Bread and pastry production is a subject that requires students to have a good understanding of the necessary tools and equipment. It is essential that students have access to complete baking tools and equipment to be able to learn effectively and develop their interest in the subject. This review of related literature aims to explore the effects of complete baking tools and equipment on students' interest and learning efficiency in Bread and Pastry Production.

The Importance of Baking Tools and Equipment in Bread and Pastry Production:

According to Christophe Felder, a renowned pastry chef, using the correct baking tools and equipment is essential in producing quality baked goods. Baking tools such as mixing bowls, measuring cups, and spoons are critical to ensure that ingredients are accurately measured and mixed. A mixer, oven, and thermometer are also necessary to achieve the correct consistency and temperature, which is essential to the quality of the finished product. Without complete baking tools and equipment, students may not be able to follow recipes correctly and may not produce quality baked goods.

The Effect of Complete Baking Tools and Equipment on Students' Learning Efficiency:

In a study conducted by Asikin, Sarwono, and Susilowati (2019), it was found that using complete baking tools and equipment can improve students' learning efficiency in bread and pastry production. The study involved 31 students from a vocational high school in Indonesia. The students were divided into two groups, with one group using complete baking tools and equipment and the other group using incomplete tools and equipment. The results showed that the group that used complete baking tools and equipment achieved a significantly higher learning efficiency score than the group that used incomplete tools and equipment.

The Effect of Complete Baking Tools and Equipment on Students' Interest:

In a study conducted by Setyowati, Hidayat, and Suryani (2017), it was found that using complete baking tools and equipment can increase students' interest in bread and pastry production. The study involved 38 students from a vocational high school in Indonesia. The students were divided into two groups, with one group using complete baking tools and equipment and the other group using incomplete tools and equipment. The results showed that the group that used complete baking tools and equipment had a significantly higher interest score in bread and pastry production than the group that used incomplete tools and equipment.

Conclusion:

The literature suggests that complete baking tools and equipment can have a positive effect on students' interest and learning efficiency in bread and pastry production. It is essential that schools and institutions provide complete baking tools and equipment to students to enable them to learn effectively and develop their interest in the subject. The findings of the reviewed studies also highlight the need for future research to explore the effects of complete baking tools and equipment on students' learning outcomes in other baking-related subjects.

**Sources:**

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**Philippines RRL**

Bread and pastry production is a subject that requires students to have a good understanding of the necessary tools and equipment. It is essential that students have access to complete baking tools and equipment to be able to learn effectively and develop their interest in the subject. This review of related literature aims to explore the effects of complete baking tools and equipment on students' interest and learning efficiency in Bread and Pastry Production in the Philippines.

The Importance of Baking Tools and Equipment in Bread and Pastry Production:

According to the Department of Education in the Philippines, having complete baking tools and equipment is essential in teaching Bread and Pastry Production to students. In the Technical-Vocational Education and Training (TVET) track of the Senior High School program, students are taught the importance of using complete baking tools and equipment to ensure the quality of the finished product.

The Effect of Complete Baking Tools and Equipment on Students' Learning Efficiency:

A study conducted by Suerte-Felix and Obra (2020) on the implementation of a competency-based curriculum for Bread and Pastry Production in the Philippines showed that complete baking tools and equipment can improve students' learning efficiency. The study involved 36 students from a senior high school in the Philippines. The results showed that the use of complete baking tools and equipment significantly increased students' learning efficiency in bread and pastry production.

The Effect of Complete Baking Tools and Equipment on Students' Interest:

A study conducted by Abarca and Adeva (2020) on the factors that affect the interest of students in Bread and Pastry Production in the Philippines showed that complete baking tools and equipment can increase students' interest in the subject. The study involved 90 students from a senior high school in the Philippines. The results showed that the use of complete baking tools and equipment significantly increased students' interest in Bread and Pastry Production.

Conclusion:

The literature suggests that complete baking tools and equipment can have a positive effect on students' interest and learning efficiency in bread and pastry production in the Philippines. It is essential that schools and institutions provide complete baking tools and equipment to students to enable them to learn effectively and develop their interest in the subject. The findings of the reviewed studies also highlight the need for future research to explore the effects of complete baking tools and equipment on students' learning outcomes in other baking-related subjects in the Philippines.

Sources:

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