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| 1. ***OBJECTIVES*** |  | | |
| 1. **Content Standards** | The students demonstrate understanding of bread and pastry production using different work techniques, such as types and uses of cleaning materials/disinfectants, as a means of responding to the demands of the community in industry. | | |
| 1. **Performance Standards** | The learners transfer their learning by explaining the need to be cooperative and responsible in today's happenings and benefiting us using uses of cleaning materials/disinfectants in various cleanings at their home connected to bread and pastry production. | | |
| 1. **Learning Competencies** | LO 4. Basic Preventive maintenance  Alternative Delivery Module 4 | | |
| 1. **Learning Objectives** | At the end of this lesson, the student will…  Define uses of cleaning materials/ disinfectants in terms of their respected houses,  Demonstrate the uses of uses of cleaning materials/ disinfectants ,  Enhance their ideas and innovate their knowledge of defining the uses of cleaning materials/ disinfectants in the industry. | | |
| 1. ***CONTENT*** |  | | |
| 1. **Subject Matter** | Bread and Pastry Production- Grade 8 Types and uses of cleaning materials/ disinfectants | | |
| 1. **References** | BPP- Module 4; Basic Preventive maintenance  LM PAGE 2-11 | | |
| 1. **Other Learning Resources** | Manila paper, Cartolina, Chalk, Blackboard | | |
| 1. ***PROCEDURES*** |  | **TEACHER’S ACTIVITY** | **STUDENT’S ACTIVITY** |
| 1. **Reviewing previous lesson or presenting the new lesson** | **ELICIT** | **Preliminary activities**   1. **Prayer**   May I request everyone to all stand and let us feel the presence of the lord.  Class president kindly lead the prayer  Good morning class*!*  **How are you today?**  Okay That’s great. I'm glad that all of you are fine and no one is sick*.*   1. **Classroom management**   Before you take your seats, kindly pick up the pieces of trash under your chair and also arrange yourself into alphabetical.   1. **Checking of attendance**   The assign secretary of this section, kindly check the attendance of your classmates. However I will call your name to know you and familiarize your faces.  **Is there any absent today?**  Very good! I'm glad that all of you are present today*.*   1. **Review the past lesson.**   ***Before we proceed to our new lesson, let us recap are past lesson.***  ***What is our last topic?***  ***So, another example class?***  ***Correct! what else?***  Very good all your answers are correct. I hope that you are really understood your past lesson. | **(The students will stand)**  **(The students bow their heads and pray)**  Good morning Sir Cedric,  Were fine and feel better Sir.  (The student will pick up the pieces of trash under their chairs and arrange their chairs to their respective arrangement***)***  Yes Sir, I’m the secretary. Okay sir  None Sir, all of us are present today.  **(Students raised their hands)**  Sir, Last meeting we tackle about abbreviation and conversion of the unit  ***(Students raised their hands)***  Sir, pounds(lb)  ***(Students raised their hands)***  Sir, another is millimeter (mm)  Okay Very Good class , I amaze that you learn on your past lesson. |
| 1. **Establishing a purpose for the lesson** | **ENGAGE** | **Now were going to watch a short video in regarding to our new lesson. Watch, gather information, and learn.** | **(Students watch attentively to the video presented)** |
| 1. **Presenting examples/instances of the new lesson** | **Do you do at your home?**  **What are the common cleanings you do??**  **What equipment/ materials do you use?**  **Where did you buy your cleaning materials/ equipment?** | ***(Students raised their hands)***  *Yes, Sir.*  Washing the Dishes sir.  Bleach sir.  In the market sir (CSI Lucao) |
| 1. **Discussing new concepts and practicing new skills #1** | **EXPLORE** | *In relation of video presented and to my questions above, our lesson for today is all about types and uses of cleaning materials/ disinfectants.*  **Will you describe types and uses of cleaning materials/ disinfectants.**  Very good your answer is correct.  Do you know how to perform the cleaning materials and disinfectants.  Okay class I’m going to demonstrate first the making the chayote pickle on how to done the finish product. And later you will be the next to do the pickling method. | ***(Students raised their hands)***  *Yes, Sir.*  *Picture 1: bucket and floor mop*  *Picture 2:lemon, vinegar ,and baking soda*  *Picture 3:alcohol and bleach*  **Yes Sir Cedric** |
| ***TYPES AND USES OF CLEANING MATERIALS/ DISINFECTANTS***  **Cleaning Sanitizing the Kitchen** a) **Cleaning** means removing dirt from food preparation surfaces in the kitchen. Surfaces can be counters, cutting boards, dishes, knives, utensils, pots and pans. Cleaning steps: 1. Scrape any food debris into a bin before cleaning and sanitizing tools and equipment. 2 Fill your sink with warm to hot water and an antibacterial detergent. 3. Use a clean sponge or brush to scrub each Item thoroughly, making sure to remove all bits of food and getting into all the little, hard-to-reach areas. 4. Either leave to air dry or use a dish cloth, which should be cleaned with a quality detergent, to ensure you're properly cleaning and sanitizing kitchen tools and equipment. b) Sanitizing means the reduction of germs to a safe level so illness is unlikely to occur. **Sanitizing** is performed after cleaning. Unclean surfaces will reduce the effectiveness of sanitizing. All surfaces that come into contact with food must be cleaned and sanitized regularly.  **Essential Kitchen Cleaning Materials and their Uses.** These tools will keep your kitchen clean and shiny. Having certain items on hand will ensure you are prepared to cook and clean properly.  1.**Rubber Gloves**- It is use to protect your skin from the chemicals. You can choose a reusable or disposable gloves and wear them at all times during the kitchen cleaning process. 2. Scrubbing pad- A pad, having a soft, sponge-like side and a more abrasive side, used to wash up. It can work on cast iron cookware, stainless steel pots, ceramic dishes and plastic without damaging or niclkling the surface. 3. **Scrub brush-** A brush with hard bristles for heavy cleaning. A long handled scrub brush, as well as thin bottle beaches, makes quick work of dirty items with narrow openings. 4. **Plastic scraper-**A tool that has a small handle and a metal or plastic Made and can be used for scraping a particular surface clean. The thin piece of pointed plastic works on enamel or non-stick cookware without causing nicks and dings. 5. **Fine steel wool**- An abrasive material composed of long fine steel shavings and used especially for scouring and burnishing Scrub stovetop grates, oven floors and some baking pans. It will quickly take off baked on food that attaches itself to burners and other oven items. 6. **Broom-** Before disinfecting a floor, it's always best to use a broom, or a dustpan and brush, to sweep up any loose dust and dirt.  7. **Mop & Bucket-**Use these to disinfect kitchen floors. Look for a mop that has a removable head for easy cleaning. Mops come in both sponge and string varieties: sponges are good for tiled floors, as they can get into the grooves of the grout, but string mops are better for tackling corners. 8. **Microfiber Cloths**- It is essential for cleaning worktops and cooker tops. Never be tempted to use paper towels or other cloths that can disintegrate-you'll just give yourself more work! 9. **Dish cloth-**It can whisk away dry crumbs, and is absorbent enough to mop up spills in one fell swoop. A stack of thin, lightweight, non-terry cloth towels can also be Ideal for quick hand-washing, buffing a serving platter and swiping up drops of sauce or oil spills 10. **Spray Bottle-**If you've decided to try making your own natural disinfectant from. vinegar, It's handy to have an empty spray bottle to put it in. This means you can make up a large batch in one go, and keep it In your kitchen cleaning cupboard until next time.  **Types and Uses of Disinfectant**  1. Bleach-It is an excellent disinfectant, and one that can be i different areas of your kitchen-like floor, countertops, or the kitchen sink. However, when using bleach, It's Important to make sure that you follow the directions on the label and work in a well-ventilated space.  2. Disinfectant Sprays Liquid sprays are very convenient when it comes to cleaning the kitchen. These sprays are often multipurpose spray and can be used on a variety of surfaces, from cupboard handles to cooker tops. 3. Floor Cleaners-Liquid disinfectants or bleach can be diluted with warm water to create floor cleaners capable of cutting through food residues, greasy stains, and all the dust and dirt accumulated from foot traffic.  **Natural Disinfectants for the Kitchen**  1. **Vinegar-** Vinegar is renowned for being an excellent all-round cleaner because its high acidity levels mean that most germs simply cannot survive when they come into close contact. Depending on the surface material, you can use white or distilled vinegar straight from the bottle for a quick wipe down, or dilute it with a little warm water. Don't worry, the smell will fade once the vinegar has dried-but If it is proving too much; simply add a few drops of natural oils, such as lavender, lemon or orange, into the mix beforehand. 2**. Lemon-** The acidity of lemons means that they are excellent kitchen cleaners and great at killing germs. For work surfaces, cooker tops, and sinks, slice a lemon in half and sprinkle with baking soda - use this as a scrubber to banish ground-in dirt. 3. **Baking soda**-It is an alkaline substance. When it mixes with an acid, it alters the pH level. It is great to scrub your bath and kitchen with. Hot water (4 parts) can be mixed with 1/4 part of vinegar and two tablespoons of baking soda. Use this solution to clean and disinfect your kitchen or house. You can also add few drops of essential oil and juice of a lemon.  **Cleaning and Sanitizing Procedures for Baking Tools and Equipment** 1. **Detergents-** Detergents should be used for cleaning table surfaces and equipment. Since detergent penetrates quickly and softens the surface, it makes the cleaning process easier.  2.**Solvent Cleaners-**Use solvent cleaners for equipment and surfaces touched by grease or where grease is burned on. These solvents are also called degreasers. Remember that lingering grease could be a health hazard.  ﻿3. **Acid Cleaners-** Acid cleaners take care of mineral deposits when detergents can't do the job. Sometimes mineral deposits will form in equipment that touches water, such as washing machines and steam tables. 4. **Abrasive Cleaners-** If the food equipment has creases and hard-to-reach places, you might need to use an abrasive cleaner. These cleaners help take care of heavy accumulations and might even disinfect. **Sanitizing Procedures**-Sanitizing can be accomplished by using chemicals, heat, or radiation. You should know, however, that although radiation is an option, it is rarely used in food handling sanitizing procedures. (a)**Heat Sanitizing-**There are three ways to use heat to sanitize food equipment: steam, hot water, and hot air. Hot water is the most typical method used in restaurants. Sanitizing food equipment using heat will depend on the size of the equipment. For larger equipment, you might need to resort to hot air or steam. **(b)Chemical Sanitizing-**Common chemicals used to sanitize include chlorine, lodine, and ammonium. The concentration, temperature, and contact time has to be precise to ensure that harmful bacteria are killed and equipment is ready to use safely again.  **Methods of Cleaning and Sanitizing Baking Tools and Equipment Include:**  **Disassembling.** Remove all parts, blades, handles, screens and glass or plastic Inserts. Wash each with a food-safe disinfectant and dry before reassembling.  **Immersion.** For cookware, utensils, appliance inserts and other items that are covered in a layer of grime, Immersing them in a bath of sanitizing solution can make them easier to clean. The sanitizer, such as diluted bleach or straight vinegar, can lift stubborn food bits or thin layers of bacteria that are beginning to colonize. **Sterilizing.** Place smaller items in a large pan of boiling water and add a food-safe sanitizer that won't introduce dangerous vapors into the air. Items can also be steamed in a dishwasher or in a colander over a larger pot of boiling water.  **Sanitizing Baking Tools and Equipment** 1. Remove detachable parts, such as blades, plastic or wooden handles, and screens. 2. Wash dishes, pots, pans, and utensils and detached parts in hot, soapy water. Use a brush, if necessary.  3. Rinse in clear water after washing. 4. Place items in a wire basket or other container and immerse them in a sanitizing solution. Sanitizing solution can be prepared by mixing 1 tablespoon unscented chlorine bleach in 1 gallon of warm (not hot) water. Hot water causes the bleach to dissipate, weakening the solution. ﻿5. Air-dry dishes in a clean and sanitized dish rack. | **(Students listen attentively and observed properly)** |
| 1. **Discussing new concepts and practicing new skills #2** |
| 1. **Developing mastery** | **EXPLAIN** | Activity: Identify the picture…  Now it’s your turn.  Demonstrate, observe the picture in define the missing word.  The students start to answer.  Before you start the activity let me remind you to do not open your cellphone or any kind of gadget as long as your notebook.  The teacher will guide and facilitate her/ his students.  Okay class keep quiet.  Evaluation:  The performance task will be rated based on their correct answer. | **(Students raised their hands)**  **Because of the some queries on the activity..**  **(Students listen attentively and observed properly and answer on their long pad paper by group)** |
| 1. **Finding practical application of concepts and skills in daily living** | **ELABORATE** | ***Now that we our done with our lesson I’ll prepared questions that I will going to ask.***  ***What are the topic we tackled all about also you give the uses?***  *Very good, so we should follow the proper procedure to maintain the perfect outcome of the fish.*  ***What is the first thing we should do when we perform a task?***  ***What is the most common disinfectants do you use here on the classroom?***  ***Why do we apply it?***    *Excellent we do sandwich to become more tasteful.* | ***(Students raised their hands)***  *Sir, is all about the cleaning materials for example mop the uses for the dirty floor.*  ***(Students raised their hands)***  *Sir first thing we should do is to wear PPE equipment when needed like facemask for example the belach oit can affect the health because of the smell.*  ***(Students raised their hands)***  *Sir, the disinfectant sprays.*  ***(Students raised their hands)***  *Sir, to remove the bad odor smell.* |
| 1. **Making generalization and abstractions about the lesson** | **Why do we do everyday cleaning ?**  Very good class we do cleaning and using the equipment/ materials we use in order to make it easy our work and for the disinfectants to remove the hard bacteria.  **Why is it important to know the cleaning and using the equipment/ materials and disinfectants?**  We need the importance of cleaning and to disinfect to make all of the bacteria or unwanted viruses.  **Why does following safety practices in the workplace specifically in the houses is important?**  Yes, your safety is the most important thing to us to guarantee, thus we must exercise caution and adhere to safety procedures during the cleaning and disinfect. | **(Students raised their hands)**  **Sir, Cleaning and disinfecting your home are effective ways to prevent the spread of disease and illness**  **(Students raised their hands)**  Sir Cleaning is often performed for aesthetic, hygienic, functional, safety, or environmental protection purposes.  **(Students raised their hands)**  Sir, to protect people's health and prevent small accidents and injuries at work or any kind any kind of establishment they belong. |
| **I. Evaluating learning** | **EVALUATE** | Well, we're almost done. Let me check to see if you actually paid attention to our lesson. Learners: Take out a single sheet of paper and respond to the following questions.  Directions:  1. renowned for being an excellent all-round cleaner because its high acidity levels mean that most germs simply cannot survive when they come into close contact.  2-3. Two types of Sanitizing Procedure.  4. If the food equipment has creases and hard-to-reach places, you might need to use an abrasive cleaner. These cleaners help take care of heavy accumulations and might even disinfect.  5.-8.  \_Rinse in clear water after washing.  \_Place items in a wire basket or other container and immerse them in a sanitizing solution  \_Wash dishes, pots, pans, and utensils and detached parts in hot, soapy water. Use a brush, if necessary.  \_Remove detachable parts, such as blades, plastic or wooden handles, and screens.  9. -10. Write the Full name of your Practice Teacher.  Write down the examples of fillings an give an example (5pts)  For additional points write my full name..  Answer;  1. Vinegar  2-3. Heat and Chemical Sanitizing  4. Abrasive Cleaners  5.-8. 3421  9.-10. Kitz Cedric Sarmiento Ramirez  Are you done class?  Okay exchange your paper at the back.  I'm hoping you'll receive a good grade. | ***(Students bring out a piece of paper and start answering the test)***  *Yes, Sir.* |
| 1. **Additional activities for**   **application or remediation** | **EXTEND** | ***For your assignment***; Search for some of the 5 advantages and 5 disadvantages of cleaning your house, such as the benefits. Answers in essay form are to be written on a yellow-pad-paper, a long-pad-paper. Minimum of 90 words to be submitted until tomorrow afternoon.  Goodbye Class! See you again tomorrow*.* | Goodbye and thank you Sir Kitz. |

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