

PRAYER





An illustration featuring a central yellow star with the word "RECALL" in bold brown letters. Surrounding the star are four food preparation scenes: a hand pouring green liquid into a jar, a hand slicing a banana, a hand sprinkling seeds into a blue bowl, and a hand adding powder to a bowl of greens. Small yellow stars are scattered in the background.

RECALL



**What is the
difference
between
Fermenting
and Pickling?**



GUESS THE TOOL

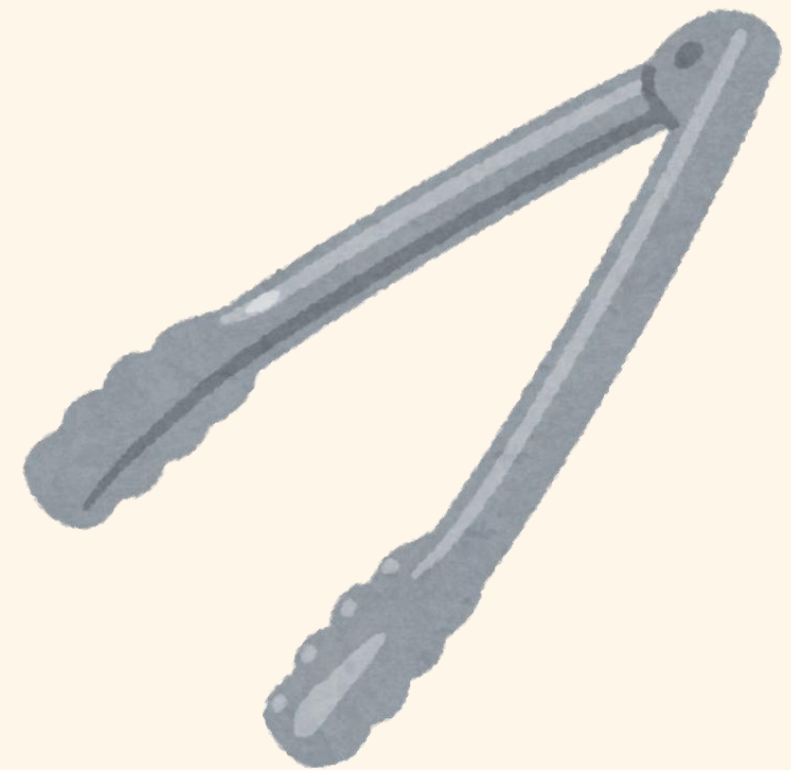
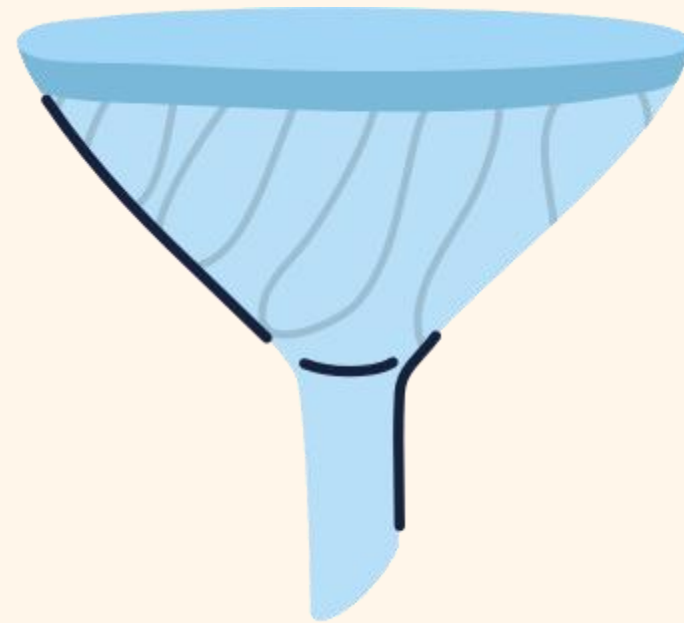


**Instructions: Guess
what the appropriate
tool to use in the given
situation.**



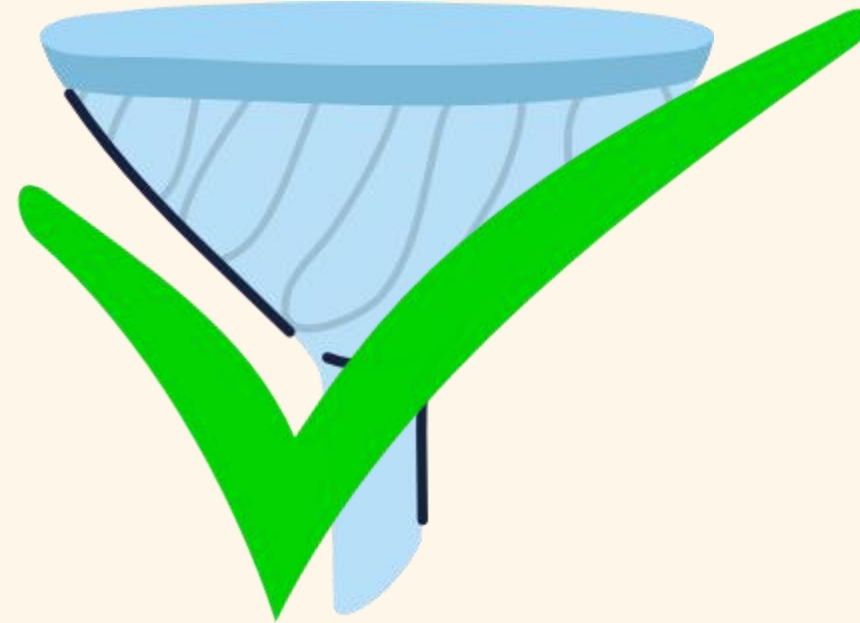
**You are about to transfer hot vinegar
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What tool should you use?



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Your group is preparing pickled vegetables. You need to mix salt, vinegar, and sugar in one container.
What tool is best for mixing these ingredients?



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What tool can help with that?



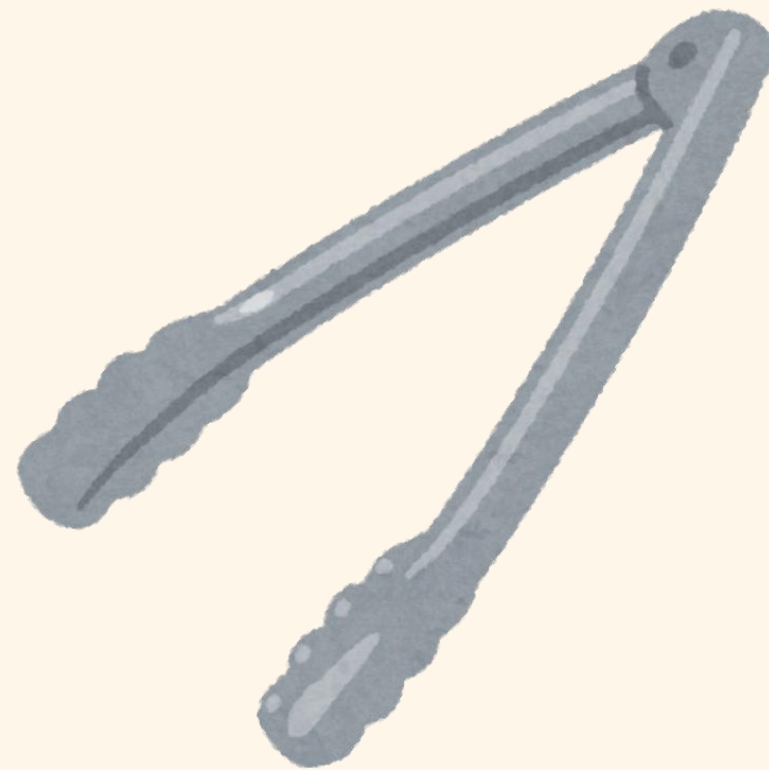
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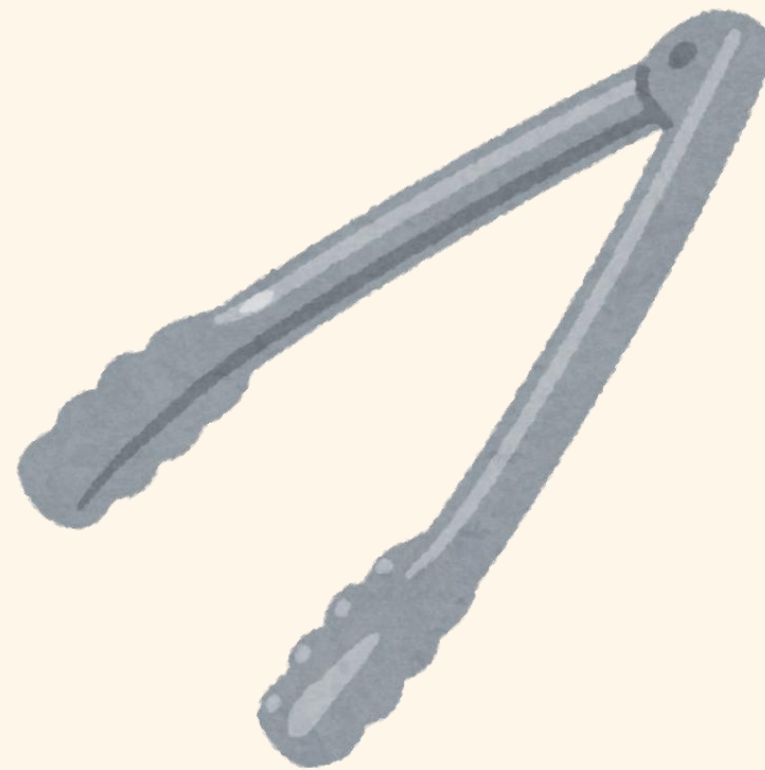
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Which tool is most useful?



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You need to make sure your fermented vegetables are stored at the right cold temperature.


Which equipment will help you do this?



You need to make sure your fermented vegetables are stored at the right cold temperature.

Which equipment will help you do this?





**What do you
think is our
topic for
today?**





The background features a large, stylized yellow star in the center. Surrounding the star are four illustrations of food preparation steps: top-left, a hand pours a green liquid from a blue pitcher into a jar; top-right, a hand uses a knife to slice a yellow fruit; bottom-left, a hand shakes a salt shaker over a blue bowl; bottom-right, a hand uses a spoon to sprinkle a brown powder over a bowl of green vegetables. Small yellow starburst icons are placed near the top-left and bottom-right illustrations.

Equipment, Tools and Utensils for Fermenting and Pickling



Objectives:

- 
- 1. Identify and list down various equipment, tools, and utensils used in food processing. (fermentation and pickling).**
 - 2. Students will design and justify a custom tool kit for a specific fermentation or pickling task by choosing the appropriate tools and explaining their importance**
 - 3. Appreciate the importance of using appropriate tools and equipment for specific food processing tasks.**
- 

The background features a light cream-colored surface with a large, stylized yellow starburst in the center. Surrounding the starburst are four illustrations of food preparation steps: top-left, a hand pours a brown liquid from a blue pitcher into a jar containing green pickled vegetables; top-right, a hand uses a blue knife to slice a yellow fruit into rings; bottom-left, a hand shakes a small blue container, pouring white granules into a dark blue rectangular dish; bottom-right, a hand uses a blue spoon to sprinkle brown powder over a bowl of green leafy vegetables. Three small yellow four-pointed stars are scattered around the central text.

Equipment, Tools and Utensils for Fermenting and Pickling



EQUIPMENT



EQUIPMENT

Steamer – Cooks food with steam heat; useful in pickling preparation.



EQUIPMENT

Boiler – Used for pasteurization and heating brine or vinegar solutions.



EQUIPMENT

Pressure Cooker –
Tenderizes vegetables or
fruits faster for pickling



EQUIPMENT

Vacuum Packaging Machine – Removes air for better preservation of pickled/fermented items.



EQUIPMENT

Chiller – Maintains the proper temperature for storage during fermentation.

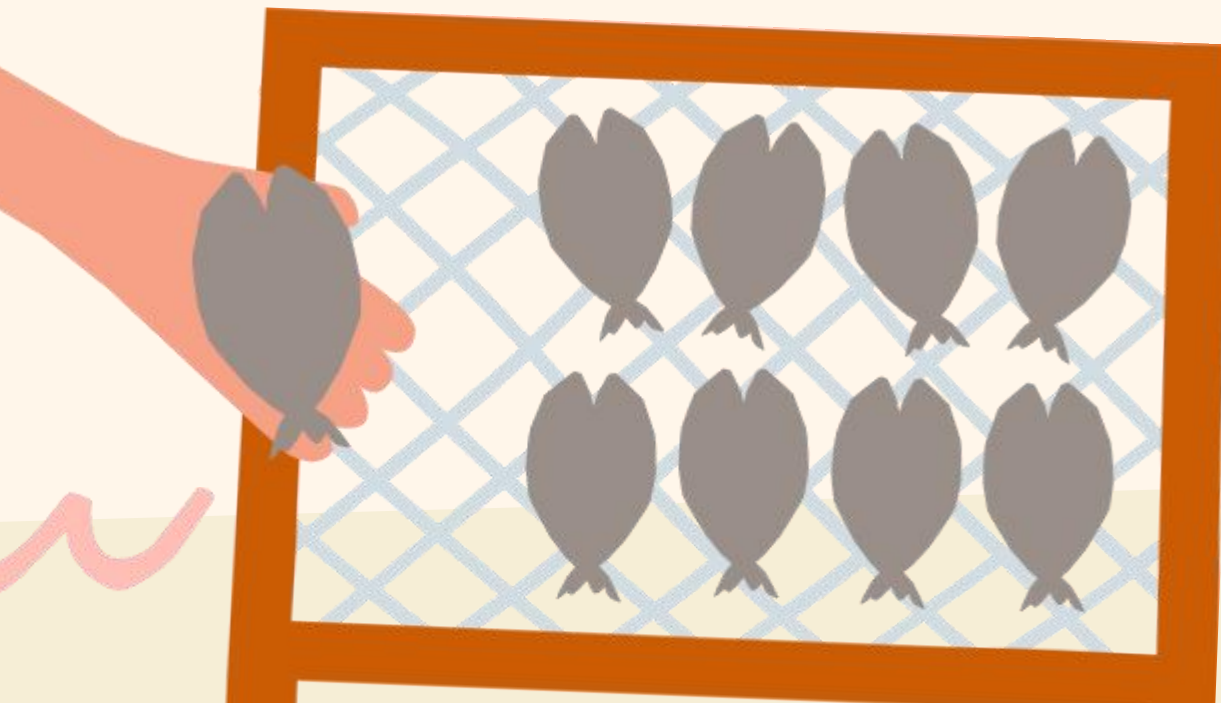


Utensils and Containers



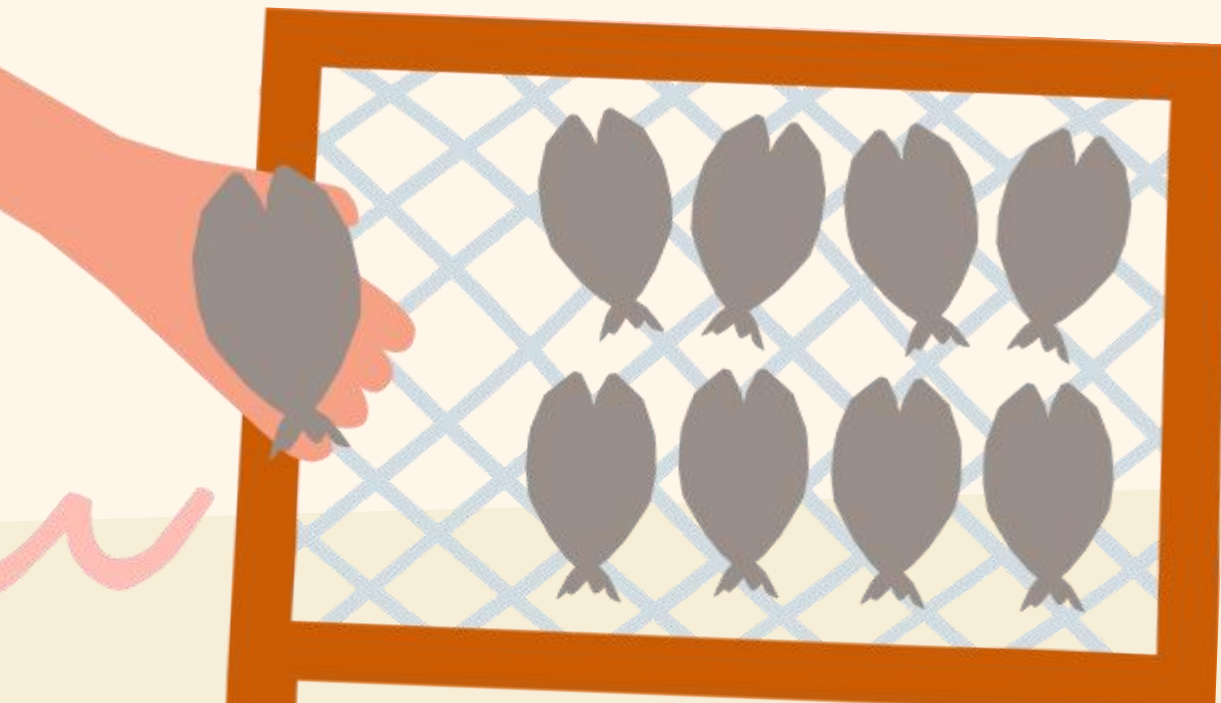
Utensils and Containers

Mixing Bowl – For combining brine or fermentation mixtures.



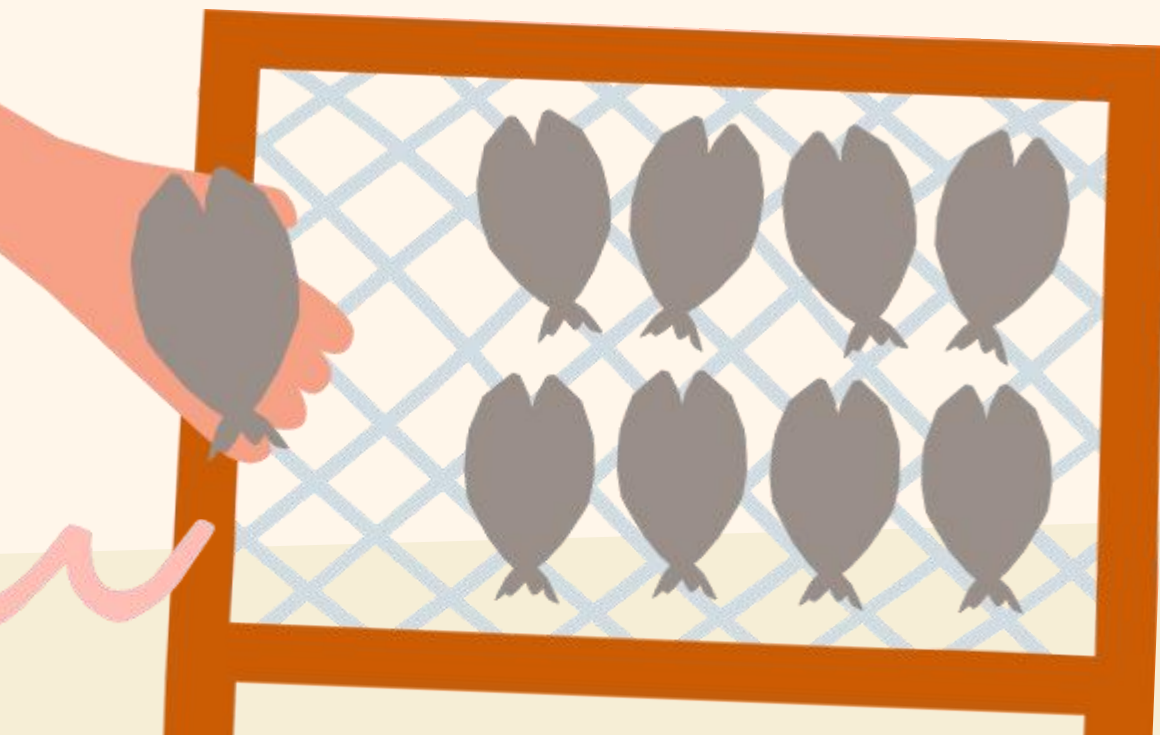
Utensils and Containers

Glass Jars – Primary container for fermentation and pickling.



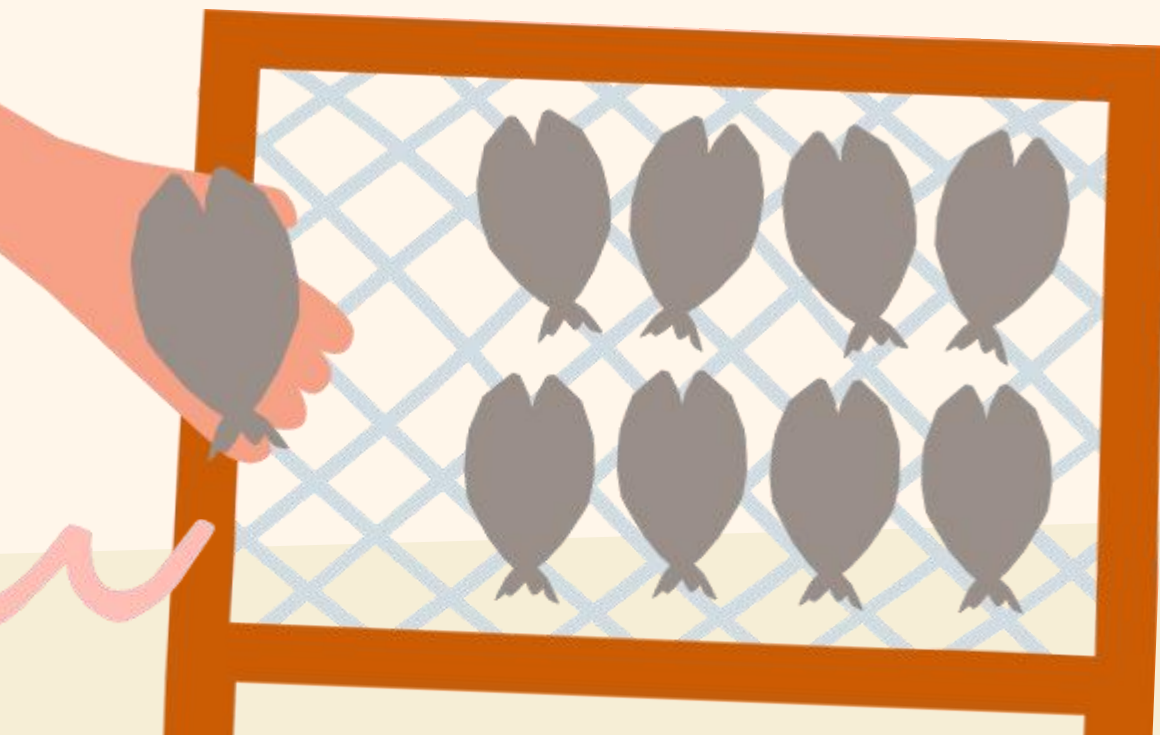
Utensils and Containers

Saucepan – Used to boil vinegar, sugar, or brine.



Utensils and Containers

Soaking Container –
Holds large batches of
food for curing/brining.



Utensils and Containers

Funnel – Helps transfer liquids into jars without spilling.

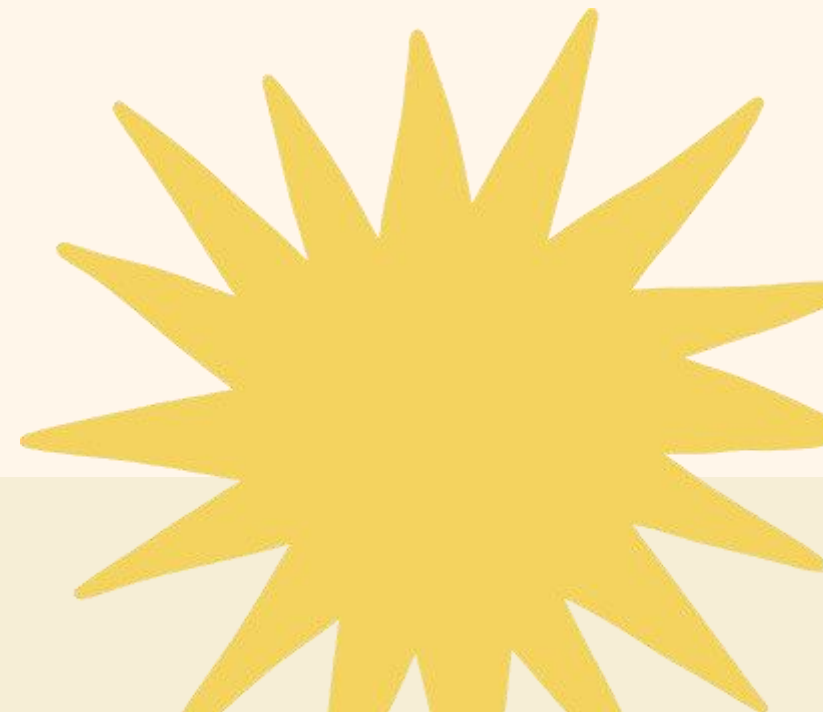


Hand Tools



Hand Tools

Wooden Spoon – Ideal for mixing ingredients; does not react with acidic mixtures.



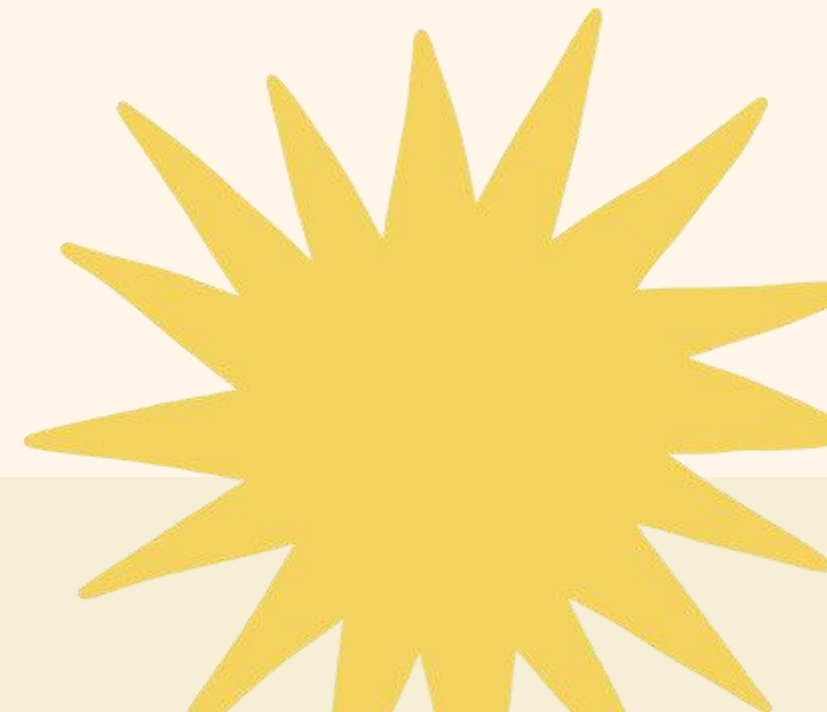
Hand Tools

Food Tongs – Used to grip or move food safely during processing.



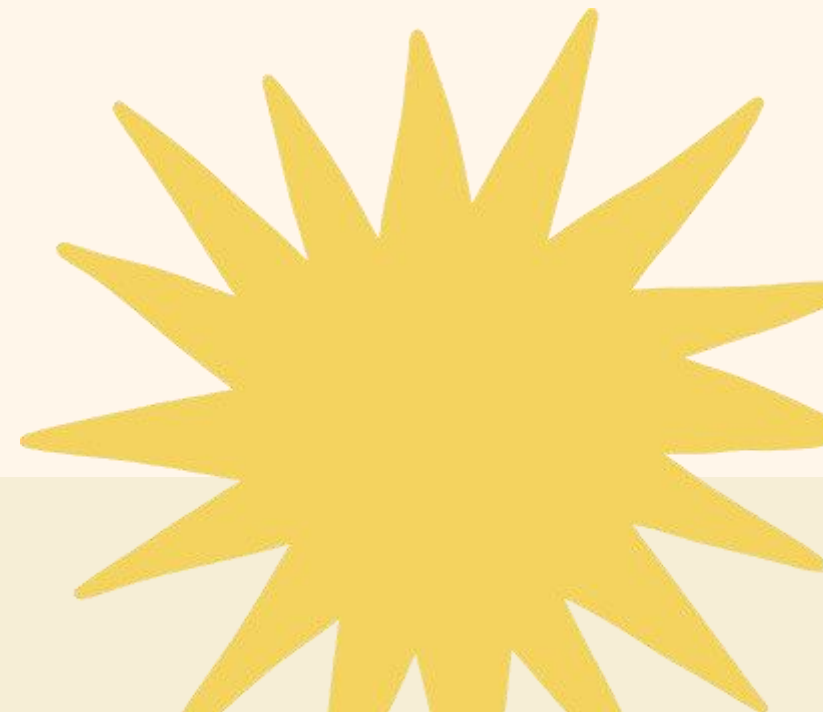
Hand Tools

Colander / Strainer – Used to rinse or drain ingredients before processing.



Hand Tools

Squeezer – For extracting juice, useful in fermentation recipes.



Hand Tools

Knife- used to cut and prepare vegetables for fermenting and pickling

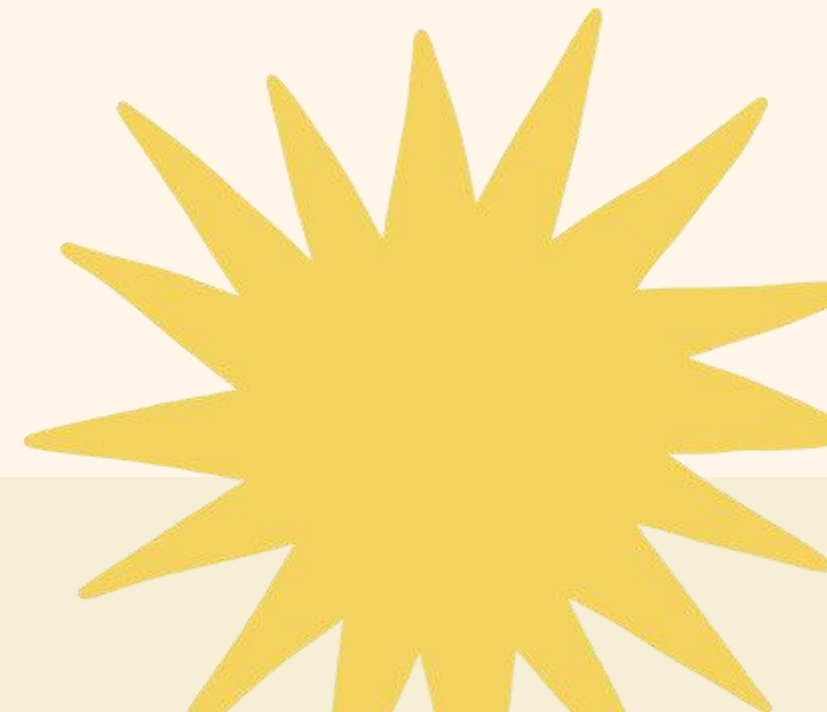
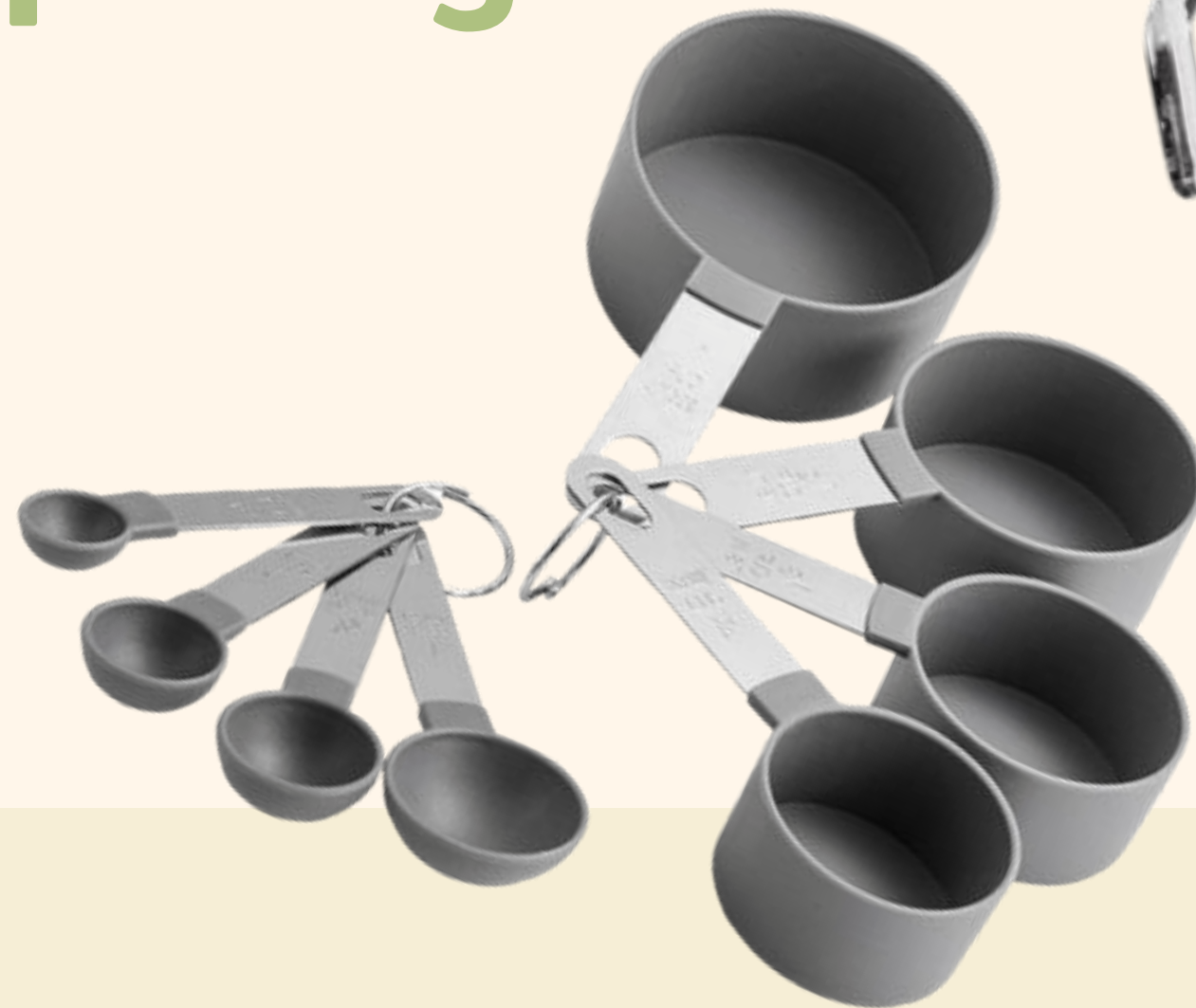


Apparatus / Measuring Tools



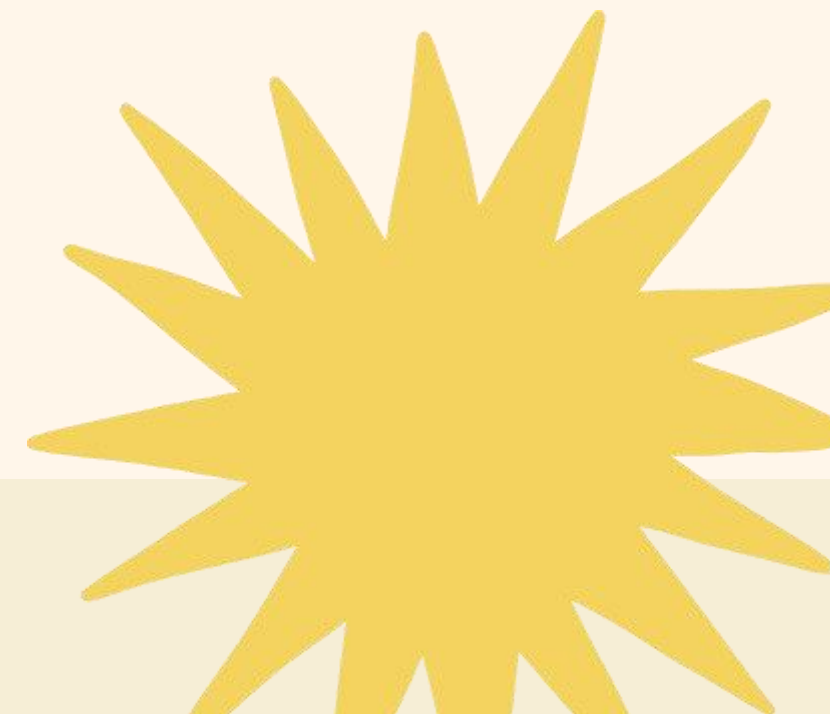
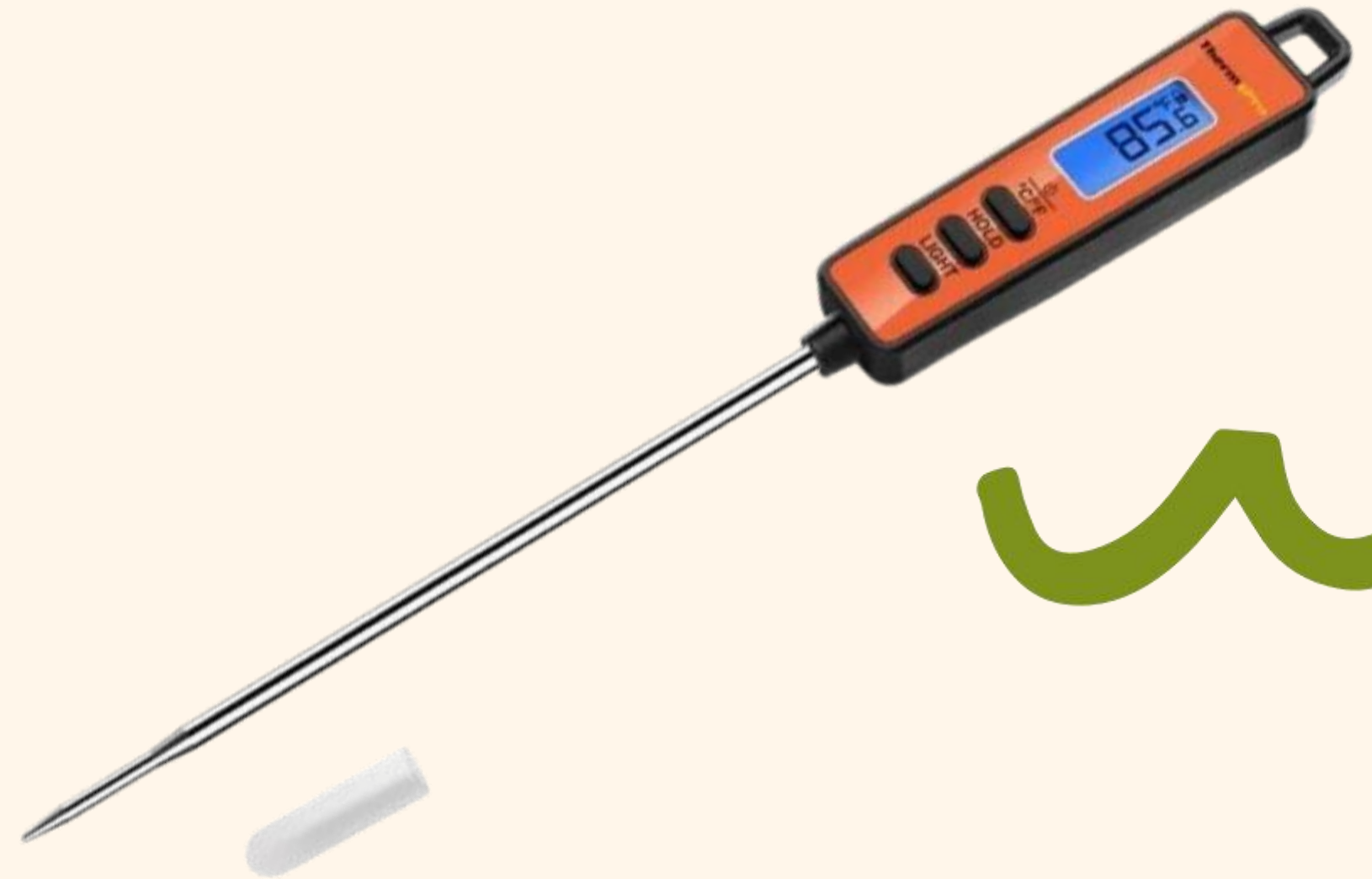
Apparatus / Measuring Tools

Measuring Cups/Spoons
– Essential for accurate recipes in fermentation/pickling.



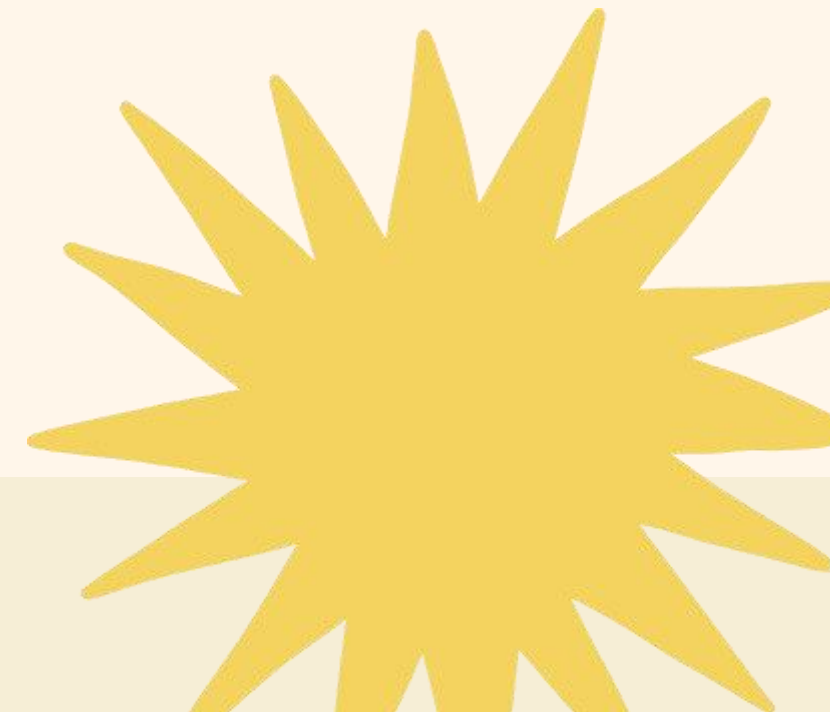
Apparatus / Measuring Tools

Meat or Digital Thermometer – Ensures proper temperature for safety and fermentation.



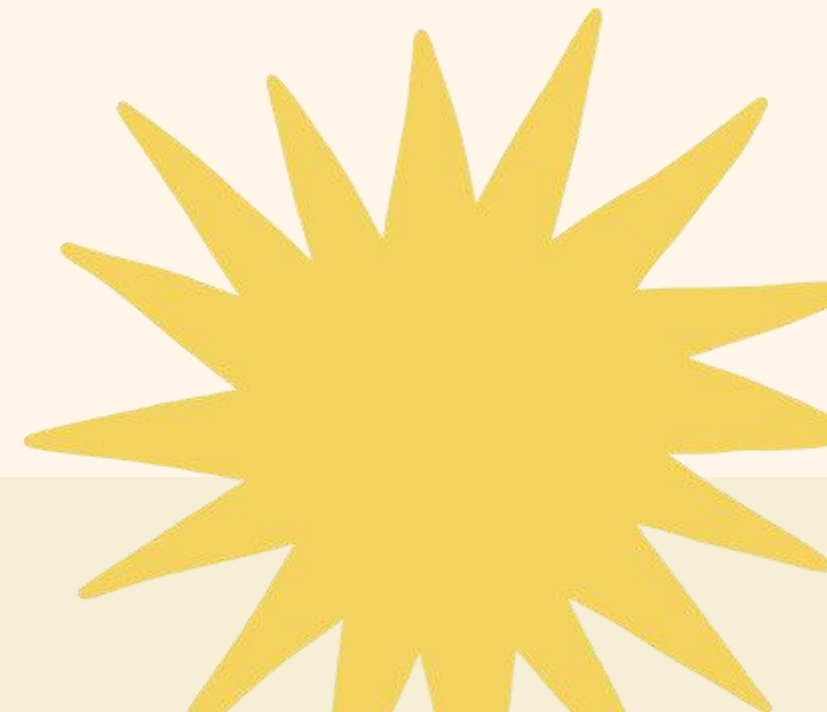
Apparatus / Measuring Tools



pH Meter – Measures acidity level, especially important in safe fermentation.



Apparatus / Measuring Tools

Timer – Helps track soaking or fermentation periods precisely.





**what are the tools
you used in your
house?**

**What did you used it
for?**



The background features several food-related illustrations: a hand pouring a brown liquid into a jar with green contents, a hand slicing a banana, a hand sprinkling seeds from a shaker onto a blue surface, and a hand pouring a brown powder from a spoon into a bowl of green salad. A large yellow star is centered behind the text. There are also small yellow starburst icons in the top left and bottom right.

GROUP ACTIVITY

Instructions:

1. Divide the class into 4 groups.

2. Each group will be assigned a different food product to process:

- **Group 1: Pickled cucumber**
- **Group 2: Pickled mango**
- **Group 3: Atchara (pickled papaya)**
- **Group 4: Fermented radish**

3. Challenge:

Each group must prepare a "Tool Kit" list containing at least 5 essential tools or equipment they will need to process their assigned product.



Instructions:



4. For each item, they must:

- **Name the tool**
- **Describe its function**
- **Explain why it's needed for the specific product**
- **Include 1 cleaning/sanitizing tip for the tool**

5. Presentation:

- **Each group presents their tool kit**
- 

QUIZ





Instruction:

**Multiple-choice: Choose the best
answer and write your answer in $\frac{1}{4}$
piece of paper**





1. ____ Which of the following is used to store pickled vegetables safely and tightly?

A. Chopping board

B. Glass jar

C. Steamer

D. Colander

2. ____ What tool is used to guide liquid into small-mouthed jars without spilling?

A. Squeezer

B. Funnel

C. Saucepan

D. Peeler





3. ____ This equipment helps remove air from packaging to keep pickled items fresh longer.

A. Pressure cooker

B. Chiller

C. Vacuum packaging machine

D. Trolley

4. ____ Which of the following is a tool used to mix ingredients during pickling preparation?

A. Measuring spoon

B. Mixing bowl

C. Wire basket

D. Strainer





5. ____ Which tool is specifically designed to measure small quantities of salt or sugar in pickling?

A. Measuring cup

B. Digital thermometer

C. Measuring spoon

D. Meat thermometer



ASSIGNMENT





Instructions:

- 1. Research and list 5 common tools or equipment used in fermenting or pickling.**
- 2. For each item, write:**
 - **What it is used for**
 - **How it should be cleaned**
 - **How it should be sanitized or stored properly**
- 3. (Optional Bonus) Ask someone at home how they clean kitchen tools—and write down one tip they shared.**

Output Format:

- **You may write your answers on bond paper (A4).**
 - **Submit on the next meeting.**
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THANK YOU!