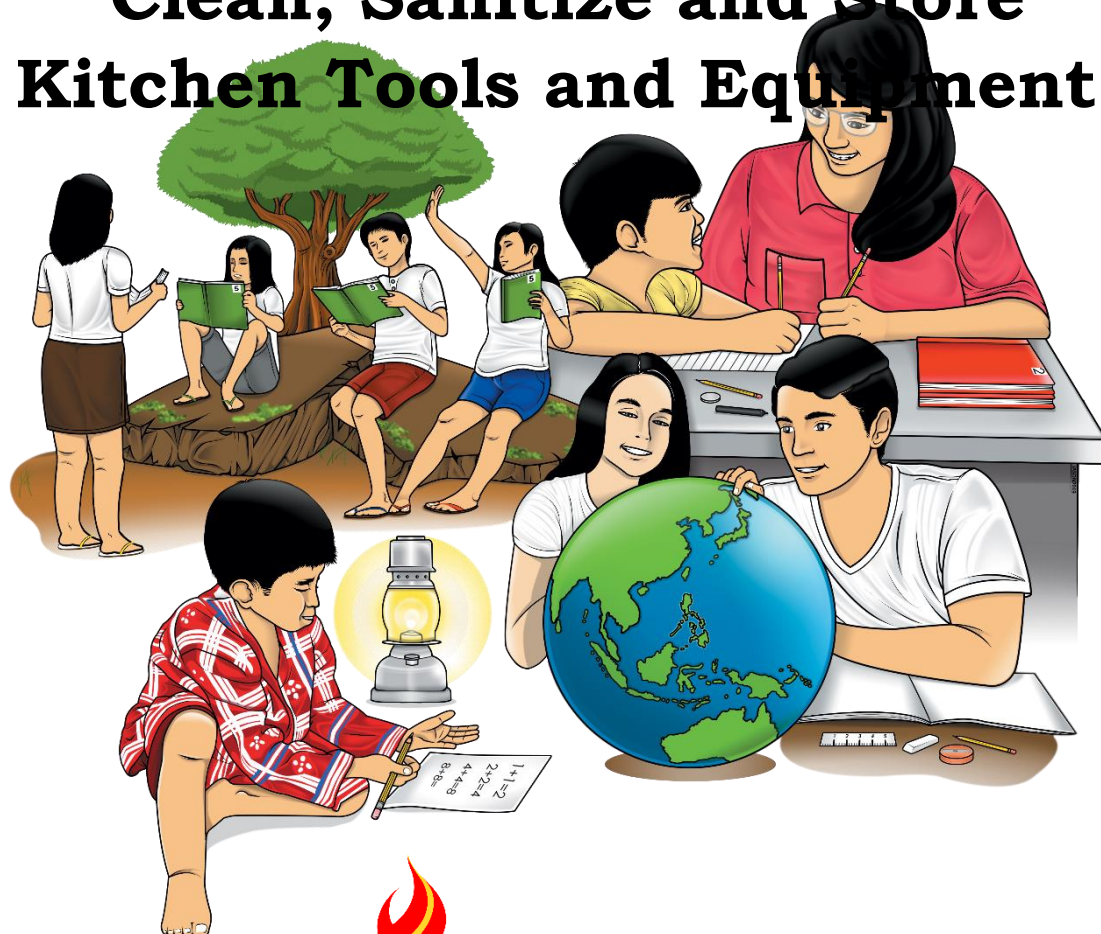


Technology and Livelihood Education Cookery

Quarter 1 – Module 1: Clean, Sanitize and Store Kitchen Tools and Equipment



TLE –COOKERY Grade 9
Alternative Delivery Mode
Quarter 1- Module 1: Clean, sanitize and store kitchen tools and equipment
First Edition, 2020

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Technology and Livelihood Education Cookery

**Quarter 1 – Module 1:
Clean, sanitize and store kitchen
tools and equipment**

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, Note 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

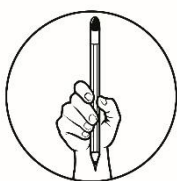
This module was designed and written with you in mind. It is here to help you master how to identify chemicals for cleaning and sanitizing kitchen tools and equipment and preparing cleaning agents. The scope of this module permits it to be used in many different learning situations. The language used recognizes the diverse vocabulary level of students. The lessons are arranged to follow the standard sequence of the course. But the order in which you read them can be changed to correspond with the textbook you are now using.

The module contains one lesson:

- Types of cleaning chemicals and preparing cleaning agents

After going through this module, you are expected to:

1. Identify the chemicals to be utilized in cleaning and sanitizing kitchen tools and equipment; and
2. Prepare cleaning agents in accordance with the manufacturer's instructions



What I Know

Instructions: Read each item carefully and choose the letter of the correct answer. Write your answer in a separate sheet.

1. Which of these products is best for cleaning stainless steel utensils?
A. white vinegar
B. warm water
C. baking soda
D. bar soap
2. What do you call scoring cleaners mostly use for cleaning enamel and ceramic surfaces, including tiles?
A. soap
B. detergents
C. abrasives
D. sanitizer wipes
3. How many tea bags are needed to remove greasy spots of a used pan?
A. 2-3
B. 1-2
C. 3-4
D. 4-5
4. Which is NOT the safest place to store knives?
A. magnetic strip
B. ladle cradle
C. drawer
D. wooden blocks/docks
5. Which statement is TRUE about sanitation?
A. reduces harmful germs
B. removes food particles
C. uses detergent and acid solvent
D. uses sponge and brush

Lesson

1

Cookery: Types of Cleaning Chemicals and Preparing Cleaning Agents

Cleaning chemicals or cleaning agents are substances, usually liquids, that are used to remove dirt, including dust, stains, bad smells and clutter on surfaces. Purposes of cleaning agents include health, beauty, absence of offensive odor, avoidance of shame, and avoidance of the spread of dirt and contaminants to oneself and others. Some cleaning agents can kill bacteria and clean at the same time.



What's In

Activity 1: Brain-teasing Fun Game

This activity will give you an opportunity to review the past lesson.

Directions: Arrange the jumbled letters below based on the guide questions. Write the correct answer on a separate sheet.

TERWA

1. What is the simplest cleaner of all?

TNOLSEV

2. What is used to dissolve heavy grease and oil which water-based cleaners cannot cope with?

NBAIKG DOAS

3. What is the most common cleaning agent usually found in the kitchen?

GINCELAN

4. What do you call on the removal of food particles, dirt, grease and any other residue that doesn't belong to the food-contact surface?

TCABSIEN

5. Where is the safest place to store occasionally used plates?

Great start! Let's have another activity.

Notes to the Teacher

In this module you will facilitate ADM learners to go through a series of learning activities in order to complete the learning outcomes of the module, but this is a kind of flexible learning which allows the learners to learn by considering their convenience for time and or location. Hence, learning resource is aligned to the curriculum, it is designed to meet the needs and circumstances of learners.



What's New

Activity 2: Think Up

Instructions: Read the situation below and answer the given questions. Write your answer on a separate sheet

Your mother asked you to clean the dirty oven using the cleaning agents she just bought from the supermarket. It was your first time to clean such equipment and so, choosing the appropriate cleaning agent turned into a discovery and preparing it was an experiment. Inside the grocery bag are: citrus fruits, powdered and liquid detergents, bread, cooking oil, vinegar, soy sauce and baking soda.

Guide Questions:

1. What two things are you going to use in cleaning the oven?
2. What were you thinking while reading the situation?
3. How did you come up with your two choices?

Nice try! Are you ready to learn? Let's go.



What is It

Types of Cleaning Chemicals

These are the main types you will come across:

Detergents are able to penetrate moderately greasy and/or dirty surfaces and suitable for cleaning floors and walls, and similar routine tasks.

Sanitizers are for 'clean-as-you-go' use but cannot substitute thorough washing with a detergent. Powder sanitizers, dissolved in hot water, require a final rinse and are not suitable for use on certain metals. Liquid sanitizers are diluted before use. They must be left to dry, not rinse off.

Sanitizer wipes are used for a quick and convenient way of cleaning food temperature probes and small utensils, and for wiping food preparation surfaces on a 'clean-as-you-go' basis. Use once only then disregard.

Hard surface cleaners are used for heavier or more specialized tasks, although they are corrosive and damage surfaces if not used with care.

Solvents dissolve heavy grease and oil which water-based cleaners cannot cope with.

Abrasives or scoring cleaners are mostly used for cleaning enamel and ceramic surfaces, including tiles. Abrasive powders are much coarser than liquids, creams and pastes, but all of them can damage surfaces.

Water is the simplest cleaner of all. Applied under pressure, it cleans hard surfaces such as floors and walls in delivery and waste disposal areas. Water also rinses out dirt removed from a surface by other cleaning agent.

Soap is not suitable for cleaning equipment and surfaces because it leaves a scum. Disinfectants are added to some liquid soap for washing hands.

Chemical disinfectants are not recommended for kitchen use, as their effectiveness can be destroyed by wasted food materials, by the fabric of cleaning cloths, and by the materials of some surfaces. Bleach for example, attacks cloths, some plastics and metal fittings. There is also a risk that the disinfectants will leave a strong smell or taste.

Preparing Cleaning Agents

Cleaners and sanitizers must be accurately measured and correctly prepared to ensure they are effective. Some of the items in your cabinet work as effective all-purpose cleaners and even cost cheaper than our favorite cleaning products.

The following are cleaning agents that can be found and prepared at home in accordance with the manufacturer's instruction with the following specific purposes:

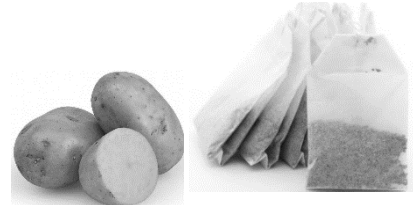
1. Kitchen Counters, Stoves, Equipment and the inside of Refrigerator

- 4 tablespoons baking soda
- 1 quart warm water
- Make a paste of baking soda and water. Apply it with a damp cloth and rub gently in the direction of the metal's grain. Rinse and buff dry.



2. Greasy inner part of Pans

- peeled potato
- baking Soda
- 3-4 dry teabags
- Peel off potato and cut it in half.



Rub some baking soda over it. Scrub the pan with this mixture, holding on to the potato and rinse afterwards. You can also place 3-4 dry tea bags to cover the greasy spot. You will notice that the grease has slowly started coming off.

3. Outer part of Pans and Kettles

- water
- 4-5 teaspoons baking soda
- For stubborn grease outside the pan, take another utensil bigger than the one you want to clean. Fill the larger utensil up with water and add 4-5 teaspoon of baking soda. Place the dirty utensil over this, and let it boil for 30 minutes.

4. Stainless Steel Utensils

- lemon juice or white vinegar
- Clean utensils using lemon juice if you are running out of time or ingredient. You can also spray some white vinegar on your steel utensils and rub it with a cloth in circular motion.



5. Aluminum Utensils

- 4 tablespoons white vinegar
- 1 liter water
- Boil the mixture for about 10 minutes before cleaning utensils.

6. Silver Utensils

- 1 tablespoon salt
- 1 tablespoon baking soda
- water
- Take a pan big enough to hold it. Cover the insides with aluminum foil. Pour water into it. Mix one tablespoon of salt and baking soda as baking soda removes the tarnish in each sprinkle on the utensil. Put the silver



utensils in this solution, cover it, and boil it for 3-4 minutes. Drain the water, and clean the utensils in warm water.

7. Rusty Kitchen Knives

- white vinegar or rotor oil
- Apply the white vinegar or Rotor Oil on the rusty part of the knife and wipe it off generously with a cloth.

8. Dish Cleaner

- 2/3 cup salt
- 1 cup water
- ½ cup white vinegar
- 3 pcs. lemon
- Cut the lemons into small pieces with the peel on. Mix them with salt in a blender. Add in the rest of the ingredients and blend well. Pour it over a pan and stir it on heat for 15 minutes with a wooden spatula. Pour it into a bowl and let it cool.

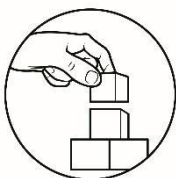


9. Plastic Containers

- Remove odor: 4 tablespoon baking soda, 1-quart warm water
- Dissolve four tablespoons of baking soda in one quart of warm water. Immerse the container in this solution if it's small enough, or pour the mixture into the container, soaking for about 30 minutes or until the odor disappears. Rinse, and dry.
- Remove stains: 1 tablespoon liquid chlorine bleach and 1 cup water
- Mix a solution of one tablespoon liquid chlorine bleach per cup of warm water. Make enough so that when poured in, it will cover the discolored portion of your container. Pour the solution into the container. If the lid is also stained, place it flat at the bottom of the sink and pour on more of the bleach mixture. Soak for about 30 minutes, until clean. Wash the container and the lid in hot, soapy water; wipe dry.



Did you learn something from this lesson? Great! Now, let's master the lesson through these activities.



What's More

Activity 3: What is My Label?

Directions: Read the words and phrases inside the box. Identify the chemicals to be utilized in cleaning and sanitizing kitchen tools and equipment by grouping them accordingly. Write them under each column in the next box.

Water	Detergent powder	Dishwashing liquid
Ammonia	Muriatic acid	Hot water
Chlorine	Detergent bar	Dishwashing paste

<i>Cleaning Chemicals</i>	<i>Sanitizing Chemicals</i>
1.	1.
2.	2.
3.	3.
4.	4.
5.	5.

Wow! You are doing great! Let's have another activity.



What I Have Learned

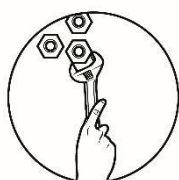
Activity 4: Fill Me In

Directions: Read and understand each statement carefully. Fill in each blanks with the correct answers from the box.

- | | | |
|----------------------------|-------------|---------------|
| •Sanitizers | •Solvents | • Lemon juice |
| •Stained plastic container | •Detergents | •Water |

- _____ 1. Which type of cleaning chemicals are suitable for cleaning floor and walls?
- _____ 2. What cleaning chemical dissolves heavy grease and oil which water-based cleaners cannot cope with?
- _____ 3. Which of these cleaning chemicals must be left to dry and not rinse off?
- _____ 4. Which will be used in substitute of white vinegar for cleaning stainless steel utensils?
- _____ 5. What are you going to clean if you're given with Chlorine Bleach and water?

It seems that you learned a lot from the previous activities. So, Let's have another activity.



What I Can Do

Activity 5: Let's Prepare

In this activity, you will showcase the knowledge that you've learned from the lesson and all those activities in your home.

Instructions: Go over your kitchen and prepare a cleaning agent using the available products in your home. Make sure to read the product's manufacturer instructions or label for your safety. Follow the procedure presented in your lesson and let your parents evaluate your task using this performance evaluation form. Don't forget to submit this form together with your answer sheets.

Performance Evaluation Form						
10- Excellent	8- Good	6- Satisfactory	4- Needs Improvement			
<i>(Please check the appropriate box)</i>			10	8	6	4
1. Followed the procedure accordingly						
2. Used the available products at home						
3. Showed mastery of the task						
4. Showed effort in the overall task						
Comments:			Score:			

Are you ready to answer these questions? Great!



Assessment

Multiple Choice: Choose the letter of the correct answer. Write the chosen letter on a separate sheet of paper.

1. Why is soap NOT suitable for cleaning equipment and surfaces?
 - A. It is expensive.
 - B. It makes the surfaces too shiny.
 - C. It leaves a scum.
 - D. It is easy to hold.
2. Which of these products is best for cleaning stainless steel utensils?
 - A. white vinegar
 - B. warm water
 - C. baking soda
 - D. bar soap
3. What do you call scoring cleaners mostly use for cleaning enamel and ceramic surfaces, including tiles?
 - A. soap
 - B. detergents
 - C. abrasives
 - D. sanitizer wipes
4. How many tea bags are needed to remove greasy spots of a used pan?
 - A. 2-3
 - B. 1-2
 - C. 3-4
 - D. 4-5
5. What mixture of cleaning agent will you use in cleaning kitchen stoves and equipment?
 - A. water and salt
 - B. vinegar and salt
 - C. chlorine and water
 - D. baking soda and water

What is your score? It seems that you really mastered the lesson.



What I Need to Know

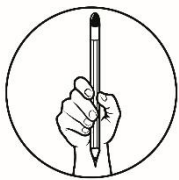
This module was designed and written with you in mind. It is here to help you master how to clean and sanitize kitchen tools. The scope of this module permits it to be used in many different learning situations. The language used recognizes the diverse vocabulary level of students. The lessons are arranged to follow the standard sequence of the course. But the order in which you read them can be changed to correspond with the textbook you are now using.

The module contains only one lesson:

Lesson 2- Cleaning and Sanitizing Kitchen Tools

After going through this module, you are expected to:

1. Clean and sanitize kitchen tools in accordance with prescribed standards.



What I Know

Instruction: Choose the letter of the correct answer. Write your answer on a separate sheet of paper.

1. Which of the following best describes cleaning?
 - A. destroying of bacteria through the use of chemicals
 - B. removal of grease, dirt and other residue that doesn't belong to the food-contact surface
 - C. making something free from bacteria and other microorganisms
 - D. reducing the number of harmful germs and contaminants down to a safe level
2. Which of the following best describes sanitizing?
 - A. making something free from dirt and mess
 - B. washing with the use of chemicals
 - C. reducing the number of harmful germs
 - D. removing bacteria and other microorganisms from a surface
3. What does the term "food-contact surface" mean?

A. anything that touches food	C. food supervisor
B. contact person that delivers food	D. any food container
4. What is a must in handling/doing a food service?

A. competence	C. completeness
B. confidence	D. cleanliness
5. Which is NOT considered as a food-contact surface?

A. container	C. pan
B. towel	D. plate

Lesson

2

Cookery: Cleaning and Sanitizing Kitchen Tools

Cleaning is the removal of food particles, dirt, grease and any other residue that doesn't belong to the food-contact surface. When you see any residue on your tool, it is not clean. Sanitizing, on the other hand, is reducing the number of harmful germs and contaminants down to a safe, acceptable level.

If you don't clean your kitchen properly, germs and bacteria will start to grow quickly. This definitely isn't ideal in a place where you prepare and cook food as it can lead to illness. To avoid this, it is important to clean and sanitize kitchen tools properly after using them.



What's In

Activity1: Guess the Agent

This activity will give you an opportunity to review the previous lesson.

Instruction: Guess the word being described by arranging the jumbled letters below. Write your answers on a separate sheet.

1. **G I V R N A E** – an acetic acid having a distinctive sour taste and pungent smell
2. **T E T E N E D R G** – a cleaning agent or solvent used to wash cutleries, surfaces and equipment
3. **T A R W E** – the simplest cleaner of all
4. **T N O L S E V** – used to dissolve heavy grease and oil which water-based cleaners cannot cope with
5. **S E V I S A R B A** – used for cleaning enamel and ceramic surfaces

Very good! You have already mastered the previous lesson. Now let's have another activity.



What's New

Activity 2: Guess Me Please

Instruction: Sing the song in the tune of “This is the way I brush my teeth”, then guess what it is all about.

The Kitchen Song

<i>Stanza 1</i>	<i>Stanza 2</i>	<i>Stanza 3</i>
Wash all your spoons and forks and plates, Chopping boards, knives and whisks; Wash all your spoons and forks and plates After every usage.	Scrub everything with soap and sponge, Rinse it then, afterwards; Scrub everything with soap and sponge, Air dry in the drain rack.	Fill your sink with clean water, Warm water, hot water; Soak kitchen tools with these waters, That is sanitizing.

Guide Questions:

1. What do you think is the song all about?
2. What were you thinking while singing the song?

Singing is fun indeed! Are you ready to learn? Let's go.



What is It

Cleaning and Sanitizing Kitchen Tools

As we all know, cleanliness is a must in every home and even in food-service industry. A clean utensil is the same as a sanitized utensil. They are both germ-free, right? It is important to both clean and sanitize the food-contact surfaces. Anything that touches food is food-contact surface: knives, pots, counters, containers, dishes and even our hands.

Here are the steps of cleaning and sanitizing kitchen tools in accordance with the prescribed standards.

After you've finished cooking, it's vital to clean and sanitize the kitchen tools and equipment to prevent the spread of bacteria. To start with, here are the steps in cleaning your tools:

1. Scrape any food debris into a bin before cleaning and sanitizing the tools and utensils. Pre-scrape or remove food particles that remain or stick in your utensil especially knife, chopping board, container and spoon.



2. Fill the sink with warm to hot water and an antibacterial detergent. After pre-scraping, soak your utensils in a sink or large container filled with warm to hot water and antibacterial detergent.



3. Use a clean sponge or brush to scrub each item thoroughly. To make sure that you have removed all bits of food and getting into all the little hard-to-reach areas, use a smaller tip brush and rinse your utensils with clean water afterwards.



4. Either leave to air dry or wipe it with a clean dish cloth and store it properly.

If you need to thoroughly sanitize kitchen tools and equipment to ensure there's no chance of any bacteria, follow these steps:

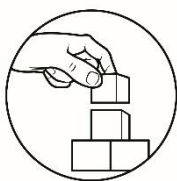
1. Put the tools and utensils in a large pan, immersing them fully in water.
2. Put a lid to the pan and carefully bring the water to boil for 5 minutes.
3. Remove the lid and wait for the water to stop boiling before removing the tools and utensils with tongs.

Three-Compartment Sink

Some households and restaurants use this three-compartment sink. It is designed for cleaning and sanitizing in one simple process.

1. After scraping off all the loose foods, place the dirty item into the first sink and give it a good scrubbing with hot, soapy water.
2. In the middle sink, thoroughly rinse the item with hot, clean water to remove any left-over residue.
3. In the third sink, dunk the item in the sanitizer solution and then let it air dry on a clean surface, drain board or towel.





What's More

Activity 3: Read and Distinguish

Instructions: Read and distinguish the process described in each situation whether it is cleaning or sanitizing. Write only **CLEANING** or **SANITIZING** on your answer sheet.

1. Lorraine just finished washing their dinner plates. She was about to place it on the dish rack when she remembered an episode from reality show about household cleaning. So, she carefully placed the plates on a pan, filled it with clean water, put the lid on and let it boil for 5 minutes. Then, Lorraine slowly removed the plates from the pan using prongs.
2. Darren is a Grade 10-Cookery student. Part of their individual performance task is to do manual dishwashing. So, he decided to practice it at home to make sure that he will not miss any step during the actual performance. He first scraped off the remaining food particles on the plate and placed the item on a basin filled with warm, soapy water. Then, he scrubbed the plate using a clean sponge and rinsed it with clean water. Finally, he air dried it on the dish rack.

Wow! You are learning fast! Do you want more activity? Great!



What I Have Learned

Activity 4: Identify Me

Directions: Read and understand each statement carefully. Fill in each blanks with the correct answers from the box.

•Sanitizer solution
•Cleaning

•Sanitizing
•3-steps

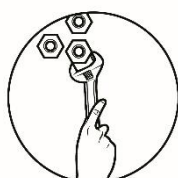
•Vertical
•3-compartment sink

- _____ 1. How many steps are there when thoroughly sanitizing the kitchen tools and equipment?
- _____ 2. On a three-compartment sink, what should be put in the last compartment?
- _____ 3. What process reduces the number of harmful germs and contaminants down to a safe, acceptable level?

_____ 4. What is specially designed to clean and sanitize kitchen tools in one simple process?

_____ 5. What process removes of food particles, dirt, grease and any other residue that doesn't belong to the food-contact surface?

Wow! You're doing great!



What I Can Do

Activity 5: Show Me

In this activity, you will showcase the knowledge that you've learned from all those activities and your ICT skills through this performance task.

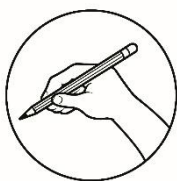
Instructions: In your home, record a video of yourself cleaning and sanitizing your kitchen tools and equipment following the prescribed standards and send it to your cookery teacher. Use this performance evaluation form as your guide.

Performance Evaluation Form						
10- Excellent	8- Good	6- Satisfactory	4- Needs Improvement			
(Please check the appropriate box)			10	8	6	4
1. Followed the prescribed standards						
2. Rendered creativity and ICT skills						
3. Showed mastery of the task						
4. Submitted the output on time						
5. Showed effort in the overall task						
Comments:			Score:			

Option 1: For students with gadgets and internet access, submit it directly to your teacher.

Option 2: For students with gadgets but no internet connectivity, submit the video together with your answer sheets through your parents.

Option 3: For students without gadgets and internet access, submit a written report of your performance together with your answer sheets.



Assessment

Instructions: Choose the letter of the correct answer. Write your answer on a separate sheet of paper.

1. Which statement is TRUE about sanitation?
A. reduces harmful germs C. uses detergent and acid solvent
B. removes food particles D. uses sponge and brush
2. What is the first step in cleaning kitchen tools?
A. Fill the sink with warm to hot water and an antibacterial detergent.
B. Put the tools and utensils in a large pan, immersing them fully in water.
C. Scrape any food debris or food remains into a bin.
D. Use a clean sponge or brush to scrub each item thoroughly.
3. Why do we have to clean and sanitize kitchen tools?
A. Unclean and unsanitary items can cause a lot of trouble.
B. It helps us be more secured from bacteria and illnesses.
C. It keeps every item neat and pleasing to the eye.
D. It avoids food-poisoning and diarrhea.
4. When is the best time to clean and sanitize a kitchen tool?
A. after eating C. every morning
B. every evening D. after cooking
5. Which is the correct sequence in sanitizing kitchen tools?

- | | |
|------|---|
| I- | Put a lid to the pan and carefully boil water for 5 minutes. |
| II- | Remove the lid and wait for the water to stop boiling before removing the tools and utensils with prongs. |
| III- | Put the tools and utensils in a large pan, immersing them fully in water. |

- A. I, II, III
B. III, I, II

- C. II, III, I
D. II, I, III



What I Need to Know

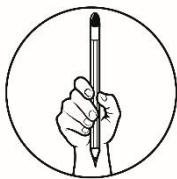
This module was designed and written with you in mind. It is here to help you master how to safely store kitchen tools and equipment in the designated space. The scope of this module permits it to be used in many different learning situations. The language used recognizes the diverse vocabulary level of students. The lessons are arranged to follow the standard sequence of the course. But the order in which you read them can be changed to correspond with the textbook you are now using.

The module contains only one lesson:

Lesson 3- Safe Storing of Kitchen Tools and Equipment

After going through this module, you are expected to:

1. Store cleaned kitchen tools and equipment safely in the designated space.



What I Know

Instructions: Choose the letter of the correct answer. Write your answer on a separate sheet of paper.

1. If you were to attach a magnetic strip for your knives, which part of the kitchen will it be?
A. door of the cabinet
B. bottom of the cupboard
C. wall in the sink area
D. under the sink
2. Why do we have to gather and secure the electrical cords of the kitchen equipment?
A. to arrange it
B. to avoid detach it
C. to reuse it
D. to avoid entanglement
3. Why do chopping boards have to be stored in vertical position?
A. to avoid moisture collection
B. to let the water drip off
C. to make it pleasing to the eye
D. to create parallelism
4. Which item below requires electricity to function properly?
A. tongs
B. mixer
C. whisk
D. tumbler
5. Where should the frequently used utensils be placed?
A. accessible location
B. lower part of the cabinet
C. below the sink
D. separate cabinet

Lesson

3

Cookery: Safe Storing of Kitchen Tools and Equipment

One importance of proper storage of tools and equipment is that it is a factor for safety and health. Careful cleaning and placing the items in their designated spaces help ensure the maintenance of a safe and clean kitchen.

Proper storage and handling of cleaned and sanitized equipment and utensils are very important to prevent recontamination prior to use. These equipment and utensils should be stored on clean and dry surfaces.



What's In

Activity1: True or False

This activity will give you an opportunity to review the previous lesson.

Instructions: Read the following sentences carefully. Write TRUE if the statement is correct about cleaning and sanitizing kitchen tools and write FALSE if it is not. Use a separate sheet for your answers.

- _____ 1. Sanitizing means reducing the amount of harmful germs and contaminants.
- _____ 2. Scraping off all the loose foods from an item is the first step in cleaning and sanitizing kitchen tools.
- _____ 3. A three-compartment sink relies on electricity to fully function.

Awesome! You really have mastered the previous lesson. Now let's have another activity.



What's New

Activity 2: Read and Guess

Instructions: Read the poem aloud and tell what it is all about afterwards.

A Kitchen's Poem
by Ditta Rouan C. Arreola

*Kitchen tools, utensils and equipment,
they come in different shapes and sizes;
Big or small, sharp-edged or not
they must be stored with care and love.
Whatever storage you have in there,
always remember to close it well;
Racks, trays and shelves are nothing,
if you'll not cover them with a piece of clothing.
The cabinets and cupboards or even the drawers,
always keep the items fully covered;
Wipe the dust and remove the grime,
for these two are kitchen's crime.
Use the dry rack never gets old,
because storing wet is never good.*

Guide Questions:

1. What do you think is the poem all about?
2. What were you thinking while reading the poem?

Poems are amazing, right? Are you ready to learn more? Let's go.



What is It

Safe Storing of Kitchen Tools and Equipment

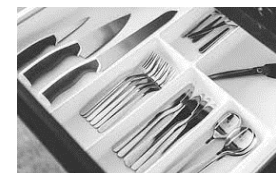
Having a clean and well-organized kitchen in your home is both an amazing and relaxing feeling. From the easy-to-find utensils to the easy-to-reach storages, cooking becomes more of an adventure and less of a chore.

Listed below are ways of storing kitchen tools and equipment in the designated safe space:

1. Newly- washed utensils should be dried first before you store it in places like drawers and cupboards. It's better to place a dry rack near the kitchen sink and arrange the wet, dripping utensils there. You should not store wet items especially those made of wood.



2. Dinnerware includes items that you use for eating and drinking. Cutleries can be stored in a plastic container organizer.



3. Plates that are used occasionally can be stored in cabinets. Use paper padding when you stack plates to prevent the items from scratches. You can also use non-slip materials or silicon placemats to hold the plates in place and prevent them from banging onto hardwood and glass surfaces. Frequently used plates should be stored in the easy-to-reach storages.
4. If you have cupboards or hanging cabinets at home, make use of the bottom part of it by adding hooks for cups and mugs.
5. Bowls and glasses can be stored in cabinets, shelves, trays or racks. Place the items facing down or inverted for storage and cover it with a clean cloth. You can also place drinking glasses near your drinking water source for easy access.



6. Steel ware cooking utensils like ladles, rice scoops, tongs, and frying fork can be stored in a wide-mouthed jar or hanging ladle cradle near the stove or near the kitchen sink.



7. Glassware should be kept in separate cabinets since we all know that these items require extra care.

8. Cooking ware like pots, pans and kettles can be hung in hooks or in some kitchens, under the sink. Just make sure that the area is clean, dry and free from any kinds of insects.



9. Knives are one of the basic tools in the kitchen. For safety and storage purposes, knives can be kept in a drawer. You can also place them on a wooden knife blocks or docks and in some modern kitchens, on a magnetic strip attached to a wall in the sink area.

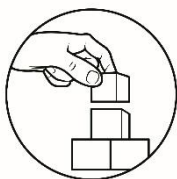


10. Kitchen equipment includes those that rely on electricity in order to function.
11. Large equipment like refrigerators and gas range/oven do not necessarily require designated storage. Just a clean and dry area in your kitchen is enough for these items to function properly.
12. Small equipment like rice cooker, water heater, toaster, coffee maker, blender and electric mixer need a place to stay organized. Hanging cabinets and shelves are fine for these items. These items can also be placed on a dry and clean area of your kitchen counter.



Important Reminders:

- Always place the frequently used utensils in the easy-to-find locations and easy-to-reach storages.
- Have a designated place for each kind of tool.
- Gather and secure electrical cords to avoid entanglement.
- Chopping boards should be stored vertically to avoid moisture collection.
- Always wash/clean, sanitize and dry the kitchen tools and equipment properly before storing.



What's More

Activity 3: Give It

Instructions: Answer the analogy test by giving the correct information about the kitchen tools and equipment's designated safe storage space. Choose your answer from the box. Use a separate sheet of paper for your answers.

1. *Knife* is to *kitchen tool* as *refrigerator* is to _____.
2. *Pan* is to *cooking ware* as *plate* is to _____.
3. *Dry rack* is to *wet utensil* as *cabinet* is to _____.
4. *Ladle cradle* is to *ladle* as *magnetic strip* is to _____.
5. *Spoon* is to *cutlery* as *tong* is to _____.

Dry Utensil	Knife	Steel ware
Dinnerware	Tray	Kitchen Equipment

Wow! You are learning fast! More activity? Great!



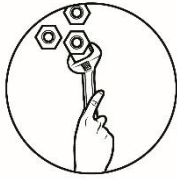
What I Have Learned

Activity 4: Give it to Me

Directions: Read and understand each statement carefully. Give the correct answers of the given below and write them on a piece of paper.

- _____ 1. What will you use to hold the plates in place for safe storing?
- _____ 2. What is the storage position of chopping boards?
- _____ 3. What should be kept in wide-mouthed jars?
- _____ 4. What utensils are used for drinking and eating?
- _____ 5. What utensil requires extra care and separate cabinet?

You're doing great! Do you want to make your parents proud? Do this!



What I can Do

Activity 5: Do It

In this activity, you will apply the knowledge that you've learned from the lesson and activities in your home.

Instructions: Find a space in your kitchen that you think will be suitable for storing clean items. Apply any of those ways of safe storing kitchen tools and equipment by cleaning, organizing and storing your items in the designated places. Let your parents evaluate your task using this performance evaluation form. Don't forget to submit this form together with your answer sheets.

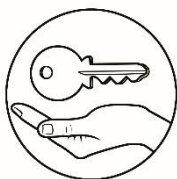
Performance Evaluation Form					
10- Excellent	8- Good	6- Satisfactory	4- Needs Improvement		
(Please check the appropriate box)		10	8	6	4
1. Followed the prescribed standards					
2. Stored the tools and equipment on their designated storage					
3. Showed effort in the overall task					
Comments:		Score:			



Assessment

Instructions: Choose the letter of the correct answer. Write your answer on a separate sheet of paper.

- Where will you place the newly- washed utensils for air-drying?
 - dry rack
 - drawer
 - kitchen sink
 - tray
- Which is NOT the safest place to store knives?
 - magnetic strip
 - ladle cradle
 - drawer
 - wooden blocks/docks
- Which is the best place to store cookware items?
 - wall-mounted hook
 - tray
 - glass cabinet
 - under the sink
- Which item below requires electricity to function properly?
 - tongs
 - mixer
 - whisk
 - tumbler
- Where should the frequently used utensils be placed?
 - accessible location
 - lower part of the cabinet
 - below the sink
 - separate cabinet



Answer Key

<p>LESSON 1</p> <p>What I Know</p> <p>1. A 2. C 3. C 4. C 5. A</p> <p>What's In</p> <p>1. Water 2. Solvent 3. Baking soda 4. Cleaning 5. Cabinets</p> <p>What's More</p> <p>Cleaning</p> <p>Dishwashing liquid Water Dishwashing paste Detergent bar Detergent Powder Sanitizing</p> <p>Zonrox Ammonia Muratic acid Hot water Chlorine</p> <p>What I Have Learned</p> <p>1. Detergent 2. Solvent 3. Sanitizers 4. Lemon Juice 5. Stained plastic container</p> <p>Assessment</p> <p>1. C 2. A 3. C 4. C 5. D</p>	<p>LESSON 2</p> <p>What I Know</p> <p>1. B 2. C 3. A 4. D 5. B</p> <p>What's In</p> <p>1. Vinegar 2. Detergent 3. Water 4. Solvent 5. Abrasives</p> <p>What's More</p> <p>1. Sanitizing 2. Cleaning</p> <p>What I Have Learned</p> <p>1. 3-steps 2. Sanitizer 3. solution 3. Sanitizing 4. 3-compartment sink 5. Cleaning</p> <p>Assessment</p> <p>1. A 2. C 3. B 4. D 5. B</p>	<p>LESSON 3</p> <p>What I Know</p> <p>1. C 2. D 3. A 4. B 5. A</p> <p>What's In</p> <p>1. TRUE 2. TRUE 3. FALSE</p> <p>What's More</p> <p>1. Kitchen equipment 2. Dinnerware 3. Dry utensil 4. Knife 5. Steel ware</p> <p>What I Have Learned</p> <p>1. Silicon placemat 2. Vertical 3. Steel ware 4. Dinnerware 5. Glassware</p> <p>Assessment</p> <p>1. A 2. C 3. D 4. B 5. A</p>
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References

Lesson 1:

- "4 Types of Cleaning Agents And When To Use Them". 2020. *Foodsafety.Ca*. <https://www.foodsafety.ca/blog/4-types-cleaning-agents-and-when-use-them>.
- "Types Of Cleaning Agents Used In Housekeeping | Polo & Tweed". 2020. *Poloandtweed.Com*. <https://poloandtweed.com/blog/types-cleaning-agents-used-housekeeping>.
- "Types of Cleaning Chemicals And Agents | Spirit In Business". 2020. *Spirit in Business*. <https://www.spiritinbusiness.org/the-cleaning-chemical-conundrum-types-of-cleaning-agents-and-what-theyre-used-for/>.
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- LM-Cookery Grade 9 Cookery Manual, Module_1 pp. 28
- Good House keeping
<https://www.goodhousekeeping.com/home/cleaning/tips/a24885/make-at-home-cleaners/>
- Natural Safe Ways for Cleaning Utensils
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- Clean a Knife
<https://www.instructables.com/id/Clean-A-Knife-1/>
- Good House keeping
<https://www.goodhousekeeping.com/home/cleaning/tips/a19487/how-to-clean-plastic-containers/>

Lesson 2:

- A Guide to Cleaning and Sanitizing Kitchen Tools and Equipment
<https://www.cleanipedia.com>
- Why is cleaning and sanitizing kitchen tools important
<https://brainly.ph>
- Methods of Cleaning and Sanitizing Kitchen Tools and Equipment
<https://prezi.com>
- www.google.com/url?sa=i&url=https%3A%2F%2Fwww.flickr.com/source=images&cd=vfe&ved=0CAIQjRxqFwoTCPDOiIb1xOkCFQAAAAAdAAAAABAE
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Lesson 3:

- How to Clean, Sanitize and Store Kitchen Equipment
www.homeguides.sfgate.com
- How to Clean, Sanitize and Store Kitchen Equipment by Cathy Habas
www.hunker.com
- Proper Storage of Tools and Equipment Slideshare by Matt Burdan
www.slideshare.net/mattburdan3/group-1-proper-storage-of-tools-equipment
- www.overstock.com/%2FHome-Garden%2FModern-Kitchen-Drying-Rack-and-Draining-Board-Organized
- www.google.com/imgres?imgurl=https%3A%2F%2Fp1.pxfuel.com%2Fpreview%2F65%2F22%2F552%2Fcabinet-cooker-cooking-cupboard
- www.google.com/url?sa=i&url=https%3A%2F%2Fwww.pxfuel.com%2Fen%2Fsearch%3Fq%3Dvintage%2Bjars&psig

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