

TVL - Home Economics

Bread and Pastry Production

Second Quarter-Module 4
Decorate and Present Pastry Products



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City of Good Character
DISCIPLINE • GOOD TASTE • EXCELLENCE

GOVERNMENT PROPERTY
NOT FOR SALE

Mayroong pag-aso dahil sa iyo, dahil sa inyong mga kabataan. Ang iyong mga ngiti, tawa, sigla, at likas na kabutihan ang inspirasyon naming mga magulang at guro upang pagbutihin ang pag-aalaga sa iyo, nang maipagpatuloy mo ang iyong pag-aaral at mga libangan.

Lagi ka sanang maging malusog, masayahan, masipag, at mapagmahal.

Ako ay sabik na maghihintay sa iyong pagbabalik sa paaralan sa hinaharap.

- Mayor Marcy





Paano iniiwasan ng ating pamilya ang COVID-19?



Inaalagaan ba natin ang ating kalusugan sa pamamagitan ng **sapat na tulog, ehersisy, at masustansyang pagkain?**



Lagi ba tayong **naghuhugas ng kamay** gamit ang sabon at tubig o mga alcohol-based na produkto?



Pinapanatili ba natin ang kalinisan sa pamamagitan ng **palagiang pagdi-disinfect ng bahay?**



Binubuksan ba natin ang mga bintana para **makadaloy ang hangin** (natural ventilation)?



Iniiwasan ba natin ang **paglabas ng bahay at pagpapapasok ng bisita** kung hindi naman kailangan? Kung may lalabas man, tayo ba ay nagsusuot ng **face mask at face shield?**



Nagbabasa o nakikinig ba tayo sa mga **balita at bagong impormasyon** tungkol sa COVID-19?



Tinatandaan ba natin ang mga **karaniwang sintomas** ng COVID-19? At alam ba natin kung saan tatawag kung sakaling mayroong may sintomas sa pamilya?



Tinuturuan ba tayo ng ating mga magulang at nagging mabuti ba silang modelo ng mga nabanggit na health at safety protocols?

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Make Marikina COVID-19 Free
Stay safe, stay healthy!

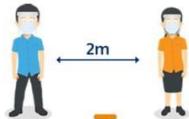




MGA PAALALA UPANG MAIWASAN ANG COVID-19



Laging magsuot ng face mask at face shield.



Practice Social Distancing
(Dumistansya ng 2 metro kapag nakikipag-usap)



Laging maghugas ng kamay at gumamit ng alcohol.



Kumain ng masustansyang pagkain at uminom ng maraming tubig.



Uminom ng bitamina.



Panatilihing malinis ang kapaligiran.



Manatili lamang sa bahay kung walang mahalagang aasikasuhin at panatilihing ligtas ang tahanan sa COVID-19.



Agad sumangguni sa inyong doktor o pinakamalapit na health center kapag nakaramdam ng mga palatandaan ng COVID-19.

Marikina COVID-19 Hotlines:



**0926 626 3695
0927 456 6682
0961 470 3326
0961 470 3327**

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HINDI PA TAPOS ANG LABAN SA COVID-19: MGA PAALALA LABAN SA FAMILY CLUSTER iNFECTION

Iwasan ang hawaan sa pamilya, gawing ligtas ang tahanan. TANDAAN:



**MARIKINA COVID-19
CALL CENTER**
HOTLINE:
0926-626-3695
0927-456-6682
0961-470-3326
0961-470-3327



QUARANTINE FACILITY

GAWiNG LiGTAS ANG TAHA NAN.



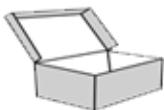
- Huwag balewalain ang sintomas ng COVID-19
- Sundin ang quarantine protocols
- Huwag munang mag-dine in sa mga kainan/café
- Iwasan ang selebrasyon, inuman, at pagtambay
- Iwasan ang pulutong ng mga tao
- Huwag huhubarin ang face mask kapag nakikipagkusap at panatilihin ang 2 meters na distansya
- Iwasan magpapasok ng mga bisita na hindi essential sa loob ng bahay
- Palaging maghugas ng kamay

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Hindi kaya ng pamahalaan lamang.
Magkakasama nating talunin ang COVID-19 sa Marikina.
PARA SA LiGTAS NA MARIKINA





What I Need To Know

This module was designed and written with you in mind. It is here to help you develop knowledge, skills, and attitudes in the performance of Bread and Pastry tasks. The scope of this module permits it to be used in many different learning situations. The language used recognizes the diverse vocabulary level of students. The lessons were arranged to follow the standard sequence of the course. But the order in which you read them can be changed to correspond with the textbook you are now using.

The second quarter is divided into three lessons, namely:

- Quarter 2 – L.O. 1 Prepare and Produce Pastry Products
- L.O. 2 Decorate and Present Pastry Products
- L.O. 3 Store Pastry Products

The module is divided into 6 lessons, namely:

- Lesson 1 – Basic Ingredients, Ratio and its Portion Control
- Lesson 2 – Types, Kinds and Classification of Pastry Products
- Lesson 3 – Mixing Procedures and Baking Techniques in Pastry
- Lesson 4 – Temperature Ranges in Baking Pastry
- Lesson 5 – Decorate and Present Pastry products
- Lesson 6 – Store and Packaging Pastry products

Learning Outcomes: At the end of the lesson the students are expected to do the following:

- discuss the types and classification of fillings, coatings, glazing, and icing;
- explain decorative techniques and rules in garnishing; and
- give importance to standards and procedures for finishing pastry product presentation.

Quarter 2 – L.O. 2 Decorate and Present Pastry Products

- 2.1. Variety of Frosting or Icing, Fillings, and Glazes Used in Pastries
- 2.2. Garnishing
- 2.3. Finishing Techniques in Pies and Pastries
- 2.4. Standards and Principles to be Follow in Decorating and Finishing Pastry Products
- 2.5. Importance in Standards and Procedures for Finishing Pastry Products

For you to become a baker, you must know the skills in decorating and presenting a finished product that may attract consumers or guests.





What I Know

Read and analyze the questions below. Choose the letter of the correct answer.

- _____ 1. Which type of glaze is a mixture of confectioners' sugar and milk?
A. basic B. brown C. chocolate D. lemon
- _____ 2. Which type of glaze is a mixture of confectioners' sugar and lemon?
A. basic B. brown C. chocolate D. lemon
- _____ 3. Which type of glaze is a mixture of butter, chocolate, and heavy cream?
A. basic B. brown C. chocolate D. lemon
- _____ 4. Which of the following icing is a mixture of butter, confectioners' sugar, and milk?
A. butter cream B. boiled C. fondant D. ganache
- _____ 5. Which type of icing is a mixture of egg whites and sugar syrup?
A. butter cream B. boiled C. fondant D. ganache
- _____ 6. What type of filling consists of a liquid, eggs, and cornstarch or flour?
A. custard B. fruits C. ganache D. pastry cream
- _____ 7. What type of filling consists of milk sugar, eggs, and flavoring?
A. custard B. fruits C. ganache D. pastry cream
- _____ 8. What coating is applied to food to make it shiny and glossy?
A. custard B. ganache C. glaze D. icing
- _____ 9. What type of filling is usually preserved and spread effortlessly to the finished product?
A. custard B. ganache C. jelly/jams D. whipped cream
- _____ 10. What will you consider in plating or presenting a finished product?
A. appropriate container B. time C. storing D. weather



**Lesson
4**

Decorate and Present Pastry Products

Bakers not only prepare and bake pastry products. They also decorate it. Decorating is not only applicable to cookies, cupcakes, and cakes but pastries as well.

As a pastry chef, the baked product we produce must be of great taste and texture. But we cannot exhaust the fact that decorating and how to present our baked product is important.

Making an eye-catching pastry product is always on-trend. Pâtissiers innovate to produce a product that is one of a kind. They will then partner it with a good design that will go along with their product.

On the other hand, customers and guests first look at the decoration of the product. Proper decorating and presenting techniques will catch the attention of guests that will make them purchase the product.

With the proper decoration and presentation that goes with the excellent taste, texture, and consistency of pastry products, customers will surely enjoy and patronize your baked goods.



What's In

Decorating pastry products varies. The easiest way to decorate an ordinary pastry is with a coat of glaze. The simplest option requires a recipe at all. Just mix confectioners' sugar with a liquid such as milk or lemon, adjusting the proportions until you reach the desired thickness. We can add a bit of citrus zest, liquor, and vanilla extract, or another flavoring. Other glazes feature extra richness from the butter, heavy cream, chocolate, or caramel. All the options should be used immediately after they are made and then give a few minutes to set before serving.

Notes to the Teacher

In this lesson, the learners are expected to know how to prepare different varieties of icings, fillings, and glazes. As a teacher, guide them to perform the proper techniques in decorating and presenting pastry products.



?

What's New

Identify the pictures below by rearranging the scrambled letters.



1. HPEDWIP AERMC



2. RUFIT MJA



3. OHCLOATEC NAACHEG



4. RERRESTAWIBS

How well did you perform?

Your performance will be rated using the rubrics below.

Rubrics for Scoring:

4	Can able to identify the picture and describe it clearly.
3	Can able to identify the picture with a short description.
2	Can able to identify the picture but not able to describe it.
1	Cannot be able to identify and describe the picture.

Scale	Description	Points
4	Excellent	93 - 100
3	Good	86 - 92
2	Fair	79 - 85
1	Poor	78 - below





What Is It

Pastry fillings, glazes, and icing come in a wide variety and assortment that people can choose from for their snacks, desserts, or even meals. These are sweet and palatable.

Pastries can be classified according to the kinds or types of filling used. Glazes are the coating usually used for pastries. Sometimes, they are also used as icing for toppings or decorating the finished products.

Filings and Toppings

1. Cheese and Cream
 - it gives a rich flavor and imparts a distinct accent to the product
 - creams include thick or heavy cream, plain cow's milk, or fresh milk
2. Fruits
 - apples, pineapples, fresh coconut, mango, jackfruits, and other fruits rich in fiber
3. Meat, Fish, Poultry, and Their By-Products
 - can be used as ground, chunked, sliced, and diced
 - mixed with extenders like potatoes, carrots, raisins, pickles, and red and/or green peppers
4. Nuts and legumes
 - red mongo, red beans, yellow beans, peanuts, cashew nuts, almonds, pecan, and walnuts are the popular ones
 - it can also be used as garnishes
5. Vegetables
 - the commonly used are green peppers, mushrooms, white onions, and others
6. Syrup
 - flavored simple syrup is used to moisten some pastries
 - flavorings may be extracts like vanilla and liquors like rum
 - syrups may also be flavored by boiling them with lemon or orange rind
7. Pastry Creams
 - it contains cornstarch as a thickener as well as eggs
 - these mixtures are used as pastry fillings for pies and as pudding
8. Custards
 - it consists of milk, sugar, eggs, and flavorings
 - used as pie fillings and as dessert by itself

Glazes

A glaze is a glossy, often sweet coating that is applied to pastry by dipping or dripping. It is poured into a pastry in order to make its covering smooth and glossy. A well-made and applied glaze can take your pastry products one step up your game.



Different Kinds of Glazes

Basic Milk Glaze

- A mixture of 2 cups confectioners' sugar and $\frac{1}{4}$ cup milk, whisking together until smooth, adding more milk to reach the desired consistency. It can make about $\frac{3}{4}$ cups.

Brown Sugar Glaze

- 6 tablespoons unsalted butter is combined with $\frac{1}{2}$ cup brown sugar in a saucepan. Heat over medium fire, stirring occasionally until sugar dissolved. Add 2 tablespoons of heavy cream, 1 teaspoon vanilla extract, and $\frac{1}{2}$ teaspoon salt. Bring to a boil. Remove from heat. It will thicken as it cools. This mixture can make about 1 cup.

Chocolate Glaze

- In a heatproof bowl, place 3 ounces of chopped bittersweet chocolate. Bring $\frac{1}{2}$ cup heavy cream to a simmer in a small saucepan. Let it stand for 2 minutes then add 2 tablespoons unsalted butter. Mix thoroughly until reach a smooth consistency. Let stand, stirring occasionally until slightly thickened. This can make 1 cup.

Lemon Glaze

- In a mixing bowl, whisk 2 cups confectioners' sugar, 2 teaspoons finely grated lemon zest, and $\frac{1}{4}$ cup lemon juice until smooth. This makes about 1 cup.

Icings

Boiled Icing

- Boiled icing is made of water, sugar, and egg whites.
- Water and sugar will bring to a boil until it forms a threadlike consistency. Sugar syrup is then added slowly to the beaten egg white until light and fluffy.
- It is a cheaper icing and usually used as a topping for pastries.

Buttercream Icing

- Buttercream icing is made from softened butter and confectioners' sugar, adding a little amount of milk and vanilla to achieve a smooth consistency. Flavorings like vanilla and lemon are usually added to the mixture.

Whipped Cream Icing

- Whipped cream is usually made from heavy cream mixed with confectioners' sugar and whisk until it reaches stiff peaks.

A garnish can be an add-on whose purpose is for decoration.

Garnishing

The word “garnish” comes from the French word “garner” which means “to decorate or to furnish”. It adds a decorative or savory touch to food or baked products like pastries.



Rules in Garnishing Pastry Products:

- It should be edible. If you can't eat it, it should not belong on the plate.
- Appropriate to the dish. Garnishes should always enhance the primary ingredients.
- Be visually appealing. Garnishes should always add contrasting colors, textures, and overall interest.
- It should be simple. Garnishes should appear natural, fresh, and dainty – never overworked or overdone.
- Small groups of garnishes are often more attractive than a continuous decorative scheme.
- It should add nutritional value.
- It should not be expensive.
- The setting must be viewed as a whole.

Garnishing Guidelines

- Be sure the flavor is compatible with the food on which it is served.
- Keep color in mind. The color should complement the food.
- Consider the size of the garnish with the size of food and container. If it is too large, it may overpower the food.
- Do not over garnish food.
- Keep in mind the cost when working in a foodservice operation. The cost of garnish should not add too much to the price of the item.

Finishing Techniques in Pastries

The finishing techniques in Pastries are usually decorated with leftover pastry in a variety of styles.

refer to this site: Pinterest. Co.uk/helen0335/decorative-pastry techniques-sweet-savoury/

- Latticework – strips of pastries are crossed
- Leaf decoration – tops are garnished with pastry leaves
- Fluting – edges of the pastry are secure together with fork, or fingers

Standard and Principles to be followed in Decorating and Finishing Pastry

Color of the Product

- a color stimulates a sense of sight and enhanced one appetite
- it is essential that the presentation and plating must be eye-catching

Appearance

- it is about the form and shape of pastry products after baking
- each piece/slice must have the same size, shape, and form

Consistency

- the uniformity in grains and texture
- it is how it feels in the mouth when eating



Moisture Content

- the amount of moisture present in the pastry product which contributes to the moistness and softness of pastries
- moistness also enhances flavor and palatability

Importance in Standards and Procedures for Finishing Pastry Products

- Accompaniments are used to make the main dish complete.
- It provides variety and improves the nutritional value of the meal.
- Accompaniments impart flavor, taste, color blend, and give contrast to the main dish.
- It helps to digest food.
- Provide moistness.
- It gives piquancy to the dish.
- It improves the satiety value and enhances the taste.



What's More

Match **Column A** with **Column B**. Choose the letter of the correct answer.

A

- 1. Fruits
- 2. Custards
- 3. Boiled Icing
- 4. Chocolate Glaze
- 5. Nuts
- 6. Pastry Creams
- 7. Whipped Cream Icing
- 8. Lemon Glaze
- 9. Meat
- 10. Vegetables

B

- A. semi-sweet chocolate and heavy cream
- B. legumes, almonds, cashew, walnuts
- C. heavy cream and confectioners' sugar
- D. confectioners' sugar and lemon zest
- E. ground chicken, beef, and pork
- F. carrots, potatoes
- G. milk, sugar, eggs, and flavorings
- H. egg whites, sugar syrup
- I. cornstarch and eggs
- J. strawberry, apple, pineapple



What I Have Learned

In two to three sentences, answer the following questions.

1. Give at least two (2) rules in garnishing pastry products. Explain your answer.



2. Explain the process of fluting the pastry dough in a baking pan.

3. What does “visually appealing” mean?

4. What is the importance of garnishing a finished product?



What I Can Do

Online Learner: Watch at least two (2) videos on preparing fillings, coatings, and icings for pastry products. Look and write its recipe in the space provided below. Indicate what kind of pastry product is compatible with your researched recipe.

Link: www.youtube.com/watch

Offline Learner: From cookbooks and magazines, look for a recipe in making a filling and icing for pastry products. Write it in the space provided below. Indicate what kind of pastry product is compatible with your researched recipe.

How well did you perform?

Your performance will be rated using the rubrics below.

Rubrics for Scoring:

4	Can make the task without supervision. The student has initiative and adaptable to problem situations.
3	Can perform the skills satisfactorily without assistance or supervision.
2	Can perform the skills satisfactorily but requires some assistance and supervision.
1	Can perform the skill but requires considerable assistance and or supervision.

Scale	Description	Points
4	Excellent	93 - 100
3	Good	86 - 92
2	Fair	79 - 85
1	Poor	78 – below



Assessment

I. Write the word True if the statement is correct and False if it is incorrect.

_____ 1. The lemon glaze is a combination of confectioners' sugar and lemon flavorings.

_____ 2. Custards are consisting of milk, sugar, eggs, and flavorings.

_____ 3. The brown sugar glaze is a mixture of melted butter, brown sugar, heavy cream, vanilla extract, and salt.

_____ 4. Boiled icing is made from softened butter and confectioners' sugar.

_____ 5. Basic Milk Glaze is a mixture of confectioners' sugar and milk.

II. Enumerate the following:

Give at least six (6) rules in garnishing pastry products.

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

List the standards and principles to be followed in decorating and finishing pastry products.

7. _____
8. _____
9. _____
10. _____



Additional Activities

Perform decorating and presenting pastry product.

Procedure:

1. Purchase any kind of pastry product.
2. Garnish, decorate, and present the product.
3. Document and take a picture of a plated pastry.
4. State the rules you followed in plating and presenting pastry products.

How well did you perform?

Your performance will be rated using the rubrics below.

Rubrics for Scoring:

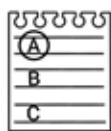
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1	Can perform the skill but requires considerable assistance and or supervision.

Scale	Description	Points
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3	Good	86 - 92
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1	Poor	78 - below

Evaluate the finished product using the given criteria.

Criteria for Finished Product	
Follows the procedure accurately	25%
Appearance and color	20%
Consistency	10%
Texture	10%
Taste	20%
Cleanliness and Sanitation	15%
TOTAL	100%





Answer Key

What I Know

Multiple Choice

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

What's More

Answer:

1. J
2. G
3. H
4. A
5. B
6. I
7. C
8. D
9. E
10. F

Assessment

Matching Type

1. F- vegetable
2. T
3. T
4. F-Butter
Cream icing
5. t

Enumeration

1-6 refer on
page 6
7-10 refer on
page 6





References

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Internet:

[www.youtube.com>watch](http://www.youtube.com/watch)

you tubenvj944-How to garnish

google.com/search=rules+garnishing+pastryproducts



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