

TVL - Home Economics
Bread and Pastry Production

First Quarter-Module 7
Decorate and Present Bakery Products



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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?

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

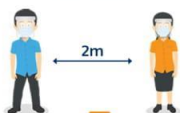




MGA PAALALA UPANG MAIWASAN ANG COVID-19



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

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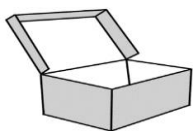
Hindi kaya ng pamahalaan lamang.
Magkakasama nating talunin ang COVID-19 sa Marikina.

PARA SA LIGTAS 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 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.

Quarter I – L.O.2 Decorate and present Bakery Products

After going through this module, you are expected to:

1. discuss different type of icing, filling, and coating use in bakery products.
2. prepare different types of icing, filling, and coating use in bakery products
3. observe the importance of using appropriate equipment for presenting bakery products.

Baking Terminologies

As you wish to pursue baking as a career, you should familiarize yourself with the common preparation and baking terminologies that come across in the process.

Boiled icing - is an icing that made from boiling sugar and water together, then add to a beaten egg white until stiff.

Decorate – to make something more attractive.

Filling - a food mixture used to fill in between the crust or bread.

Frosting - is terms used when icing is already applied on the cake.

Ganache - a French term for a very rich chocolate icing that combined with cream.

Jam - a food made by boiling fruit and sugar to a thick consistency used as filling for bread and pastry.

Jelly - a sweet and soft food made by boiling sugar and fruit until it is thick sometime used as filling for baked products.

Icing - is a sweet coverings or coatings in which sugar is the main ingredients.

Meringue - is an icing that made from beaten egg whites and sugar until stiff.





What I Know

List down five (5) different icings and fillings that you know and already tasted. Explain their characteristics.

1. _____

2. _____

3. _____

4. _____

5. _____

Lesson 7

Decorate and present bakery products

In this module, the students will provide knowledge understanding and hands-on activities on the different icing, filling, glazes, and coating that should be done during baking and different ways of presenting the bakery products.

Bakers prepare, decorate, and present bakery products, to make it more appetizing, and enticing to the consumer or customer. Preparing baked products without any presentation is very pale, flat, and unappetizing.



What's In

To be able to present the bakery products enticing and appetizing, it needs to finish with icing, frosting, fillings and sometimes added with garnishing. Choosing the right equipment in presenting the finished product is also one thing to consider making it attractive and mouth-watering.



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Notes to the Teacher

In this lesson, the learners are expected to prepare, bake, and decorate bakery products according to appropriate conditions, but always remind them to practice safety measures, sanitation at all times.

? What's New

Access the link below for you to understand how to prepare bakery products. After viewing the presentations, give your reactions to the space provided below.

<https://www.youtube.com/watch?v=PD-swucHyJ8>

How Well Did You Perform?

Your performance will be rated using the rubrics below.

Rubrics for Scoring:

Criteria	5	3	1
Level of understanding	The presentation was very much understood	The presentation was slightly understood	The presentation was not understood
Degree of importance	Importance of the presentation was stated at the fullest degree	Importance of the presentation was stated at the moderate degree	Importance of the presentation was not clearly stated.
Maximum score			

Score Equivalent

7 - 10	Very good
4 - 6	Good
1 - 3	Fair





What is It

Bread are decorated, finished, and displayed with icing, frosting, glaze, filling, and toppings. **Icing** is a sweet covering or coating in which sugar is the predominant ingredients, when icing is already applied on the top of the cake or bread it is called **frosting**. A mixture to make the bread shiny is a glaze, and any mixture that place in between the bread to add height and flavor is filling. To make bakery products more appealing and enticing it is nice to present with icings, fillings, and glazes.

Types of icings filling and glazes and coatings used in Bakery Products:

1. **Buttercreams** - icings are light, smooth mixtures of fat and sugar. They may also contain eggs to increase their smoothness or lightness. There are many variations of buttercream formulas.
 - **Simple buttercreams** are made by creaming together fat and confectioners' sugar to the desired consistency and lightness. A small amount of egg whites, yolks, or whole eggs may be whipped in. One of the variations s CREAM CHEESE ICING Substitute cream cheese for the butter and shortening. Omit the egg whites.
 - **Decorator's buttercream** (sometimes called rose paste) is a special type of simple buttercream used for making flowers and other cake decorations. It is creamed only a little, at low speed, as too much air beaten into it would make it unable to hold delicate shapes.
 - **Meringue-type buttercreams** are a mixture of butter and meringue.

Kinds of Meringue Buttercream

1. **Italian buttercream-** is made by adding hot sugar syrup into whipped egg whites.
 2. **Swiss Meringue.** The whites and sugar are mixed overheat and whipped.
 3. **French buttercreams** are prepared by beating a boiling syrup into beaten egg yolks and whipping to a light foam. Soft butter is then whipped in.
- **Pastry cream-type buttercream**, in its simplest form, is made by mixing equal parts thick pastry cream and softened butter and whipping until light. To give it the necessary body, a little gelatin is added. This type of preparation is better suited for use as a cake filling rather than an exterior icing.



- **Fondant-type buttercream** is simple to make with only a few ingredients on hand. Simply cream together equal parts fondant and butter.
2. **Fondant** is a sugar syrup that is crystallized to a smooth, creamy white mass. It is familiar as the icing for napoleons, éclairs, petits fours, and some cakes.
 3. **Foam-type icings** - sometimes called boiled icings, are simply meringues made with boiling syrup. Some also contain stabilizing ingredients like gelatin.
 - **Plain Boiled Icing** - Prepare by boiling sugar and water into syrup, sometimes added with corn syrup. Flavor the icing to taste with vanilla.
 - **Marshmallow Icing** - Soak ¼ ounce (8 g) gelatin in 1 1/2 ounces (45 mL) cold water. Warm the water to dissolve the gelatin. Prepare plain boiled icing. Add the dissolved gelatin to the icing after adding the hot syrup. Scrape down the sides of the bowl to make sure that the gelatin is evenly mixed in. Use while still warm.
 - **Chocolate Foam** - Icing and Filling Prepare boiled icing. After the syrup has been added, blend in 5 ounces (150 g) melted, unsweetened chocolate.
 4. **Fudge-type icings** - Fudge-type icings are rich and heavy. Many of them are made somewhat like candy. Their predominant ingredient is sugar, and they contain less fat than buttercreams.
 5. **Flat-type icings** - also called water icings, are simply mixtures of confectioners' sugar and water, sometimes with corn syrup and flavoring added. They are used mostly for coffee cakes, Danish pastry, and sweet rolls. Flat icings are warmed to 100°F (38°C) for application and are handled like fondant.
 6. **Royal or decorator's icing** - is similar to flat icings except it is much thicker and made with egg whites, which make it hard and brittle when dry. It is used almost exclusively for decorative work.
 7. **Glazes** - are thin, glossy, transparent coatings that give a shine to baked products and help prevent drying. The simplest glaze is a sugar syrup or diluted corn syrup brushed while hot onto coffee cakes or Danish pastries. Examples of these are ganache, fruit glaze, and chocolate marble glaze.
 8. **Rolled coatings** - The three commonly used rolled cake coatings are rolled fondant, marzipan, and modeling chocolate.
 - **Marzipan** is a paste made of ground almonds and sugar.
 - **Rolled fondant** is a dough- like product consisting primarily of confectioner's sugar combined with small quantities of glucose, water, gelatin, and other ingredients to give it the proper consistency. It can be kneaded into a thin sheet.

- **Modeling chocolate** is a stiff paste made of melted chocolate and corn syrup.
9. **Whipped cream** – Beaten with sugar. Can be flavored. Stabilized for longer life with gelatin. Can be used as filling and frosting.
 10. **Jams and Jellies** – Made with cooked fruits and fruit juice added with sugar Until thick consistency. Used as fillings.

Take note: All of the buttercream types icing, jams, jellies, whipped cream must be refrigerated. Royal icing does not need refrigeration. Air- dried decorations last for months.

Serving Food Attractively: Garnish with Bread

Bacon: Break grilled bacon into bits or curls. Place on top of unbaked muffins. They will become firmly attached during the baking.

Candies: Sprinkle tiny decorative hard candies of various shapes, sizes, and colors over frosted sweet rolls or bread. Be sure to use candy that will not melt during baking.

Coconut: Scatter long or short shreds of coconut over frosted tea rings or rolls. White or tinted coconut may be used.

Cornmeal: Place a cardboard stencil over unbaked rolls, sprinkle cornmeal over the design, then remove the cardboard. Set rolls aside to rise; then bake.

eggs: Use slightly beaten egg white, egg yolk, or whole egg. Brush over the top of biscuits or rolls just before baking.

Fancy Forms, Crescents, or Butter horns: Separate dough into 12-ounce pieces. Roll each piece into a circle about 1/4 inch thick. To obtain a perfect circle use a round pie or cake tin as a cutting guide. Brush with melted butter. Cut each round into 12 or 16 wedge-shaped pieces. Roll each wedge, starting at the broad end and rolling toward the point. Bend into crescent shape and place on a greased baking sheet with the point downward so it will not unroll. Brush with melted butter; let rise; bake.

Fans: Roll Danish pastry or other sweet dough 1/2 inch thick; cut into 1-inch strips and brush with melted butter or shortening. Stack five strips of dough and cut into 1-inch slices. Place the stacks with cut edges up in greased muffin tins. Let rise, bake.



Four-Pointed Star: Roll dough about 1/4 inch thick. Cut 2-inch squares of dough. Then from each corner cut dough almost to the center of the square. Bring every other point to the center and fasten the dough by turning the point under the end of the same section near the center of the star. Let rise, bake.

Roses: Cut 2-inch strips as for fan; arrange petal fashion in muffin tins. Be sure to overlap each petal- like a rose in full bloom. Let rise, bake.

Date paste, which is made by cooking 1 cup pitted dates with 1/2 cup sugar mixed with 1 tablespoon flour and a few grains of salt. Add ½ teaspoon lemon juice just before removing from the stove. Cook until mixture is thick and smooth.
Prunes

Frankfurters: Arrange frankfurter slices in the form of a design on top of muffins just before baking.

Fruit, Candied: Scatter chopped or minced candied orange, lemon, or grapefruit peel over quick coffeecake before baking or over frosting of yeast bread after baking.

Cut candied fruit in strips or petals and arrange in design on frosted breads. For design with red or green cherry rings. Use with or without nutmeat halves, as desired.

Large candied cherries may be cut to resemble poinsettias. Cut the cherry lengthwise into petals. Arrange petals on sweet bread or coffeecake to resemble apoinsettia. Use citron for leaves and stems.

Dried; Place any one of the following fruits in rows or any other design of coffeecake after the dough has risen and is just ready for the oven: Apple slices or rings Peaches Apricots Prunes Currants Raisins Dates.

Pinwheels; Roll a sweet dough about ¼ inch thick, brush with melted butter, the spread with a dried-fruit filling. To make the filling, chop apricots or prunes (which have been soaked slightly and drained thoroughly), dates, and nutmeats if desired. Scatter this filling over the sweet dough, roll like a jelly roll, and slice crosswise. Place cut side down on greased baking sheet; let rise; bake. The contrast in color produces a very pleasing effect.

Fresh fruit may be placed on the bottom of a greased baking dish, sprinkled with a little brown or white sugar, and dotted with butter. The dough is then placed on top and baked. Fresh fruit adapted to these uses are: Apple slices or ring Cherries Berries of all kinds Rhubarb

To serve, turn upside down on the plate so that the fruit will be on top. The dough may also be placed in the baking dish first. The fruit is then prepared as above



and placed on top of the dough before baking.

Ginger: Crystallized ginger may be cut in strips or chopped and sprinkled over the dough before baking or scattered on top of frosted bread after baking. Using either method, the ginger may be arranged in a definite design.

Icing: Make confectioners' icing by combining 1 cup powdered confectioners' sugar with 3 tablespoons butter which has been melted in 3 tablespoons hot milk. Add 1/2 teaspoon vanilla. Use the white frosting or tint with fruit or vegetable coloring. Spread over sweetbreads or coffeecake.

Sprinkle frosting with the chocolate shot, shredded coconut (white or tinted), or chopped or whole nut meats. Place a cardboard stencil over the frosted bread while frosting is still soft, and sprinkle colored sugar over the pattern. Lift the cardboard and the sugar design will be formed on the frosting.

Jam, Jelly, Marmalade: Place 1/2 teaspoon of jam, jelly, or marmalade on top of each muffin before baking. Add 2-4 tablespoons jam, jelly, or marmalade to the frosting before spreading. The amount will vary, depending upon the thickness of ingredients and the consistency of frosting desired.

Nutmeats: Any one of the following nut meats may be used on rolls, tea ring, or coffee cake, it can be chopped or whole

Arrange nutmeats in a definite design or sprinkle on the dough before baking, or on baked goods which have been spread with frosting.

Seeds: Sprinkle caraway, poppy, or sesame seed over dough which has been formed into desired shapes and brushed with butter.

Spices: Mix 1/2 cup sugar with 1 teaspoon cinnamon or 1/4 teaspoon allspice, cloves, or mace. Sprinkle over coffeecake or rolls before baking.

Sugar: Stir superfine sugar into ground nutmeats; scatter over buttered unbaked tea ring or coffeecake.

With a sieve or flour sifter sprinkle superfine sugar over gingerbread. Place cardboard stencil over frosted tea ring or rolls immediately after frosting. Sprinkle different-colored sugars through different parts of the design. Plan the arrangement so that you will have an attractive color combination.

For variation, mix several different colored sugars and sprinkle on white frosting. Cinnamon and sugar. Cinnamon, brown sugar, and raisins. Cinnamon, brown sugar, and coconut. Cinnamon, white or brown sugar, and chopped nut meats. Coconut, honey, and nut meats.



Cooked dried apricots, dates, figs, peaches, or prunes which have been sweetened to taste. Cooked raisins and figs. Rhubarb raisin topping. Combine 3 tablespoons melted fat, 1/ cup sugar, 2 cups fresh rhubarb, 1/2 cup raisins. Mix well and place either in a well-greased pan with dough on top or spread over top of unbaked dough. A prettier effect is obtained if a rhubarb mixture is baked under a dough and turned upside down after baking.

Streusel topping made by combining 1/4 cup flour, 1/a cup sugar, 1/4 cup butter, and 2 teaspoons cinnamon.

Access this link for your reference:

<http://www.oldandsold.com/articles02/food5.shtml>

Equipment for presenting baked products

Refers to **containers or packages** used in presenting and serving baked products. These should create a big impact to customers. It should create a huge impression that can entice customers to buy the product.

1. **Bowls and baskets** – These come in different sizes and shapes. Some are made of glass, ceramics, metals, wood, and indigenous materials. Bread commonly presented in open baskets and lined with a checkered cotton cloth or plain cloth.
2. **Boxes** - Product might be placed into boxes and displayed for sale, lots of 6 or 12. Some boxes might have seen- through lids.
3. **Cake/ pie/pastry server** – These make servings much easier. Slices of cakes or pies can be easily and neatly transferred to a serving plate with a cake or pastry server.
4. **Cellophane Bags** - Bags are clear and transparent. Product is placed inside the bags to protect from outside contamination and to slow the staling process.
5. **Doilies** - Some larger product might be placed on a doily and displayed individually. The role of the doily is to have a barrier under product and protect from surface contamination.
6. **Glass Vase** - Used to graciously decorate a tray of cookies.
7. **Jar** - This is one of the easiest ways to add a twist on cookie presentation.
8. **Paper Plates** – Comes in a variety of sizes and shapes, designs, colors, and texture.



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9. **Paper napkins**- These come in different thickness, sizes, and textures. thicknesses, rough- textured napkins are good for bread, while the soft, and thin ones are good for dainty cakes and pastries.
10. **Paper cups** – They are used for serving. Comes in different sizes, thickness, color, texture. Nowadays cakes and muffins are easily presented using this.
11. **Plates and platters** – usually rounded in shape although the square and rectangular ones are becoming popular. They are made of glass, ceramics, or china and metal, the most common are chrome plated ones, stainless silver, and gold ones.
12. **Trays**- Round oval or rectangular trays are either made of metal, glass, wood, and indigenous materials like bamboo, rattan, and buri. These are efficient containers for bread, pastries, and cakes.
13. **Indigenous containers** – These include locally available ones like coconut shells, banana leaves, corn husk, coconut leaves, and others.
14. **Pedestal and cake keepers** – Pedestal can convert a simple cake or pastry into immediate show toppers. It elevates products to catch attention.
15. **Ethnic Dishware** – These are authentic wares whose design and make depict the culture and history of a people or country.
16. **Custom Display** – If you want to be crafty you can build a custom display that fits your cake theme out of foam one. For instances you can create a carousel for carnival themed novelty cake or an Eiffel tower for a French-inspired cake.
17. **Labels** - Packaged products will have labels showing ingredients, name of manufacturer and other legal requirements. They make good advertising.

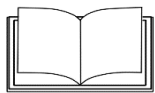
Guidelines in presenting, plating, and serving baked products.

1. Choose the appropriate container for the product. Consider its make, size, and décor. It should complement the design, shape, and the color of the product.
2. Create transitions between a product like a cake and a plate that is smooth, minimal, or highlighted. A smooth transition can be achieved by choosing a plate with contrasting or similar colors as the product. Minima transition can be achieved by creating a simple line of sauce that mimics a line on a plate. A highlighted transition can be achieved by adding heavily piped detail to a cake slice. This creates a distinct separation between cake and a plate.



3. Select plate or platters with designs around the rim instead of center plate or platter.
4. Arrange shape combinations of cake, bread, pastry slice on the plate to create a sculptural landscape.
5. You can place a thick triangular cake on their edges. Cut a square cake into a rectangle, cut into triangles, then serve one- piece upright and the other, inverted. Pieces of bread or cakes can create a pyramid or tower by arranging them on top of another.
6. Arrange individual pieces of cakes or pastry in paper cups. Paper cups comes in varying sizes, designs, and colors. Use the size, color, design, appropriate for the product.
7. Wrap individual unfrosted cakes, pastries, or bread in parchment paper, origami paper, or gift wrap.

<https://www.iddba.org/training-materials/pdfs/jg-bakerystorage.aspx?ext=.pdf>



What's More

Identify the following term if it is **icing**, **filling**, or **glaze**.

- _____ 1. Ganache
- _____ 2. Marzipan
- _____ 3. Rolled Buttercream
- _____ 4. Jam
- _____ 5. Choco fudge



What I Have Learned

In two sentences, answer what is being asked in the question. (5 Points each)

1. Explain the different ways to present bakery products.

2. Why is it needed to decorate finished products? Explain your answer.



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How Well Did You Perform?

Your performance will be rated using the rubrics below.

Rubrics for Scoring:

1	Able to discuss comprehensively the significant task.
2	Able to discuss appropriately the task with 1 or 2 errors.
3	Able to discuss appropriately the significant task with 3 to 5 errors.
4	Able to discuss appropriately the significant task with 6 to 8 errors.

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



What I Can Do

Prepare bakery product that includes filling, topping, glaze, or frosting.

Suggested Activities

Cinnamon Roll

Ingredients Filling

- 1 Tbsp. yeast $\frac{1}{4}$ cup softened butter
- 1 tsp sugar $\frac{1}{3}$ cup brown sugar
- $\frac{1}{2}$ cup water
- 2 tsp cinnamon
- 2 cups milk $\frac{1}{4}$ cup chopped cashew nuts
- 3 TB butter $\frac{1}{2}$ cup raisins
- $\frac{1}{4}$ cup sugar **Greasing mixture on pan**
- 1 tsp salt $\frac{1}{4}$ cup maple syrup, optional
- $\frac{1}{2}$ tsp vanilla $\frac{1}{4}$ cup brown sugar
- 3 cups all-purpose flour $\frac{1}{4}$ cup white sugar
- $\frac{1}{4}$ cup butter

Procedure:

1. Mix together yeast, sugar, water, and milk. Cover for 5 minutes.
2. Add in butter, sugar, salt, vanilla, and flour. Let it rise for 25 minutes.
3. Roll on the floured table.
4. Spread filling, roll and cut to 1" thick.
5. Place on greased pans and let it rise for 30 minutes.
6. Preheat 350°F, bake for 20 minutes.



Spanish Bread/Pan De Coco/Cheese Bread

Ingredients:

- 1 k bread flour
- 2 tbsp. instant yeast
- ¼ cup lukewarm water
- 2 cups water
- 100 grams brown sugar
- 2 tbsp. oil
- 2 tsp rock salt
- 1 tsp vanilla
- 75 grams lard

Spanish Bread Filling

Ingredients:

½ bar butter
1/3 cup brown sugar
½ c breadcrumbs
½ t vanilla
Mix and cook together

Pan De Coco Filling

Ingredients:

1 pc young coconut (grated)
1 cup brown sugar
1 tsp vanilla
Mix and cook together

Cheese Bread Toppings

Ingredients:

¼ cup butter
1 cup powdered milk
Cut in butter and milk then add sugar.

Procedure:

1. Prepare the desired filling and/or topping. Set aside.
2. Dissolve yeast in ¼ cup lukewarm water. Sprinkle with 1 tbsp. sugar. Allow to stand for 8-10 minutes.
3. Combine water, oil, salt, and sugar. Stir until salt and sugar is dissolved. Set aside.
4. In a separate bowl, place bread flour and make a well at the center. Then add yeast mixture, followed by the liquid mixture. Mix thoroughly.
5. Transfer dough on a floured board and start kneading. Continue kneading until the dough is smooth. (Approximately 20-25 minutes)
6. Shape into a smooth ball and grease all sides with lard. Place in a slightly grease bowl. Cover with damp clean cloth. Allow to rise until double in size approximately 1 ½ hours. Then punch down dough.
7. Shape and add fillings and/or topping
8. Arrange in a grease cookie sheet.
9. Allow to rise for the second time until doubled in size.
10. Bake until done (10-15 mins. At 350°F)



Ensaymada

Ingredients:

- 1 cup milk
- 1/3 cup sugar
- 1/2 cup shortening - (softened)
- 1 tablespoon active dry yeast 1/4 cup warm water)
- 3 1/2 cup flour
- 3 egg yolks
- 1/4 tablespoon salt
- 1/4 cup butter -softened to
- room temperature- for brushing

Toppings:

- 1/2 cup butter (softened)
- 1/2 cup powdered sugar
- 1/2 cup grated cheese

Procedure:

1. In a mixing bowl, mix together milk, shortening, sugar and salt.
2. Add half of the flour and the bloomed yeast and mix for 3-5 minutes at medium speed until a paste-like consistency is achieved.
3. Add the egg yolks and the rest of flour and mix for another 3 minutes. Add more flour if the mixture is too liquid or too sticky but not too much. The dough is supposed to be sticky.
4. Scrape the sides while folding the dough in the middle of the bowl and then cover with a kitchen towel. Let it rest and rise in a warm place for 2-3 hours or until it doubled its size.
2. Scrape the sides of the bowl while tipping the sticky dough over to the thinly floured working surface.
3. Roll the dough into a log and cut into 2. Roll each log again and cut into 2. Repeat this process until you end up with 16 slices.
4. Using a rolling pin, roll a slice into a rectangle (about 8x4 inch) and brush the surface with softened butter. Roll it from one end of the long side to the other end, creating a long, thin log then shape it into a coil (spiral) with the end tucked under.
5. Place each coiled dough in a greased mold and let it rest in a warm place for about 30 minutes to 1 hour until it has risen to almost double its size.
6. Bake them in a preheated oven at 300°F / 150°C for 20-25 minutes. Once baked let them cool down for a few minutes before removing from molds. Let them cool completely.
7. Meanwhile, prepare the buttercream by creaming 1/2 cup of softened butter and 1/2 cup powdered sugar. Using a knife or spoon, cover the top of the Ensaymada with butter cream and lastly with a generous amount of grated cheese.



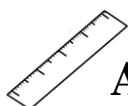
How Well Did You Perform?

Your performance will be rated using the rubrics below.

Rubrics for scoring

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

Choose the letter of the correct answer.

- Which paste is made of almonds and sugar that is worked to plastic consistency.
A. Flat icing
B. Fondant
C. Marzipan
D. Modelling chocolate
- An icing glaze made from rich chocolate and heavy cream.
A. Boiled icing
B. Buttercream
C. Fudge icing
D. Ganache
- It is a type of icing made of sugar and water boiled into syrup then added to whipped egg whites until stiff.
A. Boiled icing
B. Butter icing
C. Italian Meringue
D. Swiss Meringue
- This is a thin, glossy, transparent coating that gives a shine to baked products.
A. Buttercream
B. Ganache
C. Glaze
D. Whipped cream
- It is a buttery icing blended with confectioner sugar that sometime added eggs to increase smoothness and lightness.
A. Boiled icing
B. Butter icing
C. Butter cream
D. Ganache



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6. They make good advertising for the products.
- A. Boxes
 - B. Labels
 - C. Packaging
 - D. All of the above
7. These clear and transparent bags that used to wrap the product.
- A. Boxes
 - B. Cellophane bag
 - C. Glass
 - D. Paper bag
8. It serves as a barrier under product and protects from surface contamination.
- A. Boxes
 - B. Doilies
 - C. Paper bag
 - D. Tray
9. The best way of presenting cookies is ____.
- A. Glass
 - B. Jar
 - C. Vase
 - D. None of these
10. It can be used as garnish on the top of the bread or muffins; it's either chopped or whole.
- A. Jams
 - B. Nuts
 - C. Seeds
 - D. Spices



Additional Activities

Online Learner: Search different variety of fillings and coatings appropriate to the bakery product. Download and edit the pictures in a photo editing application.

Offline Learner: Draw or cut five (5) pictures of different fillings, icings, decorations, and garnishes.

How did you perform?

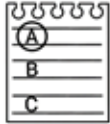
Your performance will be rated using the rubrics below.

Rubrics for Scoring:

4	Able to discuss comprehensively the significant task.
3	Able to discuss appropriately the task with 1 or 2 errors.
2	Able to discuss appropriately the significant task with 3 to 5 errors.
1	Able to discuss appropriately the significant task with 6 to 8 errors.

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>Answers may vary.</p> <p>1. Buttercream- it is a buttery mixture of butter and sugar.</p> <p>2. Boiled icing - it is made by boiling sugar and water together until thick and added to the whipped egg white.</p> <p>3. Fondant – icing that made from powdered sugar, glucose and gelatin kneaded into a smooth paste.</p> <p>4. Ganache – a mixture of chocolate and cream</p> <p>5. Whipped cream – beaten with sugar. Used as filling and frosting.</p>	<p>What's More</p> <p>Answer:</p> <p>1. glaze</p> <p>2. icing</p> <p>3. icing</p> <p>4. filling</p> <p>5. icing</p>	<p>Assessment</p> <p>Multiple Choice :</p> <p>1. c</p> <p>2. d</p> <p>3. a</p> <p>4. c</p> <p>5. c</p> <p>6. b</p> <p>7. b</p> <p>8. b</p> <p>9. b</p> <p>10. b</p>
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