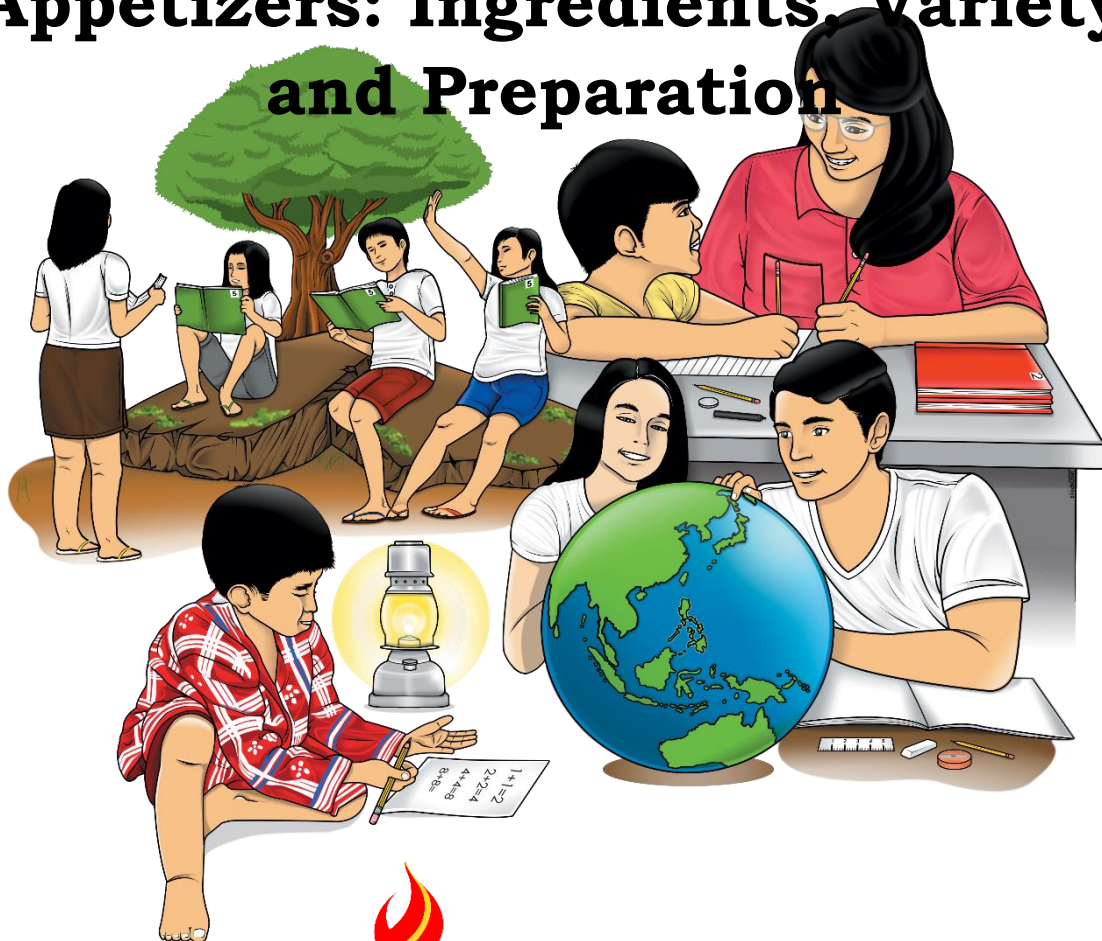


Technology and Livelihood Education Cookery

Quarter 1 – Module 5: Appetizers: Ingredients, Variety and Preparation



TLE– Grade 9
Alternative Delivery Mode
Quarter 1 – Module 5: Appetizers: Ingredients, Variety and Preparation
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Technology and Livelihood Education Cookery

**Quarter 1 – Module 5:
Appetizers: Ingredients, Variety
and Preparation**

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 appetizers: ingredients, variety and preparation. 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 were 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:

- Lesson 1 – Appetizers: Ingredients, Variety and Preparation

After going through this module, you are expected to:

1. identify ingredients of appetizers according to the recipe;
2. differentiate hot and cold appetizers; and
3. prepare a variety of appetizers.



What I Know

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

1. What do you call a set of instructions for preparing a particular dish, including a list of ingredients?
a. Recipe b. Menu c. Diary d. Book
2. What is the base ingredient of canapé?
a. Vegetable b. Meat c. Crackers d. Garnish
3. Why are fresh fruits and vegetables also best for making cold appetizers?
a. Due to their attractive appearance and good nutritive value
b. Due to their freshness and crispness
c. Due to their simplicity which avoid hustle
d. Easy to prepare
4. Which recipe is a bite-size open faced sandwich consisting of tiny portions of food prescribed on bases of bread, toast or pastry?
a. Antipasto b. relishes
c. Club house sandwich d. canapé
5. Which appetizer will you prepare if you are being instructed by your Chief Chef to produce a thin slice of bread in a different shape?
a. Canapé b. relishes c. cocktail d. hor's d' oeuvres

Lesson

1

Cookery: Appetizers: Ingredients, Variety and Preparation

Appetizers are food which stimulate appetite through their attractive appearance, fragrance or tasteful flavor. Ingredients are one of the essential factors that can make the dish very appealing and interesting. 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

Activity 1

A. Jumbled Letter

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

Directions: Unscramble the letters by using the clue written opposite the scrambled letters. Write your answer on a separate sheet of paper.

1.	URTSIF	Simplest appetizer
2	PTIPEEASZR	Food stimulates appetite through its appearance, fragrance and flavor.
3	EPANACS	Appetizer is made out of thin slices of bread in different shapes.
4	SLIATKCOC	Appetizer is usually made of fruit or vegetable juice mixed with little alcoholic beverage.
5	IDSP	The most pair accompaniment to potato chips, crackers, and raw vegetables.

Refer your answer to the answer key and proceed to the next activity.

B. Brain-Teasing Fun Game (Word Puzzle)

Directions: Find the correct word in the puzzle based on the guide questions below. Write the answer on a separate sheet.

Guide Questions:

1. What foods stimulate appetite through their attractive appearance, fragrance or appealing flavor?
2. What ingredient is being placed on top of the base so the garnish sticks to it without falling apart?
3. What kitchen tool is heavy and sometimes power-operated?
4. What food item or combination of items is placed on top of the spread which usually gives color, design, and texture or flavour accent to the canapé?
5. What do you call this kind of appetizer which is made out of thin slices of bread in different shapes?

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

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 learning outcomes. This is a kind of flexible learning which allows the learner to learn by considering their convenience on time or location. Hence, the learning resource is aligned to the curriculum and is designed to meet the needs and circumstances of learners.



What's New

Activity 2

A. Read and answer

Directions: Read the short story and fill in the Venn diagram below and the table 1 on the next page. Do this on a separate sheet of paper.

The Two Chefs Who Love to Serve Appetizers

In the city, there are two famous chefs who love to prepare appetizers. They are Chef Ben and Chef Vera. Chef Ben is good in preparing different kinds of cold hors d'oeuvres like shrimps, smoked beef, poached egg, fresh slices of fruits and vegetables. He serves these in a low temperature and with sauce at the first course of the menu to stimulate his diners' appetite. On the other hand, Chef Vera loves to prepare hot hors d'oeuvres. She serves these between the soup and fish course in higher temperature. She usually describes these as hot dishes: meat balls, fried chicken strips, baked crabs and fried calamares.

Characteristics of Appetizers

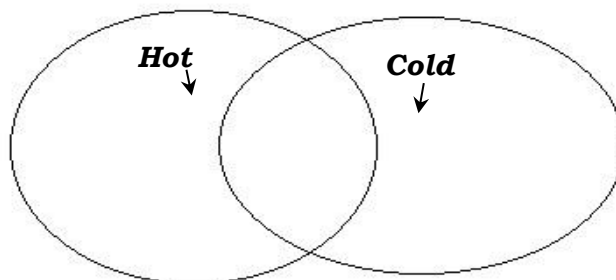


Table 1. List of Ingredients in Appetizers

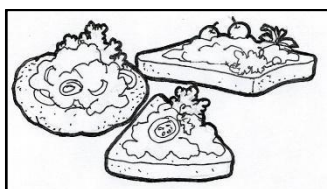
Cold hors d' oeuvres	Hot hors d' oeuvres

Refer your answer to the answer key. Great job! Let us proceed to the next lesson.



What is It

Example of Recipe Including Ingredients:



Illustrated by: Margie V. Suraniog,
Canape Bite-size open faced
sandwich..Department of Education

Canape is bite-size open faced sandwiches consisting of tiny portions of food presented on bases of breads, toast or pastry easily handled and eaten.

Parts of Canape:

- 1. Base** – holds the spread and garnish. Crackers and toasts are firmer and give a pleasing texture and crispness to the canapé
Example of base: bread cut outs, toast cut outs, crackers, melba toast, tiny unsweetened pastry shell, tortilla chips or cups
- 2. Spread** – placed on top of the base so the garnish sticks to it without falling off
Example of spread: flavoured butter, flavoured cream cheese, meat and salad spreads
- 3. Garnish** – any food item or combination of items placed on top of the spread which usually gives color, design, and texture or flavour accent to the canapé

Ingredients Used to Decorate Canape

- a. Vegetable – plant or part of a plant used as food, typically accompaniment to meat or fish
 - radish onions, tomatoes, parsley, pickles, cucumber, asparagus, pimiento
- b. Fish – cold-blooded animal that lives in water, breathes with gills, and usually has fins and scales
 - Salmon, Tuna
- c. Meat – the flesh of an animal used as food
 - turkey, ham, beef, salami, chicken
- b. Cheese, hard cooked egg slices

Guidelines for Assembling Canape

1. Good in mise en place.
2. Assemble as close as possible to serving time.
3. Select harmonious flavour combination.
4. Make sure to have at least one of the ingredients.
5. Use high quality of ingredients.
6. Keep it simple.
7. Arrange canapés carefully and attractively on trays.

Source: Kong, Aniceta and Anecita Damo. *Cookery Module 1 of 2 Manual* . Department of Education, pg.67-69.

The difference between hot and cold

The difference between cold and hot appetizers is the temperature. Cold appetizers are served in lower temperatures while hot appetizers are served in higher temperatures.

As such, hot appetizers are most of the time soup-based, made from bread, fried meats, and other sizzling foods. On the other hand, cold appetizers are made from fresh seafood, food wraps, and dip-based finger foods, particularly fruits and veggies.

Hot and Cold Appetizers

Hors d'oeuvres are often served preceding a meal. They are served as the food at cocktail parties involving alcoholic beverages.

a. Hot Hors d'oeuvres are served between the soup and fish course. In today's shortened menus, they are often served instead of hot entrée. The size and richness depend upon the composition of menu. Many hot hors d'oeuvres are suited for serving a small ala carte dishes, and usually described as hot dish.

b. Cold hors d'oeuvres should stimulate appetite, and therefore should always be served at the first course in the menu. There are five types of cold hors d'oeuvres and they are served as follows:

1. **Plate of Hors d'oeuvres** may consist of shrimps, smoked beef, poached egg, Spanish sardines and lettuce. Sauce can be served at the side.
2. **Grisson Platter** may consist of two kinds of cold meat, such as ham, smoked beef, peppered ham. Sauce can be served at the side.
3. **Hors d'oeuvres Platter.** A well-presented platter with a limited choice of simple or more expensive foods. The basic rule is "small quantity but high quality" and at the same time attractively served. It may consist of shrimps with jelly, asparagus tip with mushrooms, sardines with onion rings, tomatoes stuffed with salad and chicken loaf.
4. **Assorted hors d'oeuvres** can be served in special portioned platters with dishes or even from a serving cart.
5. **Rich hors d'oeuvres** - still a classical form of presentation. Lobster should always be included. The hors d'oeuvres dish system in conjunction with a silver platter can be used, but it is also possible to arrange the center pieces on a silver platter covered with meat jelly and served with accompaniments in a small separate bowls or container.

Source: Kong, Aniceta and Anecita Damo. *Cookery Module 1 of 2 Manual*. Department of Education, pg.76 .

Examples of hot and cold appetizers

<i>Hot Appetizers</i>	<i>Cold Appetizer</i>
Fried meat balls	Salmon and cucumber bites
Fried ham cheese roll	Tomato & feta pesto bites
Cheese sticks	Vegetable and fruit trays
Rellenong hippon	Meal and cheese trays
Siomai	Firm flaked white fish
Shrimp chips with spicy peanut	Fruit juice
Mini pizzas	vegetables relish

Different Appetizers

Cocktails	Cape Codder, Margarita and Daiquiri, Black Russian
Hors D'oeuvres	Cucumber Hors d' oeuvres, Abalone hors d'oeuvres
Canapés	Egg and bacon, cucumber, cheese 'n bacon
Relishes	Pickle relish, corn relish, sweet pickle relish
Petite salad	Pea tomato salad, shrimp and petite peppers salad, lettuce and tomato salad
Chips and dips	Mediterranean chips and dips, French onion chip and dip, chips and dip platter
Fresh fruits and vegetables	Fresh vegetable appetizer pizzas, fruit appetizers, easy spring appetizer with veggie flowers
Anything smaller	Mini apps, apple cinnamon bacon bites, cucumber shrimp appetizers

Preparation of hors d' oeuvre cocktail and Relishes

I. Oyster and clam cocktails

Tools/Equipment Needed:

- Knife
- Chopping board
- Gloves
- Plate
- Small cup

Materials/ingredients needed:

- Oysters or clam
- Dips
- Herbs
- Sugar/Syrup
- Ice, Lemon

Steps/Procedures:

1. Open fresh oysters and clams on the half shell.
2. Arrange them on flat plates, preferably on a bed of ice.
3. Place cocktail sauce in a small cup at the center or at the side of the plate.
4. Provide lemon wedges.

Source: Kong, Aniceta and Anecita Damo. *Cookery Module 1 of 2 Manual*. Department of Education.pg. 78.

II. Shrimps and other cooked seafood's cocktail

Tools/Equipment Needed:

- Knife
- Chopping board
- Gloves
- bowl / stemmed glass

Materials/ingredients needed:

- Shrimps or Fruits
- Dips
- Herbs
- Sugar/Syrup
- Ice, Lemon
- lettuce

Steps/Procedures:

1. Arrange seafood in a stemmed glass or in a small, cup-shaped bowl in a bed of ice. (Cocktail sauce maybe put in the glass first with the seafood arranged on top, partially immersed. Or the cocktail sauce may be added as toppings).
2. Garnish the dish attractively with lettuce or greens with lemon wedges.

III. Fruit Cocktail

Tools/Equipment Needed:

- Knife
- Chopping board
- Gloves
- bowl / stemmed glass

Materials/ingredients needed:

- Fruits
- Melon
- Herbs
- Sugar/Syrup
- Fresh Lemon/ lime juice
- Flavored liqueur

Steps/Procedures:

1. Use fruits that are pleasantly tart and not too sweet.
2. Cut fruits into desired shapes.
3. Add fresh lemon or lime juice to fruit mixtures to provide necessary tartness. A simple wedge of melon with lime is a refreshing cocktail. Add few drops of flavored liqueur to improve flavor.

Source: Kong, Aniceta and Anecita Damo. *Cookery Module 1 of 2 Manual*. Department of Education.pg 78.

IV. Relishes**Tools/Equipment Needed:**

- Knife
- Chopping board
- Gloves
- bowl/stemmed glass

Materials/ingredients needed:

- vegetables
- crushed ice
- Dip
- Sugar/Syrup

Steps/Procedures:

1. Select fresh vegetables
2. Cut into sticks or other attractive bite-size shapes.
3. Hold vegetables for a short time in ice water to become crisp.
4. Arrange vegetables, in crushed ice to maintain crispness.
5. Serve with dips.

How to prepare raw vegetables relish**Tools/Equipment Needed:**

- Knife
- Chopping board
- Strainer
- Platter

Ingredients needed:**Raw Vegetables**

- 1 pc. Celery
- 1 pc. Red bell pepper
- 1 pc. Cucumber
- 1 pc. Cherry tomato
- 1 pc. Lettuce

Dips

- 94 g cream cheese
- 38 ml evaporated milk
- 44 g mayonnaise
- ml lemon juice
- 75 g onions
- 5 ml hot red pepper sauce
- 5 ml Worcestershire sauce

75 g cheddar cheese

Steps/Procedure:

1. Wash the vegetables well.
2. Cut vegetables into sticks or decorative bite-size shapes.
3. Hold vegetables for a short time in ice water to become crisp.
4. Drain well.
5. Arrange vegetables in a platter with crushed ice to maintain crispness.

Serve with cheddar cheese dip.

Source: Kong, Aniceta and Anecita Damo. *Cookery Module 1 of 2 Manual*. Department of Education, pg. 79.

How to prepare Canapé from Toast

Tools/Equipment Needed:

- Bread
- Knife
- Spatula
- Tray
- Cutting board

Ingredients Needed:

- Pullman loaves
- Spreads
- Toppings

Steps/Procedure:

1. Trim crusts from unsliced Pullman loaves. Save trimmed crusts to be used as breadcrumbs.
 2. Cut the bread horizontally into slices, $\frac{1}{4}$ inch thick.
 3. Toast the slices in the oven.
 4. Cool the toast.
 5. Cover with a thin, even layer of spread and cut into desired shapes with a knife.
 5. Make the cuts neat and uniform. Alternately, cut the toasts into desired shapes with small cutters and reserve the trim for breadcrumbs.
 6. Spread each cut-out with desired topping.
 7. Garnish the cut-outs as desired.
- Bread slices for canapés can be cut into several basic shapes with no waste.



Source: Kong, Aniceta and Anecita Damo. *Cookery Module 1 of 2 Manual* . Department of Education .pg.80.

Did you learn something about the lesson? Very good! Let us proceed to another activity.



What's More

Activity 3

A. Detect and Write

Directions: Choose from the box the correct word that fits the description or statement below. Write your answer on a separate sheet of paper.

Spread	Vegetable	Base	Garnish
Meat	Canapé	Cocktail	

- _____ 1. holds and spreads garnishes for canape
_____ 2. adds color, design, texture and flavor to canape
_____ 3. small pen-faced sandwiches served as appetizer
_____ 4. a plant used as food
_____ 5. garnish is placed on the top of the base to stick without falling off

B. Hot Appetizer Versus Cold Appetizer

Directions: Classify the different kinds of appetizers and write them on the table below. Do this on a separate sheet of paper.

Tomato & feta pesto bites	Vegetable and fruit trays	
Cheese sticks	Firm flaked white fish	Meat balls
Fruit juice	Shrimp chips with spicy peanut	
Vegetables relish	Mini pizzas	
Fries	Siomai	

<i>Hot Appetizer</i>	<i>Cold Appetizer</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

A. Take Me In

Directions: Identify and write the ingredients according to the parts of canapé. Do this on a separate sheet of paper.

radish
toast cut-outs
butter
miniature pancakes

bread cut-outs
crackers
tiny biscuits
cheese

asparagus
tomatoes
fish
juice

Canape base	Canape spread	Canape garnish

B. Fill Me In

Directions: Read and understand each statement carefully. Choose your answer from the box and write it on a separate sheet of paper.

Hot Appetizer
Platter

Appetizer
Temperature

Hors d'oeuvres,
Cold appetizer

Grisson

- _____ 1. What is the difference between hot and cold appetizer?
- _____ 2. Which kind of appetizer is often served preceding a meal?
- _____ 3. What kind of the appetizer is served between the soup and the fish course?
- _____ 4. What kind of food that stimulates appetite through its attractive appearance and fragrance or appealing flavor?
- _____ 5. What kind of hors d'oeuvres that consists two kinds of cold meat, fresh ham, smoked beef, peppered ham?

Congratulations! You have learned a lot. Let us move to the last activity.



What I Can Do

Activity 5

Prepare, observe and tell the difference

In this part, you will find- out the difference between hot and cold appetizer by simply performing the given task.

A. Preparing Hot and Cold Appetizers

Directions: Prepare the hot and cold appetizers by following the correct procedure for 30 minutes. Let your parent/guardian assist you and they will evaluate the finish product based on the rubric.

How to Prepare Hot Appetizer (Fried Meat Balls)

Tool and Equipment: Stove, frying pan, flipper, knife, plates

Materials and Ingredients needed:

200gms ground meat (beef or pork) high in fats
pinch of pepper powder
garlic minced
1 bulb onion
Salt
1 egg
1 cup bread crumbs
oil for frying

Procedure:

1. Prepare all the needed materials and ingredients.
2. Mix all ingredients in a mixing bowl by hand.
3. Scoop the mixed ingredients or form a small ball ready for frying.
4. Pre heat the frying pan, then add oil.
5. When the oil is hot already, start frying the meat balls until it will turn brown and crispy.
6. Arrange the fried meat balls in the plate and garnish it with herbs.
7. Serve them with hot sauce.
8. Observe the characteristics of fried meat balls and take note of the observed data to be use for the next activity.

Rubric

Criteria	Good – 10 pts	Fair – 8 pts	Poor - 6 pts	Total
Palatability	Excellent taste	Moderate taste	Not tasty	
General Appearance	Very attractive	Not so attractive	No eye appeal	
Texture	Very good	good	Poor	
Time	Finished on time	Finished 5 minutes before time	Very late	

How to Prepare Cold Appetizer (Vegetable Relishes)**Tools/Equipment Needed:**

- Knife
- Chopping Board
- Strainer
- Platter

Ingredients needed:**Raw Vegetables**

- 1 pc. Celery
- 1 pc. Red bell pepper
- 1 pc. Cucumber
- 1 pc. Cherry tomato
- 1 pc. Lettuce

Dips

- 94 g cream cheese
- 38 ml evaporated milk
- 44 g mayonnaise
- ml lemon juice
- 75 g onions
- 5 ml hot red pepper sauce
- 5 ml Worcestershire sauce
- 75 g cheddar cheese

Steps/Procedure:

1. Wash vegetables well.
2. Cut vegetables into sticks or decorative bite-size shapes.
3. Hold vegetables for a short time in ice water to become crisp.
4. Drain well.
5. Arrange vegetables in a platter with crushed ice to maintain crispness. Serve with cheddar cheese dip.

Source: Kong, Aniceta and Anecita Damo. *Cookery Module 1 of 2 Manual* . Department of Education

Rubric

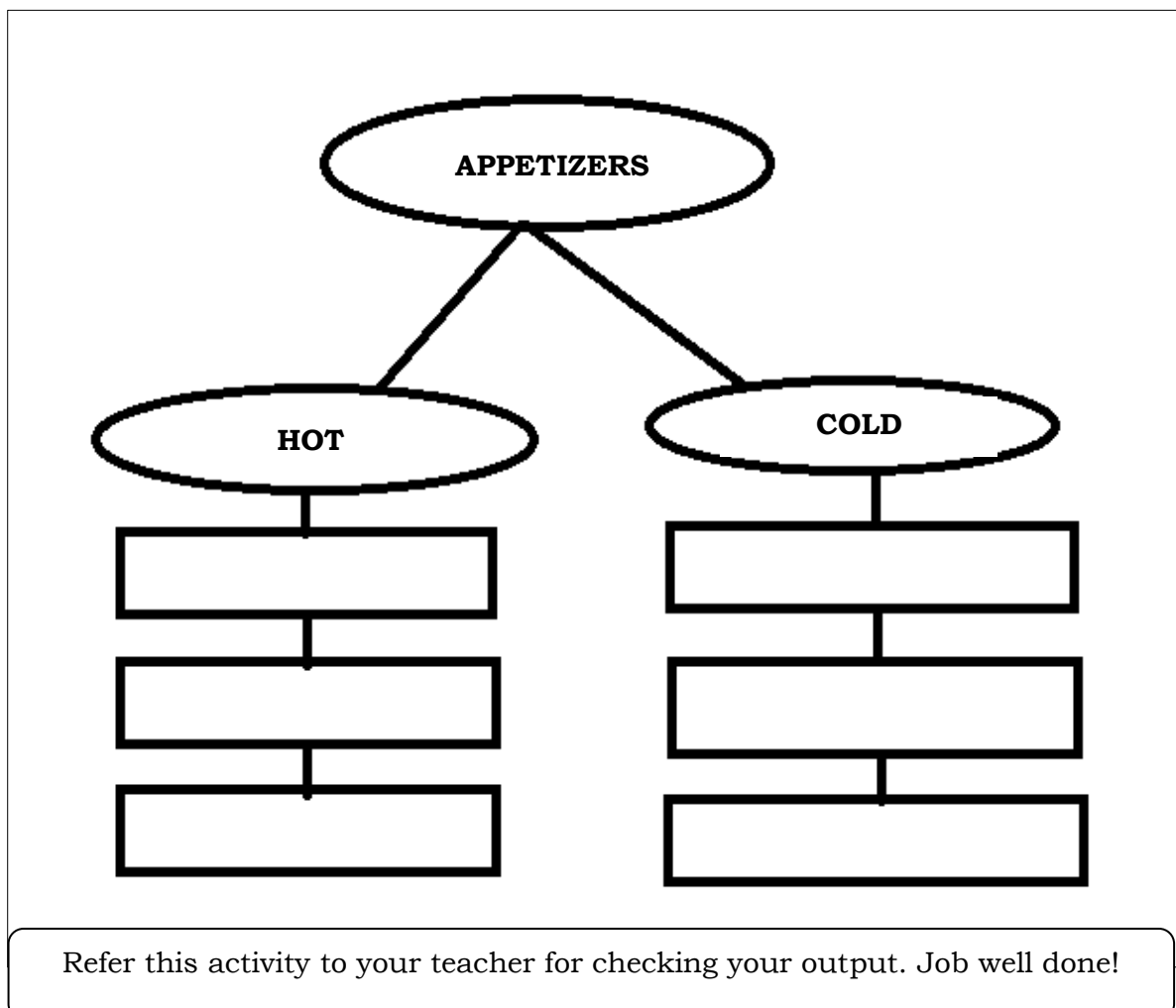
Criteria	Good - 10 pts	Fair - 8 pts	Poor - 6 pts	Total
Palatability	Excellent taste	Moderate taste	Not tasty	
General Appearance	Very attractive	Not so attractive	No eye appeal	
Texture	Very good	good	Poor	
Time	Finished on time	Finished 5 minutes before time	Very late	

Note: Safety is a must in performing this task. If done performing this, try to answer the next activity sheet.

Try This!

B. The difference of hot and cold appetizers

Directions: Complete the graph by writing the difference between the two kinds of appetizers. Do this on a separate sheet of paper.



Refer this activity to your teacher for checking your output. Job well done!



Assessment

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

- Which ingredients are NOT used to garnish canapé?
 - parsley, pickles, salmon, ham, cheese
 - olives, pimiento, caviar, salami, chicken
 - oil, flower, lemon, garlic, ginger
 - cucumber, shrimp, tomato, roast beef, tuna flakes
- What are the three parts of canape?
 - Meat, vegetable, fruits
 - Base, spread, garnish
 - flower, meat, vegetable
 - fish, cheese, potato
- Which recipe is a bite-size open faced sandwich consisting of tiny portion of food prescribed on bases of bread, toast or pastry?
 - Antipasto
 - Relishes
 - Club house sandwich
 - Canape
- What are the three types of spread used in canape?
 - Peanut, mustard, lard
 - Juice, cream of tartar, tomato sauce
 - Butter, cream cheese, meat or fish spread
 - Spinach, oil, boiled egg
- Why do we need to garnish the food?
 - To lessen the taste of the food
 - To add color, texture, and taste to the food
 - To attract costumer
 - Both b and c
- Which describes a hot appetizer?
 - soup-based
 - easy to prepare
 - served in a low temperature
 - made from fresh ingredients
- Which among the group of appetizers are considered hot appetizers?
 - Rellenong hipon, mini pizza, chicken potato salad
 - Fried ham cheese roll, cheese sticks, tuna salad over cracker
 - Fruit salad, lumpiang togue, cheese sticks
 - Potato salad, fruit salad, relenong hipon
- Which statement in preserving the freshness of oyster and clam cocktail is CORRECT?
 - Just simply arrange on the plate
 - Squeeze lemon on the oyster and clam
 - Put vinegar on the oyster and clam
 - Arrange the oyster and clam on bed of ice
- What will you add to the fruit cocktail to improve its taste?
 - Salt
 - Sugar
 - Lemon
 - Liquor

10. Which is NOT a characteristic of a hot appetizer?
- a. fresh
 - b. cooked
 - c. soup-based
 - d. higher temperature

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



Additional Activities

Activity 6

A. Give Me

Directions: List down at least 5 hot and 5 cold appetizers and write them on the table below.

HOT	COLD
1.	1.
2.	2.
3.	3.
4.	4.
5.	5.

B. Detect and Write

Directions: Identify the variety of appetizers and write your answer on a separate sheet of paper.

- ___ 1. Egg and bacon, Cucumber, Cheese ‘n bacon
- ___ 2. Mediterranean chips and dips, French onion chip and dip, chips and dip platter
- ___ 3. Cucumber Hors d’oeuvres, Abalone hors d’oeuvres
- ___ 4. Fresh vegetable appetizer pizzas, fruit appetizers, easy spring appetizer with veggie flowers
- ___ 5. Pea tomato salad, Shrimp and petite peppers salad, lettuce and tomato salad

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



Answer Key

<p>Assessment</p> <p>1.c 2.b 3.d 4.c 5.d 6.c 7.c 8.d 9.d 10.a</p>	<p>What I Have</p> <p>Learn</p> <p>A. Canape's Base Toast cutouts Tiny biscuit Bread outcuts Crackers</p> <p>2.Canape's Spread Butter</p> <p>3.Canape's Garnish Radish Asparagus Tomato Fish Cheese</p> <p>B Temperature Hors d' oeuvres Hot Appetizer Appetizer Grisson Platter</p>	<p>What's More</p> <p>A. Base Garnish Canape's Vegetable Spread B. (In any order)</p> <p>Hot Siomai Cheese sticks Fries meat balls Mini Pizza Shrimps chips</p> <p>Cold Tomato & feta pesto bites Vegetable & fruit tray Firm flaked white fish Fruit juice Vegetables relishes</p>														
<p>What's New</p> <table border="1"> <tr> <td>Hot</td> <td>High</td> </tr> <tr> <td>Cold</td> <td>Low</td> </tr> <tr> <td>temperature</td> <td>tempera</td> </tr> <tr> <td>-ture</td> <td>ture</td> </tr> <tr> <td>Fresh</td> <td>Fresh</td> </tr> <tr> <td>Cooked dish</td> <td>Cooked dish</td> </tr> <tr> <td>First course</td> <td>First course</td> </tr> </table> <p>List of Ingredients of appetizer Cold hors d' oeuvres Shrimps Smoked beef Eggs Fruits and vegetables Hot hors d' oeuvres Ground Meat Chicken strips Crabs Squid oil</p>	Hot	High	Cold	Low	temperature	tempera	-ture	ture	Fresh	Fresh	Cooked dish	Cooked dish	First course	First course	<p>What's In</p> <p>A. Fruits Appetizer Canape's Cocktail Dips</p> <p>B. Appetizer Spread Equipment Garnish Canape</p>	<p>What I Know</p> <p>1. A 2. C 3. D 4. D 5. B</p>
Hot	High															
Cold	Low															
temperature	tempera															
-ture	ture															
Fresh	Fresh															
Cooked dish	Cooked dish															
First course	First course															

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