCr4QkxBIOMlc03ek9Dc/</p>																								
V. Assessment	Day 5	<p>Learning Task 4:</p> <p>Direction: Give 5 examples of glazes and 5 sauces in sandwich making and give a short description. Write your answer in a sheet of paper.</p> <table><thead><tr><th>Glazes</th><th>Description</th></tr></thead><tbody><tr><td>1. _____ = _____</td><td>_____</td></tr><tr><td>2. _____ = _____</td><td>_____</td></tr><tr><td>3. _____ = _____</td><td>_____</td></tr><tr><td>4. _____ = _____</td><td>_____</td></tr><tr><td>5. _____ = _____</td><td>_____</td></tr></tbody></table> <table><thead><tr><th>Sauces</th><th>Description</th></tr></thead><tbody><tr><td>1. _____ = _____</td><td>_____</td></tr><tr><td>2. _____ = _____</td><td>_____</td></tr><tr><td>3. _____ = _____</td><td>_____</td></tr><tr><td>4. _____ = _____</td><td>_____</td></tr><tr><td>5. _____ = _____</td><td>_____</td></tr></tbody></table> <p>(https://forms.gle/iHBHL9gxor3sPE7F6)</p> <p>https://docs.google.com/document/d/1D1Ej9SdlrVgZWkN5k-M0MqVCr4QkxBIOMlc03ek9Dc/</p>	Glazes	Description	1. _____ = _____	_____	2. _____ = _____	_____	3. _____ = _____	_____	4. _____ = _____	_____	5. _____ = _____	_____	Sauces	Description	1. _____ = _____	_____	2. _____ = _____	_____	3. _____ = _____	_____	4. _____ = _____	_____	5. _____ = _____	_____
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VI. REFLECTION	Day 5	<p>Using a sheet of paper, write your personal insights about the lesson using the prompts below.</p> <p>I understand that _____</p> <p>I realized that _____</p> <p>I need to learn more about _____</p>																								
Prepared by:	Lourdes A. Santos	Checked by: Melinda S. Abraham Zoilo V. Handayan Jr. Adolina E. Galang TLE-HE-CO9-w5																								

W6	Learning Area	TLE-Cookery	Grade Level	9
	Quarter	Third	Date	

I. LESSON TITLE	Prepare Sandwiches
II. MOST ESSENTIAL LEARNING COMPETENCIES (MELCs)	Prepare sandwiches using sanitary practices TLE_HECK9SW-IIIb-G-12
III. CONTENT/CORE CONTENT	<ol style="list-style-type: none"> 1. Discuss tips in preparing sandwiches 2. Enumerate needed tools/ equipment in preparing sandwiches 3. Prepare/make simple cold sandwiches like ham sandwich and hamburger observing sanitary and safety practices. <p>Reference: Learning Materials in Cookery 9 pp. 140-145 https://www.facebook.com/100000293944888/videos/4113852241967867/</p>

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
A. Introduction Panimula	Day1	<p>Preparing Sandwiches</p> <p>The preparation of sandwiches requires great deal of hand works and with utmost sanitary practices. Whether you are making sandwiches in quantity or by order, your goal is to make the product as efficient, safe and quick as possible.</p> <p>Tips in Preparing Sandwiches</p> <ol style="list-style-type: none"> 1. Prepare everything ahead of time. It includes mixing fillings, preparation of spreads, slicing bread, meats, vegetable and cheese, separating lettuce, preparing garnishes and other ingredients. <ul style="list-style-type: none"> • Choose the bread • Choose the condiments • Choose the fillings 2. Arrange ingredients for maximum efficiency- to reduce your movement to a maximum, everything you need should be within easy reach. 3. Assemble the sandwich. Layer the ingredients between two pieces of bread. 4. Cook the sandwich- Hot sandwiches are served during breakfast and dinner. <p>Here are some ways on how to heat or cook sandwich.</p> <ul style="list-style-type: none"> • Never use microwave. This will make the sandwich soggy. • Use a griddle or frying pan. Cover the bread that will be touching the pan with mayonnaise or butter and cook it over low heat until the cheese melt. Flip it occasionally. <p>Tips to Remember in Making Sandwiches</p> <ol style="list-style-type: none"> 1. Keep slice of bread together in pair when cutting to have them fit together. 2. Have butter, margarine and spread kept in a room temperature to avoid tearing of bread when spreading. Cream butter if necessary or soften it. Spread very thinly on slices of bread. 3. Fillings may be cheaper or very expensive. 4. Bread can be multilayered with one or more types of fillings. <p>Activity 1. Name at least 3 popular breads and fillings common to Filipino breakfast.</p> <p>tle cookery activity 1 - Google Forms</p> <p>Tools/Equipment Needed:</p> <p>Storage equipment for Ingredients: Refrigerator, chiller and freezer for cold ingredients and steam table for hot ingredients.</p> <div style="display: flex; justify-content: space-around; align-items: center;">   </div>


IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
		<div> <div>Refrigerator</div> <div>Chiller</div> </div> <p>Handtools:</p> <p>Sandwich spatula, cutting board and knives, including a serrated knife and a sharp chef's knife for cutting the finished sandwich. Also a slicer is necessary.</p> <div>    </div> <div> <div>Sandwich spatula</div> <div>Cutting board</div> <div>Knives</div> </div> <p>Portion control equipment: ice cream scoop for fillings and portion scale for other ingredients</p> <div>   </div> <div> <div>ice cream scoop</div> <div>portion scale</div> </div> <p>Cooking equipment: griddle pan, non-stick pan, grills, broiler and deep fryers, microwave ovens are good for cooking.</p> <div>   </div> <div> <div>Griddle</div> <div>Microwave Oven</div> </div>
B. Development Pagpapaunlad	Day 2	<p>Learning Task I - Enumeration</p> <p>Give what is being asked. Write your answer In a sheet of paper.</p> <ol style="list-style-type: none"> 1- 4 Tips in preparing sandwiches 5- 7 Give at least 3 hand tools used in sandwich making 8 - 10 Tips on how to maintain good quality sandwich <p>learning task 1 - Google Forms</p> <p>Ham Sandwich (Cold Sandwiches)</p> <ol style="list-style-type: none"> 1. Prepare and assemble all ingredients: sandwich bread, spreads , fillings (sliced ham or meat loaf) and garnishes(vegetable, cheese etc) 2. Assemble necessary equipment including wrapping materials 3. Arrange bread slices in rows on the table top. 4. Portion filling with a scoop or spoon onto alternate rows of bread. 5. Spread fillings evenly and neatly on alternate slices, leaving the other slice plain. Filling should not hang over the edges of the bread. If the filling is spreadable spread it evenly to the edges. Follow spreading techniques with three quick strokes. 6. Spread all bread slices to the edge with desired spread. 7. Arrange lettuce or other vegetable accompaniments on top of filling. 8. On top of this place ham or any desired filling. 9. Top the filled slices with the plain bread slices. 10. Stack two or three sandwiches and cut with a sharp serrated knife as desired. 11. Place sandwich on sandwich bags or wrap in plastic wraps to maintain freshness.

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities												
		<p>12. Refrigerate until service.</p> <p>Tips on how to maintain the good quality sandwich.</p> <ol style="list-style-type: none">1. Wrap separately in plastic, waxed paper or sandwich bag.2. Place in storage pans, cover tightly with plastic wrap and cover with damp cloth/towels. The towels must not touch the sandwiches, their purpose is to provide a moisture barrier to help prevent drying.3. Refrigerate immediately and hold until served. <p>Hamburger (Hot Sandwiches)</p> <ol style="list-style-type: none">1. Prepare and assemble all ingredients: hamburger buns, cheese slices, vegetables slices (tomatoes, cucumber, onion) and hamburger patties or any slices of meat.2. Assemble all necessary tools, equipment, oven and toaster.3. Toast the bread lightly and place on a clean sheet with the cut side up4. Put two slices of cheese on the bread like eden cheese , cheddar, mozzarella or any cheese combination desired.5. Cover the cheese with your choice of meat like roast beef, hamburger patty, or chicken breast fillet.6. Top meat with another slice of cheese.7. Add your choice of vegetable like white/red onion, tomatoes, cucumber and red pepper.8. Sprinkle a bit of spice, fresh basil or parsley and dried spices like chili powder or turmeric powder.9. Finish the sandwich with another piece of bread and put it in a pre-heated oven for about 5 minutes.												
C. Engagement Pakikipagpalihan	Day 3	<p>Performance Task (Practicum)</p> <p>Prepare your own sandwich and identify the components. You can ask the assistance of your parents/ guardians to rate your output. Take a picture of your final products. Observe correct plating. The rubric below will be used in grading your output.</p> <table border="1"><thead><tr><th>Score</th><th>Criteria</th></tr></thead><tbody><tr><td>5</td><td>Properly prepared sandwich using appropriate tools/equipment/utensils and correctly identified and explained the 4 components</td></tr><tr><td>4</td><td>Properly prepared sandwich and correctly identified 4 components</td></tr><tr><td>3</td><td>Prepared sandwich and correctly identified 3 components</td></tr><tr><td>2</td><td>Prepared sandwich and identified 2 components</td></tr><tr><td>1</td><td>Prepared sandwich but cannot identify the components</td></tr></tbody></table> <p>pracitcum - Google Forms</p>	Score	Criteria	5	Properly prepared sandwich using appropriate tools/equipment/utensils and correctly identified and explained the 4 components	4	Properly prepared sandwich and correctly identified 4 components	3	Prepared sandwich and correctly identified 3 components	2	Prepared sandwich and identified 2 components	1	Prepared sandwich but cannot identify the components
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D. Assimilation Paglalapad	Day 4	<p>Activity 2: True or False. Write true if the statement is correct and false if wrong. Write your answer in a sheet of paper.</p> <ol style="list-style-type: none">1. Heating the sandwich in a microwave is the best way of preparing sandwich.2. To maintain freshness, wrap sandwich in a paper towel.3. Food sanitation is important to avoid cross -contamination and protect costumer from illness.4. Paring knife is used for cutting finished sandwich.5. Meats used as fillings should be cooked, covered and refrigerated. <p>Activity 2 - Google Forms</p>												




IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
V. ASSESSMENT		<p>Activity 3: Arrange chronologically the steps in preparing Ham Sandwich. Write 1 for step 1, 2 for step 2 and so on down to the last step. Write your answer in a sheet of paper.</p> <ol style="list-style-type: none"> Assemble necessary equipment including wrapping materials. Spread fillings evenly and neatly on alternate slices, leaving the other slice plain. Prepare and assemble all ingredients. Arrange bread slices in rows on the table top. Portion filling with a scoop or spoon onto alternate rows of bread. Spread all bread slices to the edge with desired spread. Refrigerate until service. Stack two or three sandwiches and cut with a sharp serrated knife as desired Arrange lettuce or other vegetable accompaniments on top of filling. Top the filled slices with the plain bread slices. On top of this place ham or any desired filling. Place sandwich on sandwich bags. <p>assessment - Google Forms</p>
VI. REFLECTION		<p>. Write in a sheet of paper your personal insights about the lesson using the prompts below. Be creative in doing this activity.</p> <p>I understand that_____.</p> <p>I realized that_____.</p> <p>I need to learn more about_____.</p> <p>reflection - Google Forms</p>
Prepared by:	Rowena S. Adaniel	Checked by: Melinda S. Abraham Marianne D. Cariño TLE-HE-CO9-w6

W7	Learning Area	TLE – Cookery	Grade Level	9
	Quarter	Third	Date	

I. LESSON TITLE	Creative Sandwich Preparation
II. MOST ESSENTIAL LEARNING COMPETENCIES (MELCs)	LO3: Present a Variety of Sandwiches TLE_HECK-125 W-IIIh-i-13
III. CONTENT/CORE CONTENT	<p>3.1 Present sandwiches attractively. 3.2 Portion and control sandwiches and sandwich ingredients correctly.</p> <p>https://www.qjar.id/en/post/how-to-present-sandwiches-appropriately https://s3-ap-southeast-1.amazonaws.com/asean-asia/documents/toolboxes/Prepare%20a%20variety%20of%20sandwiches/TM Prepare a variety of sandwiches FN 030114.pdf https://prezi.com/p/kky0gqatlygkv/portion-control-of-sandwich-its-ingredients/</p>

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
A. Introduction	Day 1	<p>The role of sandwiches and their derivations cannot be underestimated in commercial kitchens and in the hospitality industry. It may be considered a lower skilled job, but it can be very profitable product to sell. Sandwiches play a significant role in catering for parties and inhouse events, as well as maintaining a central position in the daily eating of people from all over the world. As cuisine and fashionable menu items change on a regular basis, so does the way sandwiches are put together and served and to customers. With greater exposure to international cuisines, chefs are becoming creative in the way 'bread and fillings' are served. The type and nature of sandwiches has evolved over time moving away from, yet still retaining, the original focus of the sandwich while incorporating many new variations on a theme.</p> <p>Learning Activity No. 1 Direction: Refer to the picture below, write in your own words how the sandwich is prepared.</p>  <p>https://docs.google.com/forms/d/e/1FAIpQLSffDcKxFqVVLIsDf-J2arBUTee_KVpLhL-ZcSk9o8iqj6Fysw/viewform</p>
B. Development	Day 2	<p>Creative Sandwich Preparation</p> <p>Presentation of the finished product is the most important part of the production process. They need to have eye appeal to entice customers to want to eat them.</p> <p>1. Individual Prepared sandwiches need to be contained in a protective wrap environment. Many places now use "formed" plastic shells. These are easy to use and convenient. The packaged sandwiches then need to be kept chilled or if not chilled need to be disposed of if not sold within 4 hours.</p>

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
		<div data-bbox="722 257 1195 506">  </div> <p data-bbox="523 517 1501 577">Eat-in will be serve on a plate, cut, with the filling exposed to show the customer the excellent filling inside.</p> <div data-bbox="611 582 1385 781">  </div> <p data-bbox="523 813 662 840">2. Functions</p> <p data-bbox="523 842 1557 1075">Normally served in multiple serves, 6-10 serves per plate or platter. This is when it is important that all sandwiches are cut the same size. Finger sandwiches are laid on their sides and when they are not cut the same size, they look messy. To avoid this, keep batches together when cut. This way irregular cutting does not show being very evident. When presenting sandwiches, it is good practice to mix varieties. This adds color and interest to the platter. Special interest diets should not be mixed with normal sandwiches, such as gluten-free, kosher, and halal. Vegetarian is a lifestyle choice, but it is nice to separate for selected clientele.</p> <p data-bbox="523 1077 1455 1164">Where sandwiches are being presented for functions or any in-house dining, they should always be presented with an appropriate garnish and accompanied by suitable tableware.</p> <div data-bbox="718 1171 1099 1332">  </div> <p data-bbox="858 1339 1233 1366">Standards will be developed to:</p> <ul data-bbox="523 1368 1568 1780" style="list-style-type: none"> • Govern the neatness of final presentation – whether the sandwich is plated for inhouse consumption or packaged for take-away. • Guarantee the appropriate combination of ingredients – this helps ensure the quality, taste and customer satisfaction of the final sandwich and assists in cost control. • Determine the way ingredients loaded into the sandwich are cut or otherwise produced – again this helps ensure consistency and aids final eye appeal of the finished product. • Dictate size and shape of the finished products – this relates to value-for-money and consistency – and should also take into consideration the fact that most sandwiches are eaten with the hands. • Indicate how sandwiches are to be served – this will govern the plating of products, the use of service wear (knives etc.) and the provision of serviettes, condiments etc. It will also indicate how take-away sandwiches are to be packaged to optimize quality, appearance, and customer satisfaction. <p data-bbox="770 1783 1326 1809">Portion Control of Sandwich and It's Ingredients</p> <p data-bbox="523 1812 1573 2074">The practice of proper portioning or portion control in sandwich making its important. It Maintain an accurate food cost as based on standard portion size. If the portion are not consistent, the actual cost of making the sandwich is also not consistent. Proper portion control ensures that diners get satisfaction when they eat sandwich. All items for sandwich should be portioned before it served. Meat should be sliced and portioned by weight. Cheese served by the sliced to an exact thickness. Garnishes such as lettuce leaves separated from the heat. Tomatoes should be sliced uniform and positioned by count. You can use scoops or measuring spoon to dispense uniform servings of sandwich fillings and portion scale to weigh your meat.</p>

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities																				
		<div></div> <p>Learning Task No. 1 Direction: Suppose you are preparing different sandwiches, complete the table below. Use the example as your guide. Write your answer on a separate sheet of paper.</p> <table><tr><th>Sandwich</th><th>Ingredients</th><th>Portion Control</th><th>Kitchen Utensil/s</th></tr><tr><td>Ex. Hamburger</td><td>burger bun mayonnaise ketchup cheese burger patty</td><td>per piece scoop scoop per slice per piece</td><td>measuring spoon measuring spoon slicer/knife weighing scale</td></tr><tr><td>1.</td><td></td><td></td><td></td></tr><tr><td>2.</td><td></td><td></td><td></td></tr><tr><td>3.</td><td></td><td></td><td></td></tr></table> <p>https://docs.google.com/forms/d/e/1FAIpQLSdcbQLid3JPufdYnUohfxSpDdKMbpskDRickbG1EzwlHD7A/viewform</p>	Sandwich	Ingredients	Portion Control	Kitchen Utensil/s	Ex. Hamburger	burger bun mayonnaise ketchup cheese burger patty	per piece scoop scoop per slice per piece	measuring spoon measuring spoon slicer/knife weighing scale	1.				2.				3.			
Sandwich	Ingredients	Portion Control	Kitchen Utensil/s																			
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1.																						
2.																						
3.																						
C. Engagement	Day 3	<p>Learning Task No. 2 Direction: Identify if the given situation refers to individual or function. Check the</p> <table><tr><th>Situation</th><th>Individual</th><th>Function</th></tr><tr><td>1. Normally served in multiple serves, 6-10 serves per plate or platter.</td><td></td><td></td></tr><tr><td>2. Eat-in will be serve on a plate, cut, with the filling exposed to show the customer the excellent filling inside.</td><td></td><td></td></tr><tr><td>3. When presenting sandwiches, it is good practice to mix varieties. This adds color and interest to the platter.</td><td></td><td></td></tr><tr><td>4. Prepared sandwiches need to be contained in a protective wrap environment. Many places now use "formed" plastic shells. These are easy to use and convenient.</td><td></td><td></td></tr></table> <p>rate sheet of paper.</p> <p>https://docs.google.com/forms/d/e/1FAIpQLSch72fqDtRfeP2QCtNh_YzEicRvaMB0y1pB4Ps8audKdtbPRw/viewform</p>	Situation	Individual	Function	1. Normally served in multiple serves, 6-10 serves per plate or platter.			2. Eat-in will be serve on a plate, cut, with the filling exposed to show the customer the excellent filling inside.			3. When presenting sandwiches, it is good practice to mix varieties. This adds color and interest to the platter.			4. Prepared sandwiches need to be contained in a protective wrap environment. Many places now use "formed" plastic shells. These are easy to use and convenient.							
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D. Assimilation	Day 4	<p>Learning Activity No. 3 Direction: Collect ten (10) pictures of sandwiches and compile it like a book using any kind of paper, decorating materials, glue, and coloring materials. You may cut out the pictures from the magazine or newspaper. Your output will be rated using the rubric below.</p> <table><tr><th>SCORE</th><th>CRITERIA</th></tr><tr><td>50</td><td>Properly compiled complete 10 pictures in a very attractive manner.</td></tr><tr><td>40</td><td>Properly compiled 6-9 pictures in an attractive manner.</td></tr><tr><td>30</td><td>Properly compiled 3-5 pictures in a simple manner</td></tr><tr><td>20</td><td>Compiled less than 3 pictures in disorganized manner.</td></tr></table>	SCORE	CRITERIA	50	Properly compiled complete 10 pictures in a very attractive manner.	40	Properly compiled 6-9 pictures in an attractive manner.	30	Properly compiled 3-5 pictures in a simple manner	20	Compiled less than 3 pictures in disorganized manner.										
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V. ASSESSMENT	Day 5	<p>Learning Activity No. 4 Direction: Identify the missing word to complete each statement. Write your answer in a piece of paper.</p> <p>1. Consider the _____ of final presentation, whether the sandwich is plated for</p>																				

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities
		<p>inhouse consumption or packaged for take-away.</p> <p>2. The _____ of ingredients helps ensure the quality, taste and customer satisfaction of the final sandwich.</p> <p>3. _____ the way ingredients loaded into the sandwich are cut or otherwise produced – again this helps ensure consistency and aids final eye appeal of the finished product.</p> <p>4. Dictate _____ and _____ of the finished products because sandwiches are eaten by hands and this also relates to value-for-money and consistency.</p> <p>5. Indicate how sandwiches are to be served, this will govern the _____ of the product, the use of service ware and the provision of serviettes and condiments.</p> <p>https://docs.google.com/forms/d/e/1FAIpQLSdUSWeKoC8BlrxqV2ZliFe2PPCGisclSGjn863XoPr0S9ky_w/viewform</p>
VI. REFLECTION		<p>In a sheet of paper, write your personal insights about the lesson using the prompts below.</p> <p>I understand that _____.</p> <p>I realize that _____.</p> <p>I need to learn more about _____.</p>

Prepared by:	Hazel S. Camilon	Checked by:	Melinda S. Abraham Marianne D. Cariño TLE-HE-CO9-w7
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W8	Learning Area	TLE COOKERY	Grade Level	9
	Quarter	Third	Date	

I. LESSON TITLE	Storing Sandwiches
II. MOST ESSENTIAL LEARNING COMPETENCIES (MELCs)	Store sandwiches properly
III. CONTENT/CORE CONTENT	<p>Reference: Storing sandwiches properly. Reference: Technical- Vocational-Livelihood Home Economics Cookery 9 Manual Module 1 pp 153- 154, First Edition 2016, Authors: Aniceta S. Kong and Anecita P. Domo</p> <p>Website: en.wikipedia.org>wiki>culinary_arts</p> <p>Links: https://docs.google.com/document/d/1xQUj_YpJyIXx5VBa_T-PzDV7ATtpbV8p5zqf7rh3-MQ/edit?usp=sharing Learning Tasks https://docs.google.com/document/d/1xQUj_YpJyIXx5VBa_T-PzDV7ATtpbV8p5zqf7rh3-MQ/edit?usp=sharing</p>

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities																																																																																																																
A. Introduction Panimula	Day 1 20 mins.	<p>Presentation</p> <p>Storing sandwiches is one of the most important activities after preparation wherein they are to be kept properly to avoid spoilage. The most important principles for sandwich safety are keeping temperatures cool and avoiding cross contamination. Remember the basic formula 4-40-140 which means perishable foods should spend no more than 4hours at a temperature between 40 and 140°F. By the end of 4 hours bacteria may have multiplied to unsafe levels, so food that has sat out at room temperature for two hours and then been returned to the refrigerator has only another two hours of room temperature shelf life left unless it has been cooked again.Learning Task 1: MY SANDWICH Word Search</p> <p>Directions: Circle the word list in the letter grid below. To find them all you will have to look in every direction, including backwards and diagonally. Good luck!</p> <table><tr><td>P</td><td>R</td><td>H</td><td>J</td><td>K</td><td>C</td><td>O</td><td>L</td><td>D</td><td>C</td></tr><tr><td>L</td><td>T</td><td>H</td><td>A</td><td>W</td><td>H</td><td>Z</td><td>P</td><td>O</td><td>V</td></tr><tr><td>A</td><td>S</td><td>T</td><td>O</td><td>R</td><td>I</td><td>N</td><td>G</td><td>N</td><td>D</td></tr><tr><td>S</td><td>P</td><td>A</td><td>L</td><td>A</td><td>L</td><td>V</td><td>F</td><td>R</td><td>A</td></tr><tr><td>T</td><td>L</td><td>R</td><td>F</td><td>P</td><td>L</td><td>B</td><td>Y</td><td>M</td><td>E</td></tr><tr><td>I</td><td>L</td><td>L</td><td>L</td><td>E</td><td>I</td><td>K</td><td>G</td><td>L</td><td>R</td></tr><tr><td>C</td><td>L</td><td>A</td><td>Y</td><td>Y</td><td>N</td><td>K</td><td>H</td><td>K</td><td>B</td></tr><tr><td>S</td><td>G</td><td>B</td><td>H</td><td>G</td><td>G</td><td>J</td><td>J</td><td>J</td><td>V</td></tr><tr><td>F</td><td>R</td><td>E</td><td>E</td><td>Z</td><td>I</td><td>N</td><td>G</td><td>H</td><td>B</td></tr><tr><td>W</td><td>Q</td><td>L</td><td>J</td><td>C</td><td>L</td><td>E</td><td>A</td><td>N</td><td>N</td></tr></table> <table><tr><td>Storing</td><td>Bread</td><td>Dry</td></tr><tr><td>Wrap</td><td>Clean</td><td>Plastics</td></tr><tr><td>Freezing</td><td>Safe</td><td>Cold</td></tr><tr><td>Chilling</td><td>Thaw</td><td>Label</td></tr></table>	P	R	H	J	K	C	O	L	D	C	L	T	H	A	W	H	Z	P	O	V	A	S	T	O	R	I	N	G	N	D	S	P	A	L	A	L	V	F	R	A	T	L	R	F	P	L	B	Y	M	E	I	L	L	L	E	I	K	G	L	R	C	L	A	Y	Y	N	K	H	K	B	S	G	B	H	G	G	J	J	J	V	F	R	E	E	Z	I	N	G	H	B	W	Q	L	J	C	L	E	A	N	N	Storing	Bread	Dry	Wrap	Clean	Plastics	Freezing	Safe	Cold	Chilling	Thaw	Label
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		<div></div> <div></div> <div></div> <p>Learning Task 2: Directions: Choose 5 words from the puzzle and define in your understanding. Write your answer in a sheet of paper. https://docs.google.com/document/d/1xQUj_YpJyIXx5VBa_T-PzDV7ATtpbV8p5zaf7rh3-MQ/edit?usp=sharing</p>
B. Development Pagpapaunlad	Day 1 20 mins.	<p>Before we start the lesson, familiarize yourself with the following words:</p> <ol style="list-style-type: none"> 1. Hygiene – conditions or practices as of cleanliness) conducive to health. 2. Sanitation – the act or process of making sanitary. 3. Contamination – a process of contaminating; state of being contaminated. 4. Perishable – liable to perish; liable to spoil or decay. 5. Spoilage – the process of decay in foodstuffs; the act or process of spoiling. 6. Biodegradable – capable of being broken down. <p>Storing Techniques</p> <ol style="list-style-type: none"> 1. Wrapping – to draw, fold in order to cover. 2. Packaging Material – used package sandwich. 3. Cold Storage – the process of preserving perishable food on a large scale by means of refrigeration. 4. Chilling – to refrigerate or to reduce the temperature of food. 5. Freezing – application of low temperature that changes the state of water in the food from liquid to solid ice. 6. Refrigeration – to keep cold or cool. <ul style="list-style-type: none"> - Some sandwich ingredients and fillings should be cooked, covered in separate airtight containers, refrigerated until ready to use. - Keep bread tightly wrapped and in moisture proof wrapping. This stops it from drying and guards against picking up odors. It should be away from ovens and hot equipment. - If bread must be kept more than one day, it may be frozen thaw, without unwrapping. - Wrap sandwiches with wax paper, paper napkins plastic wraps or aluminum foil to keep them in good condition. - To keep a number of unwrapped sandwiches just place a damp towel in a shallow pan and cover with wax paper. Arrange layers of sandwiches with wax paper between each layer. Put wax paper over the sandwiches and cover it with a damp towel. Keep the sandwiches in the refrigerator until serving time. - Refrigerate sandwiches for as long as possible. If there will be a time between making and serving cover each tray with wax paper or cling wrap to prevent the sandwiches from drying out. - All sandwiches should be stored at recommended chill temperatures 0.5°C, soon after packing. <p>-Packing must be clearly labeled with the product description, use by date and storage requirement.</p> <p>Learning Task 3: MY SANDWICH!</p> <p>Give at least five ways how you store your favourite sandwich. Write your answer in a sheet of paper.</p> <p>https://docs.google.com/document/d/1xQUj_YpJyIXx5VBa_T-PzDV7ATtpbV8p5zaf7rh3-MQ/edit?usp=sharing</p>

IV. LEARNING PHASES	Suggested Timeframe	Learning Activities																						
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C. Engagement Pakikipagpalihan	Day 2 30 mins.	<p>Learning Task 4: Chef Liezyl food safety word challenge! Fill in the blanks with the correct answer. Choose your answer from the box below. Write your in a sheet of paper.</p> <table border="1"><tr><td>moisture</td><td>frozen</td><td>labeled</td><td>drying</td><td>Refrigerate</td></tr><tr><td>chill</td><td>Airtight</td><td>unwrapped</td><td>damp towel</td><td>wax paper</td></tr></table> <p>1-2. Keep bread tightly wrapped and in _____ proof wrapping. This stops it from _____ and guards against picking up odors.</p> <p>3. Some sandwich ingredients and fillings should be cooked, covered in a separate _____ containers, refrigerated until ready to use.</p> <p>4. All sandwiches should be stored at recommended _____ temperatures 0.5°C, soon after packing.</p> <p>5. If bread must be kept more than one day, it may be _____ thaw, without unwrapping.</p> <p>6. Packing must be clearly _____ with the product description, use by date and storage requirement.</p> <p>7- 8. To keep a number of _____ sandwiches just place a damp towel in a shallow pan and cover with wax paper. Arrange layers of sandwiches with wax paper between each layer. Put wax paper over the sandwiches and cover it with a _____. Keep the sandwiches in the refrigerator until serving time.</p> <p>9-10. - _____ sandwiches for as long as possible. If there will be a time between making and serving cover each tray with _____ or cling wrap to prevent the sandwiches from drying out.</p> <p>Learning Task 5: Direction: Identify the storing techniques being described in the following items. Write your answer in a sheet of paper.</p> <table border="1"><tr><td>Wrapping</td><td>Contamination</td><td>Hygiene</td></tr><tr><td>Spoilage</td><td>Chilling</td><td>Sanitation</td></tr><tr><td>Packaging</td><td>Freezing</td><td>Preserve</td></tr><tr><td>Cold</td><td>Refrigeration</td><td>Perishable</td></tr></table> <p>_____ 1. It is used to package sandwich.</p> <p>_____ 2. Process of preserving perishable food on a large scale by means of refrigeration.</p> <p>_____ 3. To draw, fold in order to cover</p> <p>_____ 4. Application of low temperature that changes the state of water in the food from liquid to solid ice.</p> <p>_____ 5. To keep cold or cool.</p> <p>_____ 6. To refrigerate or to reduce the temperature of food.</p> <p>_____ 7. The conditions or practices(as of cleanliness) conducive to health</p> <p>_____ 8. The process of contaminating; state of being contaminated</p> <p>_____ 9. The act or process of making sanitary.</p> <p>_____ 10. The process of decay in foodstuffs; the act or process of spoiling.</p> <p>https://docs.google.com/document/d/1xQUj_YpJyIXx5VBa_T-PzDV7ATtpbV8p5zaf7rh3-</p>	moisture	frozen	labeled	drying	Refrigerate	chill	Airtight	unwrapped	damp towel	wax paper	Wrapping	Contamination	Hygiene	Spoilage	Chilling	Sanitation	Packaging	Freezing	Preserve	Cold	Refrigeration	Perishable
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IV. LEARNING PHASES	Suggested Timeframe	Learning Activities																						
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D. Assimilation Paglalapat	Day 3 45 mins.	<p>Learning Task 6:</p> <p>Option 1</p> <p>Storing My Sandwiches!</p> <p>Make a video presentation on how you make a safe and hygienic practice in storing your sandwiches.</p> <p>Rubric:</p> <table><tr><td>Cleanliness and sanitation</td><td>5</td></tr><tr><td>Used proper tools and equipment in preparation and cooking</td><td>5</td></tr><tr><td>Practice proper food handling</td><td>5</td></tr><tr><td>Integrity (bread appearance)</td><td>5</td></tr><tr><td>Total</td><td>20</td></tr></table> <p>Learning Task 6:</p> <p>Option 2: Brochure Making!</p> <p>Materials needed:</p> <p>Bond paper</p> <p>Pictures from old magazines / newspaper</p> <p>Coloring materials</p> <p>Pencil</p> <p>Paste</p> <p>Make a brochure sample of proper storing of sandwiches by cutting pictures from old magazines or newspapers. Cut at least 5 pictures and paste it in your bond paper.</p> <p>Steps in Making Brochure</p> <p>1. Fold bond paper in half.</p> <p>2. Select pictures from old magazines and newspaper and then cut.</p> <p>3. Paste cut pictures in your bond paper.</p> <p>4. Create designs on your own.</p> <p>Rubric for scoring brochure</p> <table><tr><th>SCORE</th><th>CRITERIA</th></tr><tr><td>5</td><td>Artistically and creatively done with full illustrations and pictures</td></tr><tr><td>4</td><td>Artistically and creatively done with some illustrations and pictures</td></tr><tr><td>3</td><td>Properly done with some illustrations and pictures</td></tr><tr><td>2</td><td>Properly done with few illustrations and pictures</td></tr><tr><td>1</td><td>Done untidily with few illustrations and pictures</td></tr></table>	Cleanliness and sanitation	5	Used proper tools and equipment in preparation and cooking	5	Practice proper food handling	5	Integrity (bread appearance)	5	Total	20	SCORE	CRITERIA	5	Artistically and creatively done with full illustrations and pictures	4	Artistically and creatively done with some illustrations and pictures	3	Properly done with some illustrations and pictures	2	Properly done with few illustrations and pictures	1	Done untidily with few illustrations and pictures
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V. ASSESSMENT (Learning Activity Sheets for Enrichment, Remediation or Assessment to be given on Weeks 3 and 6)	Day 4 15 mins.	<p>Learning Task 7: Essay. Write your answer on in a separate sheet of paper. 5 points each.</p> <p>1. What is the importance of proper storage for sandwiches?</p> <p>2. Why do we need to follow the holding and storage conditions of sandwiches?</p> <p>Answer all the Learning Tasks on this link</p> <p>https://docs.google.com/document/d/1xQUj_YpJyIXx5VBa_T-PzDV7ATTpbV8p5zqf7rh3-MQ/edit?usp=sharing</p>																						
VI. REFLECTION	Day 5 5 mins.	<p>Write your personal insights about the lesson using the prompts below.</p> <p>I understand that _____.</p> <p>I realize that _____.</p> <p>I need to learn more about _____.</p>																						
Prepared by:	Liezyl D. Valiao Ma. Charlyn M. Saycon	Checked by: Michelle B. Lopez Marianne D. Cariño TLE-HE-CO9-W8																						