

Technological University of the Philippines – Taguig

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VISION: The Technological University of the Philippines shall be a premiere state university with recognized excellence in engineering and technology education at par with the leading universities in the ASEAN region.

I. Objective:

At the end of this lesson students should be able to:

- 1. Identify common kitchen tools, equipment, and paraphernalia used in food preparation.
- 2. Describe the specific functions of various kitchen tools and equipment.
- 3. Classify cleaning tools and equipment according to their types and uses.
- 4. Demonstrate proper selection and use of appropriate kitchen and cleaning tools for specific culinary tasks.
- 5. Apply safety and maintenance practices when handling kitchen and cleaning equipment.

II. Subject Matter:

Appropriate Kitchen Tool, Equipment and Paraphernalia

Grade 7 and Grade 8

III. Materials:

- 1. Laptop
- 2. Projector
- 3. PowerPoint Presentation

IV.	Procedures	
	Teachers' Activity	Student's Activity
A.	Preparation a. Prayer Before we start, please stand up for a prayer. May I ask to lead the prayer.	Student 1 leads the prayer
	b. Greetings and Introduction Good Afternoon class! Good afternoon once again! My name is Jan Dave Gadin , you can call me Sir Dave, and I will be your teacher for today's lesson.	Good Afternoon, Sir Dave! It's nice to see you again.
	c. Classroom management Alright class, before you settle, please take a look around your area. If you see any pieces of paper or trash, kindly pick them up. Also, make sure your chairs are properly aligned. Once you're ready, please take your seat.	Yes, sir Dave Thank you, Sir Dave

d. Checking attendance

Okay class let's check your attendance class secretary, kindly check the attendance and report who is absent today

sir I have checked the attendance, and no one is absent today.

e. Classroom rules

- 1.) Respect Everyone
- 2.) Be Prepared and Participate.
- 3.) Keep the Classroom Safe and Clean.

Are we all clear?

Yes Sir Dave

A. Motivation

Procedure:

[Teacher says:]

"Let's play a quick game called Tool Talk! I'll describe a kitchen tool, and you guess what it is. Ready?"

Riddle 1:

"I'm used to stir soup and scoop rice. I have a long handle. What am I?" [Answer: Spoon]

Riddle 2:

"I help you cut vegetables and meat. Be careful, I'm sharp! What am I?" [Answer: Knife]

Riddle 3:

"You use me for frying eggs and cooking hotdogs. I'm flat and round. What am I?" [Answer: Frying pan]

Riddle 4:

"I make sure your food doesn't burn. I can boil and simmer. What am I?" [Answer: Pot or saucepan] Let's review, what have you learned about the previous topic?

B. Lesson Proper

Before we start our lesson today, I'd like to ask you something personal.

Have you ever helped in the kitchen at home?

Thank you for answering, here's another question

What tools do you usually use when cooking or preparing food?

*Yes sir, I have helped in the kitchen at home. I usually help my parents with preparing ingredients and sometimes cooking simple dishes.

*I usually use a knife for chopping, a chopping board, and a frying pan for cooking. I also use a spatula to flip food while frying.

Can you name at least three kitchen tools or equipment and describe what they are used for?

Thank for answering

Our lesson for today is about Appropriate Kitchen Tool, Equipment and Paraphernalia. In *Sir, Knife – used for cutting or slicing ingredients like vegetables, fruits, or meat.

Measuring Cup – used to measure ingredients accurately, especially in baking.

Mixing Bowl – used to combine and mix ingredients before cooking or baking.

this lesson, you will learn the different types of tools, equipment and paraphernalia. You will also classify the types of appropriate cleaning tools and equipment based on their uses.

The tools, utensils and equipment are made of different materials, each having certain advantages and disadvantages. The following lists are materials of kitchen utensils and equipment commonly found in

the kitchen. Can u tell me what is the advantage and disadvantage of these tools?

Now, Let's talk about the cooking utensils at Home, Cooking utensils are tools used to prepare, cook, and serve food at home. Can u give me examples?

Thank for answering, now let's proceed to the Cooking utensils.

The examples of Cooking utensils is Measuring Cups, Spoons Measuring tools are essential cooking utensils used to ensure accurate measurements for consistent cooking results. These standardized tools, found in both home and commercial kitchens, must be handled carefully, especially scales, which are delicate and provide precise measurements for larger volumes.

Why these tools are essential?

Very Good

The second one is **Kitchen Shears** They are practical for opening food packages, cutting tape or string to package foods or simply to remove labels or tags from items. Other cutting tools such as box cutters are just as handy, especially for opening packages.

and next is **Kitchen Knives** often referred to as cook's or chef's

*Stainless steel is popular and durable, easy to clean and shine, but more expensive than other materials.

*Aluminum is lightweight, affordable, and distributes heat evenly, but it scratches and darkens easily with some vegetables.

*Ceramic and heat-proof glass are used for baking because they heat slowly and evenly, while Tefloncoated pans prevent sticking and must be handled carefully to avoid scratching.

*Cast iron is strong and lasts long, but it needs to be seasoned with oil and kept dry to prevent rust.

* spoons, knives, and spatulas. They make cooking easier, faster, and safer

*Because it used to ensure accurate measurements for consistent cooking results

tools, knives are a must for all types of kitchen tasks, from peeling an onion and slicing carrots, to carving a roast or turkey. and **Flipper** use for turning hamburgers and other food items. and the last one is **Cans, bottles, cartoons opener** use to open a food tin, preferably with a smooth operation, and comfortable grip and turning knob.

Let's Proceed to Equipment.

More complicated tools are called equipment. They may refer to a small electrical appliance, such as a mixer, or a large, expensive, poweroperated appliance such a range or a refrigerator.

The first equipment is **Refrigerators/Freezers**, who wants to read?

They also separate compartments for meat, fruits, vegetables, and butter to preserve freshness and prevent odors from affecting flavor. These appliances are insulated and have controls to maintain proper storage temperatures.

And the next one is **Auxiliary equipment**, who wants to read?

Thank you, you can take your sit, So Auxiliary Equipment have specialized functions, while others are optional depending on the kitchen's needs.

And the last one is **Blenders**, who wants to read for the last?

Thank you for reading.

Appropriate Cleaning Tools and Equipment Based on Their Uses

To prevent bacteria and foodborne illnesses, kitchen equipment and surfaces must be properly cleaned and sanitized, especially in commercial kitchens. Using appropriate cleaning tools helps

*Refrigerators and freezers help prevent bacterial infections by keeping food at safe temperatures.

*Auxiliary equipment such as griddles, fryers, steamers, and cutting tools are commonly used in large food establishments.

*Blenders are used to chop, blend, mix, whip, puree, grate, and liquefy all kinds of food.

maintain hygiene and ensures the safety of both workers and guests.

Types of f Appropriate Cleaning Tools and Equipment Based on their Uses

First is **Dishwasher**, Who wants to read?

Thank you for answering, Unlike manual dishwashing, which relies largely on physical scrubbing to remove soiling, the mechanical dishwasher cleans by spraying hot water, typically between 45 and 75 °C (110 and 170 °F), at the dishes, with lower temperatures used for delicate items

The next is **Vacuum cleane**r, who wants to read?.

And for the Floor Cleaning Tools, we have **Floor Squeegee**, who wants to read?

Thank you, Also this helping to prevent the buildup of moisture that can harbor bacteria. It also speeds up the drying process, ensuring that kitchen areas remain clean and safe for use.

And **Soft broom** is for fine and flat surfaces like vinyl and wood. Stick broom is ideal for rough surfaces like grounds.

Now let's proceed to our Activity.

*Dishwasher - is a machine for cleaning dishware and cutlery automatically

- * It is used to eliminate loose soil and dust from the carpet surfaces and even hard surfaces
- *This is needed to remove excessive water from the surface and corners. It also speeds up the drying process.

C. Generalization

Understanding and using the appropriate kitchen tools, equipment, and cleaning materials is essential for safe, efficient, and hygienic food preparation. Each tool or piece of equipment—whether for cooking, cutting, measuring, or cleaning—has a specific function that contributes to maintaining food quality and safety, especially in both home and commercial kitchens.

I learned that different kitchen tools and equipment have specific uses that make cooking easier and safer. Measuring tools help us get accurate ingredients, while knives, shears, and can openers make food prep faster. Equipment like refrigerators keeps food fresh, and cleaning tools like dishwashers and squeegees help keep the kitchen clean and germfree. Using the right tools helps prevent sickness and makes cooking more organized and enjoyable.

D. Application

Group Activity: "Kitchen Tools in Action!" Instructions:

Form small groups with 3–5 members each.

Each group will receive a list of kitchen tools and equipment. Your task is to focus on one specific category based on your group number: **Group 1: Preparation Tools** Group 2: Cooking Tools/Equipment Group 3: Cleaning Tools/Equipment Group 4: Storage Equipment As a group, quickly sort and identify which tools from the list belong to your assigned category. Choose one tool from your category and prepare to briefly explain its use to the class—what it is, what it's used for, and why it's important. You have 3 minutes to discuss in your group. After that, each group will present for 2 minutes. List of Kitchen Tools and Equipment (20 items): Measuring Cups Chef's Knife **Cutting Board** Mixing Bowl Spatula (Flipper) Can Opener Peeler Colander Saucepan Frying Pan Oven Mitts Dishwasher Floor Squeegee Hand Towel Refrigerator **Food Containers** Vacuum Cleaner Rice Cooker **Tongs** Zester ٧. **Evaluation**

Choose the letter of the correct answer.

- 1. What is recycling?
- A. Throwing waste into the ocean
- B. Burning trash to reduce space
- C. Reusing materials to create something new
- D. Burying garbage in landfills
- 2. What type of recycling uses waste materials from manufacturing?
- A. External recycling
- B. Thermal recycling
- C. Biodegradable recycling
- D. Internal recycling
- 3. Which of the following is an example of internal recycling?
- A. Turning plastic bottles into planters
- B. Melting old glass into new jars
- C. Using spent grain mash as cattle feed
- D. Donating old clothes
- 4. External recycling is done by:
- A. Throwing items away properly
- B. Using scraps inside a factory
- C. Reclaiming materials from used products
- D. Burning old materials
- 5. Which of these is NOT a recyclable material?
- A. Newspaper
- B. Plastic bottle
- C. Banana peel
- D. Glass jar
- 6. What is one advantage of recycling?
- A. Increases pollution
- B. Conserves resources
- C. Destroys ecosystems
- D. Makes garbage disappear
- 7. Which material can be recycled into a basket or paper sculpture?
- A. Fabric
- B. Plastic
- C. Paper
- D. Tin cans
- 8. Turning a tin can into a pencil holder is an example of:
- A. Internal recycling
- B. External recycling
- C. Upcycling
- D. Composting
- 9. Why is plastic commonly recycled?
- A. It is cheap to burn
- B. It decomposes quickly
- C. It can be reused in many ways
- D. It is organic
- 10. Which of the following promotes recycling?
- A. Using single-use plastics daily
- B. Throwing bottles in rivers
- C. Creating art from waste
- D. Burning trash in your backyard

ANSWER KEY:

- 1. C
- 2. D
- 3. C
- 4. C
- 5. C
- 6. B
- 7. C
- 8. B
- 9. C
- 10.C

VI. Assignment / Agreement

Instructions:

- 1.) Think about the kitchen tools or equipment you use at home.
- 2.) List five (5) items you commonly use in the kitchen.
- 3.) For each item, write the following in the table:
- Name of the tool or equipment (e.g., Knife)
- What it is used for (its function or purpose)
- What it is made of (e.g., metal, plastic, wood, glass)
- 4.) Be ready to present one item from your list in class for recitation.

Prepared by:	Submitted To:
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