

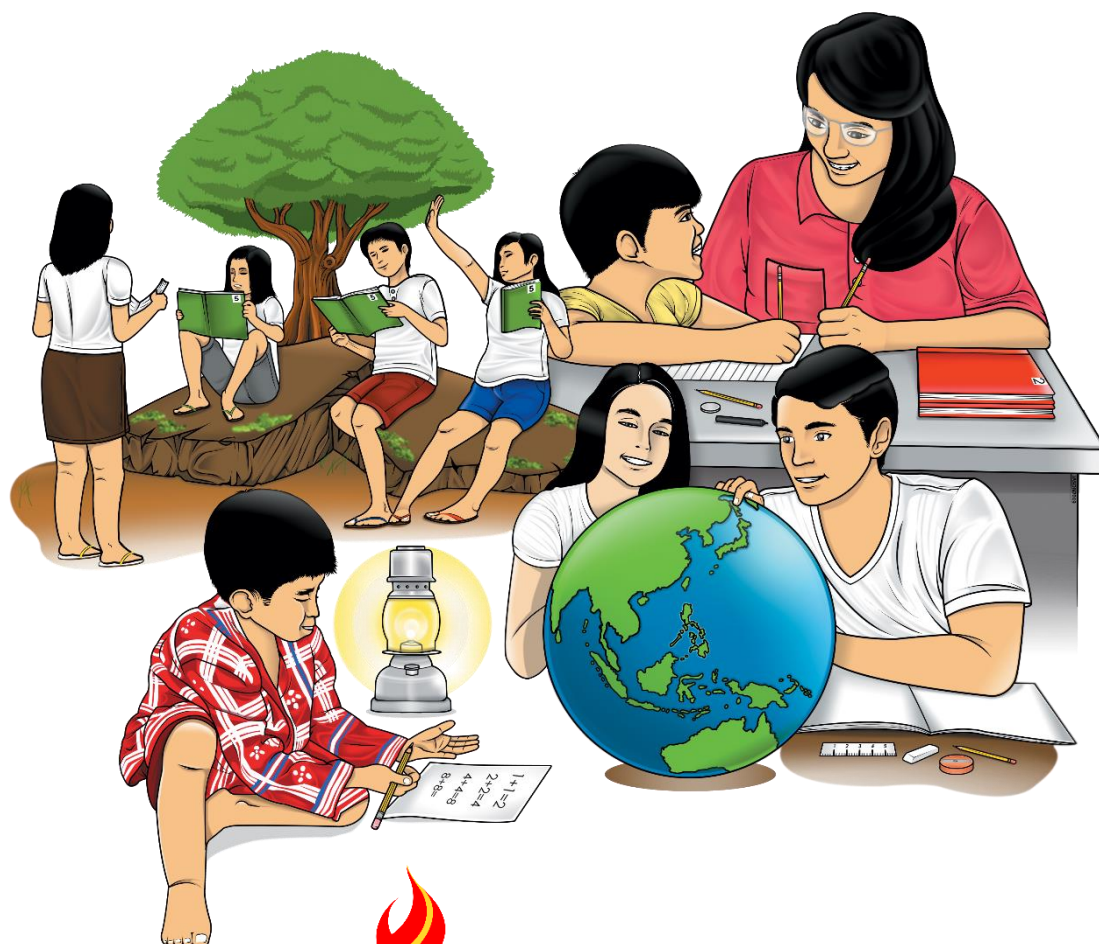
# **TLE – Cookery**

## **Quarter 1 – Module 3:**

### **Tools, Equipment and**

### **Classification of Appetizers**

### **According to Ingredients**



**TLE–COOKERY Grade 9**

**Alternative Delivery Mode**

**Quarter 1 –Module 3: Tools, Equipment and Classification of Appetizers According to Ingredients**

**First Edition, 2020**

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# **Technology and Livelihood Education Cookery**

**Quarter 1 – Module 3: Tools,  
Equipment and Classification of  
Appetizers According to  
Ingredients**

# **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 the different types of tools and equipment needed in the preparation of appetizers. 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 1 –Identify Tools and Equipment Needed in the Preparation of Appetizers**

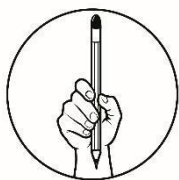
After giving through this module, you are expected to:

1. identify tools and equipment needed in the preparation of appetizers;
2. give function of the different tools and equipment needed in the preparation of appetizers; and
3. value the importance and function of the different tools and equipment needed in the preparation of appetizers.

### **Lesson 2-Classification of Appetizers**

After going through this module, you are expected to:

1. define appetizer;
2. classify appetizers according to ingredients; and
3. value the importance of appetizers



## ***What I Know***

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

1. What is a tool used for removing zest or citrus peels in thin strips?
  - a. zester
  - b. paring knife
  - c. French knife
  - d. kitchen shear

2. Which knife is used for chopping, slicing and dicing?
  - a. paring knife
  - b. French knife
  - b. cleaver knife
  - d. butcher's knife
3. The following are cutting tools used in preparing appetizers EXCEPT:
  - a. potato mashers
  - b. kitchen shear
  - c. kitchen knife
  - d. paring knife
4. Which type of tools is used for making butter curls?
  - a. peeler
  - b. paring knife
  - c. butter curler
  - c. kitchen shears
5. Which phrase best describes cutting or chopping board?
  - a. a kitchen utensil used as a protective surface on which to cut or slice ingredients
  - b. for keeping cold foods chilled for service
  - c. designed to press cooked ingredients
  - d. used for mixing thinner liquids
6. What is the purpose of using oven in preparing appetizers?
  - a. for chilling finished appetizer products
  - b. for baking foods or appetizers
  - c. for storing finished appetizers
  - d. for toasting ingredients
7. What is the difference between paring knife and French knife?
  - a. Paring knife is used to remove the skin covering of fruit and vegetables while French knife is for chopping, slicing and dicing.
  - b. French knife is used for chopping ingredients while paring knife is used for slicing ingredients.
  - c. French knife is used to remove the skin covering of fruit and vegetables while paring knife is for chopping, slicing and dicing.
  - d. Paring knife is used for chopping ingredients while French knife is used for slicing ingredients.
8. Which statement is NOT correct?
  - a. Measuring spoons are used for measuring dry and liquid ingredients in large quantity.
  - b. Measuring cups are used to measure dry ingredients. They come in various sizes and volumes.
  - c. Glass measuring cup is usually transparent. It is smooth inside with the graduation mark outside. This is used for measuring liquid ingredients like water and oil.
  - d. Mixing bowls are containers with smooth, rounded interior surfaces with no creases to retain some mixture.
9. Which tool is used for mixing thinner liquids?
  - a. fork
  - b. wire whisks
  - c. wooden spoon
  - d. rubber spatula
10. Why do chefs prefer to use refrigerator or chiller when preparing appetizers?
  - a. To maintain freshness
  - b. To freeze the ingredients
  - c. To bake ingredients
  - d. To chill ingredients

**Lesson****1****Cookery: Tools and Equipment Needed in the Preparation of Appetizers*****What's In*****Activity1: Brain-Teasing Fun Game (Word Hunting)**

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

**Direction:** In the puzzle below, form word/s about sanitation and disinfectants. Write your answer in a separate sheet.

C	Q	D	F	Y	H	I	O	F	H	J	D
H	Q	S	A	S	T	E	A	M	G	G	E
L	D	F	F	A	Q	W	S	D	G	S	T
O	S	C	G	S	A	S	H	O	F	F	E
R	G	V	A	G	X	F	O	P	G	C	R
I	H	N	L	H	D	A	T	L	R	S	G
N	K	B	C	J	G	X	W	F	B	A	E
E	M	B	O	R	I	C	A	C	I	D	N
F	X	H	H	F	D	X	T	H	D	Y	T
A	M	M	O	N	I	A	E	K	A	S	S
C	S	J	L	S	V	J	R	S	X	A	U
V	G	K	J	D	R	S	Z	R	F	C	E
B	H	F	I	L	T	R	A	T	I	O	N
G	K	D	K	G	A	F	C	S	B	I	H
S	O	A	P	H	A	A	F	C	J	O	I
D	B	S	L	H	D	R	Y	H	E	A	T

**Guide Question:**

What do you think are the types of sanitizers? disinfectants?

Refer your answers to the answer key. Great! You have mastered already the previous lesson. Let's have another activity.

### Notes to the Teacher





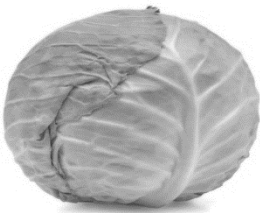



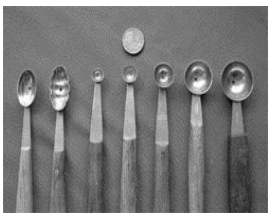
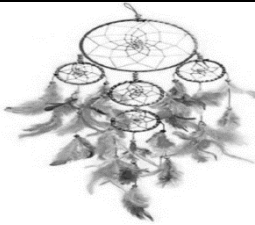


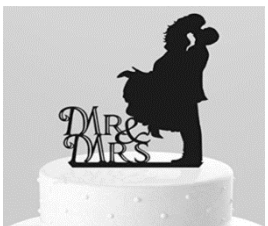
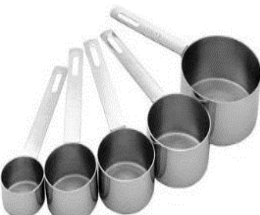

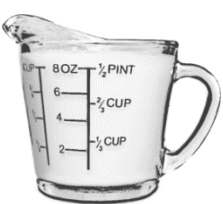
In this module you will facilitate ADM learners to go through a series of learning activities in order to produce the desired the learning outcomes. This is a kind of flexible learning which allows the learners to learn by considering their convenience for time and /or location. Hence, learning resource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



## What's New

### Activity 2: Find Me!

**Directions:** In your test notebook, name all the kitchen tools and equipment shown below.

 1	 2	 3	 4
 5	 6.	 7	 8
 9	 10	 11	 12
 13	 14	 15	 16

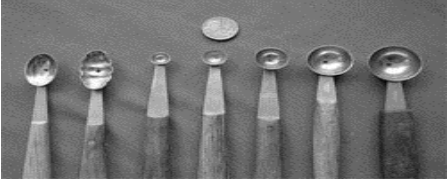

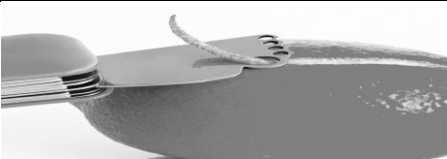
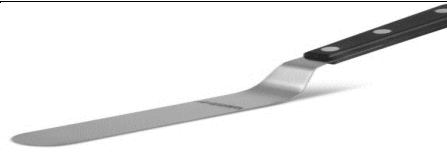
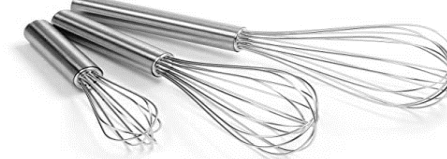
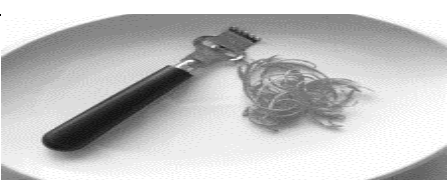



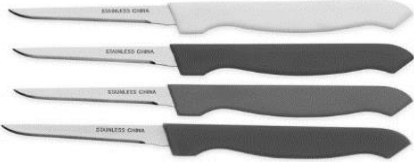
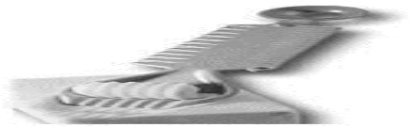



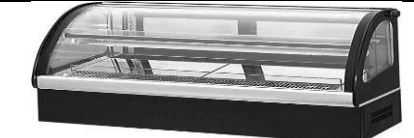
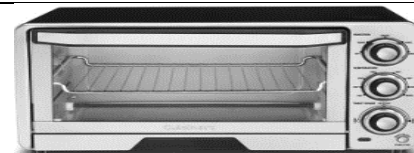
Refer your answers to the answer key. It's a nice try! Let us learn more about the lesson.





## What is It

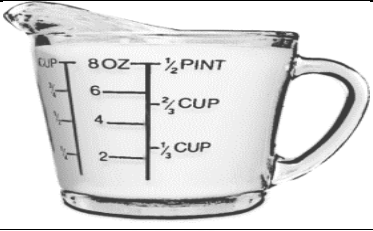

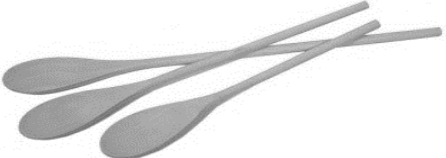

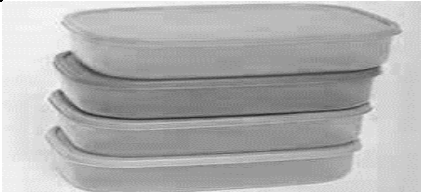



### Kitchen Tools and Equipment

	<p><b>1. Ball Cutter</b> – sharp-edged scoop for cutting out balls of fruits and vegetables</p>
	<p><b>2. Rubber spatula</b>– used to scrape off contents of bowls</p>
	<p><b>3. Channel knife</b> – small hand tool in making garnishes</p>
	<p><b>4. Spatula</b> – used for manipulating foods like spreading</p>
	<p><b>5. Wire Whip</b> – used for mixing thinner liquids</p>
	<p><b>6. Zester</b>– used to remove zest or citrus peels in thin strips</p>
	<p><b>7. French knife</b> – for chopping, slicing and dicing</p>

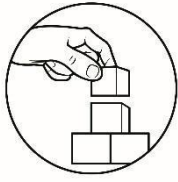
	<p><b>8. <i>Paring knife</i></b> – used for trimming and paring fruits and vegetables</p>
	<p><b>9. <i>Butter curler</i></b> – used for making butter curls</p>
	<p><b>10. <i>Cutting board</i></b>– used as a protective surface on which to cut or slice ingredients</p>
	<p><b>11. <i>Kitchen shear</i></b>– cutting device for ingredients like scissors</p>
	<p><b>12. <i>Potato Masher</i></b> – designed to press potato and cook vegetables</p>
	<p><b>13. <i>Chiller</i></b> – for keeping cold foods chilled for service.</p>
	<p><b>14. <i>Oven</i></b> – for baking</p>

### Other Tools and Equipment used in Preparing Appetizers

	<p><b>1. <i>Measuring spoons</i></b> – are used for measuring dry and liquid ingredients in small quantity</p>
	<p><b>2. <i>Measuring cups</i></b> – is used to measure dry ingredients. They come in various sizes and volumes.</p>

	<p><b>3. Glass measuring cup</b> – is a container which is usually transparent. It is smooth inside with the graduation mark outside. This is used for measuring liquid ingredients like water and oil.</p>
	<p><b>4. Mixing bowls</b> – have smooth, rounded interior surfaces with no creases to retain some mixture</p>
	<p><b>5. Mixing spoon</b> – is used for mixing ingredients. It is made of wood in different sizes and different length of the handle.</p>
	<p><b>6. Fork</b>- is used to combine ingredients</p>
	<p><b>7. Containers</b> of different sizes and shapes – are used to store food</p>
	<p><b>8. Cooking range/stove</b>– generates heat for heating tools or for cooking</p>
	<p><b>9. Refrigerator</b> – is used to keep things cold</p>
	<p><b>10. Strainer/colander</b>- is used for draining food</p>

Did you learn something from hot and cold appetizers? Very good!  
Now, let's have more activities to master the lesson.

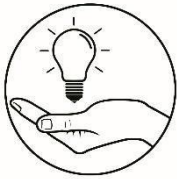


## What's More

### Activity 3: Pick and tell

**Direction:** Pick one and explain the uses of the chosen kitchen tool/equipment. Write your answer in your test notebook.

- |                  |                   |
|------------------|-------------------|
| 1. cutting board | 6. rubber scraper |
| 2. paring knife  | 7. zester         |
| 3. spatula       | 8. chiller        |
| 4. ball cutter   | 9. oven           |
| 5. wire whip     | 10. French knife  |



## What I Have Learned

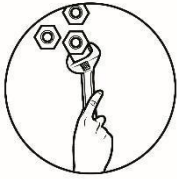
### Activity 4: Remember Me

**Directions:** Answer the following questions and find your answer inside the box. Write your answer on the space provided for.

Spatula	Channel Knife	Wire whip	Ball cutter	Rubber scraper
Refrigerator		Freezer		Oven

- \_\_\_\_\_ 1. What tool is used for mixing thinner liquids?
- \_\_\_\_\_ 2. It is a tool used to scrape off contents of bowls.
- \_\_\_\_\_ 3. This type of tool is used for manipulating foods like spreading.
- \_\_\_\_\_ 4. What tool has a sharp-edged scoop for cutting out balls of fruits and vegetables?
- \_\_\_\_\_ 5. It is a small hand tool in making garnishes
- \_\_\_\_\_ 6. This is used to store ingredients and to maintain its freshness.
- \_\_\_\_\_ 7. This type of equipment is used in goods.

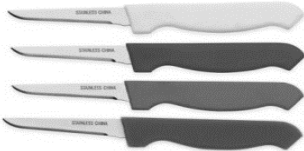




It seems that you learned a lot from the previous activities. So, let's have another activity.

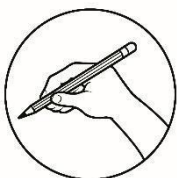


## What I Can Do

### Activity 5: Command Me

*Direction: Give the functions of the different types of tools and equipment needed in preparing appetizers. Write your answer on the space provided opposite to the picture.*

Tools	Functions
1. 	
2. 	
3. 	
4. 	
5. 	



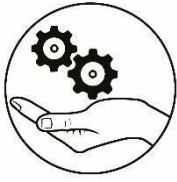
## Assessment

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

- The following are cutting tools used in preparing appetizers EXCEPT:
  - potato mashers
  - kitchen shear
  - kitchen knife
  - paring knife

2. What is a tool used for removing zest or citrus peels in thin strips?
  - a. zester
  - b. paring knife
  - c. French knife
  - d. kitchen shear
3. Which of the following best describes cutting or chopping board?
  - a. a kitchen utensil used as a protective surface on which to cut or slice ingredients
  - b. used for keeping cold foods chilled for service
  - c. designed to press cooked ingredients
  - d. used for mixing thinner liquids
4. Which knife is used for chopping, slicing and dicing?
  - a. butcher's knife
  - b. French knife
  - c. cleaver knife
  - d. paring knife
5. Which type of tools is used for making butter curls?
  - a. peeler
  - b. butter curler
  - c. paring knife
  - d. kitchen shears
6. Which statement is NOT correct?
  - a. Measuring spoons are used for measuring dry and liquid ingredients in large quantity.
  - b. Measuring cups are used to measure dry ingredients. They come in various sizes and volumes.
  - c. Glass measuring cup is usually transparent. It is smooth inside with the graduation mark outside. This is used for measuring liquid ingredients like water and oil.
  - d. Mixing bowls are containers with smooth, rounded interior surfaces with no creases to retain some mixture.
7. Why do chefs preferably use refrigerator or chiller when preparing appetizers?
  - a. to maintain the freshness
  - b. to freeze the ingredients
  - c. to bake ingredients
  - d. to chill ingredients
8. Which tool is used for mixing thinner liquids?
  - a. fork
  - b. wire whisks
  - c. wooden spoon
  - d. rubber spatula
9. What is the purpose of using oven in preparing appetizers?
  - a. for chilling finished appetizer products
  - b. for baking foods or appetizers
  - c. for storing finished appetizers
  - d. for storing finished appetizers for toasting ingredients
10. What is the difference between paring knife and French knife?
  - a. Paring knife is used to remove the skin covering of fruit and vegetables while French knife is for chopping, slicing and dicing
  - b. French knife is used for chopping ingredients while paring knife is used for slicing ingredients.
  - c. French knife is used to remove the skin covering of fruit and vegetables while paring knife is for chopping, slicing and dicing
  - d. Paring knife is used for chopping ingredients while French knife is used for slicing ingredients.

Refer your answer to the answer key. What is your score? It seems that you really mastered the lesson.



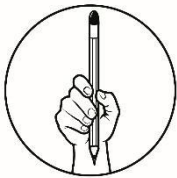
## ***Additional Activities***

### ***Activity 6: Give Me***

**Directions:** List down at least five (5) kitchen tools and five (5) kitchen equipment aside from the examples already given. Write your answers in the table below.

<b>Kitchen Tools</b>	<b>Kitchen Equipment</b>
1.	1.
2.	2.
3.	3.
4.	4.
5.	5.

Refer your answers to the answer key. Very good! Good luck to the next lesson



## ***What I Know***

Choose the letter of the best answer. Write the chosen letter on a separate sheet of paper.

- Which foods stimulate the appetite through their attractive appearance, fragrance or appealing flavor?
  - dessert
  - appetizer
  - cocktail
  - meal
- Which of the following refers to small portion of highly seasoned food?
  - hors D' Oeuvres
  - cocktail
  - canape
  - relish
- Which kind of appetizer did Chef Arnold prepare in a party if he made it out of thin slices of bread in different shapes, spread it with mayonnaise and garnished it with tuna flakes?
  - Hors D' Oeuvres
  - relishes/crudités
  - cocktails
  - canapé

4. Why should the base of a canapé be toasted?
  - a. for firmer crispness
  - b. to make it a bit harder
  - c. to make it more attractive
  - d. for easy hold
  
5. What do you call a pickled item which is raw, crisp vegetable such as julienne carrots or celery sticks?
 

a. petite salad	b. chips and dips
b. relishes	d. canapé
  
6. Which of the following is NOT a classification of appetizers?
 

a. cocktails	b. canape
c. relishes	d. food
  
7. What do you call a variety of appetizers wherein the only requirement is that you keep everything small enough to be picked?
 

a. cocktail	b. finger food
c. Hors D' Oeuvres	d. canapé
  
8. What do you call a small piece or portion of highly seasoned food, usually served before a meal to induce and stimulate one's appetite?
 

a. appetizer	b. sandwich
c. dessert	d. salad
  
9. When will you serve appetizer?
 

a. before meal	b. after meal
1. during meal	d. main course
  
10. What do you call popular accompaniments to potato chips, crackers and raw vegetables?
 

a. finger foods	b. petite salad
c. chips and dips	d. canapé



## Lesson

# 2

## Cookery: Classification of Appetizers According to Ingredients

Appetizers are foods which stimulate the appetite, through their attractive appearance, fragrance or appealing flavor. They are small pieces or portions of highly seasoned food, usually served before a meal to induce and stimulate one's appetite. They give appreciation to the food we eat.

A good appetizer, whether hot or cold should be light and served in small quantities. Fresh vegetable and salads, fruits, meat or even fish can be made into appetizers.



### *What's In*

#### **Activity1. Brain Teasing Fun Game (Jumbled Letters)**

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

**Direction:** Arrange the scrambled letters to form the correct word.

1. EASUNGMR SNOPO - \_\_\_\_\_
2. IXMNGI OWBLS - \_\_\_\_\_
3. OFKR - \_\_\_\_\_
4. CLHEIRL - \_\_\_\_\_
5. ENOV - \_\_\_\_\_

#### **Guide:**

1. These are tools that are used for measuring dry and liquid ingredients.
2. These containers have smooth, rounded interior surfaces with no creases to retain some mixture.
3. It is used to combine ingredients.
4. It is used for keeping cold foods chilled for service.
5. It is used for baking.

Refer your answers to the answer key. Great! You have mastered already the previous lesson. 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 produce the desired the learning outcomes. 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 and designed to meet the needs and circumstances of learners.



## **What's New**

### **Activity 2. Matching Type**

**Direction:** Match column A with column B. Write only the letter of the correct answer on the blanks provided before the number.

- | A   | B                 |
|---|-------------------|
| ____ 1. are usually juices of orange, pineapple, grapefruit or tomatoes served with cold salad dressing | a. Appetizers     |
| ____ 2. foods which stimulate the appetite  | b. Hors D'Oeuvres |
| ____ 3. made out of thin slices of bread in different shapes  | c. Finger foods   |
| ____ 4. pickled items which are raw, crisp vegetables such as julienne carrots or celery sticks         | d. Relishes       |
| ____ 5. refer to small portion of highly seasoned foods   | e. Canapé         |
|   | f. Cocktails      |

Refer your answers to the answer key. It's a nice try! Let us learn more about the lesson.



## **What is It**

### **Classification of Appetizers According to Ingredients**

1. **Cocktails**- are usually juices of orange, pineapple, grapefruit or tomatoes served with cold salad dressings. They may be in the form of a fruit or vegetable juice mixed with little alcoholic beverage or seafood like shrimps, crabs, or lobsters served with slightly seasoned sauce.

2. **Hors D' Oeuvres**- refers to small portions of highly seasoned foods. It is a combination of canapés, olives, stuffed celery, pickled radishes, and fish. It is served on individual plate when guests are seated. Sometimes this is simply placed on a platter and passed around. Hors d'oeuvres are served cold or hot.
3. **Canapés**- are made out of thin slices of bread in different shapes. The bread may be toasted, sautéed in butter or dipped in a well-seasoned mixture of egg, cheese, fish, or meat then deep-fat fried. They are finger food consisting of three parts: a base, a spread or topping and garnish. They could be served hot or cold. There are no set recipes for the making of canapés. You may create your own combination of several different colored items on the cut pieces of bread, toasted or fried and biscuits etc. The larger canapés are termed as ZAKUSKIS after the Chef Zakuski.
4. **Relishes/Crudités**- are pickled item which are raw, crisp vegetables such as julienne carrots or celery sticks. Relishes are generally placed before the guest in a slightly, deep, boat shape dish.
5. **Petite Salads** - are small portions of salads and usually display the characteristics found in most salads.
6. **Chips and Dips** - are popular accompaniments to potato chips, crackers, and raw vegetables. Proper consistency in the preparation is important for many dip. It must not be so thick that it cannot be scooped up without breaking the chip or crackers, but it must be thick enough to stick to the items used as dippers.
7. **Fresh Fruits and Vegetables** - are the simplest appetizers. Fruits are good appetizers because they give attractive appearance, fragrance, appealing taste and delicious flavor. For example, you could serve a platter of thinly sliced cucumbers, chunks of red bell pepper and baby carrots. For a fruit tray, consider serving red and green grapes, as well as chunks of mango with toothpicks inserted in them. Since appetizers are always easy to pick up with the fingers, they should never be drippy or messy.
8. **Finger foods** – variety of appetizers wherein the only requirement is that you keep everything small enough to be picked up with the fingers and eat with little mess. If you want to serve your favorite homemade sausages, cut them into small pieces, wrap them with a small piece of pastry shell and bake. Or, serve your favorite baked sweet potato fries with a mayonnaise-based dipping sauce. Individual quiches filled with ham and cheese is another good option.

### Examples of appetizers including the materials/ ingredients

**Canapés** – bite-size open faced sandwiches consisting of tiny portions of food presented on bases of bread, toast, or pastry easily handled and eaten

#### Parts of Canapés:

1. **Base** – holds the spread and garnish. Crackers and toasts are firmer and give a pleasing texture and crispness to the canapé.

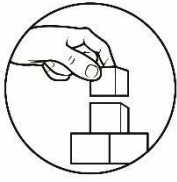
Suggestions for canapé bases are:

- bread cutouts
  - toast cutouts
  - crackers
  - melba toast
  - tiny unsweetened
  - tortilla chips
  - cups biscuits
  - pastry shells
  - tiny biscuits
  - polenta cutouts
  - miniature pancakes
2. **Spread** - placed on top of the base so the garnish sticks to it without falling off

#### Types of Spreads

- *Flavored butter*- made from softened butters with flavorings
  - *Flavored Cream Cheese* - made from flavored butters, except cream cheese is substituted for the butter. Mixture of cream and butter can be used.
  - *Meat or Fish salad spreads* – made from finely chopped meat or fish that are spreadable. Seasons should be checked carefully to make the spread more stimulating to the appetite.
3. **Garnish** – any food item or combination of items placed on top of the spread which usually gives color, design, and texture or flavor accent to the canapé

Did you learn something from hot and cold appetizers? Very good!  
Now, let's have more activities to master the lesson.



## What's More

### Activity 3. Fun Game (Word Puzzle)

**Directions:** Find the correct word in the puzzle based on the guide given below.

G	A	R	N	I	S	H
G	B	R	S	Y	O	C
C	A	N	A	P	E	O
G	S	E	N	O	L	C
R	E	E	D	O	V	K
S	P	R	E	A	D	T
B	L	I	A	C	E	A
Y	A	T	C	E	T	I
S	E	R	A	L	E	L
S	G	N	I	G	U	S

- made out of thin slices of bread in different shapes
- holds the spread and garnish
- placed on top of the base so the garnish sticks to it without falling off
- any food item or combination of items placed on top of the spread which usually gives color, design and texture or flavor accent to the canapé
- are usually juices of orange, pineapple, grapefruit or tomatoes served with cold salad dressings.

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



## What I Have Learned

### Activity 4. Fill Me In

**Directions:** Read the statement in the box carefully and fill in the missing letters.

Made out of thin  
slices of bread in  
different shapes

1. C \_NA\_E

Popular  
accompaniments to  
potato chips, crackers  
and raw vegetables

2. \_H\_PS AND D\_PS

The simplest appetizer

3. F\_ES\_ FR\_ITS AND  
V\_GET\_BL\_S

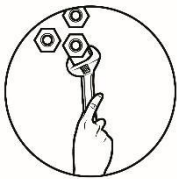
Variety of appetizers wherein  
the only requirement is that  
you keep everything small  
enough to be picked up with  
the fingers and eat with little  
mess

4. \_ING\_R F\_O\_S

Small portions and  
usually display the  
characteristics found  
in most salad

5. P\_TI\_E S\_LA\_

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



## ***What I Can Do***

### **Activity 5.1. Let's Classify**

Classify the following ingredients listed below according to parts of canapés. Write each ingredient in the box provided for.

Radish slices

Toast cut outs

Asparagus

Bread cut outs

Crackers

Tomatoes

Butter

Polenta cut outs

Cucumber slices

Fish

Cheese

Miniature pancakes

Tiny biscuits

Pickled onions

Meat

**Canapé base**

**Canapé spread**

**Canapé garnish**

Note: Let's see how much you've learned.



## Assessment

**Multiple Choice.** Choose the letter of the best answer. Write the chosen letter on a separate sheet of paper.

1. Which of the following parts of canapés holds the spread and garnish?
  - a. base
  - b. butter
  - c. garnish
  - d. spread
2. What do you call a type of spread that is made from softened butters with flavorings?
  - a. flavored butter
  - b. flavored cream cheese
  - c. eat or fish salad spreads
  - d. meat and cream cheese
3. Which of the following parts of canapés is placed on the top of the base so the garnish sticks to it without falling off?
  - a. base
  - b. garnish
  - c. spread
  - d. toast
4. Why should the base of a canapés be toasted?
  - a. for firmer crispness
  - b. to be a little bit harder
  - c. to be more attractive
  - d. to be easy to hold
5. What do you call a pickled item which is raw, crisp vegetable such as julienne carrots or celery sticks?
  - a. Canapé
  - b. relish
  - c. petite salad
  - d. chips and dips
6. Which classification of appetizer is the simplest?
  - a. canapé
  - b. chips and dips
  - c. finger foods
  - d. fresh fruits and vegetables
7. What do you call a variety of appetizers wherein the only requirement is that you keep everything small enough to be picked?
  - a. canapé
  - b. cocktail
  - c. finger food
  - d. hors d'oeuvres

8. What do you call a small piece or portion of highly seasoned food, usually served before meal to induce and stimulate one's appetite?
- appetizer
  - dessert
  - salad
  - sandwich
9. Which of the following is a popular accompaniment to potato chips, crackers and raw vegetable?
- Canapé
  - Petite salad
  - Finger foods
  - Chips and dips
10. When will you serve appetizer?
- before meal
  - after meal
  - during meal
  - main course

Refer your answer to the answer key. What is your score? It seems that you really mastered the lesson.



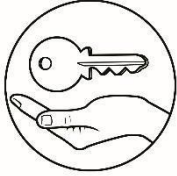
## ***Additional Activities***

### ***Activity 6. List Me Down***

**Directions:** List down at least 5 classifications of appetizer.

<b>Classifications of Appetizer</b>
1.
2.
3.
4.
5.





## Answer Key

### Lesson 1

<b>What I Know</b> A B A A B A C A B A	<b>What's In</b> Chlorine Ammonia Detergents Dry heat Soap Alcohol Boric acid Hot water Steam filtration	<b>What's New</b> 1. Chiller 2. Knives 3. Wire whisks 4. Spatula 5. Ball cutter 6. Strainer 7. Measuring cups	<b>What's More</b> Cutting board Paring knife Spatula Ball cutter Wire whip Rubber scraper Zester Chiller Oven French knife
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<b>What I have learned</b> Wire whip Rubber scraper Spatula Ball cutter Channel knife Refrigerator Oven	<b>What I can Do</b> Paring knife Butter curler Chopping board Scissor/kitchen shear Potato masher	<b>Assessment</b> A A A B B A A B B B A B B A
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## Lesson 2

<div data-bbox="229 360 557 943"> <p><b>What I Know</b></p> <p>B A D C A D A B C</p> </div>	<div data-bbox="628 367 935 898"> <p><b>What's In</b></p> <p>Spoon Measuring Mixing bowl Fork Chiller Oven</p> </div>	<div data-bbox="999 371 1326 920"> <p><b>What's New</b></p> <p>F A E D B</p> </div>
<div data-bbox="237 1032 541 1632"> <p><b>What's More</b></p> <p>Canapé Garnish Base Spread Cocktail</p> </div>	<div data-bbox="611 1032 935 1621"> <p><b>What I have learned</b></p> <p>Canapé Chips and dips Fresh fruits and vegetables Finger foods Petite salad</p> </div>	<div data-bbox="999 1043 1334 1610"> <p><b>Assessment</b></p> <p>A A C A B D A A D A</p> </div>

## ***References***

- Learning Module 1 Cookery, pp. 63-65
- <https://tlecommercialcooking.wordpress.com/appetizers/>
- Kong, Anicita S., Domo, Aniceta P., 2016. Cookery Module
- K to 12 LM Cookery 9, pp. 73-77

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