

TVL-Home Economics

Bread and Pastry Production

Fourth Quarter- Module 3

Prepare Marzipan and Caramelized Petit Fours



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City of Good Character
DISCIPLINE • GOOD TASTE • EXCELLENCE

Government Property
NOT FOR SALE

Mayroong pag-asa 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, masayahin, masipag, at mapagmahal.

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

- Mayor Marcy





Paano iniwasan ng ating pamilya ang COVID-19?



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



Lagi ba tayong **naghuugas 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 nagiging mabuti ba silang modelo ng mga nabanggit na health at safety protocols?

i love
Marikina

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

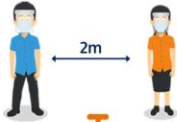




MGA PAALALA UPANG MAIWASAN ANG COVID-19



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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Stay safe, stay healthy!



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

**SWAB
TEST**



GAWING LIGHTAS ANG TAHANAN.



- 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 nakikipagusap 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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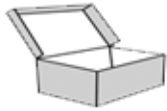


Hindi kaya ng pamahalaan lamang.
Magkakasama nating talunin ang COVID-19 sa Marikina.

PARA SA LIGHTAS NA MARIKINA



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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 Production 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 are 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 module is Part III of Prepare and Display Petit Fours:

In this module 3 will discuss the four-learning outcome, namely:

- Prepare Marzipan Petit Fours
- Prepare Caramelized Petit Fours
- Display Caramelized Petit Fours
- Store Petit Fours

After going through this module, you are expected to:

1. define marzipan and caramelized petit fours;
2. identify the tools needed in preparing marzipan and caramelized petit fours;
3. prepare and present small fruit marzipan petit fours;
4. enumerate the factors in preparing caramelized petit fours;
5. discuss the proper storage and pack of the caramelized petit fours based on the standard and operating procedures; and
6. appreciate the knowledge acquire in creating marzipan petit fours and install interest about caramelized petit fours and proper storage.



What I Know

Briefly discuss the following terms below using your own words.

1. Iced petit fours-



2. Fresh petit fours-

Lesson 4

Prepare and Display Petit Fours

In preparing and displaying petit fours, we should demonstrate the competencies based on the knowledge acquired from the previous lesson. By doing this, we can formulate and produce petit fours based on the standard given by the industry and may earn a living.



What's In

In the previous lecture, we have discussed the uses of tools, equipment, and ingredients required in preparing bread, cakes, and pastries. In this lesson, it will be easier to apply that knowledge and display your competencies in formulating petit fours.



Notes to the Teacher

In this lesson, the learners are expected to choose appropriate tools and equipment in a certain recipe. Highlighting their uses will help those select tools and equipment properly during laboratory. Give examples as much as possible to help the learners improve their analytic capabilities when encountering recipes.



? What's New

Word Search

Locate and encircle the given words in the grid, running in one of eight possible directions horizontally, vertically, or diagonally.

P	U	R	Y	S	R	A	G	U	S	A	R	T	U	D	L	B
D	S	A	F	E	T	Y	T	A	E	S	O	C	U	L	G	S
B	X	D	M	O	D	E	L	L	E	D	S	T	A	T	B	T
X	N	A	P	I	Z	R	A	M	D	T	D	M	I	B	R	O
C	X	P	E	T	I	T	F	O	U	R	S	U	A	X	A	R
R	O	F	L	A	V	O	R	N	G	X	R	T	D	J	N	A
H	K	A	A	A	B	Y	R	D	D	F	T	D	L	E	D	G
X	D	E	T	D	E	Z	I	L	E	M	A	R	A	C	Y	E

ALMOND

BRANDY

CARAMELIZED

COAT

DRY

FLAVOR

FRUIT

GLUCOSE

NUTS

MARZIPAN

MODELLED

PETIT FOURS

SMALL

STORAGE

SUGAR SYRUP

SAFETY

Learning Outcome#3

Prepare Marzipan Petit Four

Marzipan is a confection consisting primarily of sugar or honey and almond meal (ground almonds), sometimes augmented with almond oil or extract.

Prepare and display marzipan based petit fours

Marzipan is a sweetened mixture of ground almonds, liquid glucose or egg whites, corn syrup or sugar syrup, and either icing sugar or caster sugar. It is also known as an almond paste. Marzipan is a very versatile paste. Petit fours based on marzipan are attractive and known for their color and appearances and their delicate pleasing taste.

Category of Marzipan

Group	Ingredients	Quantity
A	Almond meal, blanched icing sugar	200g, 275g
B	Brandy, Almond extract	1 tsp., 1 drop
C	Sugar syrup, glucose, warm	100 ml +/- 40g.

Procedure:

1. Sift the icing sugar and combine ingredients from group A into a bowl.
2. Add the ingredients from group B and gradually add the warm glucose.
3. Knead until it forms like dough.
4. Wrap tightly.

The marzipan needed to be stored and protected after making it. It will dry, these dry pieces will have an unpleasant texture should it be incorporated into the mix.

After making, marzipan can be prepared in several ways:

Pipe or Cut Out Marzipan

Bake the marzipan in a hot oven until golden brown. Marzipan must have a higher proportion of sugar. If the sugar is too high, the marzipan will boil instead of bake. It will adversely affect the taste and appearance of the finish creation.

Marzipan Fancies

Using marzipan and adding different types of flavoured paste, nuts, liqueurs, or preserved fruits.

To stuff dates or prunes, marzipan is flavoured (vanilla, kirsch, rum) and /or coloured.

If it is too firm it can be softened with stock syrup.

Even-sized pieces are cut from thin sausage shaped rolls, then rolled in the palm of the hand first round, then elongated to fit the cavity of the fruit.

About $\frac{1}{4}$ to $\frac{1}{5}$ of the marzipan should be visible. Pitted, firm and small dates or prunes are stuffed with marzipan, and then rolled in the palm of the hand to smooth.

With the back of a small knife, three to four lines are marked on the marzipan that sticks out of the date (prune).

The pieces are now rolled in caster sugar or after having dried, dipped into caramel. For other varieties, even-sized small flavoured and/or coloured pieces are shaped round, then topped with a piece of glace pineapple or half glace cherry or walnut or pecan nut halves, then rolled in sugar or caramelised.

To glace, cherry halves or nut quarters are attached (lightly pressed on) to both sides of a small ball of marzipan, then rolled in sugar or coated with caramel.

For display or service, they are set in little petit four paper cups.



Modelled Marzipan

Marzipan can be modelled into various fruits, vegetables, animals, and flowers shapes. The most popular items are small marzipan fruits served as a petit fours or candies. To store marzipan, wrap it in a plastic cling wrap and place it in an airtight container.

To retain the eating quality and to extend the shelf life, the marzipan should be sprayed with a thin coat of cocoa butter (commercially available in a spray can).

Marzipan can absorb moisture or dry out, so careful storage is essential.

- If it absorbs moisture it will become to dissolve
- If marzipan dries out it will begin to ferment.



Quality modelling marzipan left natural or flavoured (natural flavouring paste, spirit/liqueur concentrates), is rolled into sausage shaped lengths of equal size and thickness.

Cut into uniform small pieces (10–12 g), the marzipan is shaped into seamless round balls.

Using the palm of the hands, the basic form of the fruit to be represented is modelled next.

Marzipan modelling tools are used to further shape the pieces.

The finished fruit is set on to greaseproof or silicon paper with very evenly spaced gaps in between, to allow easy and even access for spraying with colour.

Powdered food colouring is mixed with clear spirit concentrate and sprayed on to the marzipan fruits with an atomiser or air brush and then allowed to dry.

Banana shapes benefit from having a few fine brown lines brushed on, likewise some varieties of apples and pears.

To retain the eating quality (and to extend shelf life) the marzipan is sprayed with a thin coat of cocoa butter (commercially available in spray cans).

Using a small ball of cotton wool dipped into some dried-out starch, e.g., corn starch dried in a warm oven with the oven door left ajar, peach, and apricot shapes are gently dabbed for a velvety appearance.

For display or service, the marzipan fruits are set into small petit four paper cups and arranged attractively for service or display.

For storage, it will keep quite well if covered for protection from dust and odours in a cool and dry area.

When working with marzipan, hygiene and cleanliness of equipment, utensils, workspace, and hands are of utmost importance.

A person suffering from sweaty palms (hands) must wear tight-fitting, thin plastic gloves for good hygiene. Marzipan should be exposed to a minimum of handling.

TEACHER'S NOTE:

- Pay attention to cleanliness and hygiene.
- Ensure uniformity in product size.
- Always start with a seamless ball when modelling marzipan
- Avoid excessive handling of marzipan.
- Adjust marzipan consistency to be just pipeable.
- Ensure correct oven temperature when browning piped marzipan.
- For display or service, they are set in little petit four paper cups.



Making a Marzipan Orange Procedure

1. Roll a piece of marzipan into a ball.



2. Using a marzipan modelling tool, make an indentation in the ball to resemble the stem end of the orange.



Orange



Making a Marzipan Strawberry Procedure

1. Roll the ball of marzipan into a strawberry shape with the palms of your hands.



2. Indent the stem end of the strawberry with an appropriate modelling tool.



3. Roll the strawberry in sugar to simulate the textured surface of the real berry.



4. Cut out a leaf shape for the stem end and fasten it in place using an appropriate modelling tool.



Strawberry



What I Can Do

TITLE: Small Fruit Marzipan

PERFORMANCE OBJECTIVES:

Prepare and Display Marzipan Fruits

SUPPLIES:

Almond Paste

Food Color

TOOLS:

Modelling tools

Brush

Silicon Mat



STEPS/ PROCEDURES: Marzipan Strawberry

1. Roll the ball of marzipan into a strawberry shape with the palms of your hands.
2. Indent the stem end of the strawberry with an appropriate modelling tool.
3. Roll the strawberry in sugar to simulate the textured surface of the real berry.
4. Cut out a leaf shape for the stem end and fasten it in place using an appropriate modelling tool.

Marzipan Orange

1. Roll a piece of marzipan into a ball.
2. Using a marzipan modelling tool, make an indentation in the ball to resemble the stem end of the orange.

ASSESSMENT METHOD:

Oral Questioning
Scoring Rubric

How well did you perform?

Your performance will be rated using the rubrics below.

Scoring Rubrics

PERFORMANCE LEVELS
4- Advanced. Can perform this skill without supervision and with initiative and adaptability to problem situations.
3- Proficient. Can perform this skill satisfactory without assistance or supervision.
2- Approaching to Proficiency. Can perform this skill satisfactorily but requires some assistance and/or supervision.
1- Basic. Can perform this skill satisfactorily but requires considerable assistance and /or supervision.

Performance Criteria Checklist

Check the appropriate box that corresponds to your level of performance.

CRITERIA	1	2	3	4
1. Rolled a piece of marzipan into a strawberry shape with the palms of your hands.				
2. Indented the stem end of the strawberry with an appropriate modelling tool.				
3. Rolled the strawberry in sugar to stimulate the textured surface of the real berry.				



4. Cut out leaf shape for the stem end and fastened it in place using an appropriate modelling tool.				
5. Rolled a piece of marzipan into a ball.				
6. Using marzipan modelling tool, made an indentation in the ball to resemble the stem end of the orange.				

Learning Outcome#4

Prepare Caramelized Petit Four

Caramelized sugar is used to coat petit fours before they served. Caramelized petit fours are mainly roasted nuts and dried fruits with marzipan.

Caramelised sugar can be used to 'glaze' petit fours before they are served.

Caramelised petit fours have a very short shelf life unless the sugar is sprayed with lacquer after it is applied. Sugar breaks down when it stands for too long at room temperature.

'Breaks down' is a term used to describe the action of moisture from the air attaching itself to the sugar and dissolving the sugar. The surface becomes sticky, and the sugar just runs off the product.

Any product coated with caramel should be dried. Dipped the strawberry and grapes into a caramel but only have a life span of a couple of hours. Consuming the product within 30-40 minutes is best. When fresh fruit is dipped the moisture inside 'boils and structure of the fruit just under the skin breaks down and the resulting moisture weeps through the skin and releases the caramelised sugar from the surface.



Preparation of caramelized petit four

- Put the product to be caramelized on a tray.
- Any fruit that is to be dipped in caramel needs to be dry and its skin needs to be intact.
- Remove all the strings and pith of orange.
- Grapes must be in small clusters of 2 or 1.
- Nuts should be slightly roasted; raw nuts have a diminished flavor to them.
- Prepare the equipment needed in making the caramel.
- Having a prepared surface to place the caramel dipped product is also important.
- An oiled surface will allow the caramel to cool and then not bond to the surface.
- If hot caramel is placed onto an unprepared surface it will stick to the surface.
- The product will then crack when attempting to remove the product from that surface.

Preparation of coating for fruits

- Caramel is sugar that is cooked until it reaches a temperature of 156°C until it begins to color. The color intensifies as the temperature increases.
- Caramel that has reached a temperature of 175°C is burnt. It will have the very dark, almost black color and from this point on, it loses sweetness and becomes bitter.

To make the caramel

- Dissolve a portion of sugar in some water; 4 parts sugar to 1 part water.
- Slowly heat until boiling. Stir occasionally to dissolve sugar before solution boils.
- When the solution reaches boiling point, add 10% liquid glucose of sugar weight.
- Stir gently to dissolve glucose.
- Skim any scum that rises to the top.
- Wash sides of pot down with pastry brush and cold water.
- Allow solution to cook until temperature reaches 160 °C.
- Do not stir the solution while it boils as this may cause crystallization to occur.
- As solution rises above 160oC it will begin to change color to light amber color.
- When solution has colored to desired caramel color, remove from heat, and arrest the cooking process by placing base of pot into cold water.
- Leave in cold water until solution stops boiling.
- The solution is now ready to use.
- Speed and efficiency are needed here because as the solution cools the caramel becomes thicker and harder to work.



Coating caramelized petit fours.

- Dip the product into the hot caramel.
- Take a dipping fork into oil and then pick up the product and let it drop into the toffee.
- Use the oil covered tines of the fork to roll the product in the hot caramel. Remove the product from the hot caramel. The caramel covered product should slide off the fork onto the prepared surface that has been smeared with oil to prevent sticking.
- Allow caramel to cool before removing to paper cup for storage.
- Some products can be dipped by holding bottom of product and dipping 2/3 of the product into hot caramel. Care needs to be taken here, as the danger of burning fingers is high.
- Hold product above caramel and allow excess to flow back into pot. Sit product on oiled surface to cool.

Safety Precautions

- Have a bowl of cold water when working with hot caramel.
- Hot caramel can cause damage skin on contact.
- Avoid wiping hot caramel off as it will just cause more damage.
- Place the affected area into the cold water. This will cool and set the caramel. It can then be peeled off with minimal damage to skin surface.
- The damage is already done, and blisters will ensure.
- This technique is about minimizing further damage to other parts of the body.

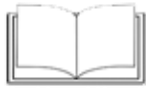
Learning Outcome#5.

Display Caramelized Petit Four

Displaying caramelized petit fours

- Attractive presentation of petit fours catches customer's attention.
- To make it look more attractive, arrange it neatly.
- Unclutter, clean, and the tidy display is essential.
- The effects of visual impact and appreciation of the viewer will tempt the customer to indulge.
- All varieties of petit fours are best to serve fresh.
- Use of ceramics plates and platters, glass, mirrors, trays are effective in buffet style service.
- The recommended serving is 3 - 4 pieces per plate.
- Caramelized petit fours need to be served fresh and in paper containers. To make it easy for the customer to handle them.





What's More

Prepare and display caramelized petit fours Select fruits/nuts

- For easier handling, make sure that the fruits' skin and stem are still attached.
- Fruit needs to be dry.
- Dispose of broken and chipped nuts.

Prepare products

- The product should be clean and smooth, and no foreign matter is attached.
- Prepare marzipan flavor fillings between nuts or insert them into dates.

Prepare coating for fruits

- Caramelized sugar should be heated sufficiently in high temperatures that it sets with a crack.
- A light amber color should be present hence the name caramel.

Coat caramelized petit fours

- Handle hot caramel with care.
- The product should have a dry surface for the caramel to bond.
- Cool the product on a non-stick ability-oiled surface.

Display caramelized petit fours

- Give the right display characteristics of the product.
- Highlight the attributes of the product.
- Craftsmanship shows in the display.
- Alternate the shape to improve the eye appeal.
- Alternate the heights to break up the profile.

Learning Outcome#6.

Store Petit Fours

Proper storage of caramelized petit four

- All prepared petit fours will suffer from too much moisture in the environment.
- A dry, cold closed environment is best for the storage of all petit fours except those that contain perishable ingredients like fresh cream.
- Caramelized petit four will have a short life span as the caramel is hygroscopic and attracts moisture from the air. This moisture causes the sugar to soften and dissolve.



- Products such as fruit, grapes, and strawberries will ooze moisture from their internal structure caused the caramel to dislodge from the surface of the fruit.
- The cause of the fact that moisture just under the surface of the skin boils, breaking the cellular structure of the fruit, and the moisture held inside seeps through the damaged skin.
- 90% of petit fours should be kept in a cold, dry environment for storage.

Maintain maximum eating quality, appearance and freshness

- It is a mistake to produce more than can be used in defined periods. It may be more economically viable to produce large numbers of the product.
- To maintain the freshness of petit fours should be finished as needed.
- Part processing can be achieved, in like making shortbread and freezing.
- Bake as needed, that may take space and time in the freezer.
- The best way to have fresh petit fours is to produce them regularly and as needed.
- Protect finished petit four from adverse conditions to maintain structural integrity by enclosing in food-safe containers.



What I Have Learned

Complete the sentence:

At the end of this lesson, I learned the _____

And I realized that _____





Assessment

I. Read and analyze the statement carefully. Write the letter of the best answer.

1. Which among the type of petit fours is a sweetened mixture of ground almonds, liquid glucose, corn syrup and icing powder?
 - a. fresh petit four
 - b. iced petit four
 - c. marzipan
 - d. petit four
2. How many weeks is caramelized petit fours shelf-life?
 - a. 1-2 weeks
 - b. 2-3 weeks
 - c. 3-4 weeks
 - d. 4 weeks
3. Which among the types of petit four mainly used roasted nuts and dry fruits?
 - a. caramelized petit four
 - b. iced petit four
 - c. marzipan
 - d. petit four
4. How many minutes are needed to consume caramelized petit fours?
 - a. 10-20 minutes
 - b. 20-30 minutes
 - c. 30-40 minutes
 - d. 60 minutes
5. Which of the following is not included in displaying caramelized petit fours?
 - a. attractive display of petit fours is great product for catching customers attention.
 - b. use plastic on plates and platter can look effective in buffet style.
 - c. individual serves of 3-4 per plate is effective for modern coffee service.
 - d. all varieties of petit fours are best if served first.

II. Read the question and give the correct answer. Write on the space provided.

1-3. Give the three ingredients needed in preparing marzipan.

4-6. Give at least three kinds of nuts or fruit can be used for caramelized petit fours.



7-10. Give the procedure in making orange fruit marzipan.



Additional Activities

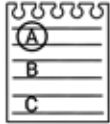
Online Learner:

Search on the internet the different product of marzipan and caramelized petit fours. Name and discuss the process used in displaying each product. Present your research in online class.

Offline Learner:

Look for the available marzipan and caramelized petit fours in your area. Name and discuss the process used in displaying each product.





Answer Key

MODULE 3- MARZIPAN AND CARAMELIZED PETIT FOURS

1. Roll a piece of marzipan into a ball.
 2. Using a modelling tool, make an indentation in the ball to resemble the stem end of the orange.
1. Almond Meal
 2. Sugar Syrup
 3. Almond Extract
 4. Peanut / brandy
 5. Cashew nuts
 6. Walnut

ENUMERATION:

1. C
2. C
3. A
4. C
5. B

Multiple Choices:

Assessment

X	D	E	T	D	E	Z	I	L	E	M	A	R	A	C	Y	E
H	K	A	A	B	Y	R	D	D	F	T	D	L	E	D	G	
R	O	F	L	A	V	O	R	N	G	X	R	T	D	J	N	A
C	X	P	E	T	I	T	F	O	U	R	S	U	A	X	A	R
X	N	A	P	I	Z	R	A	M	D	T	D	M	I	B	R	O
B	X	D	M	O	D	E	L	L	E	D	S	T	A	T	B	T
D	S	A	F	E	T	Y	T	A	E	S	O	C	U	L	G	S
P	U	R	Y	S	R	A	G	U	S	A	R	T	U	D	L	B

What's New WORD SEARCH





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Pictures

Flores, Shyndyl Angelu Small Fruit Marzipan. 2018

Department of Education, Bread and Pastry Production, Learning Module, K-12 Basic Education Curriculum, Technology and Livelihood Education, Deped Complex, Meralco Avenue, Pasig City, Philippines 1600.



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