

TVL - Home Economics

Bread and Pastry Production

Second Quarter-Module 5
Store Pastry Products



Writer: Rainelda DG. Jocson

Cover Illustrator: Christopher E. Mercado



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.

- Major Marcy





Paano iniiwasan ng ating pamilya ang COVID-19?



Inaalagaan ba natin ang ating kalusugan sa pamamagitan ng **sapat na tulog, echersisy, 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 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!

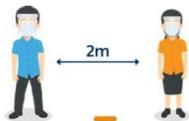




MGA PAALALA UPANG MAIWASAN ANG COVID-19



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**

**Make Marikina COVID-19 Free
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



QUARANTINE FACILITY

GAWiNG LiGTAS ANG TAHAAN.



- 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



i love
Marikina

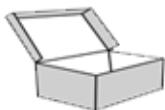


Hindi kaya ng pamahalaan lamang.

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 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 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:

- Store pastry products according to established standards and procedures. Select packaging appropriate for the preservation and freshness of the product.
- Demonstrate the assembling of packaging materials.
- Make packaging with the use of indigenous materials.
- Give the importance of packaging and storing of finished products.

Quarter 2 - L.O. 3 Store Pastry Products

- 3.1 Store pastry products according to established standards and procedures
- 3.2 - Select packaging appropriate for the preservation of product freshness





What I Know

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

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

- _____ 1. Cold storage is the equipment above the freezing point used to prevent perishable food from spoiling.
 - _____ 2. The freezing point is 0 degrees Fahrenheit and below.
 - _____ 3. Storing pastry maintains the product's good quality for a longer time.
 - _____ 4. Storage is the process of designing, evaluating, and producing products.
 - _____ 5. One of the functions of packaging is an advertisement.



Lesson

5

Store Pastry Products

To become a baker-entrepreneur, you must have the skills in packaging your bake products. Knowing how to make packaging with the use of indigenous materials is a plus. Baker-entrepreneur usually prepares its packaging materials beforehand for future use. This approach is helpful for the easy distribution of the finished products.

Storing pastry products also plays a significant role in the process of pastry production. It is one of the vital undertakings after preparation, wherein the products are stored properly to avoid spoilage.



What's In

Proper storage of pastry products is necessary to guarantee safe food. Pastries may stay fresh even days after baking if the packaging and storing procedures are correct. Improper packaging may lead to a change of texture of the product. Soft pastries may harden and vice versa. There are important things to consider when storing pastry products and some of these are the type of pastry, the place for storage, the shelf life of the product, and the kind of packaging materials used.

Notes to the Teacher

In this lesson, the learners are expected to know about the proper storing techniques of pastry products. They also must know how to keep food with the use of different packaging materials. As the teacher, guide the students to create appropriate packaging materials. It would help them in entering entrepreneurship in the future.



?

What's New

In two to three sentences, answer the following question.

What is storage?

How will you store pastries like egg pie and cream puff?

How will you store pastry fillings or perishable ingredients?

Explain the process of packaging.

How did you perform?

Your performance will be rated using the rubrics below.

Rubrics for Scoring:

4	Can be able to explain answers clearly and precisely.
3	Can be able to explain the answers in a short description.
2	Cannot be able to explain the answers clearly.
1	No attempt.

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





What Is It

As many pastry products contain egg and dairy products, they present a potential health hazard if not stored properly. Remember, proper storage means pastries must be covered with plastic or placed in a box before storing.

Proper Storage of Pastry Products

- Pies may be placed in the freezer. It should be wrapped in aluminum foil or placed in plastic bags.
- Pastry products that are not required for immediate consumption must be cooled rapidly and stored in a refrigerator until needed.
- Pastry products containing uncooked eggs should handle with care, as the raw egg is a medium in which dangerous bacteria such as salmonella can thrive.
- Custard filling of tarts and pies should be cooked properly and cooled quickly to avoid bacterial growth. It should immediately store in the freezer when not in use.
- If milk and cream are used, it must not be left to stand at room temperature for any length of time. It should be immediately stored in a clean and container and placed in a refrigerator to prevent the risk of food poisoning.

The table below indicates the proper way of storing pastries and where to store them:

Pastry Products	How to Store	Where to Store	Shelf Life	
			Room Temperature	Refrigerator
Pies	covered or boxed	cool place or refrigerator to prevent mold growth	1 to 2 days	7 days
Custard Tart, Nut with Custard Base	covered or boxed	Must be refrigerated. Generally, do not freeze well after baking.	Consume Immediately	3 to 4 days
Cream puff and Eclair	Covered or boxed/no	cool place or refrigerator to prevent mold growth	Consume Immediately	3 to 4 days
Fruit Pies	Covered or boxed/	Must be refrigerated. Generally, do not freeze well after baking.	1 to 2 days	7 days
Egg Pie	Covered or boxed/	Must be refrigerated. Generally, do not freeze well after baking.	1 to 2 days	3 to 4 days



Keeping Pastry Fresh for 24 to 48 Hours

If you want to have fresh pastry waiting for you in the morning, put them into a paper bag, then put the paper bag inside a zip-lock plastic food storage bag. Gently squeeze excess air out of the zip-lock as you close it. They can then wait for you in a cupboard or in your pantry. Putting them in paper first rather than directly inside the plastic helps them to retain their delicious crisp moisture without the sogginess that can be caused by condensation on the inside of a plastic bag.

Keeping Pastry Fresh for 1 to 3 Weeks

To store pastry for as long as possible, follow the recommendations for a week-long period. It is best to freeze them rather than to keep them in the fridge. When it is time to eat, do not try to defrost them in the microwave. Unwrap them on a cooling rack to defrost at room temperature.

Equipment for Storing Pastries

1. Chiller
2. Freezer
3. Refrigerator

Tips in Storing Pastry Products

- Pastries are best consumed while fresh, but most keep longer when refrigerated, and some can even be frozen.
- Pastry dough may be frozen for up to six months.
- Unbaked pies will last for about four months in the freezer, while baked berry pies can be frozen for six to eight months.

Packaging

- It refers to any material used to cover, contain, protect, handle, preserve, identify, describe, promote, and market goods by a producer to the consumer.
- It is the technology of enclosing or protecting products for distribution, storage, sale, and use.
- It is a necessary aid to protect processed food from deterioration by prolonging its shelf life.
- It helps in the retention of the nutrition value of pastry products.
- It prevents mechanical damage.

Major Function of Packaging

- Protect contents and extend shelf life – it provides a barrier between food and environment, preventing the entry of microorganisms, oxygen that causes deterioration, and odors from other materials.
- It reduces mechanical damage - during transit, loading, and unloading.
- Optimize safety and quality – prevent post-process contamination. It will show evidence of tampering.
- Facilitate Handling – easy to transport and store.



- The convenience of use and reuse – it is easy to open and reseal. Reduce household waste. (Take note: only edible portion are in the package)
- Identification and description of the content – package is labeled with the name of the product and the ingredients used as well as the other information about the product such as nutritional contents.
- Provide instruction for use – tells consumers how to handle the product safely.
- Advertisement or Marketing tool – promote contents and brand identification.

Packaging Materials for Storing Pastries

- Plastic container – plastics are extremely useful as they can be made in either soft or hard forms, as sheets or containers, and with different thicknesses, light resistance, and flexibility
- Plastic/Cellophane – transparent or colored plastic usually used for packaging tarts, pies, and other pastry products
- Aluminum foil – is the most innovative packaging for storing food
- Paper and boxes – the example are paper bag and box in different sizes that depend on the size of pastries



What's More

In two to three sentences, answer the following questions.

1. How will you store baked pastries?

2. How many days can we store pastry products? Explain your answer.

3. How can you keep the freshness of pies and pastries?





What I Have Learned

Define the following terms.

1. Storage
2. Packaging
3. Marketing Tool
4. Mechanical Damage
5. Plastic Container



What I Can Do

Online Learner: Watch a video clip on making different kinds of product packaging. Make one with the use of indigenous or recycled materials.

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

Offline Learner: From cookbooks and magazines, look for a procedure in making different kinds of product packaging. Make one with the use of indigenous or recycled materials.

How well did you perform?

Your performance will be rated using the rubrics below.

Rubrics for Scoring:

4	Can perform the skill without supervision and with initiative and adaptability to problem situations.
3	Can perform the skill satisfactorily without assistance or supervision.
2	Can perform the skill satisfactorily but requires some assistance and or 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

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

A

- 1. for easy distribution
- 2. innovative methods of packaging
- 3. to draw, fold, and cover
- 4. easy to transport and store
- 5. promote contents
- 6. soft and hard forms
- 7. keeping food fresh
- 8. equipment for storing
- 9. easily torn
- 10. transparent

B

- A. cellophane
- B. refrigerator
- C. plastic container
- D. facilitate handling
- E. foil packaging
- F. wrapping
- G. storage
- H. packaging
- I. advertisement
- J. paper packaging



Additional Activities

Make a design and label your product packaging. (Please refer to What I Can Do on page 12)

How well did you perform?

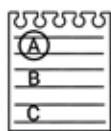
Your performance will be rated using the rubrics below.

Rubrics for Scoring:

4	Can perform the skill without supervision and with initiative and adaptability to problem situations.
3	Can perform the skill satisfactorily without assistance or supervision.
2	Can perform the skill satisfactorily but requires some assistance and or 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





Answer Key

<p>What I Know</p> <p>Multiple Choice</p> <p>True False True False - 0°C True</p> <p>True or False 5.b 4.b 3.b and d 2.d 1.b</p>	<p>What's More?</p> <p>Answers may vary</p>	<p>Assessment</p> <p>Matching Type</p> <p>a j b c i d e f h</p>
--	---	---





References

Books

- JataynaT.M (2010). Exploratory Book in Bread and Pastry Module T.L.E.
- Kong A.S, Arcos C. M. and Management team of BPP manual, TVL Manual
Saved pictures -Laptop
- Basbas, Leonora D.(Volume I) Bread and Pastry Production
- Webster's Dictionary and Thesaurus by ATLAS (2005)
- Basbas, Leonara D.Learning and Living in the 21st Century

Internet:

- [www.youtube.com.watch.](http://www.youtube.com/watch)
- www.pastrywiz.com.storage.pastry



Development Team of the Module

Writer: Rainelda DG. Jocson (SHS TI, MHS)

Editors:

Content Evaluator: Rosalina S. Cruz (MT I, PHS)

Sheilah G. Milla (HT III, FHS)

Language Evaluator: Nerissa S. Estrella (ASP II, THS)

Internal Reviewer: Joseph T. Santos (EPS I- EPP/TLE)

Management Team:

Sheryll T. Gayola

Assistant Schools Division Superintendent

OIC, Office of the Schools Division Superintendent

Elisa O. Cerveza

Chief, Curriculum Implementation Division

OIC, Office of the Assistant Schools Division Superintendent

Joseph T. Santos

Education Program Supervisor-EPP/TLE

Ivy Coney A. Gamatero

Education Program Supervisor – LRMS

For inquiries or feedback, please write or call:

Schools Division Office- Marikina City

Email Address: sdo.marikina@deped.gov.ph

191 Shoe Ave., Sta. Elena, Marikina City, 1800, Philippines

Telefax: (02) 682-2472 / 682-3989

