

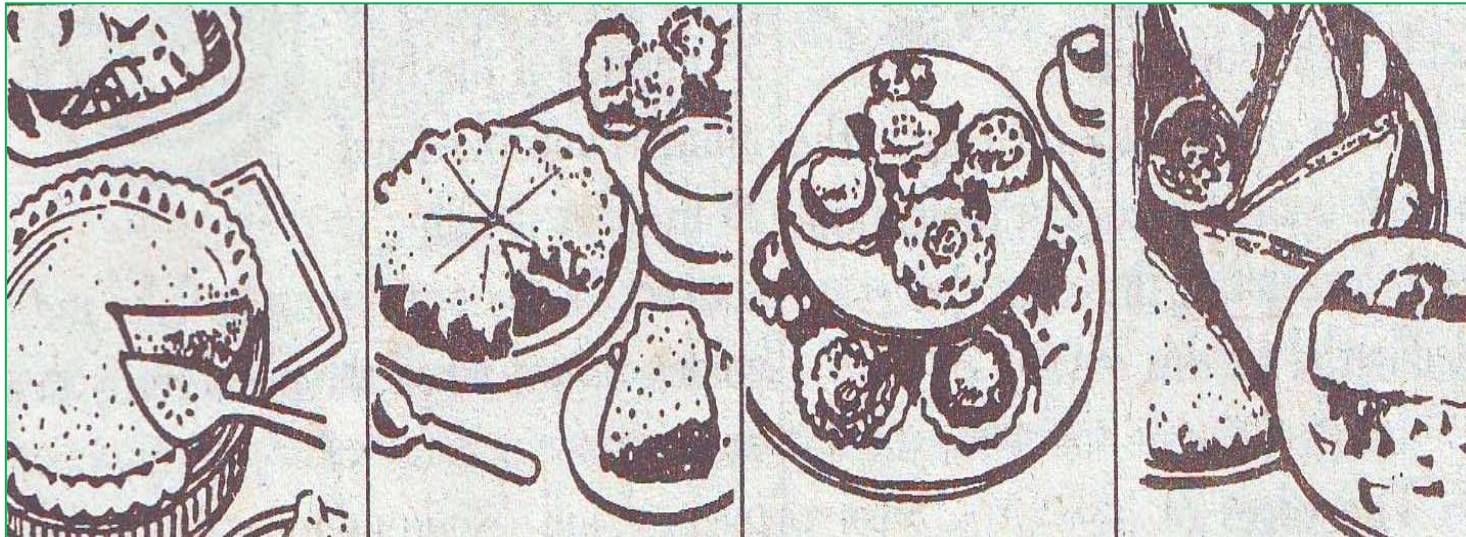


Republic of the Philippines
Department of the Education
PUBLIC TECHNICAL-VOCATIONAL



CONTEXTUAL LEARNING MATRIX

2nd Year



Food Trades NC II

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES NC II							
UNIT OF COMPETENCY: Clean and maintain kitchen premises							
MODULE TITLE: Cleaning and maintaining kitchen premises							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				TEACHING/LEARNING ACTIVITIES	GUIDE QUESTIONS
		Technology	Science	Math	Communication		
LO 1 Clean, sanitize and store equipment.	1.1 Chemicals are selected and used for cleaning or sanitizing equipment and utensils.	Chemicals used for cleaning and sanitizing kitchen equipment and utensils	<p>YIII Explain the application of chemical changes used at home, in community, and in the industries.</p> <p>YI Analyze the effect of chemical change in the environment.</p>	YI Measure volume.	YII Listen attentively to follow instructions effectively.	<p>Creating a TV commercial showing certain chemicals used for sanitizing</p> <p>((ENGLISH))</p> <p>Group games</p> <p>(SCIENCE)</p> <p>Scientific investigation about the evidence of chemical change and its effect in the environment</p>	<p>What are the chemicals used in cleaning and sanitizing?</p> <p>(ENGLISH)</p> <p>How can you follow directions effectively?</p> <p>(SCIENCE)</p> <p>How can we minimize the harmful effects of using chemicals in cleaning and sanitizing tools and equipment</p>

						(MATH) Solving problems on measuring volume by following game rules and procedure in performing operations	(MATH) Explain the significance of solving problems on volume measurement involving following games rules and procedure.
	1.2 Equipment and utensils are cleaned and sanitized for safety according to manufactures instructions	Equipment to be cleaned or sanitized.	Proper hygiene and sanitation.			Students to show their practice at home in cleaning and sanitizing equipments and utensils.	How are tools and equipment cleaned and sanitized?
	1.3 Cleaning equipment and utensils are stored and stacked safely in designated place.	Cleaning and sanitizing equipment				Showing an illustration of proper storing of clean tools and equipment Hands on application of practical skills	What are the proper ways of storing and cleaning tools and equipment?
	1.4 Cleaning equipment are used safely in accordance with manufacturer's instruction.	Proper use of cleaning equipment				Performing the assembly and disassembly of equipment	What are the guidelines to be followed in the assembly and disassembly of cleaning equipments?
	1.5 Cleaning equipment are assembled and disassembled safely	Assembly or disassembly of cleaning equipment.				Fieldtrip to a food trade store/ center	Why is it important to sanitize tools and equipment properly?

	1.6 Cleaning equipment are stored safely in the designated position and area.	Proper storage of cleaning equipment			Subject-verb agreement		
LO 2 Clean and sanitize premises	2.1 Cleaning schedules are followed based on exercise procedure.	Cleaning schedules based on enterprise procedures	<p>YI</p> <p>Perform laboratory work following cautiously the warning signs in the use of chemicals and devices.</p> <p>YIII</p> <p>Explain safety precautions to be observed in the laboratory.</p>	<p>YI</p> <p>Simplify and perform fundamental laws of operations/PEMD AS.</p>	<p>YII</p> <p>Scan informative text to identify rapidly sequence signals.</p>	<p>How should you maintain serviceability and keep equipment?</p> <p>(ENGLISH)</p> <p>Reading Contest</p> <p>Individual/Pair Reading</p> <p>(SCIENCE)</p> <p>Activity on laboratory safety and proper handling of chemicals</p> <p>(MATH)</p> <p>Playing the game on simplifying and performing fundamental operations on integers by following game rules and procedure</p>	<p>What is the importance of having a cleaning schedules?</p> <p>(ENGLISH)</p> <p>Why do you scan informative text?</p> <p>(SCIENCE)</p> <p>Why is it important to practice laboratory safety and proper handling of chemicals?</p> <p>(MATH)</p> <p>Give the relevance of following game rules and procedure in performing fundamental operation on integers and what happen if you fail to follow the procedure given?</p>

	2.2 Chemicals and equipment for cleaning and sanitizing are safely used	Using chemicals for cleaning and sanitizing				Film viewing on the proper way of storing chemicals	How do you store safely chemicals and equipment for cleaning?
	2.3 Walls, floors, shelves and working surfaces are cleaned and/or sanitized without causing damage to health or property.	Proper cleaning and sanitation of working areas.				Why is it important to clean and sanitize work surfaces properly?	How do you clean and sanitize work surfaces without causing damage to health and property.
	2.4 First aid procedure are followed if accident caused by chemical happens.	First aid procedure for accidents caused by chemicals.					How do your treat a person poisoned by chemicals?
LO 3 Handle waste and linen	3.1 Wastes are sorted and disposed according to hygiene regulations, enterprise practices and standard procedure.	Sorting and waste disposal	YI Distinguish solids, liquids and gases based on observable properties	YII Given a system of linear equation in two variables, find the solution graphically by elimination	YII Use imperative sentences correctly to get things done	Poster Contest on the proper disposal of waste (ENGLISH) Slogan Making (SCIENCE) Practicing proper waste segregation at home and in school	What is the proper way of sorting and disposing waste? (ENGLISH) Why do you see imperative sentences? (SCIENCE) Why do we need to segregate solid and liquid waste at home and in the campus?

						<p>(MATH)</p> <p>Solving system of linear equation by elimination involving following game rules and procedure</p>	<p>(MATH)</p> <p>What if system of equation by elimination is not used through following game rules and procedure? Do you think proper way of obtaining accurate answer will be realized?</p>
	3.2 Cleaning chemicals are disposed safely and according to standard procedure.	Safe disposal of cleaning chemicals				Performing the proper disposal of chemicals for cleaning	What is the danger of improper disposal of cleaning chemicals?
	3.3 Linens are sorted and safely removed according to enterprise procedure.	Sorting and removal of linen				<p>Identify the different kinds of linen</p> <p>Show the proper way of sorting linen.</p>	How are linen sorted out?

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES NC II							
UNIT OF COMPETENCY: Perform safety practices in the workplace							
MODULE TITLE: Performing safety practices in the workplace							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				TEACHING/ LEARNING ACTIVITIES	GUIDE QUESTIONS
		Technology	Science	Math	Communication		
LO1 Follow workplace procedures for health, safety and security practices.	1.1 Correct health, safety and security procedure are followed in line with legislation, regulations and enterprise procedure	Correct health safety and security procedure in the workplace.	YII Explain the activities... to promote... and health Promote health and safety measures in food preparation.	YII Perform fundamental laws or operations on integers	YII Identify cause and effect markers to supply items not heard in the listening text.	Demonstrating guidelines on safety and security procedure (ENGLISH) Fish bone mapping (SCIENCE) Inquiring method on health and safety measures in food preparation (MATH) Applying the laws of signed numbers and perform operations on integers using games	How can you maintain a conducive, safe and secured workplace? (ENGLISH) Why do you use fish bone mapping in analyzing a text? (SCIENCE) Why do we need to follow health and safety procedure in the workplace? (MATH) How to solve problems on integers using game rules and procedure?

							What is the importance of following game rules and procedure in performing integers as related to healthy and safety in a workplace?
	1.2 Faults and problems are identified, and the necessary corrective action is taken in line with enterprise procedure.	Faults/problems and their corrective actions. Proper garbage disposal				Creating comic strips on causes and effects of faults and problems and corrective actions of the security practices in the workplace.	Why should you identify faults/problems and the necessary corrective action in the workplace?
		Suspicious behavior or unusual occurrence is reported in line with enterprise procedure				Film showing on safety and security (SS). What are the possible emergency situations in the workplace?	What corrective actions could be taken to make the workplace safe and secured? What are the possible emergency situations and appropriate tasks in the workplace?
LO 2 Deal with emergency situations	2.1 Potential emergency situations are recognized and appropriate action is taken within individual scope of responsibility.	Potential emergency situations and appropriate tasks	YII Solve problems on algebraic expressions and classify as		YII Use active / passive voice of verbs properly	Film showing on emergency situations	Enumerate the steps to take in emergency situations?

			polynomial and non-polynomial			<p>(ENGLISH)</p> <p>Film Review/ Emergency Drill</p> <p>(MATH)</p> <p>Investigate solving problems on polynomials involving changes in the given problems through potential emergency solutions or actions in the workplace</p>	<p>(ENGLISH)</p> <p>When do you use active / passive voice of verbs?</p> <p>(MATH)</p> <p>Give the significance of solving problems on polynomials involving changes in the given problems towards potential emergency situation and action in workplace.</p>
	2.2 Emergency procedure are complied with;	Emergency procedure		YII Solve problems on polynomials		<p>Panel discussion</p> <p>(MATH)</p> <p>Investigate solving problems on polynomials using thorough steps or procedure taken in a daily life situations</p>	<p>How could you respond to different types of emergency situations?</p> <p>(MATH)</p> <p>What if solving problem on polynomials is not applied through following procedures? What other ways or procedure should be undertaken in responding emergency situations?</p>

	2.3 Emergency situations are responded to in line with enterprise guidelines	Ways of responding to emergency situations				Group work using a story line on responding to emergency situation.	To whom would you report an emergency situation?
	2.4 Emergency situations are reported in line with enterprise procedure					Problem solving in emergency situation (Group work)	Describe the safety personal standards in the workplace.
LO 3 Maintain safety personal presentation standards.	3.1 Safety personal standards are identified and followed in line with workplace procedure.	Safety personal standards in the workplace. Following safety personal standards		YII Distinguish quadratic equation from linear equation and followed algebraic method and procedure	YII Use verbs to emphasize meaning in a text	Fieldtrip to a workplace Hands on application of safety personal standards (ENGLISH) Dyadic Conversation Demonstration (MATH) Investigate solving problems on quadratic equation involving hands-on application of necessary and relevant information standard	What are the safety personal standards based on job requirement? (ENGLISH) Why and how do we use verbs appropriately? (MATH) Given the relevance of solving problems on quadratic equation involving necessary information standards in line with a workplace situation.

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES NC II							
UNIT OF COMPETENCY: Observe Workplace Hygiene Procedure							
MODULE TITLE: Observing Workplace Hygiene Procedure							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				TEACHING/ LEARNING ACTIVITIES	GUIDE QUESTIONS
		Technology	Science	Math	Communication		
LO 1 Follow hygiene procedure	1.1 Workplace hygiene procedures are implemented in line with enterprise and legal requirements	Following hygiene procedure		YI Solve problems on integers	YII Listen for clues to determine pictorial presentations of what is talked about	Visiting a food establishment and observe hygiene practices and procedure in line with enterprise and legal requirement (ENGLISH) Listening Activity	What are the following hygiene procedure followed in a food establishments? (ENGLISH) How do we determine pictorial presentations of a listening text?
	1.2 Handling and storage of items are undertaken in line with enterprise and legal requirements. 1.3	Proper handling and storage of items				Demonstrating how to handle and store items properly	How do you handle and store items hygienically?
LO 2 Identify and prevent hygiene risks	2.1 Potential hygiene risks are identified in line with enterprise procedure.	Identifying potential hygiene risks promptly.				Observing and recording the potential risk in the community	What are the possible hygiene risks in a workplace?

	<p>2.2 Actions to minimize and remove risks are taken within the scope of individual responsibility.</p>	<p>Actions to be taken to minimize or remove the risk within the scope of individual responsibility.</p>	<p>YII Differentiate unicellular organisms from multi-cellular organisms Identify microorganisms that causes food poisoning</p>	<p>YIV From the given statistical data, make predictions, recommendations and decisions</p>	<p>YII Determine if the speaker is neutral, for or against an issue</p>	<p>Demonstrating the steps in hand washing procedures to remove risks (ENGLISH) Group Discussion / Dynamics (SCIENCE) Group Activity about microorganisms (MATH) Investigating from the data collected and presented the identified necessary and relevant information in line with the following game rules and procedure</p>	<p>How would you minimize or remove risks within the scope of individual responsibility and in accordance with enterprise and legal requirements? (ENGLISH) How do you identify the speaker's attitude on an issue? (SCIENCE) How can we reduce the risk of food poisoning? (MATH) Why thorough investigation is important in identifying necessary and relevant information in line with the following procedure in making predictions, recommendations and decisions?</p>
	<p>2.3 Hygiene risks beyond the control of individual staff members are reported to the appropriate person for follow-up.</p>	<p>Reporting hygiene risks</p>				<p>Group discussion Dynamics</p>	<p>To whom would you report hygiene risks beyond your control?</p>

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES							
UNIT OF COMPETENCY: Present food							
MODULE TITLE: Presenting food							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				TEACHING/ LEARNING ACTIVITIES	GUIDE QUESTIONS
		Technology	Science	Math	Communication		
LO 1 Prepare food for service	1.1 Foods are correctly identified for menu items.	Characteristics of food used for menu items Types of menu. Style of food presentation Types of sauces classification of garnishes	YI Differentiate the observable compounds and mixtures Identify the compounds and mixtures in daily meals	YIV Collect statistical data and organize in a table	YII Organize information obtained from a text	Constructing a collage of food products for menu items (ENGLISH) College Making Menu Making (SCIENCE) Testing Compounds using taste test and indicators for acidity, basicity and alkalinity Classifying mixtures Discussion on what food is best food people to take	How are garnishes and sauces classified? (ENGLISH) How do we organize information? (SCIENCE) Why is it important to identify compounds and mixtures found in food?

						(MATH) Investigate solving problems on collecting, organizing and presenting data using accurate tables and graphs presentation	(MATH) How frequency distribution tables and graphs presented or constructed in relation valid items presentation?
	1.2 Sauces and garnishes are arranged according to enterprise requirements for specific dishes					Making a tree diagram on types and characteristics of menu, sauces and garnishes	Which type of menu is suited for a style of food presentation?
LO 2 Portion and plate food	2.1 Sufficient supplies of clean, undamaged crockery are arranged and made available at temperature appropriate to food being served.	Correct food portioning		YII Express relationship between two (2) quantities using ratios	YII Use the objective case of verbs correctly	How are food portioned correctly? Creating an advertisement (Group work) (ENGLISH) Developing an advertisement (MATH) Solving problems on rations involving sufficient and appropriate game rules	What are the food service kitchen routine to be followed to minimize delays and maximize food quantity? (ENGLISH) How do we use objective case of verbs? (MATH) Give the relevance/significance of solving problems on rations following game rules in relation to sufficient demand and supply.

	2.2 Foods are correctly portioned according to enterprise policies and/or standard recipes	Ways of presenting foods neatly and attractively		YIV Construct frequency distribution tables		Film showing on arranging food properly. With color scheme (MATH) Solving problems on rations involving appropriate ways of presenting data neatly and attractively	How can you make food look so appetizing and appealing? What are the ways of presenting foods? (MATH) Explain the importance on rations towards the correct and appropriate ways of presenting tables / graphs neatly and attractively.
	2.3 Food is plated and presented neatly and attractively without drips or spills according to enterprise requirement for specific dish and according to appeal, color and contrast. Temperature of food service, equipment and classical and innovative arrangement styles	Serving food attractively and appealing to appetite			Adjectives Description	Picture talk on displaying served foods in public areas.	How can we maintain good working relations with the kitchen and food service staff?
	2.4 Food served should be displayed at the correct temperature in an attractive manner without drips or spills						How can we maintain the correct temperature in an attractive manner without

	and giving attention to color						drips or spills and with attractive color of food?
LO 3 Work in a team	3.1 Good working relationship with all kitchen and food service staff is demonstrated to ensure timely and quality food service.	Steps in establishing good working relation with all kitchen and food service staff.		YI Solving problems on measurement .	YII Use plural nouns in meaningful sentences. Develop a paragraph using descriptive words.	Handing on of practical application (ENGLISH) Flow chart completion Peer Editing (MATH) In a small group, solve problems on measurement towards good relationship in a work team or crew	How can personal work related hygiene practices be achieved? (ENGLISH) How do we apply the TRI pattern in writing a paragraph? (MATH) Give the significance of teamwork in solving problems on measurement towards good relationships in a workplace.
	3.2. Kitchen routine for food service is followed to minimize delays and maximize food quality.	Minimizing delays and maximizing food quality food service routine.				Spotting the difference in comic strip on do's and don'ts of food service routine –	What are the food service kitchen routine to be followed to minimize delays and maximize food quality?
	3.3. A high standard of personal and work-related hygiene practices are maintained.	Hygienic handling of food and equipment.				Complete a flow chart on work related hygienic practices.	

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES							
UNIT OF COMPETENCY: Prepare, cook and serve food for menu.							
MODULE TITLE: Preparing, cooking and serving food for menu.							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				SUGGESTED LEARNING/ ASSESSMENT ACTIVITIES	BASIC QUESTIONS FOR THE LEARNING ACTIVITIES
		Technology	Science	Math	Communication		
LO 1 Coordinate, organize and prepare for food service.	1.1 Commodity quantities, style, and quality requirements are determined according to menu recipes and specification	Commodity quantities, style and quality requirements.		YIV Collect statistical data and organize ion tables.	YII Give information obtained from mass media (newspapers, radio, television,etc.)	Determining commodity, quantities, style and quality requirements according to: <ul style="list-style-type: none"> • Menu • Recipe • Specification <p>(ENGLISH)</p> Presentation of information	Why is it important to determine commodity quantities, style and quality requirements in accordance to menu, recipes and specification? (ENGLISH) How do you give /obtain information

						(MATH) Investigate solving problems in collecting and organizing data involving accurate quantities, style and the preparation of good services	(MATH) Give the importance of solving problems in collecting and organizing data involving accurate commodities, quantities and style in the preparation of good services needed in accordance with quality requirements.
	1.2 Clear, complete and appropriate job checklist for food is prepared.	Job checklist				Constructing job checklist for prepared food.	What are the things to include in preparing job checklist?
	1.3 Menu requirements and job roles are linked with other team members based on enterprise procedures.	Menu requirements and job rules			Consistency of verbs	Identifying and discussing menu requirements and job rules linked with other team members.	What is the advantage of having work schedules?
	1.4 Work schedules are developed and followed to maximize efficiency.	Work schedule/ Flow chart			Interpreting schedules	Identifying roles and responsibility Formulating specific task Preparing sample work schedule	What advantages can be derived from having work schedules?

	1.5 Food items are organized and prepared in correct quantities as required.	Organization and preparation of food items.				Organizing and preparing details of food items in correct quantities for 30 guests Cleaning and preparing vegetables Preparing and proportioning Preparing stocks, sauces and dressing Preparing garnishes	How are food items organized and prepared?
	1.6. Ready-to-serve foods are stored appropriately	Ready to serve foods			Classification	Identifying service ware and equipment needed for storing ready-to-serve foods	How do you store ready to serve food?
LO 2 Cook and serve menu items for food services.	2.1 Appropriate commercial equipment are identified and used to prepare items	Identify commercial equipments	YI Discuss work and the advantages derived from machines Identify the simple machines in commercial kitchen equipment.	YIV From a given statistical data, draw conclusions.	YII Use phrase modifiers properly. Use imperatives to explain a process.	Demonstration on storing ready to serve foods (ENGLISH) Cooking show	What are the appropriate commercial equipment for menu preparation? (ENGLISH) How do you use phrase modifiers properly? Why are imperatives needed?

						<p>(SCIENCE)</p> <p>Identifying and classifying simple machines using actual objects and illustrations</p> <p>(MATH)</p> <p>Investigate the appropriate statistical tool needed and drawing valid and reliable conclusions involving appropriate / relevant information</p>	<p>(SCIENCE)</p> <p>What will happen if we use inappropriate kitchen equipment?</p> <p>(MATH)</p> <p>Give the relevance of using appropriate statistical tools needed in drawing conclusions involving accurate preparation and quality services.</p>
2.2.	Cookery methods				The present passive form	Video presentation of different commercial equipment	<p>What are the different types of menu?</p> <p>Enumerate the styles of table service and describe each.</p>
2.3. Menu items are cooked and served according to menu and service style using appropriate cookery methods.	Service styles	YIII	Describe chemical reactions taking place in the decay of foods, growth of plants and digestion of foods			<p>Simulate:</p> <p>Cooking and serving according to types of menu:</p> <p>A la carte Set Buffet</p>	

	2.5 Menu items are cooked and served to meet customer expectations on quality, presentation and timelessness of delivery.	Different customers expectation on quality, presentation and timeliness of delivery			Single-word modifiers	Discuss: Cooking and serving menu items with quality	How do you meet customer's expectation?
	2.6 Workplace safety and hygienic procedures are followed according to enterprise and legislative requirements.	Workplace safety and hygienic procedure				Role playing on safe work practices in workplace safety Bending Lifting Using cutting implements Operating Appliance Role playing on hygiene procedure.	What are the steps to follow, so that workplace would be safe and hygienic?
LO 3 Coordinate and complete end of service requirements	3.1 End of service procedures are coordinated according to enterprise practices.	End of service procedure	YIII Explain how factors affecting the rate of chemical reaction are applied in food storage.	YII Draw the graph of linear equation in two variables described by an equation using: -the	YII Use clause modifiers in meaningful sentences. Use connectors to develop a cohesive paragraph.	Actual demonstration on end of service procedure Bidding goodbyes Retrieving of utensils Cleaning	How do you coordinate and complete end of service?

				<p>intercepts:</p> <ul style="list-style-type: none"> - any two points - the slope and a given point. 		<p>(ENGLISH) Interviewing</p> <p>Group Competition</p> <p>(SCIENCE) Activity work on factors affecting chemical reaction</p> <p>Same type of food are stored at different temperature</p> <p>(MATH) Investigate the relationship of the intercepts, any two points, and the slope and a given point in the graph drawn</p>	<p>(ENGLISH) Why do you use clause modifiers?</p> <p>Why are connectors needed in a paragraph?</p> <p>(SCIENCE) Why is there a need to store food at low temperature?</p> <p>(MATH) Discuss the importance of the coordinates in graphing the line to better describe the complete end of service requirements.</p>
	3.2 Food items are stored appropriately to minimize food spoilage and wastage.	Ways to minimize food spoilage and wastage.				<p>Demonstrate proper storing of food in</p> <ul style="list-style-type: none"> • Refrigerator • Chiller • Freezer 	<p>What are the ways to minimize food spoilage and wastage?</p>
	3.3 Post service de-briefing are conducted according to enterprise policy and procedure.	Post-service of briefing				<p>Role play on post-service on de-briefing</p>	<p>How do we conduct post service de-briefing?</p>

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES NC II							
UNIT OF COMPETENCY: Prepare vegetables, fruits, eggs and starch dishes							
MODULE TITLE: Preparing vegetables, fruits, eggs and starch dishes							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				TEACHING/ LEARNING ACTIVITIES	GUIDE QUESTIONS
		Technology	Science	Math	Communication		
LO 1 Prepare vegetables and fruit dishes	1.1Vegetables and fruits are selected according to season availability, quantity, quality and price	Considerations in the choice of vegetables and fruits menu selection	YIII Discuss compounds which are basic to our daily existence like food preparations.	YI Express relations hip between two quantitie s using rations.	YII Listen attentively to note clues and links to show the speaker’s stand and assumption.	Student will classify the characteristics and varieties of vegetables and fruits according to use (ENGLISH) Listening Activity with Worksheets (SCIENCE) Testing compounds (MATH) Investigate solving problems on rations in accordance with accurate preparation involving availability, quantity, quality and price.	How are vegetables and fruits selected? (ENGLISH) How do you identify speaker’s stand and assumptions? (SCIENCE) Why are some compounds used in food preservations? (MATH) How significant solving problems on rations involving availability, quantity, quality and price needed in presenting accurately?

	1.2 Vegetables, fruits and potato accompaniments are selected complement and enhance menu items	Selecting accompaniments for vegetables and fruits Food Served as Main dishes				Students identify a recipe using potato accompaniments to enhance menu items	What are selected complement and enhance menu items?
	1.3 Variety of vegetables and fruit dishes are prepared using suitable cookery methods to preserve optimum quality and nutrition	Appetizers Salads Accompaniments			Describing a process	Hand on application of practical skills	What cookery methods are used in order to preserve optimum quality and nutrition of food to be prepared?
	1.4 Suitable sauces and accompaniments are selected and served with vegetables	Selecting suitable sauces				Students perform an activity in the preparation of different sauces	What are the different accompaniments appropriate in selecting and serving vegetables?
	1.5 Vegetables and fruits are attractively presented using suitable garnishes where appropriate	Present fruits and vegetables dishes				Presenting picture of different foods with garnishes	What kind of fruits and vegetables suited for garnishes?
LO 2 Prepare starch dishes	2.1 Variety of starch foods are selected and prepared according to enterprise recipes.	Select variety of starch food		YI Measure weight.	YII Make a summary for easy understanding.	Identifying variety and characteristic of starch food (ENGLISH) Reading Activity / Summarizing Peer Editing	What are the selected variety of starch food that can be prepared as a menu? (ENGLISH) Why do you summarize a selection?

	2.2 Optimum quality of starch food is ensured using appropriate methods.	Quality starch food				Classifying starch food according to quality	How can you achieve the optimum quality of starch food?
	2.3 Sauces and accompaniments appropriately to starch food are selected.	Select sauces and accompaniments/ prepare starch dishes				Hands-on application on the preparation of starch dishes	How are sauces and accompaniments selected in the preparation of starch dishes?
LO 3 Prepare and cook egg-based dishes	3.1 Variety of egg dishes are prepared and cooked according to standard recipes using a range of method	Prepare variety of egg dishes				<p>Students have their hands on application of skills</p> <p>(ENGLISH) Making a stand through group games</p> <p>(SCIENCE) Preparing salted egg</p>	<p>What are the variety of egg dishes that can be prepared according to standard recipe using a range of methods including boiling, poaching, frying, scrambling and baked?</p> <p>(ENGLISH) How do you classify facts and opinions?</p> <p>(SCIENCE) Why are salted eggs lasted for long period of time?</p>

						(MATH) Investigate solving problems on time and weight measurements involving games following accurate procedures and standard amounts and methods needed	(MATH) Explain the significance of solving problems on time and weight measurement in accordance with the standard amount and methods needed in the presentation of accurate items.
	3.2 Egg dishes are correctly prepared and cooked to ensure optimum and desired quality, consistency and appearance	Proper preparation of egg dishes			Cause- effect relationship	Preparation of egg dishes Form conditional statements about egg dishes using the if... then phrase.	What is the best way of preparing and cooking egg-dishes to ensure the desired quality? How do you prepare and cook egg dishes that can ensure the desired quality, consistency and appearance of the product?
	3.3 Sauces and accompaniments specific to egg preparation are selected	Select sauces and accompaniments			Classifying	Identifying and Select of sauces and accompaniments specific to egg dishes	How do you select sauces and accompaniments for egg dishes?
	3.4. Eggs are used for a variety of culinary uses.	Culinary uses of eggs			Noting details	Identifying the culinary uses of eggs	What are the culinary uses of eggs that are used in the industry?

<p>LO 4</p> <p>Store vegetables, eggs and starch foodstuffs</p>	<p>4.1. Fresh and processed eggs, vegetables, and fruits, and food stuffs are stored at the correct temperature.</p>	<p>Correct storage temperature of eggs, fruits, vegetables and starch food</p>	<p>YIV</p> <p>Differentiate unicellular organisms from multi-cellular organisms</p> <p>Identify the microorganism that causes food spoilage.</p>	<p>YI</p> <p>Measure temperature.</p>	<p>YII</p> <p>Respond orally to ideas and needs in an interview.</p>	<p>Students must familiarize themselves in the proper use of thermometer needed for the storage of food</p> <p>(ENGLISH)</p> <p>Core group discussion</p> <p>Interviewing</p> <p>(SCIENCE)</p> <p>Activity on molds formation on breads</p> <p>(MATH)</p> <p>Investigate solving problems on temperature measurement in accordance with the accurate processing and storing of items</p>	<p>What is the proper temperature for storing eggs, fruits, vegetables and starch dishes?</p> <p>(ENGLISH)</p> <p>How do we express ideas and needs in an interview?</p> <p>(SCIENCE)</p> <p>Why do breads even store at low?</p> <p>(MATH)</p> <p>Explain the importance of solving problems on temperature measurement and it is used in processing and storing of items.</p>
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	4.2. Optimum freshness and quality are maintained in accordance with enterprise storing techniques and procedures	Maintaining optimum freshness and quality				Discussion on the market form of vegetables, fruits eggs and starch dish	What are the techniques and procedures in maintaining optimum freshness and quality of the stored food?
	4.3. Fresh and processed eggs, vegetables, fruits and foodstuffs are kept in accordance with the required conditions	Keeping fresh and processed eggs, vegetables and starch				Different methods of keeping fruits vegetables eggs and starch food stuffs	What is the required condition of keeping fresh, processed, eggs, vegetables, fruits and starch food stuffs?

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES NC II							
UNIT OF COMPETENCY: Prepare hot and cold desserts							
MODULE TITLE: Preparing hot and cold desserts							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				TEACHING/ LEARNING ACTIVITIES	GUIDE QUESTIONS
		Technology	Science	Math	Communication		
LO 1 Prepare and produce desserts	1.1 Ingredients are selected, measured and weighed according to recipe requirements	Ingredients of hot and cold desserts	YI Observe characteristics of matter with precision and accuracy using appropriate measuring instruments.	YI Measure weight and temperature	YII Differentiate the shades of meaning by arranging words in a cline.	Selecting, measuring, and weighing ingredients for dessert (ENGLISH) Constructing clines	What ingredients are needed for the different types desserts? (ENGLISH) How do you differentiate shades of meanings?
	1.2 Appropriate equipment are selected and used in accordance with manufacturer’s manual	Proper selection, measurement and weight of hot and cold desserts.				Identifying equipment used in preparing standard recipes for dessert	What equipment are needed in preparing desserts? What are the ingredients of hot and cold dessert?

	1.3 Standard or enterprise recipes are used to produce a variety of hot, cold and frozen desserts appropriate for a variety of menu and catering establishments	Standard and enterprise recipes				Hands-on activity: Preparing hot and cold desserts	How are desserts prepared?
	1.4 Creative and innovative desserts are produced using a range of appropriate ingredients	Appropriate desserts.			Passive voice of verbs		
LO 2 Decorate portion, and prepare dessert	2.1 Desserts are appropriately decorated to enhance presentation. 2.2 Desserts are portioned according to enterprise standards. 2.3 Desserts are presented in accordance with enterprise presentation techniques.	Decorating Dessert Standard portioning of dessert Presentation of dessert in accordance with enterprise presentation techniques.		YIV Construct frequency distribution tables and graphs.	YII Identify limiting adjectives in meaningful sentences.	Group competition: Decorating and presenting dessert Rating acts using rubrics Fieldtrip to eateries/ restaurants in the locality (ENGLISH) Group Games	How are dessert decorated and presented? What are the different types of sauces? (ENGLISH) How do you identify meaningful adjectives?

						<p>(MATH)</p> <p>Investigate problems based on the constructed frequency distribution tables and graphs</p>	<p>(MATH)</p> <p>Give the relationship of the constructed frequency distribution tables and graphs and how it is compared.</p>
<p>LO 3</p> <p>Prepare sweet sauces</p>	<p>3.1 Range of hot and cold sauces are produced to desired consistency and flavor.</p> <p>3.2 Thickening agents suitable for sweet sauces are used.</p> <p>3.3 Sauces are stored to retain desired quality and characteristics</p>	<p>Produce hot and cold sauces.</p> <p>Classification of thickening agents.</p> <p>Uses of thickening agents.</p> <p>Storage of sauces.</p>	<p>YIII</p> <p>Explain the application of chemical changes used at home in the community and industries.</p>	<p>YI</p> <p>Solve problems on measurement.</p>	<p>YII</p> <p>Skim to determine the authors, key and purpose</p>	<p>Classify thickening agents.</p> <p>Demonstrate Storing sauces</p> <p>(ENGLISH)</p> <p>Skimming to answer questions raised after surveying the test</p> <p>(SCIENCE)</p> <p>Evidences of chemical change</p>	<p>(ENGLISH)</p> <p>How do you determine the author's key ideas and purpose?</p> <p>(SCIENCE)</p> <p>How do we prepare hot and cold sauce with the desired consistency and flavor?</p>

						(MATH) Investigate solving problems on measurement specifically involving temperature in accordance with quality standards	(MATH) What if solving problems on temperature measurement is not used, can you give other type of measurement convenient to use in accordance with quality standards?
LO 4 Prepare accompaniment, garnishes and decorations.	4.1 Accomplishments, garnishes and decorations are used to enhance taste texture and balance. 4.2. Flavors and textures of garnishes are added to complement desserts	Kinds of accompaniments, garnishes and decorations. Uses of accompaniments garnishes and decorations.		YI Express relationship between two quantities using ratios	YII Organize information obtained from a text into a concept map	Hands on application of practical skills. Oral presentation Describing garnishes and decorations Formulating a checklist on flavor, textures and garnishes complementing dessert.	How do you prepare accompaniment garnishes and decoration?
LO 5 Store desserts	5.1 Desserts are stored at the appropriate temperature and under the correct conditions to maintain quality, freshness and customer appeal. 5.2 Suitable packaging and			YI Measure temperature	YII Get the meaning of complex sentence, structures by deleting expansions to come up with the kernel sentence.	Inviting resources persons from a popular eatery/restaurant to talk about Proper preservation and storage of desserts	How do you store desserts? What are the suitable packaging materials used to preserve task and appearance of desserts?

	<p>storage are selected and used to preserve taste, appearance and eating characteristics</p>					<p>(ENGLISH) Identifying kernel sentences</p> <p>(MATH) Investigate solving problems on temperature measurement through games in accordance with the correct conditions, rules and procedures in presenting accurate supply</p>	<p>(ENGLISH) How do you get the meaning of complex sentences?</p> <p>(MATH) What if you fail to follow correct game rules and procedure in solving problems on temperature measurement? Is there any other alternative to use to obtain accurate result?</p>
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CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: TOURISM							
UNIT OF COMPETENCY: Prepare Appetizers, Salads Hot and Cold							
MODULE TITLE: Preparing Appetizers, Salads Hot and Cold							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				TEACHING/ LEARNING ACTIVITIES	GUIDE QUESTIONS
		Technology	Science	Math	Communication		
LO 1 Prepare and present a variety of salads and dressing.	1.1 Suitable ingredients are chosen based on enterprise standards and dressings.	Ingredients for salads and salad dressing	YIII Describe three types of mixtures. YIII Prepare useful mixtures from easily available resources in the community.	YI Express relationship between two quantities using ratios	YII Use prepositions correctly in sentences	Performing a role play demonstrating proper handling of ingredients, tools and equipment (ENGLISH) Tableau Interpreting signs/visuals corresponding to preposition (SCIENCE) Preparing mixtures	What makes salad and dressing palatable? (ENGLISH) Why is it important to use prepositions? (SCIENCE) What if ingredients and raw materials in preparing salads are not in correct proportion?

						<p>(MATH)</p> <p>Investigate solving problems on ratios through number-word puzzles following rules appropriate in accordance with the standards and procedure in the preparation of items</p>	<p>(MATH)</p> <p>Give the importance of solving problems on ratios through following number-word puzzle rules in accordance with the standard and procedure in the preparation of items.</p>
	<p>1.2 Salads are prepared using fresh (seasonal) ingredients according to acceptable standards to maximize qualities characteristics and taste.</p>	<p>Proper handling of ingredients, tools and equipment</p>				<p>Conducting a research on hygiene and sanitation and prepare an oral report on the topic.</p>	<p>Why is proper handling of ingredients, tools and equipment important in preparing salads?</p>
	<p>1.3 Sauces and dressings are prepared suitable to either incorporate into or accompany salads.</p>	<p>Hygiene and sanitation</p> <p>Salad preparation</p> <p>Sauce and dressing preparation</p>				<p>Making a poster depicting work ethics</p>	<p>How are salads and salad dressing prepared?</p>

	1.4 Salads are presented attractively according to enterprise standards.	Work ethics Compatible sauces and dressing Present salads and dressing				Mock demonstration on: Preparing appropriate salad dressing Creating an advertisement of salads and salad dressing	What makes a salad appetizing? What are the things to be considered to make sauces and dressing suitable?
LO 2 Prepare and present a range of hot and cold appetizer.	2.1 Appetizers are produced according to acceptable enterprise standards	Ingredients for hot and cold appetizers		YII Construct a table of values for x and y given linear equation in two variables, $A_x B_y = C$	YII Draw up a set of criteria for self and appearance peer editing of written output	Identifying the ingredients used in appetizers (ENGLISH) Making/Drawing up of criteria to assess one's peer's work (MATH) Investigating the constructed graphs using range of values of x and y given linear equation in two variables according to acceptable standard	What are the ingredients used for hot and cold appetizers? (ENGLISH) Why do you need a set of criteria in writing? (MATH) Give the trend of the line based on the constructed graph using range of values of x and y according to acceptable standard in preparing and presenting items.
	2.2 Correct equipment are selected and used in the production of appetizers	Utensils/ equipment used in producing appetizers				Proper use of equipment	What are the equipment used in the production of appetizers?

	2.3 Glazes are correctly selected and prepared	Preparing glazes					How are glazes selected and prepared?
	2.4 Appetizers are prepared and presented hygienically, logically and sequentially within the required timeframe.	Preparing appetizers within industry realistic timeframe				Prepare and serve hot and cold appetizers	How are appetizers served?
LO 3 Store appetizers and salads	3.1 Appetizers and salad are kept in an appropriate conditions based on enterprise procedures.	Storing salads and appetizers		YI Solve problems on measurement.	YII Identify changes in meaning signaled by stress, intonation and juncture through listening attentively.	(ENGLISH) Listening Activity Actual Demonstration/ Presentation (MATH) Investigate solving problems on measurement through following game rules and procedure in accordance with the appropriate quality standards	How should appetizers be stored? (ENGLISH) How do you identify changes in meaning during speech delivery? (MATH) Give the significance of solving problems on measurement through a thorough application of rules or procedures to derive quality standard outputs.
	3.2 Required containers are used and stored in the proper temperature to maintain freshness, quality and tastes.	Storing temperatures and conditions and maintaining freshness quality and taste.				Demonstrate the proper ways of storing salads and appetizers	What are the containers used in storing salads and appetizers? How do you maintain the freshness, quality and taste of salads and appetizers?

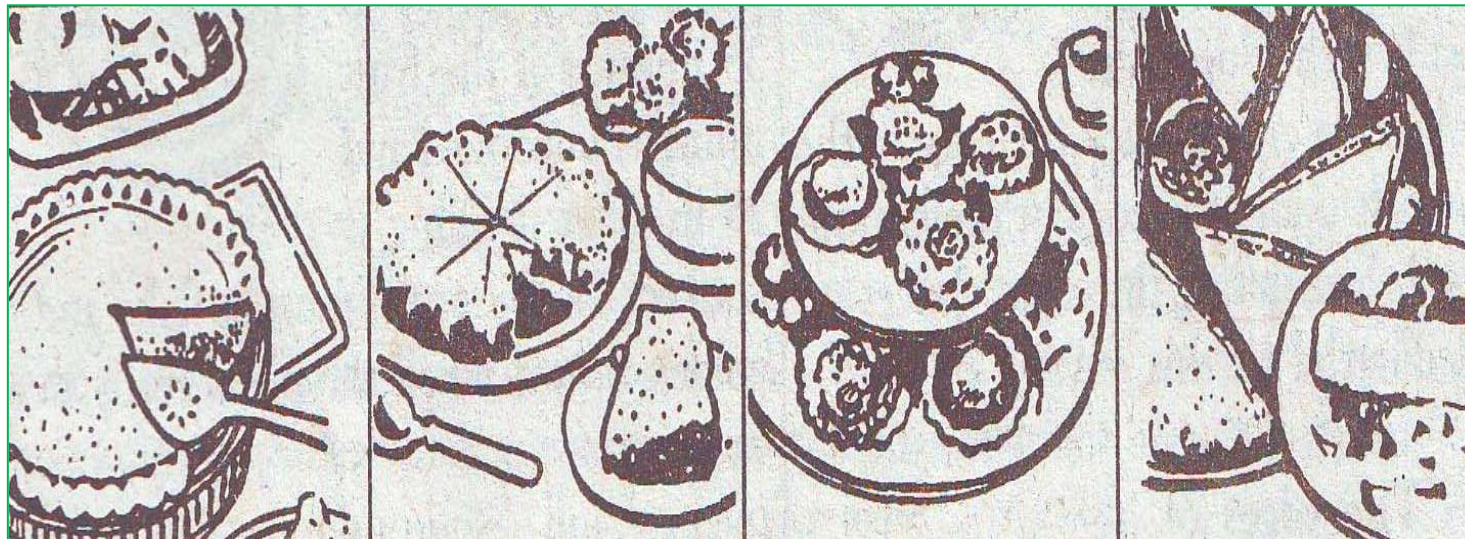


Republic of the Philippines
Department of the Education
PUBLIC TECHNICAL-VOCATIONAL



CONTEXTUAL LEARNING MATRIX

3rd Year



Food Trades NC II

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES NC II							
UNIT OF COMPETENCY: Receive and store kitchen supplies							
MODULE TITLE: Receiving and storing kitchen supplies							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				TEACHING/ LEARNING ACTIVITIES	GUIDE QUESTIONS
		Technology	Science	Math	Communication		
LO 1 Take delivery supplies	1.1 Incoming supplies are checked accurately as per specifications orders and delivery documentation taking into account quantity, size, weight and quality, in accordance with enterprise procedure	Documentation of incoming supplies, orders and delivery.	YI	YIV	YIII	(ENGLISH)	(ENGLISH)
			Identify Indicators of physical and chemical changes.	Collect and organize data	Fill out forms correctly and purposively Outlining	Practice on Filling out forms for supplies and deliveries Developing a Delivery Form	What is the proper way of filling out of forms? How do we fill out forms?
					(SCIENCE)	(SCIENCE)	How would you determine if the supplies delivered are in good condition?
					Ocular visit to a fast food chain storage		

	<p>1.2 Any variation and discrepancy are identified and recorded accurately and reported to the appropriate person in charge</p> <p>1.3 Supplied items are inspected for damage, quality, expiry/use by dates, breakages or discrepancies and record details in accordance with enterprise policy.</p> <p>1.4 Documents are prepared (i.e. receiving report, credit memo, discrepancy reports that reflect received receipt) in accordance with enterprise procedures.</p>	<p>Inspection and recording of supplied items.</p> <p>Preparation of documents</p>				<p>(MATH)</p> <p>Investigate solving problems in collecting and organizing data using different charts, tables and graphs.</p> <p>Developing a guide on how to inspect and record for damages or discrepancies.</p> <p>Developing a checklist on preparation of documents</p> <p>Hands on inventory activity</p>	<p>(MATH)</p> <p>Give the importance of solving problems in collecting and organizing data.</p> <p>To whom would you report any discrepancy in the workplace?</p> <p>Why should you report damages and discrepancies promptly after identifying them?</p> <p>How do you inspect and record damages and discrepancies?</p> <p>What are the needed documents to prepare the data?</p>
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	1.5 Excess stocks are managed appropriately, according to enterprise policy	Management of excess stocks				Discussion on managing excess stocks.	How do you manage excess stocks?
LO 2 Store Supplies	2.1 Supplies are transported to appropriate storage promptly safety and without damage.	Transportation and storage of supplies.	YI Discuss the importance of scientific values in decision making and problem-solving in daily life	YI Solve problems on measurement	YIII Identify explicit signal given by the speaker (e.g. this is important) to endorse a point	Fieldtrip to a kitchen storage (ENGLISH) Delivering/Doing Announcements (SCIENCE) Activity on food storage at home	Why is it important to record supplies promptly and accurately upon receipt? (ENGLISH) What is the importance of identifying explicit signals? (SCIENCE) What will happen if we are careless in transporting and storing goods/supplies?

	<p>2.2 Supplies are stored in appropriate area taking into consideration the requirements for temperature ventilation and sanitation.</p> <p>2.3 Supply levels are recorded accurately and promptly, in accordance with enterprise procedure.</p> <p>2.4 Supplies are labeled in accordance with enterprise procedures.</p>	<p>Storage consideration</p> <p>Recording promptly and accurately</p> <p>Labeling supplies.</p>				<p>(MATH)</p> <p>Conducting a thorough investigation in solving problems on measurement involving temperature in accordance with the appropriate solving procedures.</p> <p>Developing a checklist of the storage considerations.</p> <p>Filling up of forms.</p> <p>Formulating labels of storage supplies.</p>	<p>(MATH)</p> <p>Why thorough investigation in solving problem on measurement involving temperature should be conducted?</p> <p>How do you label storage supplies?</p> <p>Why are supplies related and maintained?</p> <p>How you label storage supplies?</p>
<p>LO 3</p> <p>Rotate and Maintain supplies</p>	<p>3.1 Supplies are rotated in accordance with enterprise policy</p>	<p>Rotation and maintenance of storage supplies</p>		<p>YIV</p> <p>State and explain different sampling techniques</p>	<p>YIII</p> <p>Use imperative form of verb appropriately</p>	<p>Formulating a tracking chart of storage supplies to show movements in relation to safety and hygiene requirements.</p>	<p>What makes hygiene and safety important in receiving and storing supplies?</p>

						<p>(ENGLISH)</p> <p>Role Playing/Giving Instructions</p> <p>(MATH)</p> <p>Conducting a simple sampling technique in solving problems through games and number puzzles</p> <p>Completing of forms to show quality of supplies and for documentation.</p> <p>Filling up of sample forms</p> <p>Noting details</p> <p>Grouping words on creating a flow chart of proper disposal of damaged or spoiled supplies.</p>	<p>(ENGLISH)</p> <p>Is imperative form of a verb used in giving instructions? How?</p> <p>(MATH)</p> <p>How sampling technique is applied through games and number puzzle?</p> <p>What are the proper ways of disposing and reporting damaged or supplies?</p> <p>What is the ideal or appropriate maintenance storage area?</p> <p>What should you do for the items which are near compromising dates?</p>
	<p>3.2. Supplies are moved in accordance with safety and hygiene requirements.</p> <p>3.3. Quality of supplies are checked and reports are completed as required.</p> <p>3.4. Damaged or spoiled supplies are disposed and reported in accordance with enterprise and/or gov't. requirements.</p>	<p>Movement of supplies in accordance with safety and hygiene requirements</p> <p>Disposal and reporting of damaged to spoiled supplies.</p>					

	<p>3.5. Storage areas are maintained in optimum condition ensuring that they are clean, well-lit, at required temperature, free from vermin or infestation and free from defects.</p>	<p>Maintenance of storage areas</p>				<p>Picture talk activity (Describing an appropriate maintenance of storage areas)</p>	<p>How do you maintain storage areas?</p>
	<p>3.6 Periodic inventory is conducted based on physical and perpetual inventory needs.</p>	<p>Periodic inventory</p>				<p>Conducting periodic inventory</p>	<p>Why is it necessary to conduct periodic inventory?</p>
	<p>3.7 Problems are identified and reported promptly</p>	<p>Identification of problems and reporting it promptly</p>				<p>Role playing a situation where a problem is identified and solution/s are to be done executed</p>	<p>What would you do with the identified problems?</p>
	<p>3.8 Products are inventoried and reported to the head or chef, specially for items which are near compromising dates.</p>	<p>Checking of expiring dates</p>		<p>Making conclusions/ Decisions</p>		<p>Role play a situation where a problem on products discovered to be nearing expiration</p>	<p>What would you do with the products which are nearly compromising dates?</p>

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE : FOOD TRADES NC II							
UNIT OF COMPETENCY : ORGANIZE AND PREPARE FOOD							
MODULE TITLE : ORGANIZING AND PREPARING FOOD							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				SUGGESTED LEARNING/ ASSESSMENT ACTIVITIES	BASIC QUESTIONS FOR THE LEARNING ACTIVITIES
		Technology	Science	Math	Communication		
LO 1 Prepare tools and equipment for use	1.1 Tools & equipment are identified based on the required tasks	Classification of tools, equipment		YIV Collect statistical data and organize in a table	YIII Use verbal as well as non-verbal communication strategies to obtain understanding	Students will classify tools and equipment through a relay game (ENGLISH) Pantomime/Role playing (MATH) Relay Game	How are tools and equipment classified? (ENGLISH) Why is it important to use verbal and non-verbal communications (MATH) Give the relevance of conducting a thorough investigation in solving problem in collecting, organizing and classifying data through following game rules and procedures.

	<p>1.2 Tools and equipment are checked for defects damages and/or conditions in accordance with manufacturers manual</p> <p>1.3 Equipment are cleaned based on correct type and size and is safely assembled and readied for use in according with workplace / enterprise procedures</p>	<p>Tools and equipment: their uses and functions</p> <p>Safety precaution in the use of tools and equipment</p> <p>Maintenance of tools and equipment</p>				<p>Identifying the different kinds of tools, their uses and functions</p> <p>Hands –on exercise in the proper maintenance of tools equipment</p>	<p>Why should we use tools and equipment for what it is intended for?</p> <p>What are some of the safety precautions to be observed in the use of tools and equipment?</p>
LO 2 Assemble and prepare ingredients for menu items	<p>2.1 Ingredients are identified correctly according to standard recipes, recipe cards and/or enterprise requirements</p>	<p>Foods and food types</p>	<p>YI Observe characteristics of matter with precision and accuracy by using appropriate measuring instruments.</p>	<p>YIII Classify triangles according to angles and slides.</p>	<p>YIII Use different types of outline to present information logically</p>	<p>Identifying the different kinds of foods according to the menu</p> <p>(ENGLISH) Using three diagram</p> <p>(SCIENCE) Performing activity involving measurement with precision and accuracy.</p> <p>e.g. Measuring volume using measuring cups and spoons</p>	<p>What are the different kinds of foods and food types?</p> <p>(ENGLISH) Why do we use different types of outline?</p> <p>(SCIENCE) Why do you have to measure the ingredients with precision and accuracy?</p>

	<p>2.2 Ingredients are assembled according to correct quantity, type and quality required</p> <p>2.3 Ingredients are prepared based on the required form and time frame</p>	<p>Uses and characteristics of basic food types</p> <p>Preparation of various food types</p>				<p>(MATH) Performing problem solving involving triangle classification to its angles and sides.</p> <p>Showing the proper assembling of food in terms of correct quantity, quality type.</p> <p>Assembling ingredients for a certain recipe or menu with emphasis on the right form and time frame.</p>	<p>(MATH) What is the significance of solving problem on triangle classification according to its angles and sides</p> <p>Why should we consider the right type, quality, and quantity of ingredients in food preparation</p> <p>What are the proper techniques in the preparation of ingredients?</p>
<p>LO 3</p> <p>Prepare dairy, dry goods, fruits and vegetables</p>	<p>3.1 Foods are prepared according to correct weight, amount and or number of portions</p>		<p>YI Observe characteristics of matter with precision and accuracy by using appropriate measuring instruments.</p> <p>Use appropriate tools in measuring mass.</p>	<p>YI Measure weight</p>	<p>YIII Use concept maps to whom relationships</p>	<p>Showing the correct weighing and proportioning in the preparation of foods in a given recipe</p> <p>(ENGLISH) Group Game</p> <p>(SCIENCE) Performing activity involving measurement of mass.</p>	<p>Why should we consider correct weight, amount or proportion of foods?</p> <p>(ENGLISH) Why do we use concepts maps?</p> <p>(SCIENCE) Why do we need to measure with precision and accuracy?</p>

	<p>3.2 Vegetables and fruits are cleaned, peeled and/or prepared as required for menu items</p> <p>3.3 Dairy products are prepared as required for menu items and handled safely</p> <p>3.4 Ingredients are measured, and dry goods are sifted, where appropriate and used as required for menu items</p> <p>3.5 General food items are prepared correctly as required for menu items</p> <p>3.6 Products are hygienically stored and placed in correct storage facilities.</p>	Preparing menu items				<p>(MATH) Solving problems in measurement involving mass and weight Hands on exercise he correct cleaning, pickling and/ or preparing of fruits and vegetables</p> <p>Performing the proper sifting and measures of dry ingredients</p> <p>Practicing the correct and hygienic storage of products</p> <p>Identifying food items needed in preparing common menu items</p> <p>Writing a paragraph about proper storage of food items</p> <p>(SCIENCE) Inquiring method on health and safety measures in food preparation</p>	<p>(MATH) What if you fail to follow proper problem solving procedures? What is the right way of cleaning, peeling, and preparing fruits and vegetables? How are dairy products handled? What is the essence of sifting dry ingredients before measuring? Name some facilities used for proper storage of food? What is the correct and hygienic way of storing of products? (SCIENCE) Why do we need to follow health and safety procedures in the workplace?</p>
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<p>LO 4. Prepare meat, seafood and poultry</p>	<p>4.1 Foods are prepared and portioned proportionately according to size and or weight as required by menu items</p> <p>4.2 Meat are prepared, trimmed, minced or sliced in accordance with standard working procedures.</p> <p>4.3 Fish and seafood are prepared cleaned and/ or deboned according to required procedures</p> <p>4.4 Poultry is trimmed and prepared as required</p> <p>4.5 Neat seafood and poultry are stored hygienically</p>			<p>YI Solving problem on ratio and proportion</p>	<p>YIII Sequence a process to establish clarity</p>	<p>Showing sample of recipe which indicates, size shape and weight of ingredients</p> <p>(ENGLISH) Hands on exercises/Demonstration</p> <p>(MATH) Problem solving through ratio and proportion through number-puzzle games.</p> <p>Showing the proper preparation trimming, mincing and slicing of meat as required in the recipe</p> <p>Hands on exercise on the preparation of fish and poultry</p> <p>Identifying the results of non-hygienic storage of meat, seafoods poultry in term of color, appearance and odor and flavor</p>	<p>Why are foods prepared in accordance with size, portion and weight?</p> <p>(ENGLISH) What is the importance of sequencing a process?</p> <p>(MATH) Do you think you can obtain accurate and proportional output required if you fail to follow the prescribed procedure? Why?</p> <p>How are meat prepared, trimmed and minced?</p> <p>How are fish and seafood cleaned and made into fillet?</p> <p>How important is hygiene in storing meat, seafood and poultry?</p>
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CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES NC II							
UNIT OF COMPETENCY: PREPARE AND COOK POULTRY AND GAME							
MODULE TITLE: PREPARING AND COOKING POULTRY AND GAME							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				TEACHING/ LEARNING ACTIVITIES	GUIDE QUESTIONS
		Technology	Science	Math	Communication		
LO 1 Select and purchase poultry and game	1.1 Poultry and game are selected and purchased based on the approved request and guidelines	Selection and purchase of poultry and game		YIV Collect statistical data and organize into table.	YIII Use single word modifiers to persuade.	Visiting a market, observe and record the different market forms of poultry and game (ENGLISH) Dyadic exchange (one is a dealer and the other one is a consumer) (MATH) Investigate solving problems in collecting, organizing and presenting data into table, charts and graphs using game rule and procedure based on the standard guidelines Applying lesson learned in quality and quantity of receiving poultry and game	What are the proper procedures of selecting and purchasing poultry and game? (ENGLISH) Why are single word modifiers important? (MATH) How effective and accurate tabular and graphical presentation are based on the guidelines given?
	1.2 Poultry and game are received in accordance with required quantity and quality of the enterprise.	Receipt of poultry and game in a required quantity and quality.					What are the important factors to consider in receiving and endorsing poultry and game?

	1.3 Items are received and endorsed in accordance with enterprise guidelines.	Receiving and endorsing items				Recording the procedures in receiving and endorsing items. Practice receive and endorse items in the school canteen.	What are the different procedures in receiving and endorsing items?
LO 2 Handle and store poultry and game	2.1 Poultry and game are handled efficiently to minimize the risk of contamination and spoilage	Handling poultry and game efficiently		YIV From the given statistical data; analyze and make recommendations, decisions or draw conclusions	YIII Write process exposition using transition words effectively	Researching on the different ways of proper handling of poultry and game (ENGLISH) Using graphic organizer in reporting a process exposition (MATH) Investigate solving problems from the given statistical data using analysis, making decisions and recommendations through the use of games trivia efficiently and effectively	What are the different procedures of proper handling of poultry and game? (ENGLISH) Why do we use transition words and graphic organizer in writing? (MATH) How do you draw conclusions based from the analyzed and organized data using games trivia following rule and procedures effectively?
	2.2 Frozen poultry and game are thawed in accordance with enterprise thawing procedure	Thawing frozen poultry and game.				Conducting an experiment on the proper thawing of frozen poultry and game	What are the factors to consider in thawing frozen poultry

	2.3 Poultry and game are stored and storage condition of optimal temperature is maintained	Proper storage of poultry and game.				Application on the proper storage of poultry and game	What are the different storage equipment used for storing poultry and game?
LO 3 Prepare, cook and present poultry and game	3.1 Poultry and game are prepared based on the preparation technique procedures	Preparation of poultry and game		YIV Collect statistical data and organize into table	YIII Listen attentively to determine steps in a process Read closely to determine steps in a process	Demonstration on the proper preparation of poultry and game (ENGLISH) Demonstration on the proper preparation of poultry and game (MATH) Through massive survey, solve problems in collection, organization and presentation of data using number-puzzles based on techniques and procedures given	What are the different ways of preparing poultry and game? (ENGLISH) How do we determine the steps in a process? (MATH) What appropriate techniques and methodologies are used in solving problems involving collection, organization and presentation of data using number-puzzles based on
	3.2 Poultry and game are cooked according to enterprise, standard recipes and appropriate cookery methods	Cooking poultry and game according to cookery method				Actual demonstration of cooking poultry and game	What are the different cooking methods applicable to poultry and game?
	3.3 Variety of poultry and game dishes are prepared according to standard and enterprise recipes	Preparing variety of poultry and game dishes				Preparing a variety of poultry and game dishes <ul style="list-style-type: none"> • Caldereta • Chicken curry • Buttered chicken 	What are the different variety of poultry and game dishes?

	3.4 Poultry and game are served in accordance with enterprise standards.	Serving poultry and game according to standard workplace procedure				Simulation exercise: Serve poultry and game dishes	How can we serve poultry and game dishes properly?
	3.5 Poultry and game are presented using suitable sauces, garnishes and accompaniments					Group contest on presentation of cooked poultry and game dishes. Rate based on rubrics assessment	How do the dishes presented differ from each other?

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES NC II							
UNIT OF COMPETENCY: Prepare and cook seafood							
MODULE TITLE: Preparing and cooking seafood							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				TEACHING/ LEARNING ACTIVITIES	GUIDE QUESTIONS
		Technology	Science	Math	Communication		
LO1 Select and store seafood	1.1 Seafood is selected according to quality, seasonal availability, price and the requirements for specific menu items.	Selecting seafood according to specific menu	YI Make qualitative observations given a material or when watching events	YIII Identify the parts of a regular polygon (vertex angle, central angle and exterior angle)	YIII Distinguish what to do and what not to do.	Developing an advertisement about sea food dishes. (ENGLISH) Grouping game on what to do and what not to do Making a stand. (SCIENCE) Visiting a market and conduct interview	What kinds of seafoods are in abundance in your place? (ENGLISH) How do we distinguish what to do and not what to do? (SCIENCE) Why do we need to ensure that the goods are in good condition?

						(MATH) Investigate solving problems on identifying the parts of a regular polygon through geo-board games in accordance with the quality standard requirements.	(MATH) In there any other appropriate tools/strategies applicable in solving problems on identifying the parts of a regular polygon aside form using geo-board games in accordance with the quality standard requirements? How and why?
	1.2 Yields are estimated, based on various types of seafood.	Types of seafood.			Sequence signals.	Developing a seafood based menu.	How are seafood maintained and properly killed?
	1.3 Live seafood when used are killed in accordance with government regulations.	Government regulations in maintaining and properly killing seafoods. Correct handling of seafood based on: - Hygiene - Storage - Thawing - Quality control				Discussing the steps in proper handling of seafoods.	What are the consideration to take in handling seafood properly?

	<p>1.4 Seafoods are handled and stored hygienically in accordance with enterprise handling and storing techniques.</p> <p>1.5 Frozen seafoods are thawed correctly to preserve maximum quality and to retain their nutrients</p> <p>1.6 Where applicable, date, stamps and codes are checked to ensure quality control</p>					<p>Illustrating in a flow chart how seafoods are handled and stored.</p> <p>Demonstrating how to thaw frozen seafoods</p> <p>Visiting a grocery store where seafoods are stacked and frozen. Inspect date, stamps and codes on their labels/ containers</p>	<p>Why is it important to handle and store seafoods properly?</p> <p>Why should frozen seafoods be thawed properly?</p>
<p>LO 2</p> <p>Prepare and cook fish and shellfish</p>	<p>2.1 Fish is cleaned, gutted and filleted correctly and efficiently according to enterprise standards</p>	<p>Ways of cleaning gutted, filleted fish, shellfish and other types of seafood.</p>		<p>YI</p> <p>Solving problems on measurement</p>	<p>YIII</p> <p>Read closely to note sequence of preparation</p>	<p>Hands on application of practical skills.</p> <p>(ENGLISH)</p> <p>Cooking show advertisement</p>	<p>What are the ways of cleaning gutted, filleted fish and other types of seafood?</p> <p>(ENGLISH)</p> <p>How do you note sequence of preparation?</p>

						(MATH) Conducting a thorough survey in solving problems on measurement using n number puzzle games in accordance with quality enterprise standards	(MATH) How did you obtain the correct answer in solving problems on measurement using number puzzle games in accordance with quality enterprise standards?
	2.2 Shellfish and other types of seafood are cleaned and prepared in accordance with enterprise standards.	Seafood cookery				Discussion on the preparation of seafood	How are shellfish and other seafood prepared?
	2.3 Seafood is cooked in accordance with enterprise standards using a variety of cookery methods, taking into consideration the following: <ul style="list-style-type: none"> • Variety of fish and shellfish • Cut, size or portion • Whole fish or fillets • Texture and types of flesh 	Cooking methods of seafood.				Developing a skill in cooking seafood	What are the different methods of cooking seafoods?

	<ul style="list-style-type: none"> • Bone in and boneless portion • Market form of fish-live, fresh or frozen <p>2.4 Fish on shellfish by products are used appropriately for a variety of dishes and menu items</p>	Uses of fish and shellfish by products for dishes and menu items.	<p>YI</p> <p>Evaluate the economic importance of organisms</p> <p>Identify the economic importance of marine organisms</p>			<p>(SCIENCE)</p> <p>Soliciting response from the students of the different marine animals and let them identify its economic importance</p>	<p>How are leftovers and by products of seafood utilized?</p> <p>(SCIENCE)</p> <p>How can we protect the existence of marine organisms?</p>
<p>LO 3</p> <p>Present fish and seafood</p>	<p>3.1 Fish and seafood are prepared and presented for service, taking into consideration</p> <ul style="list-style-type: none"> • Palatability • Visual appearance • Harmony of ingredients • Comparative size between dish and garnish • Quality and taste 	Ways of preparing, presenting and serving seafood.	<p>YII</p> <p>Explain the activities ... to promote ... and health</p> <p>Promote health and safety measures in food preparation</p>	<p>YIII</p> <p>Determine the relationship between pairs of angles formed by parallel line cut by a transversal</p>	<p>YIII</p> <p>Compare and contrast</p>	<p>Film showing on plate presentation and garnishing techniques.</p> <p>(ENGLISH)</p> <p>Using Venn diagram to show information effectively</p>	<p>What is the best way to prepare, present and serve seafood?</p> <p>(ENGLISH)</p> <p>Why do we use verb diagram in comparing and contrasting?</p>

						<p>(SCIENCE)</p> <p>Inquiring method on health and safety measures in food preparation</p>	<p>(SCIENCE)</p> <p>Why do we need to follow health and safety procedures in the workplace?</p>
						<p>(MATH)</p> <p>Investigating the relationship between pairs of angles formed by parallel lines cut by a transversal in solving problems considering their angle measurement</p>	<p>(MATH)</p> <p>Give the relevance of investigating the relationship between pairs of angles formed by parallel lines cut by transversal involving their sides and angle measurement.</p>
	<p>3.2 Suitable sauces and dips are prepared according to standard recipes and enterprise standards</p>	<p>Types of suitable sauces and dips.</p>				<p>Identifying suitable sauces and dips for seafoods dishes/ recipes.</p>	<p>Give the similarities and differences of sauces and dips?</p>
	<p>3.3 Place presentations and garnishing techniques are selected and used according to recipes and enterprise standards.</p>	<p>Techniques of plate presentation and garnishing technique.</p>				<p>Developing own technique of plate presentation and garnishing techniques</p> <p>Mock presentation of garnishing in recipes</p>	<p>Discuss the proper ways of plate presentation and garnishing techniques.</p>

	<p>3.4. Services are carried out according to enterprise methods and standard.</p>					<p>Preparing fish seafood recipe with dips/ sauces.</p>	<p>Prepare seafood recipes present and garnish a seafood dish</p> <p>What type of fish goes were with sauces?</p>
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CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE : FOOD TRADES							
UNIT OF COMPETENCY : SELECT, PREPARE AND COOK MEAT							
MODULE TITLE : SELECTING PREPARING AND COOKING MEAT							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				SUGGESTED LEARNING/ ASSESSMENT ACTIVITIES	BASIC QUESTIONS FOR THE LEARNING ACTIVITIES
		Technology	Science	Math	Communication		
LO 1 Select Meat	1.1 Primary, secondary and proportioned cuts of pork, lamb, beef and veal are selected as required for menu items	Kinds of meat – Market forms and cuts of meat – Characteristic of different meat cuts		YI Solving problems on measurement	YIII Use phrasal and clausal modifiers to give and obtain specific information	Conducting a Market tour. Classify and identify meat cuts and characterize them (ENGLISH) Advertisement (MATH) Investigate solving problems using word puzzle games following rules and procedures	What are the kinds and classification and market forms of meat? (ENGLISH) How do you obtain specific information? (MATH) Why conversion of measurement is necessary using word puzzle games in solving problems in measurement?
	1.2 Offal and fancy meat are selected as required for the menus	Selection of offal and fancy meat				Describing good quality of offal and fancy meat	What are cuts and market forms of meat?

	<p>1.3 Leftovers are used to minimize waste.</p> <p>1.4 Low cost cut and meat products are selected when and where appropriate</p> <p>1.5 The best supplier for quality and price are selected according to enterprise requirement</p> <p>1.6 Appropriate purchase and storage techniques are used to minimize wastage</p>	<p>Low-cost cuts and meat products</p> <p>Supplier for quality and price of meat</p> <p>Minimizing waste in the purchase and storage of meat</p>				<p>Identifying low cost cuts and meat products</p> <p>Role playing in the selection for the supplier of quality meat</p> <p>Showing the proper techniques and storage of meat to avoid waste</p>	<p>What are the characteristic of the different cuts of meat?</p> <p>What are the qualities of good offal and fancy meat.</p> <p>How could we minimize wastage in the purchase and storage of meat?</p> <p>Why is it important to purchase the right meat product and store them properly?</p>
<p>LO 2</p> <p>Prepare and portion meat</p>	<p>2.1 Suitable knives and equipment are selected and used prior to meat preparation</p> <p>2.2 Meat cuts and offal are prepared and portioned according to menu requirements</p>	<p>Uses and characteristics of various knives</p> <p>Meat and preparation techniques</p>		<p>YI Measure length, weight, volume, temperature, time and angles</p>	<p>YIII Give and follow instructions carefully</p>	<p>(ENGLISH) Simulation/Game</p> <p>(MATH) Measuring salad figures according to desired measurement</p> <p>Mock demonstration on preparing and portioning meat cuts and offal.</p>	<p>(ENGLISH) How do we give and follow instructions?</p> <p>(MATH) How will you measure the meat sizes in accordance with the desired measurement?</p> <p>How important is the proper cutting techniques in the preparation of meat?</p>

	2.3 Suitable marinades are prepared and used, where appropriate, for a variety of meat cuts	Meat marinade				Simulation exercises: Preparation of marinade for a variety of meat cuts	Why do we use marinade in meat?
LO 3 Cook and present meat cuts for service	3.1 Appropriate cooking methods are identified and used for meat cuts	Cooking method of various kinds of meat. – Moist meat method – Dry meat method		YI Express relationship between two quantities using ratios	YIII Use sequence signals	Identifying the methods of cooking applied in given meat dishes (ENGLISH) Cooking show (MATH) Determining the relationship between two quantities using ratios	What is the best method of cooking various kinds of meat cuts? (ENGLISH) How are sequence signals used? (MATH) State the significance of expressing relationship between cooking and presenting meat cut for service.
	3.2 A variety of primary, secondary and portioned meat cuts are cooked and presented according to standard recipe specifications	Cooking presentation of various types of portioned and meat cuts.				Group activity: Cooking a variety of meat dishes	How are meat prepared, cooked and presented?
	3.3 A variety of offal are cooked and presented according to standard recipes	Preparing and cooking offal and fancy cooking				Simulate Preparing cooking and presenting offal dishes	What is the proper way of cooking offal and fancy meat?

	<p>3.4 Meat cuts are portioned and served according to menu requirements</p> <p>3.5 Meats are carved using the appropriate tools and techniques taking into consideration meat structure, and bone structure.</p>	<p>Portioning and serving of meat cuts</p> <p>Carving and portion control of meat</p>				<p>Demonstrating how to do portioning and serving meat cuts</p> <p>Using appropriate tool and techniques students will perform the carving of meat.</p>	<p>How do you portion and serve meat cuts?</p> <p>Why is it important to carve meat properly?</p>
<p>LO 4</p> <p>Store meat</p>	<p>4.1 Fresh and cryovac-packed meat are stored correctly according to health regulations</p>	<p>Principles and practices of hygiene in handling and storage of meat</p>		<p>YI Solve problems involving measurement</p>	<p>YIII Locate places using signage</p> <p>Evaluate effective signage.</p>	<p>Showing as example of hygienic handling and storage of meat</p> <p>(ENGLISH) Following directions</p> <p>(MATH) Solving problems involving temperature specifically in storing food</p> <p>Making a reaction paper on the slide presented in sorting meat.</p>	<p>What is the importance of hygienic handling and storage of meat?</p> <p>(ENGLISH) What is the importance of using signages?</p> <p>(MATH) Why is calculation in temperature is very important on storing meat?</p> <p>Cite the consequences of wrong storage.</p>

	<p>4.2 Fresh meat is aged correctly, required when required, to maximize and maintain quality</p>	<p>Aging of fresh meat</p>				<p>Describing the process of aging meat</p>	<p>What is aging of meat? Illustrate the Aging process of meat.</p>
	<p>4.3 Frozen meats are thawed in accordance with enterprise procedures</p>	<p>Thawing of frozen meat</p>				<p>Letting the students practice thawing frozen meat</p>	<p>What is the proper way of thawing meat?</p>

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES							
UNIT OF COMPETENCY: PREPARE PORTION CONTROLLED MEAT CUTS							
MODULE TITLE: PREPARING PORTION CONTROLLED MEAT CUTS							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				SUGGESTED LEARNING/ ASSESSMENT ACTIVITIES	BASIC QUESTIONS FOR THE LEARNING ACTIVITIES
		Technology	Science	Math	Communication		
LO 1 Purchase quality meats	1.1 Meats are purchased based on quality specifications and request.	Key factors that affect the quality of meat		YIV Fine the measures of central tendency using ungrouped data: - mean - median - mode	YIII Use stress intonation to signal the function of a word	Film showing on portion – controlled meat. (ENGLISH) Dyadic exchange (MATH) Finding the measures of central tendency using ungrouped data: - mean - mode	Why is it important to use specified ingredients and utensils in providing meat cuts? (ENGLISH) How are words changes their functions? (MATH) State the benefits of finding measures of central tendency specifically the mean and mode in purchase quality meat.

	<p>1.2 Waste is minimized through appropriate purchases and storing techniques.</p> <p>1.3 Organisms (bad and good) found in meats are identified</p>	Waste minimization techniques and proper disposal				<p>Conducting Research from science books and relevant references</p>	<p>How do proper purchasing and storage techniques prevent wastage?</p>
<p>LO 2</p> <p>Prepare and produce a range of portion - controlled meats</p>	2.1 Suitable ingredients and utensils are specified and selected according to recipes	Suitable ingredients for preparing meat cuts and products		<p>YI</p> <p>Manifest ability in visualizing abstract ideas using concrete models</p>	<p>YIII</p> <p>Arrange words in clines and clusters to show recognition of collocations</p>	<p>Demonstrate:</p> <p>Boning meat</p> <p>Trimming/ Slicing Meat</p> <p>Portioning Meat cuts</p> <p>(ENGLISH)</p> <p>(As evaluation instrument) Using words in clines and clusters in checking</p> <p>(MATH)</p> <p>Drawing polygons using the given measurements</p>	<p>What are the rules and laws enforced under Philippine Meat Inspection?</p> <p>(ENGLISH)</p> <p>How do we show recognition of collocations?</p> <p>(MATH)</p> <p>How can you relate the concept of drawing polygons on the preparation and production of portion-control meats.</p>

	<p>2.2 Meats are precisely cut to required portion size</p> <p>2.3 Portion-controlled meats are weighed trimmed and boned in accordance with enterprise recipes</p>	<p>Skills in trimming, boning and portioning meats</p> <p>Yield testing and cost calculating</p>					<p>What are the key factors that affect the quality of meat?</p>
<p>LO 3</p> <p>Prepare and produce meat products</p>	<p>3.1 Range portion-controlled products are prepared using suitable methods</p>	<p>Term commonly used in the industry to describe meat cuts and meat products</p>		<p>YI</p> <p>Perform fundamental operations on integers:</p> <ul style="list-style-type: none"> -addition - Subtraction - Multiplication - Division 	<p>YIII</p> <p>Follow instructions correctly</p>	<p>Demonstrate preparation of:</p> <ul style="list-style-type: none"> • Native Longanisa • Tocino • Coned beef <p>(ENGLISH)</p> <p>Demonstration activity</p> <p>Setting a situation</p>	<p>What are the different condiments/ flavoring used in enhancing meat products?</p> <p>(ENGLISH)</p> <p>How do we follow instructions?</p>

	<p>3.2 Suitable ingredients are selected according standard and enterprise recipe requirements.</p> <p>3.3 Fillings, flavorings and marinades for meat products are selected and used based on recipe requirements</p> <p>3.4 Equipment and machineries are used and stored based on manufacturer's manual and enterprise techniques</p>	<p>Principles of nutrition particularly food values of meat, meat products, used of preservatives and chemicals</p> <p>Preservation and flavor enhancement techniques of meat</p> <p>Care and use of machinery and equipment for meat preparation</p>			<p>Note-taking</p>	<p>(MATH)</p> <p>Performing four fundamental operations following PEMDAS</p> <p>Reading books and references on principles of nutrition.</p> <p>Note down principles affecting food values in meat and meat products.</p> <p>Mock demo on presentation of meat.</p> <p>Writing a paragraph about proper care and use of machinery and equipment.</p>	<p>(MATH)</p> <p>How are your skills in performing fundamental operations affect the preparation and production of meat products?</p>
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LO 4 STORE MEAT CUTS AND MEAT PRODUCTS	4.1 Food spoilage is minimized through appropriate storage techniques following enterprise regulations	Basic meat science and meat preservation techniques		YI Solve word problems involving measurements	YIII Give instructional information effectively	Visiting a supermarket. Observe how meat and meat products are stored. (ENGLISH) Telephone Conversation. One is giving instruction and the other is carrying out the instruction (MATH) Converting Fahrenheit to Celsius or vice versa	How do you store the different meat products? (ENGLISH) How do we give instruction? (MATH) What if you don't know how to convert Celsius to Fahrenheit and the required temperature is in Fahrenheit, what is the effect in storing meat cuts and meat products?
	4.2 Quality of each cut and product is maintained through appropriate storage techniques	Principles and practices of hygiene and handling and storing meat and meat products				Observing and describe how meat and meat products are stored in supermarkets?	Why is it important to store meat and meat products properly?
	4.3 Meat preservation method is used/ applied where appropriate	Storage procedures for different meats				Identifying meat preservation commonly done in markets	

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES							
UNIT OF COMPETENCY: Prepare Stocks, sauces and soups							
MODULE TITLE: Preparing Stocks, sauces and soups							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				TEACHING/ LEARNING ACTIVITIES	GUIDE QUESTIONS
		Technology	Science	Math	Communication		
LO 1 Prepare stocks required for menu items	1.1 Ingredients and flavoring agents are used according to standard recipes and enterprise standard	Using ingredients and flavoring agents according to standard recipes		YI Perform four fundamental operations on integers	YIII Listen attentively to note details	Identifying the ingredients and flavoring agents used in preparing stocks. (ENGLISH) Using graphic organizer (linear) (MATH) Solving word problems using four fundamental operations and apply to real life situation	What are the different ways of preparing stocks? (ENGLISH) How do we note details? (MATH) How can your skill in performing fundamental operations enhance your expertise in preparing stock requirements for menu items?

	<p>1.2 Variety of stocks, glazes, and essences are produced according to enterprise standard</p>	<p>Production of variety of stocks, glazes, and essences</p>				<p>Teacher/Resource person demonstrate preparing variety of stocks, glazes and essences.</p> <p>Students observe, take note and ask questions</p>	<p>What are the suitable ingredients used in preparing stocks?</p>
	<p>1.3 Clarifying agents are used appropriately in the preparation of stocks</p>	<p>Using clarifying agents and convenience products appropriately</p>					<p>Why is it important to use clarifying agents in the preparation of stocks?</p>
	<p>1.4 Convenience products are used appropriately</p>						

LO 2 Prepare soups required for menu items	2.1 Correct ingredients are selected and assembled to prepare soups including stocks and prepared garnishing.	Selection of ingredients for soup preparation		YI Express relationship between two quantities using ratios	YIII Give information effectively through mass media	Identifying different types of prepare soups (ENGLISH) Demonstration/Simulation (MATH) Perform activities using ratio and proportion	What are the suitable ingredients for preparing soups? (ENGLISH) How do we give information? (MATH) State the relationship between performing ratio and proportions in preparing soup required for menu items. How?
	2.2 Variety of soups are prepared according to enterprise standards	Preparation of variety of soups				Mock demo on preparing variety of soups. Students are grouped and given activity with directions to follow.	What are the different kinds of soups?
	2.3 Clarifying, thickening agents and convenience products are used where it is appropriate	Appropriate use of clarifying, thickening agents and convenience products				Giving an oral summary on using clarifying, thickening agents in soup preparation.	What are convenience products?

	<p>2.4 Soups are evaluated for flavor, color, consistency and temperature.</p> <p>2.5 Soups are presented at the right temperature in clean service ware without drips and spills using suitable garnishes and accompaniments</p>	Presentation of soups				Mock demo on proper way of presenting soup.	<p>How do they differ from natural food?</p> <p>What are the different ways of presenting soup?</p> <p>What are the basis of a good soup?</p>
<p>LO 3.</p> <p>Prepare sauces required for menu items</p>	3.1 Variety of hot and cold sauces are prepared from classical and contemporary recipes based on the required menu items	Preparing variety of hot and cold sauces		YII Derive a quadratic formula	YIII Give information effectively through mass media	<p>Preparing a variety of hot and cold sauces</p> <p>(ENGLISH)</p> <p>Demonstration/Simulation</p>	<p>What are the different kind of sauces?</p> <p>Compare and contrast them.</p> <p>(ENGLISH)</p> <p>How do we give information?</p>

	<p>3.2 Derivations are made from basic sauces</p> <p>3.3 Variety of thickening agents and convenience products are used appropriately.</p> <p>3.4 Sauces are evaluated for flavor, color, and consistency.</p> <p>3.5. Problems are identified and fixed in accordance with enterprise policy.</p>	<p>Using variety of thickening agents and convenience products appropriately</p> <p>Evaluating sauces for flavor, color and consistency</p> <p>Identifying problems</p>				<p>(MATH)</p> <p>Deriving a quadratic formula</p> <p>Identifying possible derivations in basic sauces.</p> <p>Identifying different thickening agents for sauces.</p> <p>Evaluating sauce using the criteria for evaluation (rubrics assessment)</p>	<p>(MATH)</p> <p>What lessons can you apply from the revision of quadratic formula to derivation of basic sauces required for menu items?</p> <p>When do you use hot or cold sauces?</p> <p>What are the different kinds of thickening agents and convenience products used in preparing sauces?</p> <p>How are sauces evaluated?</p> <p>What are the different kinds of thickening agents and convenience products used in preparing sauces?</p>
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LO 4 Store and reconstitute stocks, sauces and soups	4.1 Stocks, sauces and soups are stored correctly to maintain optimum freshness and quality	Proper storage of stocks, sauces and soups			Predicting outcomes	Oral discussion on storing sauces and soups properly.	What are the different equipment used for storing stocks, sauces, and soups?
	4.3 Stocks, sauces and soups are reconstituted to appropriate standards of consistency	Reconstituting stocks, sauces, and soups			Predicting outcomes	If when/ then statements on reconstituting sauces and soups.	What are the different equipment used for storing stocks, sauces, and soups?

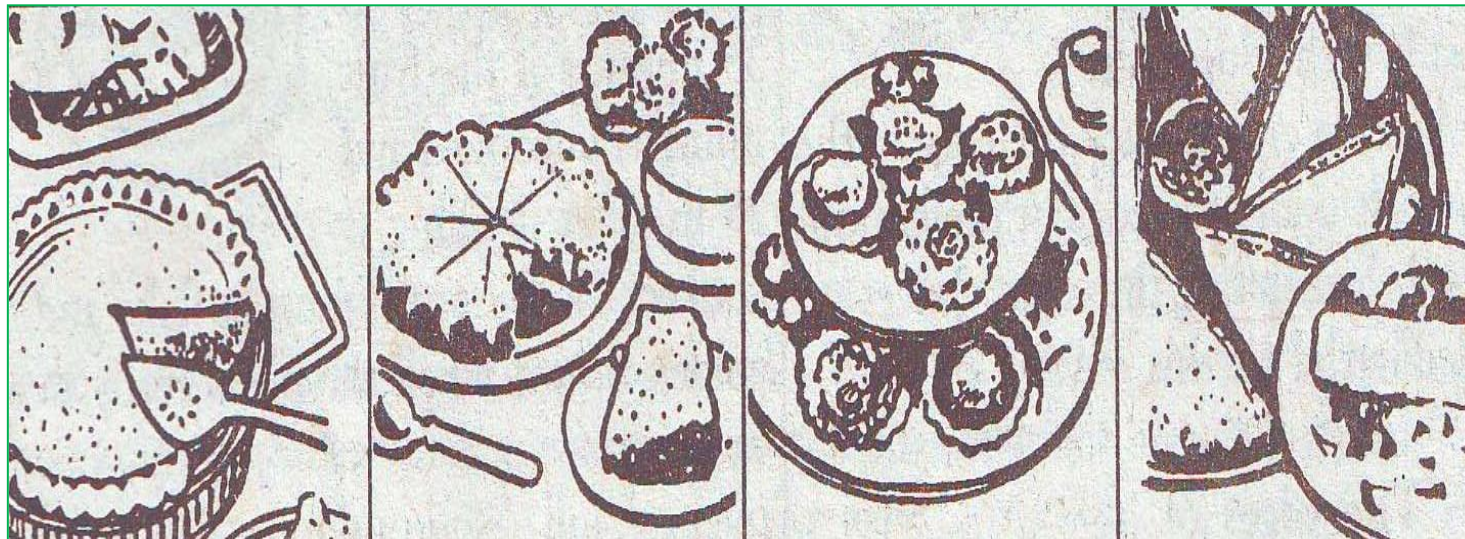


Republic of the Philippines
Department of the Education
PUBLIC TECHNICAL-VOCATIONAL



CONTEXTUAL LEARNING MATRIX

4th Year



Food Trades NC II

CONTEXTUAL LEARNING MATRIX

1st

QUALIFICATION TITLE: FOOD TRADES							
UNIT OF COMPETENCY: PREPARE HOT AND COLD SANDWICHES							
MODULE TITLE: PREPARING SANDWICHES (HOT AND COLD)							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				SUGGESTED LEARNING/ ASSESSMENT ACTIVITIES	BASIC QUESTIONS FOR THE LEARNING ACTIVITIES
		Technology	Science	Math	Communication		
LO 1. Prepare and present a variety of sandwiches	1.1 Varieties of types of sandwiches are prepared based on appropriate techniques in accordance with enterprise standards.	Types of Sandwiches <ul style="list-style-type: none"> • Hot <ul style="list-style-type: none"> Regular Baked Grilled Fried Open faced • Cold <ul style="list-style-type: none"> Regular Specialized Multi-decker Wraps Pinwheel, domino, checkerboard • Techniques in making sandwiches garnishing, spreading, layering, piping, portioning, moulding and cutting 		YIII Illustrate different kinds of angles: <ul style="list-style-type: none"> - acute - right - obtuse 	YIV Get information from library and online references	Written Examination Demonstration Industry Visit Actual Performance /Laboratory Presentation of finished products (English) Viewing / Study Skills (Math) Investigate solving problems on angle measurement and determine its relationship through presenting variety of strategies.	What are the different varieties of sandwiches? Why is it important to follow the appropriate techniques in preparing sandwiches? (English) How do we get information from library and websites? (Math) Why there is a need to illustrate the kinds of angles and determine its relationship in presenting variety of strategies.

	1.2. Suitable bases are selected from a types of bread	Suitable bases of sandwiches				Prepare hot and cold sandwiches	How are suitable bases for the preparation of sandwiches selected?
	1.3 Sandwiches are produced using appropriate ingredients to an acceptable enterprise standard ensuring: <ul style="list-style-type: none"> • neatness of presentation • appropriate ingredients combination • precise and uniformity of cut ingredients • uniformity of size and shape • attractiveness servicewares and garnishes	<ul style="list-style-type: none"> • Preparation of sandwiches: hot and cold 				Demonstrate how to garnish sandwiches	<p>Why is using the correct ingredients important in making hot and cold sandwiches?</p> <p>What are the correct ingredients used in the preparation of sandwiches?</p>
	1.4. Appropriate equipment are selected and used for toasting and heating according to enterprise procedure	Equipment <ul style="list-style-type: none"> • Microwave oven • Oven toaster • Griddle • oven 				Select equipment used for heating and toasting sandwiches	<p>What are the appropriate equipment used for heating and toasting sandwiches?</p> <p>How are equipment selected and used for toasting and heating?</p> <p>How would you determine the appropriate equipment to be used for toasting and heating?</p>

						(Science) Activity in pairs Computation of electrical energy consumption	(Science) Why do you need to consider the electrical energy consumption in selecting toasting and heating equipment?
	1.5. Sandwiches are prepared and presented sequentially within the required time frame and according to customers request	Prepare and present sandwiches logically and sequentially within the required time frame					Why is it important to prepare and present sandwiches logically and sequentially?
	1.6 Sandwiches are presented attractively using suitable garnishes and service ware	Present sandwiches attractively using suitable garnishes and service ware					How are sandwiches presented attractively?
LO 2. Store Sandwiches	2.1 Sandwiches are stored hygienically with proper temperature based on enterprise standards	Proper storage of sandwiches bread type ingredients, nature and consistency of fillings need for chilling/ correct temperature	YII Explain the activities .. To promote ... health Promote health and safety in preparing sandwiches	YI Measure: Length Weight Volume Temperature Time Angle	YIV Listen closely to get important specific details	Discussion Demonstration Research (English) Lecture / Oral Reports (Science) Film Viewing	How are sandwiches stored? (English) How do you take down notes? (Science) Why do we need to promote health and safety measures in preparing sandwiches?

						(Math) Take the body temperature of your classmate and compare	(Math) How essential is the monitoring of temperature in storing items and quantities and how effective or accurate is the measuring device used?
	2.2 Sandwiches are kept to maintain quality based on appropriate conditions and standards operating procedure	Used of plastic wrap or foil Used of bulk storage containers Used of customize container for display/ presentation/ sale				Illustrate how to store sandwiches properly	How do you maintain freshness and quality of sandwiches? What are the different kitchen tools and equipment used in storing sandwiches? Why is it important to store sandwiches appropriately?

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES							
UNIT OF COMPETENCY: PREPARE INGREDIENTS, TOOLS, UTENSILS AND EQUIPMENT FOR BAKED PRODUCTS							
MODULE TITLE: PREPARING INGREDIENTS, TOOLS, UTENSILS AND EQUIPMENT FOR BAKED PRODUCTS							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				SUGGESTED LEARNING/ ASSESSMENT ACTIVITIES	BASIC QUESTIONS FOR THE LEARNING ACTIVITIES
		Technology	Science	Math	Communication		
LO 1. Prepare baking ingredients, tools and equipment	1.1 Baking ingredient are identified properly according to standard recipes.		YI: Use laboratory apparatus YIII: Give the uses of some laboratory apparatus in the laboratory	YI: Solve problems on measurement	YIV: Use double bubble map appropriately when taking down notes	Oral and Written Test Performance Test (English) Noting Details/ Group Report (Science) Laboratory Apparatus and their uses	What are the ingredients, tools and equipment used in baking? (English) Why do we use double bubble map? (Science) Why do you have to be familiar with the different laboratory apparatus and their uses? (Math) Give the relevance of solving problem on measurement and identify the appropriate devices used in accordance with the preparation of quality products.

	1.2 Baking ingredients are classified according to quality and quantity.						
	1.3 Baking tools, utensils and equipment are identified and prepared based on required tasks.						What tools, utensils and equipment are appropriate in baking?
	1.4 Baking tools, utensils and equipment are checked for defects and damages.						Why do we need to check baking tools and equipment?

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES							
UNIT OF COMPETENCY: PREPARE YEAST-BASED PRODUCTS							
MODULE TITLE: PREPARING YEAST-BASED PRODUCTS							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				TEACHING/ LEARNING ACTIVITIES	GUIDE QUESTIONS
		Technology	Science	Math	Communication		
LO1. Prepare and present yeast-based products.	1.1. A variety of yeast-based products are prepared based on standard recipes			YI Express relationship between two quantities using ratios	YIV: Show comparison and contrast effectively	Oral and written Reports Written examination Performance Test using Scoring Rubrics (English) Film Showing on different cake presentations (Math) Use equality and inequality symbols to express relationship between two quantities using ratios through table and graph presentation	What are the yeast-based products usually prepared based on standard recipes? (English) How do we compare and contrast items or procedure? (Math) why there is a need to express relationship between two quantities using ratios in preparing, decorating and presenting products?

	1.2. Suitable tools, utensils and equipment are selected and used safely and efficiently.						
LO2. Portion and store pastry, cakes and bread goods	2.1 Portion control is applied to minimize waste.	Proper portioning of food to avoid waste.		YI: Measure: Length Weight Volume Temperature Time Angle	YIV: Listen analytically to classify products / items	Oral and Written Report Written Examination Performance Test using Scoring Rubrics (English) Using a tree diagram to classify items (Math) Investigate solving problems on measurement with the application of ration and proportion in portioning and storing products.	What are the ways to avoid or minimize waste? (English) How do we classify products? (Math) How essential is solving problems on measurement with the application of ratio and proportion in portioning and storing goods and products?
	2.2 Yeast-based products are stored correctly to minimize spoilage.	Store cakes and pastries to maintain freshness and quality				Construct a flow chart to show proper portioning and storage of bread goods	How are cakes pastry bread products stored correctly to minimize spoilage?

	2.3 Packaging is selected appropriately to maintain the quality of the products	Shelf-life practices for pastry, cakes and bread goods.				Group work on classification of practices based on require condition	What are the shelf life practices for pastry, cakes and bread goods?
	2.4 Yeast-based products are stored in accordance with required conditions.						

CONTEXTUAL LEARNING MATRIX

4th

QUALIFICATION TITLE: FOOD TRADES							
UNIT OF COMPETENCY: PREPARE AND PRESENT CAKES							
MODULE TITLE: PREPARING AND PRESENTING CAKES							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				SUGGESTED LEARNING/ ASSESSMENT ACTIVITIES	BASIC QUESTIONS FOR THE LEARNING ACTIVITIES
		Technology	Science	Math	Communication		
LO 1. Prepare specialized cakes	1.1 Ingredients are selected, measured and weighed according to recipe requirements and enterprise practices	Selecting, measuring and weighing of ingredients <ul style="list-style-type: none"> • Sponge • Cakes 		YI Convert measurement from one unit to another	YIV Skim to determine the function of statements in a passage	Oral Question Written Examination Observation Performance Test (English) Individual Reading (Math) Convert measurement from one unit to another using metric converter	Why is it important to carefully weigh, select and measure ingredients? (English) Why do we need to skim? (Math) When is conversion of unit measure necessary in the preparation of products?
	1.2 Required oven temperature is selected to bake cakes in accordance with desired characteristics, standard recipe specifications and enterprise practices	Required oven temperature					<ul style="list-style-type: none"> • What is the required oven temperature based on standard procedure?

	1.3 Basic and specialized cakes are prepared according to recipe specifications and desired product characteristics	Sponge cakes					How are sponge cakes prepared?
	1.4 Appropriate equipment are used according to required bakery products and standard operating procedure	Operation of equipments in baking					What are the proper ways of operating baking equipments?
	1.5 Basic and specialized cakes are baked according to established standards and procedure	Cooling process of sponges and cakes				Bake a sponge cake	Why is it important to follow the appropriate techniques in baking a sponge cake?
LO2. Prepare and use fillings	2.1 Fillings are prepared and selected in accordance with required consistency and appropriate flavors	Select appropriate flavor for fillings	YIII Describe different kinds of mixtures Explain ways on how to separate the components of mixtures	YI Measure: Length Weight Volume Temperature Time Angle	YIV Listen attentively to a presentation or lecture	Oral Questioning Written examination Observation Performance test (English) Group Report (Math) Investigate solving problem on measurement through tessellation and tangrams making	How do you select appropriate flavor for fillings? (English) How do we listen to a presentation or lecture (Math) Why tessellation and tangrams making relevant in solving problems on measurement in filling and preparing data or information?
	2.2 Sliced or layered cakes are filled and assemble according to standard	Slice or layered cakes Fill and assemble cakes					What is the proper way of assembling cake and sponges?

	2.3 Coating and sidings are selected according to product characteristics and required recipe specification	Select coating and sidings				Prepare coating and sidings (Science) Demonstration Activity	How do you prepare coating and sidings? (Science) Why is it important to identify compounds and mixtures found in food?
LO3. Decorate cakes	3.1 Cakes are decorated suitably for the occasion in accordance with standard recipe and enterprise practices	Decorating cakes		YII Derive by pattern searching a mathematical expression (rule) for generating the sequence	YIV Read closely to determine author's purpose	Oral Questioning Written Examination Observation Performance Test (English) Pair Reading (Math) Derive a mathematical expression (rule) for generating the sequence given set of ordered pairs	Give the relevance of decorating cakes? (English) How do we determine author's purpose? (Math) In what way does deriving a mathematical rule for generating a sequence related to decorating quality products?
	3.2 Suitable icings and decorations are used according to recipe or enterprise standards and customer preferences	Select and use suitable icings for cake decoration <ul style="list-style-type: none"> • Boiled icing • Royal icing • Fondant • Whipped icing 					What are the different icings used for cake decoration?
LO4. Present cakes	4.1 Cakes are presented in accordance with customers expectations, established standards and procedure.	Present quality cakes Equipment are selected and used in accordance with service requirements		YIII State and apply formulas for the measurement of plane and solid figures	YIV Use non-verbal cues to highlight significant points	Oral Questioning Written Examination Observation	How are cakes presented attractively?

						Performance Test (English) Pantomime (Math) Investigate solving problems in measuring plane and solid figures using appropriate devices or tools.	(English) Why do we use non-verbal cues? (Math) Cite the advantages and disadvantages of using appropriate devices in solving problems on plane and solid figures.
	4.2 Qualities of the product are maintained in accordance with the established standards and procedure.						What are the things to consider maintaining the appearance and quality of cakes?
	4.3 Cakes are marked or cut / portion-controlled to minimize wastage in accordance with enterprise specifications and customer preferences						Give the significance of portioning cakes in accordance with enterprise specifications and customer preferences?
LO 5. Store Cakes	5.1 Cakes are stored in accordance with established standards and procedure	Storage conditions Storing considerations on: temperature, light and air exposure Use of air type containers. Display cabinet including temperature-controlled cabinet to cool or warm cakes Refrigeration for chilling and freezing		YI Measure: - length - weight - volume - temperature - time - angle	YIV Point out the effectiveness of the devices used by the speaker to attract attention	Oral Questioning Written Examination Observation Performance Test (English) Role Playing	How do you store cakes? What are the appropriate containers used in storing cakes? (English) How do you attract your audience's attention?

						(Math) Investigate a thorough survey in solving problems involving measurement through number puzzle games.	(Math) Give the significance of solving problems on measurement following number-puzzle game rules and procedure in relation to storing products?
	5.2 Storage methods are identified in accordance with product specifications, established standards and procedure	Storage method used by air type containers					

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES							
UNIT OF COMPETENCY: PREPARE PASTRY PRODUCTS FOR PATISSERIES							
MODULE TITLE: PREPARING PASTRY PRODUCTS FOR PATISSERIES							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				SUGGESTED LEARNING/ ASSESSMENT ACTIVITIES	BASIC QUESTIONS FOR THE LEARNING ACTIVITIES
		Technology	Science	Math	Communication		
LO 1. Prepare pastry products	1.1 A variety of pastry products are prepared according to standard recipes and desired product characteristics.	Types, kinds of pastry and bakery products		YI Convert measurement from one unit to another	YIV Use concept mapping (linear..) as aids in taking down notes	Oral Question Written Examination Observation Performance Test (English) Individual / Group Contest Small group discussion	What are pastries? (English) Why do we use concept mapping? (Math) When is conversion of units of measurement necessary in the preparation of products?
	1.2 Ingredients are selected, measured and weighed according to recipe requirements established standards and procedure					(Math) Convert measurement from one unit to another using metric converter	How do pastries differ from cakes and cookies?
	1.3 Appropriate equipment are used according to required pastry and products and standard operating procedure	Equipment used for pastry and bakery products					What are the procedure requirements in measuring and weighing ingredients?
	1.4 Dough are prepared in accordance with enterprise standards	Preparation/ Mixing methods of dough				Prepare pastries using dough	What are the tools and equipment appropriate for pastry and bakery products?

	1.5 Products are proofed according to specified temperatures and other conditions		<p>YI Analyze how energy is transferred from one body to another</p> <p>YIII Enumerate and explain the factors affecting rates of chemical reaction</p>			(Science) Activity on Convection Current	(Science) How does convection current occur inside an oven
	1.6 Pastry and bakery products are cooked and baked according to techniques and appropriate condition						
	1.7 Required oven temperature are selected to bake pastry in accordance with the desired characteristics, standard recipe specification and enterprise practices						What is the specified temperature in proofing the products?
LO 2. Decorate and Present Pastry Products	2.1 Pastry goods are filled and decorated in accordance with standard recipes, enterprise standards, and customer preferences			YI Collect and present data into tables		<p>Oral Question</p> <p>Written Examination</p> <p>Observation</p> <p>Performance Test</p> <p>(Math) Investigate solving problem in collecting and presenting data using tables / graphs and give its relationship in decorating and presenting products.</p>	(Math) Give the relevance of solving problem in collecting and presenting data using tables and graphs its relationship in decorating and presenting products.

	2.2 Pastry items are finished according to desired product characteristics						
	Pastries are presented according to established standards						
LO 3. Store pastry products	3.1 Pastry and bakery products are stored according to established standards and procedure.			YI Solve problems on measurement		Oral Questions Written Examination Observation Performance Test (Math) Investigate a thorough survey in solving problem involving measurement though number-puzzle games	(Math) Give the significance of solving problem on measurement following number-puzzle game rules and procedure in relation with storing products.

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE: FOOD TRADES							
UNIT OF COMPETENCY: PACKAGE PREPARED FOODSTUFF							
MODULE TITLE: PACKAGING PREPARED FOODSTUFF							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				SUGGESTED LEARNING/ ASSESSMENT ACTIVITIES	BASIC QUESTIONS FOR THE LEARNING ACTIVITIES
		Technology	Science	Math	Communication		
LO1. Ensure suitable for packaging, storing and transporting of food	1.1. Food is packed based on the requirements prior to packaging in terms of quality, shelf-life, microbial condition and portion control.	Portion control practices and principles Hygienic practices and food safety, regulations on storing and transporting of food Store and transporting of food		YI Measure: - length - weight - volume - temperature - time - angle	YIV Write a summary using outlines	Oral Report Written Examination (English) Using outline and graphic organizer (linear) (Math) Investigate solving word problems involving measurement suitable for packaging, sorting and transporting products.	What are the criteria for packing food? (English) How do we sum up ideas? (Math) How essential is solving problems on measurement in accordance with the suitable ways of packaging, storing and transporting quality product?

LO2. Select appropriate packaging materials to specific foodstuff.	2.1. Packaging is performed within food safety requirements and regulations.	Types of packaging materials		YI Solve problems involving measurement	YIV Use outlines to sum up ideas	Oral Questioning Written Examination (English) Using outline and graphic organizer (linear) (Math) Investigate solving word problems involving measurement through number puzzle games	What are the types of packaging materials? (English) How do we sum up ideas? (Math) Explain the importance of problem solving on measurement using number puzzle games following rules and procedure in relation to appropriate packaging ways. Why?
	2.2. Packaging materials and methods for different food items are selected and used.	Characteristics and uses of different packaging materials.			Single and phrase modifiers	Group work	What are the characteristics and uses of packaging materials?

LO3. Package food according to needs	3.1. Food is packed in compliance with hygiene, occupational health and safety and local health regulations.	Packaging techniques Hygienic practices and food safely regulations on storage and transporting food.	YI Explain activities ...to promote ... health Promote health and safety measures in packaging food	YII Solve problem using first degree equation and inequalities in one variable (e.g. relation among numbers, geometry, business, uniform motion, money problems)	YIV Ask and respond objectively to questions raised in giving instructions	Oral Report Written Examination Portfolio (English) Interview / Simulation (Science) Make a plant visit /Educational Tour to check the compliance of the factory to health and safety (Math) conduct a thorough survey in solving problems in relation to first degree equation using tables and graphs towards the given needs or conditions	What are the hygiene and food safely practices for storage and transporting of food? What is the best functional food packaging design? (English) How do we ask and respond to questions? (Science) What if factories do not follow the prescribed specifications and safety standards of the government? (Math) Why there's a need to calculate, analyze and interpret the relationship of graphing first degree equation involving packaging food needs and its impact to profit?
	3.2. Environmental requirements for food packaging area is observed	Functional design requirements for food packaging areas.				Draw and cut functional food package design	

	3.3. appropriate packaging procedure are adopted according to enterprise specifications	Packing techniques					What are the environmental procedure in packaging materials?
	3.4 food is labeled according to Philippine Packaging Regulations						

CONTEXTUAL LEARNING MATRIX

QUALIFICATION TITLE : FOOD TRADES							
UNIT OF COMPETENCY : PROVIDE EFFECTIVE CUSTOMER SERVICE							
MODULE TITLE : PROVIDING EFFECTIVE CUSTOMER SERVICE							
LEARNING OUTCOMES (LO)	ASSESSMENT CRITERIA	LEARNING CONCEPTS				SUGGESTED LEARNING/ ASSESSMENT ACTIVITIES	BASIC QUESTIONS FOR THE LEARNING ACTIVITIES
		Technology	Science	Math	Communication		
LO 1. Greet Customer	1.1 Guests are greeted in line with enterprise procedure	Welcoming the customer		YI Translate verbal phrases to mathematical expression and vice-versa	YIV Speak clearly and spontaneously considering speech acts and functions	Observation Oral Report Written Examination Role Playing (English) Role Playing (Math) Investigate solving problems on translation of verbal phrases to mathematical expression and vice-versa using word-puzzle games	What are the procedure of greeting guests? (English) How do we employ ways of considering speech acts and functions (Math) How relevant is the use of word-puzzle games in translating verbal phrases to mathematical phrases related to communication expresses by greeting customer?
	1.2 Verbal and non-verbal communications are appropriately used on the given situation.	Verbal and non-verbal communication				Role playing of the different verbal and non-verbal communication.	Differentiate the different verbal and non-verbal communication.

	1.3 Non-verbal communication of customer is observed	Non-verbal communication				Observing and classifying non verbal communication <ul style="list-style-type: none"> • Parts of the Body • Posture/gesture 	Why is it important to observe the non-verbal communication of a customer?
	1.4 Sensitivity to cultural and social differences is demonstrated	Cultural and social differences				Enumerate the cultural and social differences of people in the community	Identify the cultural and social differences of Filipinos.
LO 2. Identify customer needs	2.1 Interpersonal skills are used to accurately identify the needs of a customer.	Using inter-personal skills to identify the needs of a customer		YIV Demonstrate investigative attitude, analytical and creative thinking	YIV Identify explicit signals used by a speaker to highlight important points.	Oral Report Portfolio (English) Presentation and lecture (Math) Investigate a thorough survey by journal making on customer needs them draw conclusions and make recommendations	Why are inter-personal skills important in a business enterprise? (English) As a speaker, why do you use explicit signals? (Math) How essential is journal making in the collection and investigation of data and drawing conclusion/recommendation involving customer needs?
	2.2 Urgency of needs are assessed and identified	Responding to the needs of a customer				Return demo	How should we respond to the needs of a customer?
	2.3 Proper information and details are provided to the customer	Providing proper information and details to the customer				Hands on application of practical skills	How should proper information and details be provided to a customer?

	2.4 Limitation in addressing customers needs is recognized and identified	Limitation in addressing the needs of a customer				Field trip to food establishments	What is the limitation in addressing the needs of customers?
LO 3. Deliver service to customer	3.1 Customer needs are promptly attended in line with workplace procedure and regulations	Prompt attention to customer needs		YIV State and explain the different sampling techniques	YIV Use appropriate language in expressing one's feeling	Interview Written Examination Demonstration (English) Telephone Conversation (Math) Investigate solving problems on sampling techniques and conduct survey on delivery service to customers	What are your observations on the different customer needs in the restaurant? (English) How do we express one's feelings? (Math) What appropriate sampling technique is used and why there is a need to conduct survey to deliver good quality service to customer?
	3.2 Appropriate relation with customer is maintained to meet high quality service	Maintaining high quality service to the customer				Demonstrate customer service through a role play	How are you going to maintain high quality service to a customer?
	3.3 Opportunity enhancement of quality of service is taken whenever possible	Enhancement of quality of service				Perform the different procedure of customer service	What are the different procedure to enhance quality customer service?
LO 4. Handle queries through telephone, fax machine, internet and e-mail	4.1 Telephone, fax machine, internet and e-mail are properly and efficiently used.	Proper use of telephone, fax machine, internet and e-mail	YIV Explain how radio communications works. Discuss how the information superhighway has influenced the affairs of daily living.	YIV Collect statistical data and organize in a table	YIV Distinguish comparatively social calls from business transactions over the telephone	Written Examination Demonstration Oral Report (English) Simulation Transaction over the telephone	What are the different procedure in browsing the internet, opening emails, operating fax machines and taking telephone queries? (English) How do we distinguish social calls from business transactions

						(Science) Using Diagram / Flow Chart to trace how messages travel from the transmitter to the receiver (Math) Construct frequency distribution table in accordance with the appropriate electronic devices used	(Science) What is radio communications and digital information were not developed? (Math) How is frequency distribution table appropriate in collecting and presenting data by table held in the business operation particularly in the use of electronic devices?
	4.2 Queries/ information are recorded in line with workplace procedure	Proper recording of queries /information in line with workplace procedure				Activities on listening to queries and recording information on tapes and VCD's and in writing pads	How are you going to record queries and information properly?
	4.3 Queries are acted upon promptly and efficiently	Proper way of responding queries/ information				Role playing on the different response of queries/ info.	What are the proper ways of responding to queries and information?
LO 5 Handle complaints, evaluation and recommendations	5.1 Guests are greeted politely	Proper way of greeting quest using polite expression		YIV Collect and analyze and present data into bubbles	YIV React explicitly to information showed in a small groups discussions	Caselets Demonstration Role play presentation Written Examination (English) Round Table Discussion (Math) Investigate solving problem in collecting, analyzing and presenting	What is the significance of handling complaints? (English) How do we react to information? (Math) Give the significance of solving problems in collecting analyzing and presenting data into frequency distribution table and draw accurate

						data into frequency distribution table and draw conclusion, evaluation and recommendation.	and valid decisions?
	5.2 Complaint is resolved with responsibility	Proper way of resolving complaints in line with workplace procedures				Demonstration	
	5.3 nature and details of complaint are established	Detailing customer complaints				Skit-Role Playing	
	5.4 Action is taken appropriately to resolve the complaint to meet customer satisfaction	Taking appropriate action to customer complaints				Skit-Role Playing	
	5.5 Evaluation and recommendation are acted upon with sincerity to ensure high quality standard	Sincere evaluation of action taken to ensure quality standard				Skit-Role Playing	