



Q1 Bread and Pastry Production NC II 9-12 Module 2

Tourism Management (Systems Plus College Foundation)

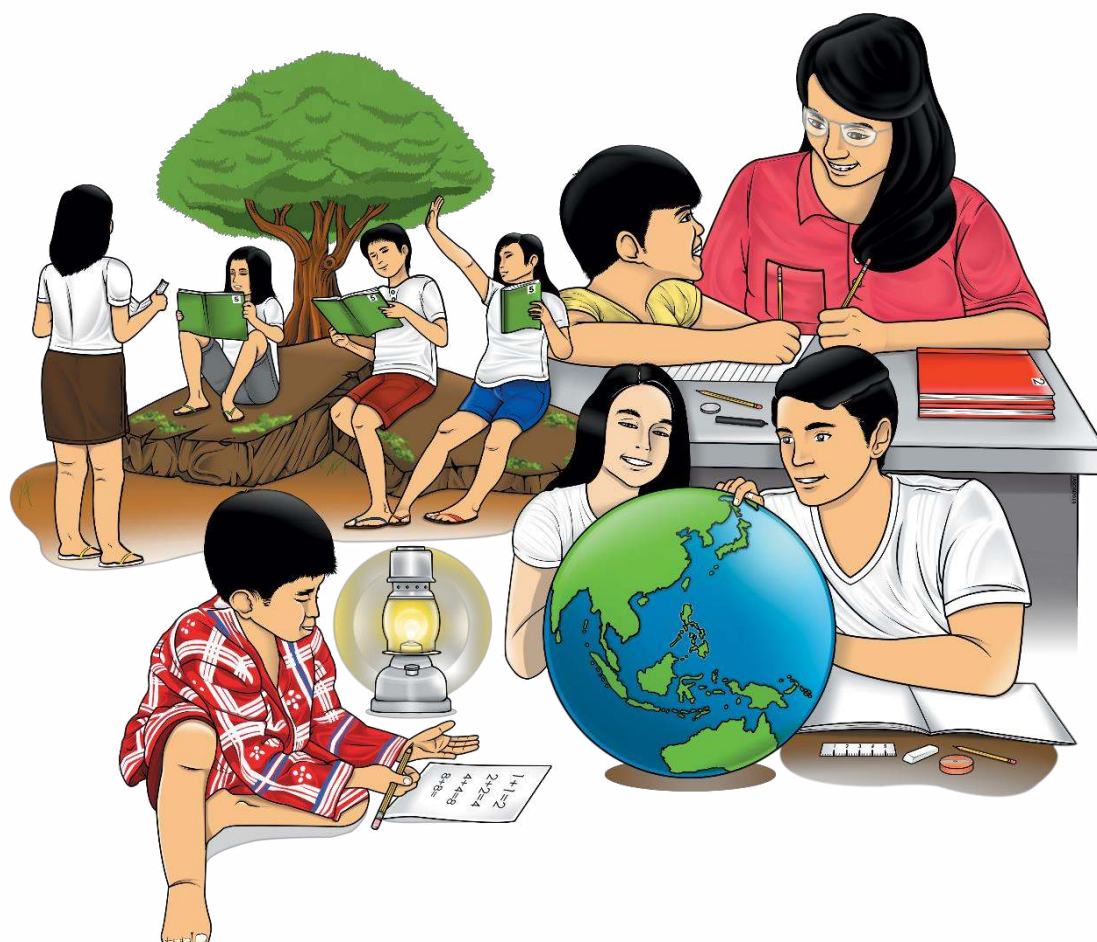


Scan to open on Studocu

9-12

BREAD AND PASTRY PRODUCTION NC II

Quarter 1 – Module 2: PREPARE AND PRODUCE BAKERY PRODUCTS



Self-Directed Learning Materials

Department of Education – Republic of the Philippines

This document is available on



Downloaded by aldrin alciso (aldrinalciso2@gmail.com)

GOVERNMENT PROPERTY
NOT FOR SALE

Bread & Pastry Production NC II
Self-Directed Learning Material
Quarter 1 – Module 2: PREPARE AND PRODUCE BAKERY PRODUCTS
First Edition, 2020

Republic Act 8293, section 176 states that: No copyright shall subsist in any work of the Government of the Philippines. However, prior approval of the government agency or office wherein the work is created shall be necessary for exploitation of such work for profit. Such agency or office may, among other things, impose as a condition the payment of royalties.

Borrowed materials (i.e., songs, stories, poems, pictures, photos, brand names, trademarks, etc.) included in this module are owned by their respective copyright holders. Every effort has been exerted to locate and seek permission to use these materials from their respective copyright owners. The publisher and authors do not represent nor claim ownership over them.

Published by the Department of Education
Secretary: Leonor Magtolis Briones
Undersecretary: Diosdado M. San Antonio

Development Team of the Module

Writers: Emelou D. Mosura

Editors: Aileen S. Orion and Cosette C. Navales

Reviewers: Aileen S. Orion and Cosette C. Navales

Illustrator: None

Layout Artist: None

Management Team: Reynaldo M. Guillena, CESO V

Emma A. Camporedondo, CESO VI

Basilio P. Mana-ay Jr., CESE

Alma C. Cifra, EdD

Aris B. Juanillo, PhD

Marcelo O. Roco, PhD

Printed in the Philippines by _____

Department of Education – Region XI

Office Address: Deped Davao City Division, E. Quirino Ave.,
Davao City, Davao del Sur, Philippines

Telefax: (082) 334 0100

E-mail Address: info@deped-davaocity.ph

9-12

Bread & Pastry Production NC II

**Quarter 1 – Module 2:
PREPARE AND PRODUCE
BAKERY PRODUCTS**



Introductory Message

For the facilitator:

Welcome to the TLE/TVL - Bread and Pastry Production NC II Self-Directed Learning Material on Prepare and Produce Bakery Products.

This module was collaboratively designed, developed and reviewed by educators both from public and private institutions to assist you, the teacher or facilitator in helping the learners meet the standards set by the K to 12 Curriculum while overcoming their personal, social, and economic constraints in schooling.

This learning resource hopes to engage the learners into guided and independent learning activities at their own pace and time. Furthermore, this also aims to help learners acquire the needed 21st century skills while taking into consideration their needs and circumstances.

In addition to the material in the main text, you will also see this box in the body of the module:



Notes to the Teacher

This contains helpful tips or strategies that will help you in guiding the learners.

As a facilitator you are expected to orient the learners on how to use this module. You also need to keep track of the learners' progress while allowing them to manage their own learning. Furthermore, you are expected to encourage and assist the learners as they do the tasks included in the module.

For the learner:

Welcome to the TLE/TVL - Bread and Pastry Production NC II Self-Directed Learning Material on Prepare and Produce Bakery Products.

The hand is one of the most symbolized part of the human body. It is often used to depict skill, action and purpose. Through our hands we may learn, create and accomplish. Hence, the hand in this learning resource signifies that you as a learner is capable and empowered to successfully achieve the relevant competencies and skills at your own pace and time. Your academic success lies in your own hands!

This module was designed to provide you with fun and meaningful opportunities for guided and independent learning at your own pace and time. You will be enabled to process the contents of the learning resource while being an active learner.

This module has the following parts and corresponding icons:



What I Need to Know

This will give you an idea of the skills or competencies you are expected to learn in the module.



What I Know

This part includes an activity that aims to check what you already know about the lesson to take. If you get all the answers correct (100%), you may decide to skip this module.



What's In

This is a brief drill or review to help you link the current lesson with the previous one.



What's New

In this portion, the new lesson will be introduced to you in various ways such as a story, a song, a poem, a problem opener, an activity or a situation.



What is It

This section provides a brief discussion of the lesson. This aims to help you discover and understand new concepts and skills.



What's More

This comprises activities for independent practice to solidify your understanding and skills of the topic. You may check the answers to the exercises using the Answer Key at the end of the module.



What I Have Learned

This includes questions or blank sentence/paragraph to be filled in to process what you learned from the lesson.



What I Can Do

This section provides an activity which will help you transfer your new knowledge or skill into real life situations or concerns.



Assessment

This is a task which aims to evaluate your level of mastery in achieving the learning competency.



Additional Activities

In this portion, another activity will be given to you to enrich your knowledge or skill of the lesson learned. This also tends retention of learned concepts.



Answer Key

This contains answers to all activities in the module.

At the end of this module you will also find:

References

The following are some reminders in using this module:

1. Use the module with care. Do not put unnecessary mark/s on any part of the module. Use a separate sheet of paper in answering the exercises.
2. Don't forget to answer *What I Know* before moving on to the other activities included in the module.
3. Read the instruction carefully before doing each task.
4. Observe honesty and integrity in doing the tasks and checking your answers.
5. Finish the task at hand before proceeding to the next.
6. Return this module to your teacher/facilitator once you are through with it.

If you encounter any difficulty in answering the tasks in this module, do not hesitate to consult your teacher or facilitator. Always bear in mind that you are not alone.

We hope that through this material, you will experience meaningful learning and gain deep understanding of the relevant competencies. You can do it!



What I Need to Know

Baking is a sophisticated method of cooking food. It requires special tools and equipment to bring out the best result. It is also important that the ingredients are measured accurately to get the right consistency. There are various ways to express certain measurements. To make good in baking it is useful to master some important ingredients.

The module will give you knowledge of the different bakery products and provide you pro-active practice in baking.

Lesson 1: Prepare and Produce Bakery Products

CONTENT STANDARD	PERFORMANCE STANDARD
The learners demonstrate the understanding of the core concepts and theories in bread and pastry production	The learners independently demonstrate core competencies in preparing and producing bakery products

Learning Outcome 1 – Prepare Bakery Products

- 1.1 Select, measure and weigh required ingredients according to recipe or production requirements
- 1.2 Prepare a variety of bakery products according to standard mixing procedures/ formulation/ recipes and desired product characteristics
- 1.3 Use appropriate equipment according to required bakery products and standard operating procedures
- 1.4 Bake bakery products according to techniques and appropriate conditions
- 1.5 Select required oven temperature to bake goods in accordance with the desired characteristics, standards recipe specifications

After going through this lesson, you are expected to:

- Identify baking pans use for different baking products;
- Explain the uses of baking tools and equipment;
- Recognize the importance of baking tools and utensils.

Let's find out how much you already know about baking tools and equipment and its uses. Answer the pre-assessment to find out what you still need to know.



What I Know

Multiple Choice.

Read the questions carefully and choose the answer from the options given. Write only the letter of your answer in your activity sheet.

1. What utensils and equipment do you need to start your home bakeshop?
 - a. specialized utensils
 - b. convenience utensils
 - c. basic utensils
 - d. all of the above
2. What do you call a container used in baking?
 - a. bowls
 - b. oven
 - c. pan
 - d. sifter
3. How will you clean baking tools made of aluminum?
 - a. wash with mild soap and water.
 - b. wash with strong soap and water
 - c. soap and water are enough for washing.
 - d. clean with soapy water and strong soap.
4. It is a compartment or cooking vessel for baking or drying foods.
 - a. blender
 - b. bowl
 - c. oven
 - d. sifter
5. What tool is used in measuring a small amount of ingredients?
 - a. measuring cup
 - b. measuring glass
 - c. measuring spoon
 - d. oven thermometer
6. Which of these groups are measuring tools?
 - a. tube pan, round pan, loaf pan, muffin pan
 - b. utility tray, bowls, pastry blender, rolling pin
 - c. sifter, spatula, wooden spoon, measuring spoon
 - d. measuring cup, measuring spoons, thermometer
7. Which tool is used to incorporate air in egg whites?
 - a. pastry blender
 - b. rubber scraper
 - c. wire whisk
 - d. wooden spoon
8. Tool used for blending, combining, two or more ingredients.
 - a. wooden spoon
 - b. rubber scraper
 - c. measuring cups
 - d. electric blender
9. Which of the following does *not* belong to the group?
 - a. mixing bowls
 - b. wooden spoon
 - c. rubber scraper
 - d. microwave oven
10. How to clean equipment made of stainless steel?
 - a. clean with soap and water.
 - b. clean with soap and water and scrub off.
 - c. line with parchment paper or brush with oil.
 - d. line with parchment paper or brush with butter.

Lesson

1

BASIC TOOLS AND EQUIPMENT

To prepare for baking, familiarize yourself with the following baking tools and equipment. We have classified them as basic, convenient and specialized according to their degree of importance.



What's In

Word Puzzle

Let's have a drill of what you have learned in the previous lesson. Take this activity then copy and answer on a separate sheet of paper. Find and encircle the words from the grid. Then use the remaining letter to reveal the hidden message.

M	E	A	S	U	R	I	N	G	S	P	O	O	N
G	R	A	T	E	R	E	T	O	K	N	I	F	E
P	A	N	T	D	V	S	L	O	P	A	M	L	E
A	N	F	W	O	O	D	E	N	S	P	O	O	N
M	I	X	E	R	U	I	L	O	A	F	P	A	N
S	E	Q	M	U	N	I	M	U	L	A	T	F	N
K	C	A	R	G	N	I	L	L	O	O	C	S	S
M	E	A	S	U	R	I	N	G	G	L	A	S	S

Measuring Tools

Mixer

Measuring Glass

Aluminium

Pan

Loaf

Cooling Rack

Loaf Pan

Wooden spoon

Sifter

Grater

Knife

Oven

The hidden message _____.

II. In a sheet of paper, you answer the following questions:

1. What do you call the following words you found?
2. What is the importance of knowing the tools and equipment and their functions?



What's New

Read the given recipe and list down all the tools that you need to prepare to finish the activity. Use a separate sheet of paper.

Brownies

Melt together over hot water

4 tbsp. Chocolate or cocoa

1/3 Cup Butter

Beat in-

2 pcs. eggs

1 Cup Sugar

Sift together and beat in:

$\frac{3}{4}$ Cup All-Purpose Flour

$\frac{1}{2}$ tsp. Baking Soda

$\frac{1}{2}$ tsp. Salt

Mix in $\frac{1}{2}$ cup chopped nuts. Spread well in greased 8" square pan. Bake until the top has a dull crust. A slight imprint will be left when the top is touched lightly with a finger. Cool slightly then cut into squares.

List down the tools and equipment needed.

- | | |
|----------|-----------|
| 1. _____ | 6. _____ |
| 2. _____ | 7. _____ |
| 3. _____ | 8. _____ |
| 4. _____ | 9. _____ |
| 5. _____ | 10. _____ |







What is It

The basic tools and equipment are the necessities which include:

- Measuring utensils
- Mixing utensils
- Different Baking Pan

MEASURING TOOLS


 <p>https://images.app.goo.gl/2iqbGAzVMLE6LoAb9</p>	<p>LIQUID MEASURING CUP</p> <p>These are usually made of glass or plastic and are used for measuring liquids.</p>
 <p>https://images.app.goo.gl/cUSG5GKUmcHZpdPr8</p>	<p>INDIVIDUAL MEASURING CUPS</p> <p>These are usually made of aluminum, stainless steel, or plastic and are for measuring accurately the fractional parts of a cup ($\frac{1}{4}$, $\frac{1}{3}$, $\frac{1}{2}$, $\frac{2}{3}$)</p>
 <p>https://images.app.goo.gl/nRJQ1h86n5QhshLJ7</p>	<p>MEASURING SPOONS</p> <p>These come in sets of $\frac{1}{8}$, $\frac{1}{4}$, $\frac{1}{3}$, $\frac{1}{2}$, and 1 teaspoon and 1 tablespoon; and are used for measuring small amounts of ingredients.</p>
 <p>https://images.app.goo.gl/DMzaH12U9ri4Jhqk7</p>	<p>WEIGHING SCALE</p> <p>This is very useful in home bakeshop when large amounts of ingredients are to be measured.</p>


MIXING, BLENDING, and CUTTING UTENSILS

 <p>https://images.app.goo.gl/T1JPUiTKE891Jmaa6</p>	<p>MIXING BOWLS</p> <p>These are available in sets of three or more pieces and are usually made of glass, plastic, stainless steel or aluminum. They are used for holding and mixing ingredients.</p>
 <p>https://images.app.goo.gl/Uw4jkPpMTEjdPFYx9</p>	<p>WOODEN MIXING SPOONS</p> <p>Used for blending, combining, two or more ingredients.</p>
 <p>https://images.app.goo.gl/1Wd3zq2MPwzPysQv8</p>	<p>FLOUR SIFTER</p> <p>This is usually made of wire mesh or fine plastic screen that sieves dry ingredients.</p>
 <p>https://images.app.goo.gl/y3JqMKV2XSFdVmWR6</p>	<p>RUBBER SCRAPER</p> <p>Used to remove sticky ingredients from cups and sides of bowls, and to push batter into baking pans.</p>
 <p>https://images.app.goo.gl/Qxd9xRbhggLD2GWb7</p>	<p>ROLLING PIN</p> <p>This is a piece of smooth and cylindrical wood with or without handles and is used for rolling or flattening dough for breads or rolls.</p>

 <p>https://images.app.goo.gl/S1bE8bBAS95SwyQWA</p>	<p>ELECTRIC MIXER</p> <p>A motor-powered device used to stir and blend mixtures used in baking.</p>
 <p>https://images.app.goo.gl/2MmqqBLnXtiYt47DA</p>	<p>GRATER</p> <p>Used for cutting food into very small pieces.</p>
 <p>https://images.app.goo.gl/r1Yk8TamFv3Yzz856</p>	<p>DOUGH CUTTER</p> <p>A tool with a sharp edge used to cut dough</p>
 <p>https://images.app.goo.gl/YVdYTLrn5HcHdaeg9</p>	<p>SPATULA</p> <p>A spatula is a hand-held tool that is used for lifting, flipping, or spreading.</p>
 <p>https://images.app.goo.gl/ngHbSE1i5kdqbWZp7</p>	<p>PASTRY BLENDER</p> <p>Used to mix a hard fat into flour to make pastries.</p>

BAKING UTENSILS AND EQUIPMENT

 <p>https://images.app.goo.gl/pDQgL3bpzca3bDGq8</p>	<p>OVEN</p> <p>The most important equipment in baking. It is an enclosed structure heated by electricity, gas, charcoal, wood shavings (kusot) or rice bran.</p>
 <p>https://images.app.goo.gl/FQKAQmHN2UVWne7QA</p>	<p>RECTANGULAR PAN</p> <p>A pan with straight sides that are 3/4 inch or taller, which is used for baking food in the oven.</p>
 <p>https://images.app.goo.gl/kfAwpgmiPWmChFx7</p>	<p>MUFFIN PAN</p> <p>A type of pan used for baking muffins. The pan typically will have 6 or 12 individual round pockets or holders connected to the tin and formed in the shape of a muffin.</p>
 <p>https://images.app.goo.gl/SkDQgrSxvapw5JpEA</p>	<p>TUBE CENTER PAN</p> <p>This is deeper than a round pan with a hollow center.</p>
 <p>https://images.app.goo.gl/NiA1WRYH6U3ENpVy5</p>	<p>PIE PLATE</p> <p>A round baking dish with shallow slanted sides that are 1 to 1 1/2 inches deep. The pie plate is available in several sizes. The most common sizes being 8, 9 and 10-inch diameters.</p> <p>Pie plates are used to bake the single crust and double-crust pies.</p>

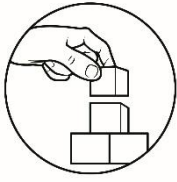
 <p>https://images.app.goo.gl/M75UvJnRxgh7m5cG7</p>	<p>BAKING SHEETS</p> <p>A flat pan or sheet of metal that is used to bake products that are thick or stiff enough to stand on their own, such as cookies, freestanding bread, biscuits, pastries, and meringues. Baking sheets are also referred to as cookie sheets.</p>
--	--

A baking pan is a container used in baking. There are different kinds of baking pans to suit the desired baked products.

What materials are our baking tools and equipment made of? How will you take care of your baking tools and utensils?

Pointers that will help you take care of your baking tools and equipment:

1. Aluminum items should be washed with mild soap and water. Strong soap will darken them.
2. Coat equipment is made of cast iron with fat (unsalted) before storing to prevent rust.
3. Items made of stainless steel can be cleaned with soap and water.
4. Item made of tin can be washed in soapy water and so with glass items.
5. For rubber or plastic equipment or utensils, soap and water are enough for washing.
6. All items must be dry before storing them.



What's More

Can you name the following baking utensils? Write the name of each utensil below its picture. Write your answer in a separate sheet of paper.

Oven	Sifter	Spatula	Tube pan	Muffin Pan
Mixing Bowl	Utility Tray	Dough Cutter	Wooden Spoon	Rolling Pin
Electric mixer	Rubber Scraper	Pastry Blender	Measuring Spoon	Graduated Measuring Cup



1. _____



2. _____



3. _____



4. _____



5. _____



6. _____



7. _____



8. _____



9. _____



10. _____



11. _____



12. _____



13. _____



14. _____



15. _____



What I Have Learned

Let us try to process what you have learned by classifying the following tools based on their usage. Write the letter of your answer in a separate sheet of paper.

- A. Measuring tools
- B. Mixing, Blending, and Cutting utensils
- C. Baking Utensils

_____ 1. Flour sifter

_____ 2. Tube pan

_____ 3. Measuring spoon

_____ 4. Pastry blender

_____ 5. Muffin pan

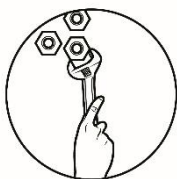
_____ 6. Rolling pin

_____ 7. Measuring spoon

_____ 8. Oven

_____ 9. Spatula





_____ 10. Wooden spoon








What I Can Do

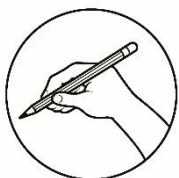
MEASURING

Identify what measuring tool is needed in the ingredients below. Choose your answer from the table and write it in the third column. Have it done in a separate sheet of paper.

 <p>Measuring Spoon</p> <p>https://images.app.goo.gl/nRJQ1h86n5Qhs hLJ7</p>	 <p>Graduated Measuring cup</p> <p>https://images.app.goo.gl/2iqbGAzVMLE6Lo Ab9</p>	 <p>Measuring Cup</p> <p>https://images.app.goo.gl/cUSG5GKUmcHZp dPr8</p>	 <p>Weighing Scale</p> <p>https://images.app.goo.gl/DMzaH12U9ri4Jh qk7</p>
---	---	--	--

Ingredients	Measurements	Measuring tools needed
<p>1.</p>  <p>https://images.app.goo.gl/cash1xor8F9SiNqx9</p>	1 Tbsp. baking soda	
<p>2.</p>  <p>https://images.app.goo.gl/eEPvpBeKBQb7aKD7</p>	2 cups Flour	
<p>3.</p>  <p>https://images.app.goo.gl/eS61JZi8DPVg4J9LA</p>	2 tsp. vanilla	

<p>4.</p>  <p>https://images.app.goo.gl/XMCWpxKvNSi7DQn49</p>	<p>200 gm. grated cheese</p>	<hr/>
<p>5.</p>  <p>https://images.app.goo.gl/5Ebp3nFXiZWzfMVu5</p>	<p>$\frac{3}{4}$ Cup Milk</p>	<hr/>

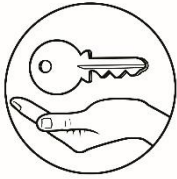


Assessment

Multiple Choice.

Read the questions carefully and choose the answer from the options given. Write only the letter of your answer in your activity sheet.

1. What utensils and equipment do you need to start your home bakeshop?
 - a. specialized utensils
 - b. convenience utensils
 - c. basic utensils
 - d. all of the above
2. What do you call a container used in baking?
 - a. bowls
 - b. oven
 - c. pan
 - d. sifter
3. How will you clean baking tools made of aluminum?
 - a. wash with mild soap and water.
 - b. wash with strong soap and water
 - c. soap and water are enough for washing.
 - d. clean with soapy water and strong soap.
4. It is a compartment or cooking vessel for baking or drying foods.
 - a. blender
 - b. bowl
 - c. oven
 - d. sifter
5. What tool is used in measuring a small amount of ingredients?
 - a. measuring cup
 - b. measuring glass
 - c. measuring spoon
 - d. oven thermometer
6. Which of these groups are measuring tools?
 - a. tube pan, round pan, loaf pan, muffin pan
 - b. utility tray, bowls, pastry blender, rolling pin
 - c. sifter, spatula, wooden spoon, measuring spoon
 - d. measuring cup, measuring spoons, thermometer
7. Which tool is used to incorporate air in egg whites?
 - a. pastry blender
 - b. rubber scraper
 - c. wire whisk
 - d. wooden spoon
8. Tool used for blending, combining, two or more ingredients.
 - a. wooden spoon
 - b. rubber scraper
 - c. measuring cups
 - d. electric blender
9. Which of the following does not belong to the group?
 - a. mixing bowls
 - b. wooden spoon
 - c. rubber scraper
 - d. microwave oven
10. How to clean equipment made of stainless steel?
 - a. clean with soap and water.
 - b. clean with soap and water and scrub off.
 - c. line with parchment paper or brush with oil.
 - d. line with parchment paper or brush with butter.



Answer Key

<p>What I Know</p> <p>1. d 2. c 3. b 4. c 5. c 6. d 7. c 8. a 9. d 10. a</p>	<p>What's In</p> <p>Hidden Word: <u>Tools and</u> <u>Equipment</u></p>	<p>What's New</p> <p>1. sifter 2. measuring cup 3. measuring spoon 4. measuring glass 5. wooden spoon 6. mixing bowl 7. rubber scraper 8. spatula 9. baking sheet/cookie sheet 10. wooden spoon</p>	<p>What's More</p> <p>1. mixing bowl 2. sifter 3. graduated measuring cup 4. pastry blender 5. wooden spoon 6. utility tray 7. tube pan 8. oven 9. electric mixer 10. pastry blender 11. rubber scraper 12. rolling pin 13. muffin pan 14. dough cutter 15. measuring spoon</p>
<p>What I have Learned</p> <p>1. d 2. c 3. a 4. d 5. c 6. a 7. c 8. a 9. d 10. a</p>	<p>What I can do</p> <p>1. measuring spoon 2. measuring cup 3. measuring spoon 4. weighing scale 5. graduated measuring cup</p>	<p>Assessment</p> <p>1. d 2. c 3. b 4. c 5. c 6. d 7. c 8. a 9. d 10. a</p>	

References

A. MANUAL

Alcantara, Ines D. *Module in Baking I, Technology and Home Economics III*, Saint Bernadette Publications, Inc. 1991

Robles, Cynthia N., *Philippine Home Economics Baking Basics* (A Revised Edition of the Philippine Home Economics Baking Manual), U.S.A.; Wheat Associates, 1977

B. SOURCE OF PICTURES

<https://images.app.goo.gl/cUSG5GKUmcHZpdPr8>

For inquiries or feedback, please write or call:

Department of Education – Region XI Davao City Division

Elpidio Quirino Avenue, Davao City, Davao del Sur, Philippines

Telephone: (082) 224 0100 / 228 3970

Email Address: info@deped-davaocity.ph / lrmds.davaocity@deped.gov.ph