

Department of Education  
National Capital Region  
**SCHOOLS DIVISION OFFICE**  
**MARIKINA CITY**

TVL - Home Economics

# Bread and Pastry Production

Second Quarter-Module 2

Kinds and Classification of Pastry Products



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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 **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?

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**Marikina**

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

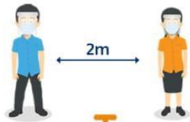




## MGA PAALALA UPANG MAIWASAN ANG COVID-19



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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**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**



## GAWING LIGTAS 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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marikina**

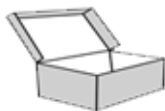


Hindi kaya ng pamahalaan lamang.  
Magkakasama nating talunin ang COVID-19 sa Marikina.

**PARA SA LIGTAS NA MARIKINA**



**City of Good Character**  
**DISCIPLINE • GOOD TASTE • EXCELLENCE**



## 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:

- explain the variation in pastry products;
- discuss types, kinds, and classification of pastry products;
- give example of each type, kind, and classification of pastry products; and
- practice occupational health and safety.

### **Quarter 2 – L.O.1 Prepare and Produce Pastry Products**

#### 1.2 Kinds and Classification of Pastry Products





## What I Know

Read and analyze the questions below. Choose the best answer.

\_\_\_\_\_ 1. Which type of light pastry is filled with whipped cream or sweetened cream filling and often topped with chocolate syrup or Ganache?

- A. Cream puff      B. Danish      C. French      D. Pie

\_\_\_\_\_ 2. Which of the following is a rich pastry filled with custard or fruit?

- A. Cream puff      B. Danish      C. French      D. Pie

\_\_\_\_\_ 3. Which type of pastry is a bite-size pastry shell filled with a variety of fillings like custard and comes in boat shapes with fluted edges?

- A. Danish      B. French      C. Pie      D. Tarts

\_\_\_\_\_ 4. Which type of pastry has a layered and flaky crust folded into empanada shape and filled with a variety of fillings?

- A. Danish      B. Pie      C. Tarts      D. Turnovers

\_\_\_\_\_ 5. Which of the following is a flaky, light, rich pastry made by rolling dough with butter and folding it to form layers?

- A. Pie      B. Puff      C. Tarts      D. Turnovers

## Lesson

# 2

## Kinds and Classification of Pastry Products

Pastry is a delicate product that contains a high portion of fat that contributes to its flaky and crumbly texture. It consists of a crust and is enriched with filling. The pastry mixture is composed of flour, liquid, and fat. A good pastry is light, airy, and fatty but firm enough to support the weight of the filling.

Pastry is used to make fancy, sweet, and savory food items. It comes in many forms and sizes. There are so many kinds of pastries coming from cuisines all over the globe. With the use of simple ingredients, the world's beloved desserts were born.





## What's In

In this module, the students will understand the different kinds and classifications of pastries. It will also be best to know the characteristics of pastry products to get the qualities we desire. On the other hand, students must practice occupational health and safety to avoid hazards and promote safe work environments.

### ***Notes to the Teacher***

In this lesson, the learners are expected to be familiar with the different kinds and classifications of pastry as well as its appearance, color, and texture. As a teacher, always remind them to promote safe work environments by following occupational health and safety.



## What's New

**Online Learners:** From the link below, download pictures of different pastry products. Describe the pictures in two to three sentences.

Link: [www.gettyimages.com/photos/pastry](http://www.gettyimages.com/photos/pastry)

**Offline Learners:** Cut out pictures of at least five (5) pastry products and attach it to the space provided below. Describe the pictures in two to three sentences.



## How well did you perform?

Your performance will be rated using the rubrics below.

### Rubrics for Scoring:

4	Able to attach pictures and describe it comprehensively.
3	Able to attach pictures and describe it appropriately.
2	Able to attach pictures but without descriptions.
1	Not be able to do the task.

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



## What Is It

### Kinds of Pastries

#### 1. Pies

- a kind of pastry that is filled with variations of fillings like:  
Fruits – examples: strawberries, blueberries, apple, bananas, pineapples, mangoes, buko  
Meat – examples: ground pork, shredded beef, strips of chicken, ham, bacon, and other cold cuts  
Vegetables – examples: carrot, mushroom, bell pepper, cabbage, sweet peas celery
- pie fillings are flavored by:  
Herbs and Spices – examples: cinnamon, nutmeg, raisins, and nuts

Pies consists of two components:

- A. Crust – relatively a thin pastry dough that acts as pastry shell and holds the filling

Single Crust (One-Crust Pie)



Example: Egg pie

Double Crust (Two-Crust Pie)



Example: Buko Pie, Apple Pie

- B. Fillings – is a sweet and savory mixture of fruits, meats, or vegetables



## 2. Tarts

- bite-size pastry shells filled with a variety of fillings like custard (yema)
- comes in a boat or round shapes with fluted edges



## 3. Turnovers

- layered and flaky crust folded into empanada shape and filled with a variety of fillings (fruits, jams, chicken, pork, tuna with cream and vegetables)
- its crust is similar to the recipe of croissant with a tender and flaky texture



## 4. Puff pastry

- a flaky, light, rich pastry made by rolling dough with butter and folding it to form layers

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## 5. Cream Puff

- a type of light pastry that is filled with whipped cream or sweetened cream filling and topped or glazed with ganache, caramel syrup, or dust of confectioners' sugar



## 6. Danish Pastry

- a pastry made of sweetened yeast dough with topping such as fruits nuts or cheese

## 7. Croissants

- a flaky yeast dough
- it is a sweetened cross between the simple yeast-raised dough and puff pastry
- the dough is rolled with butter to create layers and is then left to rise



## 8. French Pastries

- a rich pastry filled with custard or fruit

## Classification of Pastry

The dough is classified as a single or double crust.

### 1. Single-Crust (One-Crust)

- need only one layer that usually lay at the bottom of the pan and called the lower crust

Example: egg pie, boat tarts, chicken ala king pizza

- some single crust is placed at the upper of the mixture

Example: pastel de lengua, chicken pastel

### 2. Double-Crust (Two-Crust)

- is a combination of the lower crust and upper crust

Example: buko pie, apple pie, pineapple pie

## Other Factors to Remember:

- The dough in making the crust differs in flakiness and tenderness depending on the ratio of the ingredients.
- The traditional pie shape is round and baked in pie pans approximately 8 or 9 inches in diameter.

Follow the Scaling Instruction for Baked Pies

PIE SIZE	WEIGHT OF FILLING	PIE SIZE	WEIGHT OF FILLING
8 inches	26-30 oz	20 cm	750-850 g
9 inches	32-34 oz	23 cm	900-1150 g



- Other pastries like croissants or cream puffs require additional ingredients and special techniques in working out the dough.
- Some pies are larger like pumpkin pie or smaller like chicken pies.

### **Characteristics of Good Pastry:**

- Airy
- Light
- Flaky
- Tender
- Flavors Blends Well
- Holds its Shape

To be an effective and efficient baker, you must gain knowledge about Occupational Health and Safety. It encompasses the standard operation procedures of laboratories.

### **OHS (Occupational Health and Safety)**

- it is a cross-disciplinary area concerned with protecting the safety, health, and welfare of people engaged in work or employment

Goals of OHS:

1. To foster a safe work environment.
2. To protect co-workers, family members, employers, customers, suppliers, nearby communities, and other members of the public.

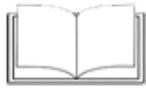
#### **REMEMBER:**

Safety signs are the alert signs that help in indicating various hazards ahead. These labels help in reducing accidents in the kitchen or laboratory. It is the process of providing information or instructions by placing the required signs or symbols.

### **Guidelines in Observing Occupational Health and Safety**

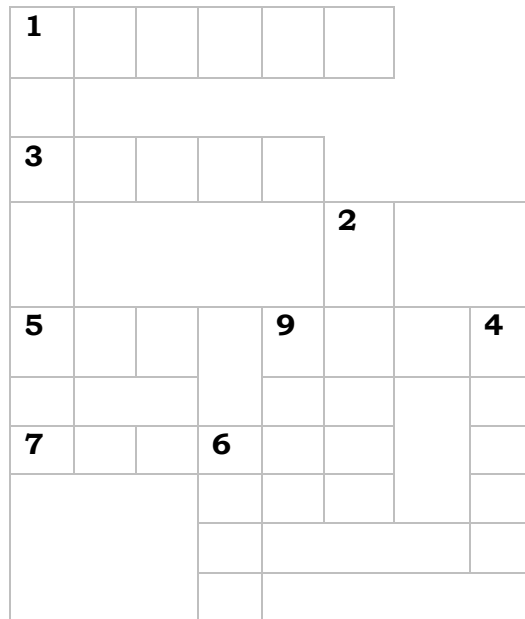
1. Prepare all ingredients and arrange them in order of use before baking. (Mise-En Place)
2. Observe clearly and clean up as you work and go. (CLAYGO)
3. Synchronize workloads.
4. Practice hygiene at all times. (before, during, and after work)
  - a. Keeping oneself clean (Wearing of PPE)
  - b. Keeping food clean (washing ingredients and hands properly before handling)
  - c. Keeping tools and equipment clean (before and after and proper storage)
  - d. Keeping the kitchen clean and dry before, during, and after work





## What's More

Answer the crossword puzzle by understanding the clues below.



### Across:

- 1 - it contains more moisture than oil
- 3 - outer part of a pie  
gluten
- 5 - filled with various fillings
- 7 - example of single crust
- 9 - it contributes the flavor to a pastry

### Downward:

- 1- example of double crust
- 2 - moisture needed to develop
- 4 - pastry shells filled with variety of fillings
- 6 - light flaky made of choux pastry



## What I Have Learned

Answer the following questions in two to three sentences. (5 points each)

1. What is the importance of observing and following the guidelines of occupational health and safety in the kitchen?

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2. As a student, what will you do to attain the goals of OHS?

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## What I Can Do

Answer the following statements.

1. Give an example of pastry products based on the listed kinds below.

One-Crust Pie – \_\_\_\_\_

Two-Crust Pie – \_\_\_\_\_

Tarts – \_\_\_\_\_

Turnovers – \_\_\_\_\_

Puff Pastry – \_\_\_\_\_

2. Draw at least two (2) signs or symbols found in a laboratory or kitchen. Explain it in a short sentence. (10 points)



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### 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 satisfactorily 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

Fill the blanks by supplying the missing word. Write the letter of the correct answer.

- Good quality pastry is tender and \_\_\_\_\_.  
A. crispy      B. crusty      C. crunchy      D. flaky
- \_\_\_\_\_ is a type of light pastry that is filled with whipped cream or custard cream filling and topped or glazed with ganache.  
A. cream puff      B. Danish pastry      C. French pastry      D. pie
- Puff pastry is a \_\_\_\_\_, flaky, rich pastry made by rolling dough with butter and folding it to form layers.  
A. creamy      B. heavy      C. light      D. white
- Good working habits means maintaining a \_\_\_\_\_ standard of cleanliness.  
A. acceptable      B. good      C. high      D. low
- \_\_\_\_\_ means keeping oneself, the food and kitchen clean.  
A. hygiene      B. orderliness      C. precaution      D. safety



## Additional Activities

Visit your kitchen. List down what you have observed regarding the OHS procedure. Explain your answer.

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### How well did you perform?

Your performance will be rated using the rubrics below.

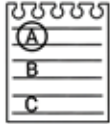


**Rubrics for Scoring:**

4	Able to list down and explain the task comprehensively.
3	Able to list down and explain the task appropriately.
2	Able to list down but did not explain the task.
1	No attempt.

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





## Answer Key

<p><b>What I Know</b></p> <p>1. a 2. d 3. d 4. d 5. b</p>	<p><b>What's More</b></p> <p>Answer: 1. Puzzle Across 1-butter 1-buko pie Downward 2- water 4- tarts 5 - Pie 7- egg pie 6- puff 9- salt</p>	<p><b>Assessment</b></p> <p>Classification: Puff Pastry Pie Puff Pastry Turnover Tarts</p> <p>Fill in the Blanks: 1. d-flaky 2. a- Cream Puff 3. c- light 4. b - good 5. a. hygiene</p>
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## References

### Book

Cariño C.E. and Lazaro A.S. (2009). Experience Baking 61 Muralla Street, Intramuros, Manila: MINDSHAPERS CO., INC.

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.

Definitions by Merriam-Webster Dictionary and Thesaurus, Published 2005 by Geddes & Grosset, David Dale House, New Lanark ML11 9DJ, Scotland

### Internet

[www.gettyimages.com>photoS>pastry](http://www.gettyimages.com/photoS/pastry)

<https://www.bakingkneads.com/different-types-of-pastry-and-their-uses/>



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