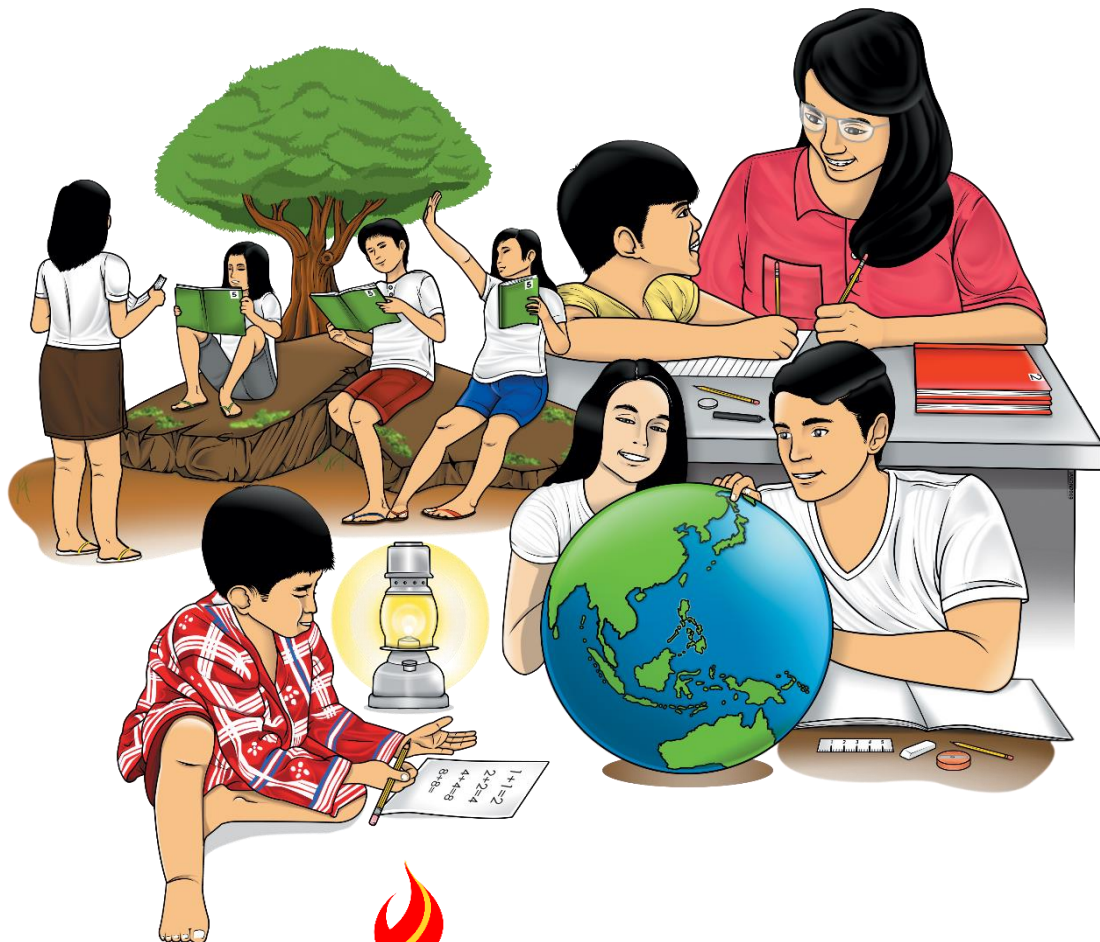


Technology and Livelihood Education

Home Economics

Module 13: Assessing Preserved/ Processed Food Using Rubric



TLE (HE) – Grade 6
Alternative Delivery Mode
Module 13: Assessing Preserved/Processed Food Using Rubric
First Edition, 2020

Republic Act 8293, section 176 states that: No copyright shall subsist in any work of the Government of the Philippines. However, prior approval of the government agency or office wherein the work is created shall be necessary for exploitation of such work for profit. Such agency or office may, among other things, impose as a condition the payment of royalties.

Borrowed materials (i.e., songs, stories, poems, pictures, photos, brand names, trademarks, etc.) included in this module are owned by their respective copyright holders. Every effort has been exerted to locate and seek permission to use these materials from their respective copyright owners. The publisher and authors do not represent nor claim ownership over them.

Published by the Department of Education
Secretary: Leonor Magtolis Briones
Undersecretary: Diosdado M. San Antonio

Development Team of the Module

Writer: Rona C. Celino

Editors: Gorgonio A. Batilaran Jr., Rhodalyn G. Delcano, Evelyn B. Cercado
Jelyn Joy M. Avelino

Reviewers: Marvic S. Martinez, Jocelyn D. Sunsona

Illustrator: Roxanne T. Agustin

Layout Artists: Giancarlo B. Azagra, Jackielyn S. Cabangal, Lourdes Eleanor M. Miranda
Dean Pierre H. Besana

Management Team: Ramir B. Uytico

Pedro T. Escobarte

Elena P. Gonzaga

Donald T. Genine

Celestino S. Dalumpines IV

Marvic S. Martinez

Jocelyn D. Sunsona

Joan C. Adoyogan

Printed in the Philippines by _____

Department of Education – Region 6

Office Address: Duran Street, Iloilo, City 5000

Telefax: (033) 509-7653(0333)336-2816

E-mail Address: region6@deped.gov.ph

Technology and Livelihood Education

Home Economics

**Module 13: Assessing Preserved
Food Using Rubric**

Introductory Message

This Self-Learning Module (SLM) is prepared so that you, our dear learners, can continue your studies and learn while at home. Activities, questions, directions, exercises, and discussions are carefully stated for you to understand each lesson.

Each SLM is composed of different parts. Each part shall guide you step-by-step as you discover and understand the lesson prepared for you.

Pre-tests are provided to measure your prior knowledge on lessons in each SLM. This will tell you if you need to proceed on completing this module or if you need to ask your facilitator or your teacher's assistance for better understanding of the lesson. At the end of each module, you need to answer the post-test to self-check your learning. Answer keys are provided for each activity and test. We trust that you will be honest in using these.

In addition to the material in the main text, notes to the Teacher are also provided to our facilitators and parents for strategies and reminders on how they can best help you on your home-based learning.

Please use this module with care. Do not put unnecessary marks on any part of this SLM. Use a separate sheet of paper in answering the exercises and tests. And read the instructions carefully before performing each task. If you have any questions in using this SLM or any difficulty in answering the tasks in this module, do not hesitate to consult your teacher or facilitator.

Thank you.



What I Need to Know

A rubric is an instrument used to assess the performance of pupils using different levels of descriptions and degrees of completion based on the process of performance or the output produced.

This module is intended for you. This will help you assess preserved or processed food as to the quality using the rubric.



What I Know

- I. Read each sentence carefully and write the letter of the correct answer on your paper.
 1. It is a scoring guide used to evaluate the quality of processed or preserved food following the set of criteria.

A. assessment	C. grade
B. rubric	D. mechanic
 2. The two components of a rubric are descriptive and _____ ratings.

A. criteria	C. holistic
B. analytic	D. general
 3. It is the process of designing, evaluating, and producing packages.

A. eating	C. scoring
B. preserving	D. packaging
 4. The sweet, sour, bitter and salty are considered _____.

A. taste	C. odor
B. flavor	D. form
 5. When the assessor's views and scores are focused on the final product and not on the process, it is considered as _____.

A. performance	C. product
B. process	D. writing

- II. Read the words inside the box. Circle the word if it is used in assessing a product. If not, underline the word. Write your answer on a separate sheet.

Taste	Size	Nutritive Value
	Packaging	Market Value

Lesson 1	Assessing Preserved Food Using Rubric
---------------------	--

There are lots of manufacturers or producers of a single product. Aside from quality, appearance, aroma, taste, texture and flavor are some of the aspects that products may differ. Proper assessment will help a consumer know the best product of his/her preference. A consumer should set the assessment criteria will help him/her decide and choose the best product. It will also help the consumer get a less expensive product but with the same quality with that of the expensive ones.



What's In

Arrange the following steps in conducting a research. Write number 1 as the first step then 2, 3, 4, 5, 6, and 7 as the last step on the space below.

- _____ planning
- _____ brainstorming
- _____ revising
- _____ writing
- _____ researching
- _____ publishing
- _____ editing



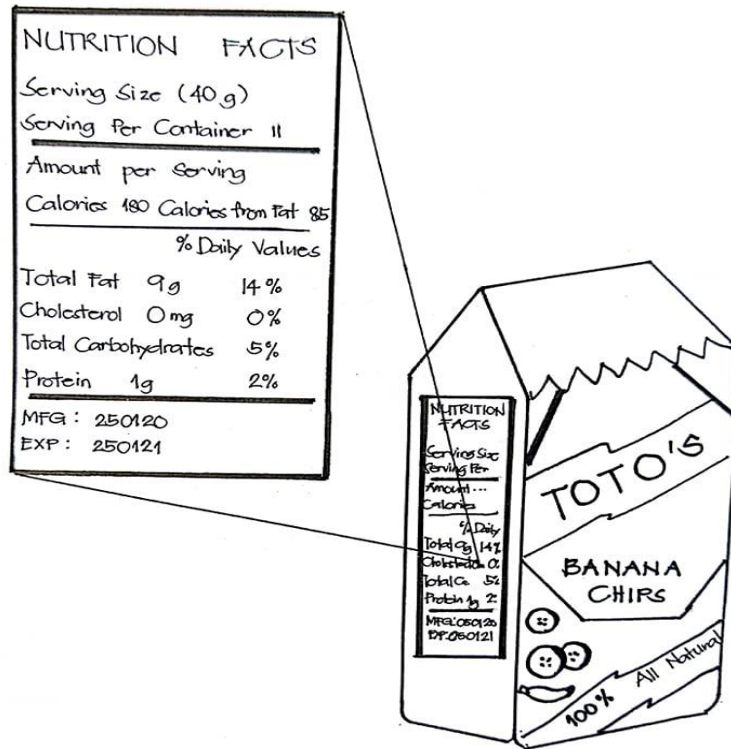
Notes to the Teacher

Begin by orienting learners with the relevance of the module in providing varied, relevant activities and opportunities in improving learner's skills. Remind the learner to answer *What I Know*, *What Can I Do* and *Assessment* to test their own progress. Let them answer on a separate sheet of paper.



What's New

Study the food packaged below. Tell something about it. What are its nutritive value? If you are going to assess the product, how will you do it?





What is It

How to Assess Processed/Preserved Food

The purpose of assessing a processed/preserved food is for the food system to improve and increase the access to healthy food. It conducts surveys to gather information about their behaviors and perceptions toward choosing and buying food. The information gathered will be used in assessing and improving a product for community consumption and raise awareness in the improvement of healthy food access.

Product Assessment is a type of assessment that considers the consumer's perceptions and feedbacks on the final product and not on the process.

What is a rubric?

A rubric is a tool used for scoring to evaluate the quality of processed/preserved food product following the set of criteria.

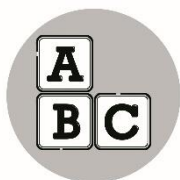
A rubric has two components namely: Criteria and Descriptive Ratings. A good rubric describes levels of quality for each of the criterion. These levels of performance may be written as different descriptive ratings (e.g., Outstanding, Very Satisfactory, Satisfactory and Needs Improvement) or as numerical scores (e.g., 4, 3, 2, 1)

In food product assessment, the things perceived by our five senses are what we use to evaluate the characteristics of food. Taste, packaging, nutritive value and market price of a product are what we consider most often.

1. Taste- the special sense that perceives and distinguishes the sweet, sour, bitter, or salty quality of a dissolved substance and is mediated by taste buds on the tongue
2. Packaging- the presentation of something or someone to the public in a way that is designed to be attractive or appealing
3. Nutritive Value- relative worth, utility or importance relating to nutrition
4. Market Price- a price actually given in current market dealings

Read and answer each question carefully.

1. What is a rubric?
2. What are the two (2) components of scoring a rubric?
3. Is rubric important in assessing your performance? Why or why not?



What's More

Activity 1

Accomplish the given task below. Analyze the accomplished rubric in assessing processed food product by completing the paragraph.

Product: Remedios' Pickled Papaya

CRITERIA	Excellent 15	Good 10	Fair 5	Score
Nutritive Value	has a lot of nutritive value (5 or more)	has minimal nutritive value (2-4)	food lacks nutritive value.(0-1)	15
Taste	excellent	good	fair	15
Packaging	attractive	pleasing	fair	10
Market Price	reasonable and affordable	quite expensive	very expensive	10
Total				50

The processed product being assessed was (1) _____. It has an excellent nutritive value and got the perfect score of (2) _____. The taste is also (3) _____ and got the score of 15. The criteria for (4) _____ and _____ got 10 points each because the criterion got the lowest score of fair and very expensive respectively. The total product got the total score of (5) _____.

Activity 2

Read the paragraph below and accomplish the rubric based on the data provided in the paragraph.

Carlo is selling his processed oyster chips. The product contains seven (7) nutritional value and it tastes good. It has an attractive packaging and the price is reasonable and affordable.

CRITERIA	Excellent 15	Good 10	Fair 5	Score
Nutritive Value	has a lot of nutritive value (5 or more)	has minimal nutritive value (2 - 4)	food lacks nutritive value (0-1)	
Taste	excellent	good	fair	
Packaging	attractive	pleasing	fair	
Market Price	reasonable and affordable	quite expensive	very expensive	
Total				



What I Have Learned

Activity 3

Read the statements carefully. Write **PRODUCT** if the statement is true and **RUBRIC** if false.

- _____ 1. Assessing a processed product doesn't need a rubric.
- _____ 2. A rubric should be clear and easy to understand.
- _____ 3. The purpose of using rubric in assessing a product is to improve the product's overall quality.
- _____ 4. You don't need to consider the criteria in assessing processed product if you are satisfied with the quality of your product.
- _____ 5. The scores obtained in the rubric is not necessary in the improvement of the product.
- _____ 6. A rubric is a scoring guide use to evaluate the quality of food processed/preserved following the set criteria.
- _____ 7. Setting assessment criteria cannot help the consumer decide and choose the best product.
- _____ 8. Products may differ to quality and some other aspects like appearance, aroma, taste, texture and flavor.
- _____ 9. A consumer should know the best product of his/her preference through proper assessment.
- _____ 10. The goal of a processed/preserved food assessment is to improve a food system via increase access to healthy food.

Complete the thought of the sentence.

- 1. In assessing food product, we evaluate the characteristics of food as perceived by the five senses. Most often we always consider the _____, _____, _____ and _____ of a product.
- 2. The focus of _____ assessment is on evaluating the result or outcome of a process. It is concern on the _____ alone and not on the process.
- 3. A _____ is a scoring guide use to evaluate the quality of food processed/preserved following the set of criteria.



What I Can Do

Let's Think Beyond!

Show that you learned something by doing this activity. The accomplished rubric was based from the situation below. Determine whether the rubric was accomplished correctly by answering the questions that follow.

Situation:

In Grade 6 – Rizal, teacher Marilyn asked her pupils to assess the processed banana chips that she made. She used taste, packaging, nutritive value and market price of a product as the criteria in assessing the product. After assessing her pupils' product, the following were the results: The taste is excellent. It is very delicious. The packaging is good because some labels are not clearly printed. The product is excellent when it comes to nutritive value. It is cheaper than other banana chips being sold in their local market. In general, the product is excellent.

Accomplished Rubric:

CRITERIA	Excellent 15	Good 10	Fair 5	Score
Nutritive Value	has a lot of nutritive value (5 or more)	has minimal nutritive value (2-4)	food lacks nutritive value (0-1)	15
Taste	excellent	good	fair	15
Packaging	attractive	pleasing	fair	10
Market Price	reasonable and affordable	quite expensive	very expensive	15
Total				55

Questions:

Read each sentence carefully. Write **YES** if it is correct and **NO** if it is not. Write your answer on a separate sheet of paper.

1. The criteria in the rubric are correct based on the given situation.
2. Taste criterion got 15 because the product is delicious.
3. Some labels in the packaging are not clearly printed therefore the score in packaging is 15.
4. The market price is excellent because it is cheaper than banana chips.
5. In general, the product is excellent.



Assessment

Select one (1) processed product present in your community. Using the rubric, assess the product through the following criteria: nutritive value, taste, packaging and market price. Answer the questions that follow.

 Name of Product

Rubric

CRITERIA	Excellent 15	Good 10	Fair 5	Score
Nutritive Value	has a lot of nutritive value (5 or more)	has minimal nutritive value (2-4)	food lacks nutritive value (0-1)	
Taste	excellent	Good	fair	
Packaging	attractive	pleasing	fair	
Market Price	reasonable and affordable	quite expensive	very expensive	
Total				

Questions:

1. The criteria used in assessing the product are:
 - a. _____
 - b. _____
 - c. _____
 - d. _____
2. In Nutritive Value, the product got _____ points.
3. In Taste, the product got _____ points.
4. In Market Price the product got _____ points.
5. Total product got the total points of _____ .



Additional Activities

Using the activity in the assessment, let one (1) of your family members do the same. Compare your assessment with him/her. Highlight the criterion/ criteria you differ from each other.



Answer Key

<p style="text-align: center;">What I Know</p> <p>A 1. b 2. a 3. d 4. a 5. c B Taste <u>Size</u> Nutritive Value Packaging Market Price</p>	<p style="text-align: center;">What's More</p> <p>Activity 1.1 1. Remedio's Pickled Papaya 2. 15 3. Excellent 4. Packaging and market price 5. 50 Activity 2.1 Nutritive value- 15 Taste-10 Packaging 15 Market price-15 Total-55 Activity 3.1 1. Rubric 2. Product 3. Product</p>	<p style="text-align: center;">Assessment</p> <p>1. a. Nutritive Value b. Taste c. Packaging d. Market Price 2 – 6: Answers may vary</p>
--	---	---

References

An Encyclopedia Britannica Company; Definition of the words taste, packaging, nutritive, value and market price; Retrieved date May 4, 2020
<https://www.merriam-webster.com/>

For inquiries or feedback, please write or call:

Department of Education - Bureau of Learning Resources (DepEd-BLR)

Ground Floor, Bonifacio Bldg., DepEd Complex
Meralco Avenue, Pasig City, Philippines 1600

Telefax: (632) 8634-1072; 8634-1054; 8631-4985

Email Address: blr.lrqad@deped.gov.ph * blr.lrpd@deped.gov.ph