

Technology and Livelihood Education Cookery

Quarter 1 – Module 7: Presenting and Storing a Range of Appetizer



TLE – COOKERY Grade 9
Alternative Delivery Mode
Quarter 1 – Module 7: Presenting and Storing a Range of Appetizer
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Development Team of the Module

Writers: Jaesil C. Balacuit, Maribeth E. Sarsalejo, Babelyn A. Lebig, Jona Mendoza

Editors: Alfie A. Lopez, Michelle D. Potot, Norvina A. Tubongbanua

Reviewers: Grace Beta D. Ledda, Rose Marie Diocares, Ely B. Magallanes,
Alma M. Beton

Illustrator: Jaesil C. Balacuit, Margie V. Suraniog

Layout Artist: Jaesil C. Balacuit, Gemma B. Malicay, Rebecca A. Famadico

Management Team: Isabelita M. Borres

Eugenio B. Penales

Sonia D. Gonzales

Jeanelyn A. Aleman

Evelyn F. Importante

Rose Marie Diocares

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Department of Education – Region IX

Office Address: Regional Center, Balintawak, Pagadian City

E-mail Address: region9@deped.gov.ph

Technology and Livelihood Education Cookery

**Quarter 1 – Module 7:
Presenting and Storing a Range
of Appetizer**

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 present and store range 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 two lessons:

- **Lesson 1 – Presenting a range of Appetizers**
- **Lesson 2 – Storing Appetizer**

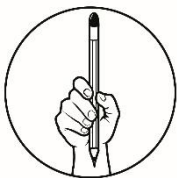
After going through this module, you are expected to:

Lesson 1

1. Identify the fundamental of plating
2. Identify the accompaniments of Appetizer
3. Present appetizer attractively
4. Observe sanitary practices in presenting

Lesson 2

1. Utilize quality trimmings
2. Appreciate the value of quality trimming in every preparation and
3. Keep appetizers in appropriate conditions to maintain their freshness taste



What I Know

Directions: Read and understand each question. Choose the letter of the best answer and write it on a separate sheet of paper.

1. Which of the following describes texture in plating and in presenting appetizer?
 - a. Enhances plate presentation
 - b. Plays important part in plate presentation
 - c. Adds visual interest to the food
 - d. Serves as frame of presentation

2. What kind of plate will you choose if you come up with a very colorful appetizer?
- Glass plate
 - Plain ceramic white plate
 - Wooden plate with very dark color
 - Ceramic plate with colorful design
3. What kind of accompaniment is usually prepared when you cook potato fries at home?
- Soy sauce base
 - Sugar base
 - Vinegar base
 - Mayonnaise base
4. Which one is the best accompaniment for your prepared barbecue?
- Bagoong + kalamansi with atcharang papaya
 - Ginataang alamang with atcharang papaya
 - Soy sauce + kalamansi with atcharang papaya
 - Mayonnaise + Ketchup with atcharang papaya
5. Beth chooses fresh vegetables every time she does marketing. She pares and cuts right away these vegetables considering that they are fresh. The moment she serves the appetizer, she washes the plate and uses it without drying.

What statement best describes the situation inside the box?

- High degree sanitation is applied.
 - High degree of sanitation is not applied.
 - Serving portions should be arranged artistically.
 - Presentation must be attractive and appropriate to the other presentations in the table.
6. Which of the following describes texture in plating and in presenting appetizer?
- Enhances plate presentation
 - Plays important part in plate presentation
 - Adds visual interest to the food
 - Serves as frame of presentation

Lesson

1

Cookery: Presenting a Range of Appetizers

Presenting appetizer attractively is essential to the success of the presentation of the dish. Plating or arranging and decorating food to enhance its presentation adds value to the dining experience.

Accompaniment in every dish on the other hand is one of the most important factors in serving a dish. Great choice of accompaniments is highly needed to fit the types of appetizer.

Safe handling of appetizers and accompaniments are needed while performing and presenting. Personal hygiene is the most essential practice that keeps us safety from harmful microorganisms which may affects our health. We must also keep the equipment clean and sanitized by following the rules and standards of cleanliness in the kitchen.



What's In

Activity1: Recall to Decide!

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

Directions: AGREE or DISAGREE. Check happy face 😊 if you will agree and check unhappy face ☹️ if you will disagree.

Statement	😊	☹️
1. Chemical handling pertains to the installation of electrical equipment, repair and maintenance.		
2. Objects to be lifted and moved should be done safely without strain to the person or worker.		
3. Safety procedure should be in place to prevent slips, trips and fall accidents in the workplace.		
4. Housekeeping activities should be done while keeping in mind safety, health and well-being of worker in a workplace.		
5. When using sharp tools for the first time, go slowly until you get used to it.		

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



What's New

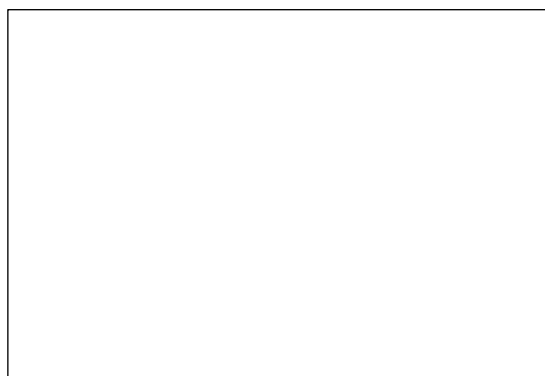
Activity 2. Show Me!

Directions: Find two (2) different pictures or draw an appetizer dish. In a long bond paper, copy the two (2) boxes below and paste the pictures, or you may draw an appetizer dish. In box A, paste a picture or draw an appetizer dish without accompaniments and in box B an appetizer dish with accompaniments. There are supporting statements below that you need to answer after you will accomplish your first task.

A



B



Directions: Write A if you agree with the statement and D if you disagree.

Supporting Statements:

- ____ 1. The plating of appetizer in box A is bare.
- ____ 2. Plating of appetizer without accompaniment is unattractive.
- ____ 3. Plating with-out accompaniments can stimulate appetite.
- ____ 4. What is added in the appetizer in box B enhances the presentation.
- ____ 5. The accompaniments make the presentation of appetizer attractive

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



What is It

Food Plating is the process of arranging and decorating food to enhance its presentation.

Fundamentals of Plating

1. Balance

- A. Color.** Two or more colors on a plate are usually more interesting than just one. Garnish is also important.
- B. Shapes.** Plan for variety of shapes and forms. Cutting vegetables into different shapes gives you great flexibility.
- C. Texture.** Not strictly visual consideration, but important in planning menu
- D. Flavors.** One of the factors to consider when balancing colors, shape, and texture on the plate.

2. Portion size. This is important for presentation as well as for costing.

Match portion sizes and plates. Too small a plate makes an overcrowded, jumbled, messy appearance. Too large a plate makes the portions look skimpy.

Balance the portion sizes of the various items on the plate. Apply logical balance of portions.

3. Arrangement on the plate

Basic Principles of Platter Presentation

1. Centerpiece or Grosse piece (gross pyess). This may be an uncut portion of the main food item, such as a pate or a cold roast, decorated and displayed whole. It may be a separate but related item, such as molded salmon mousse.
2. The slices or serving portions should be arranged artistically.
3. The garnish should be artistically done in proportion to the cut slices.
 - The food should be easy to handle and serve so that one portion can be removed without ruining the arrangement.
 - A simple design is best. Simple arrangement is easier to serve, more appetizing, and still attractive when half consumed by the guest.
 - Attractive platter presentation may be made on silver or other metals, on mirrors, chinaware, plastic ware, wood, or any other materials provided they are presentable and suitable for food.
 - Once a piece of food has touched the tray, do not remove it. Shiny silver or mirror trays are easily smudged, and you'll have to wash the tray and start over again. Good pre-planning should be considered.
 - Think of the platter as part of the whole. It must be attractive and appropriate to the other presentation in the table.

Source: Kong, Aniceta and Anecita Damo. *Cookery Advanced Module*
1 of 2 .Department of education.pg.82-83.

Designing the platter

1. Plan ahead.

Make a sketch by dividing the tray into six or eight sections. This will help you lay out a balanced and symmetrical design. The sketch should indicate the centerpiece, slices of foods and garnishes.

2. Get movement into your design.

Good design makes your eyes move across the platter following the lines you have set up. It could be arranged in rows or lines.

3. Give the design a focal point.

Use centerpiece to emphasize and strengthen the design by giving it direction and height. Note that centerpiece is not always at the center.

4. Keep items in proportion.

5. Make the garnish count.

Use garnish to balance out a plate by providing additional element. Two items on a plate often look unbalanced, but adding a garnish completes the picture. On the other hand do not add unnecessary garnishes.

6. Don't drown every plate in sauce or gravy.

It may hide colors and shapes. You may cover a part of it or band of sauce across the center.

7. Keep it simple.

Simple is more attractive than complicated designs.

8. Let the guests see the best side of everything.

Angle overlapping slices and wedge-shaped pieces should be toward the customer and the best side of each slice is face up.

Source: Kong, Aniceta and Anecita Damo. *Cookery Advanced Module*
1 of 2 .Department of education.pg.83.

Presenting Appetizer Attractively

1. Create appealing display

- Use toothpicks and small plastic skewers to hold small complementary pieces of food together.
- An appetizer needs to be contained inside small dishes.
- Remember to decorate the platter as well.
- Appetizer should not be too big or hearty and should be savory rather than sweet.
- Organize it simply.

2. Prepare the appetizer enough for the guests.

The standard rule is to serve four to six pieces for each person.

- Plan the total amount around the maximum number of guests.

3. Cook in advance.

For appetizers that need to be cooked or assembled, do as much of the actual preparation as early as possible.

4. You need to know when to serve the appetizer.

A cold and hot appetizer has its different ways on serving. Cold appetizer should be set before serving. Hot appetizers should be brought out once moist.

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

Accompaniment

- is something added to or served with food or a meal to make it better or more appealing. It generally enhances flavor, food and sauces offered with specific main dishes by providing a balance and contrast to taste.

Accompaniments of Appetizers

	Function& Uses	Types	Appetizer Dish
1.Sauce	flavor to compliment the type of meat cooked	hot sauce, barbecue sauce warm emulsion: like hollandaise, cold sauce	oyster clam cocktail, barbecue, meat balls
2.Vegetables & Fruits	the variety of preparation are endless, boiled, roasted, hot and cold	lettuce, green lemon, celery, radish	fruit cocktail, vegetable pickle, vegetable salad, fruit salad
3.Garnish	to decorate the dish, chop herbs to add flavor and color to dish	chopped chives, parsley or other herbs, grated cheese, a drizzle of olive oil, or a wedge or thin slice of lemon,	all dishes
4.Dressing	a mixture of substance which can be a vinegar-based or mayonnaise-based	Czar dressing, thousand island dressing, vinaigrette dressing, French dressing	French fries, coleslaw, canapé, fried calamares, shrimp scampi, cheese sticks

Importance of accompaniments for appetizer dishes

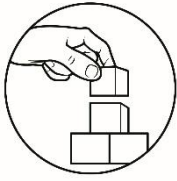
- to enhance the flavor and appetite
- to help improve the color combination and with main dish to make the dish attractive in appearance

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

Sanitary Practices in Presenting Appetizer

1. Wash hands thoroughly with soap and water before handling raw food.
2. Plates, utensils and storage for food should be cleaned, sanitized, dried and free from finger prints.
3. Food handler should observe good personal hygiene.
4. Use paper towels to clean up during food presentation.
5. Keep off hand to a minimum contact to ingredients and food.
6. Keep away from food when you are ill.
7. Use edible complimentary garnishes

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

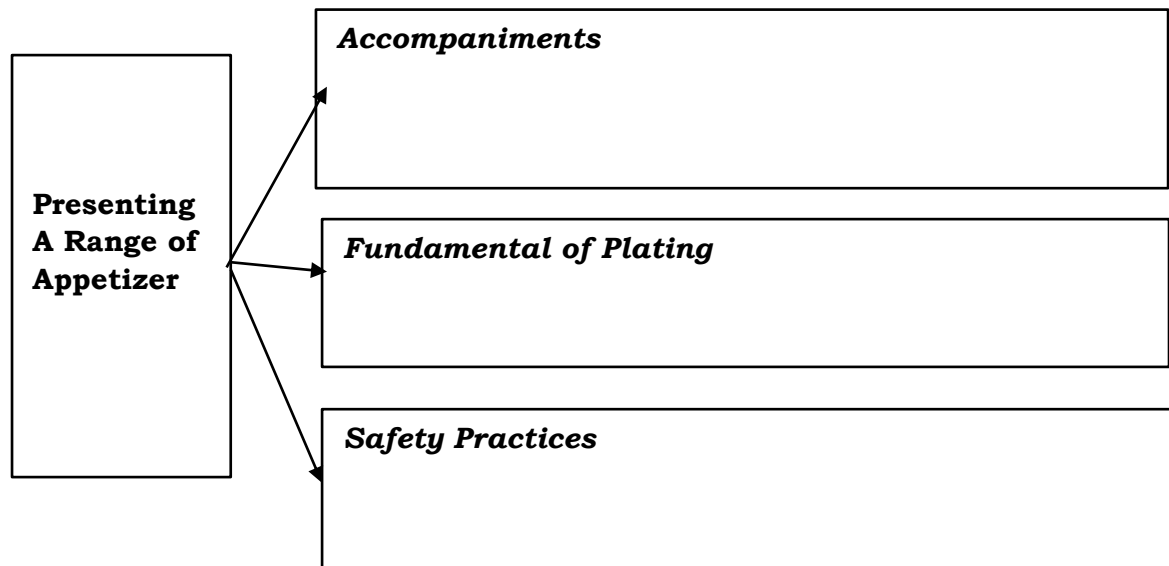


What's More

Activity 3: Teach Me

Direction: Identify and complete the diagram by choosing your answer from the box below.

Balance	Sauce	Personal hygiene,	Garnishe	Dressing
Clean and sanitize plate and utensils	Do not work when ill	Vegetables and Fruits		
Portion size	Hand washing	Arrangement on plate		



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



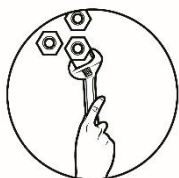
What I Have Learned

Activity 4: Match Me

Directions: Match column A with column B. Write your answer on a separate sheet of paper.

Column A	Column B
1. One of the safest and hygienic practices in preparing appetizer.	A. food poisoning
2. It enhances the taste and add moisture or succulence appetizer that is cooked dry.	B. Towel
3. Maintain clean and odorless body by daily bath, wearing clean clothes, eating healthy food, clean nails, and prevents bad breath.	C. Sauce
4. An ingredient uses to decorate an appetizer which adds flavor and color.	D. Flavor
5. One of the effects of not observing sanitary practices in presenting appetizer.	E. Observing sanitary practices
6. A mixture of substance which can be a vinegar-based or mayonnaise-based.	F. Skewers
7. It will be used to clean up during food preparation and serving.	G. Vegetable and Fruit
8. An accompaniment for an appetizer in which the variety of preparation are endless, boiled, roasted, hot and cold.	H. Dressing
9. A material use to hold small complementary pieces of food together.	I. Garnish
10. One important factor to consider when balancing color, shape and texture on plate.	J. Personal hygiene

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 Do It

Directions: Prepare appetizer by observing sanitary practices. In performing the task ask your parent or guardian to observe and accomplish the checklist. Refer your score in the rubric below. Observe honesty in scoring.

Note: Safety first in performing your task.

Try This!

Activity 5.2 Test Yourself

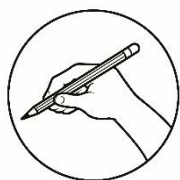
Directions: Check the appropriate columns based on Activity 5.1

Did I...	YES	NO
Prepare all materials and ingredients safely?		
Follow the procedure correctly?		
Mix all ingredients accordingly?		
Use simmering method for 3 - 5 minutes only?		
Perfectly produce output free from lumps?		
Clean and sanitize the kitchen?		
Wash hands before and after touching something?		
Wipe hands in clothing as this can easily transfer microbes and bacteria?		
Use paper towels to clean up during food preparation and serving?		
Change gloves, utensils and dishes when changing functions?		
Prepare precooked frozen foods exactly as the directions/instructions on the packaging?		
Have the foods ready before serving time?		
Prepare and cook only as much food as I intend to use?		
Wash and sanitize the flatware or other utensils, which fall on the floor?		

Scoring Rubric for evaluation of the finish output

Criteria	Very Good 10 points	Good 8 points	Needs Improvement 6 points	Total
General appearance 40%	Output has an impressive style. It looks attractive and appealing.	Output is not so impressive in style. It looks presentable but not so attractive.	Output is not attractive and appealing.	
Creativity and resourcefulness 40%	Shows creativity and resourcefulness of the output	Shows resourcefulness but not so creative	It doesn't show resourcefulness and creativity of the output.	
Neatness 20%	There are no erasures and dirt.	There are few erasures and dirt	There are many erasures and dirt	
Total				

Amazing! It's properly done. Congratulations!



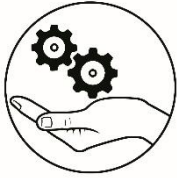
Assessment

Directions: Read and understand the question. Choose and write the letter on a separate sheet of paper.

1. Which statement supports the principle of platter presentation “think of the platter as part of the whole”?
 - a. A simple design is best.
 - b. Make the garnish count.
 - c. Serving portion should be arranged artistically.
 - d. Presentation must be attractive and appropriate to the other presentation in the table.
2. What kind of plate will you choose if you come up with a very colorful appetizer?
 - a. Glass plate
 - b. Plain ceramic white plate
 - c. Wooden plate with very dark color
 - d. Ceramic plate with colorful design

3. Which is the CORRECT plating or presentation of appetizer?
 - a. Keep food at the rim of the plate
 - b. Adapt artistic framing with excessive garnishes
 - c. Arrange the dish on plate by overcrowding the garnish
 - d. Select plates large enough to hold all items without crowding
4. Which of the following is NOT referred to as accompaniment?
 - a. Something that is added to or served with food
 - b. Supplementary to or complementary to a certain food
 - c. Something added to make food bland and interesting
 - d. Something added to food to make it better and more appealing
5. Which one is the best accompaniment for fried dried fish?
 - a. Camote tops salad + chili vinegar
 - b. Ginataang alamang + atcharang papaya
 - c. Soy sauce + kalamansi with atsharang papaya
 - d. Mayonnaise + ketchup with atcharang papaya
6. What is added to your appetizer or dish when you want to enhance its flavor by providing balance and contrast for taste?
 - a. Sauce
 - b. Fruits
 - c. Vegetables
 - d. Chop herbs
7. What is the purpose of skewers in presenting appetizers?
 - a. Hold pieces of food together
 - b. Used as garnish in appetizer
 - c. To beautify the presentation
 - d. Gives impressive appeal
8. What do you think is the CORRECT way in presenting a canape to enhance its visual appeal?
 - a. Individualize
 - b. Use any skewers
 - c. Put it in a cup
 - d. arrange it in a short glass
9. Which tips of presenting appetizers below gives impressive appeal?
 - a. Make it uniform
 - b. Customize it
 - c. Roll them up
 - d. Individualize
10. Which situation shows sanitation practices in presenting appetizers?
 - a. Holding a plate and leaving a finger print on it
 - b. Serving appetizers with one mess
 - c. Serving appetizer with clean dry plate
 - d. Presenting appetizers with clean wet plate

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

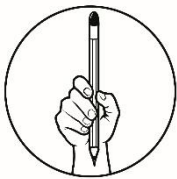


Additional Activities

Activity 6: Share Me!

Directions: Write a journal of experience in performing attractive plating in a separate sheet of paper.

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



What I Know

Directions: Read and understand each question. Choose and write the letter on a separate sheet of paper.

1. What will you do with your trimmed vegetables?
 - a. Freeze
 - b. Stock in a cabinet
 - c. Refrigerate
 - d. Stock in a plastic container
2. What is the best cut of your cucumber, when you make cucumber tuna flakes?
 - a. Bais
 - b. Dicing
 - c. Juliene
 - d. Rondelle
3. Which type of slices below will be cut in straight and downward cutting motion?
 - a. Dicing
 - b. Chopping
 - c. Mincing
 - d. Juliene
4. Which process maintains the freshness, quality and taste of appetizer?
 - a. Refrigerating
 - b. Chilling
 - c. Freezing
 - d. Slicing
5. How do you keep all dry and crispy foods to stay for a week or longer?
 - a. Open packaging
 - b. Store them in refrigerator
 - c. Keep them in plastic container
 - d. Place them inside paper bag

Lesson

2

Cookery: Store Appetizers

Keeping appetizer in appropriate condition, containers and utilize quality trimming is one of the most important activities done after preparing them to maintain freshness and also sustain quality and good taste. Through proper handling of appetizers, it can prevent spoilage and contamination of harmful organisms.



What's In

Activity 1: Think and Look back

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

Directions: Write a statement that best describes the words below.

1. Accompaniment
2. Plating
3. Sauce
4. Personal Hygiene
5. Garnish

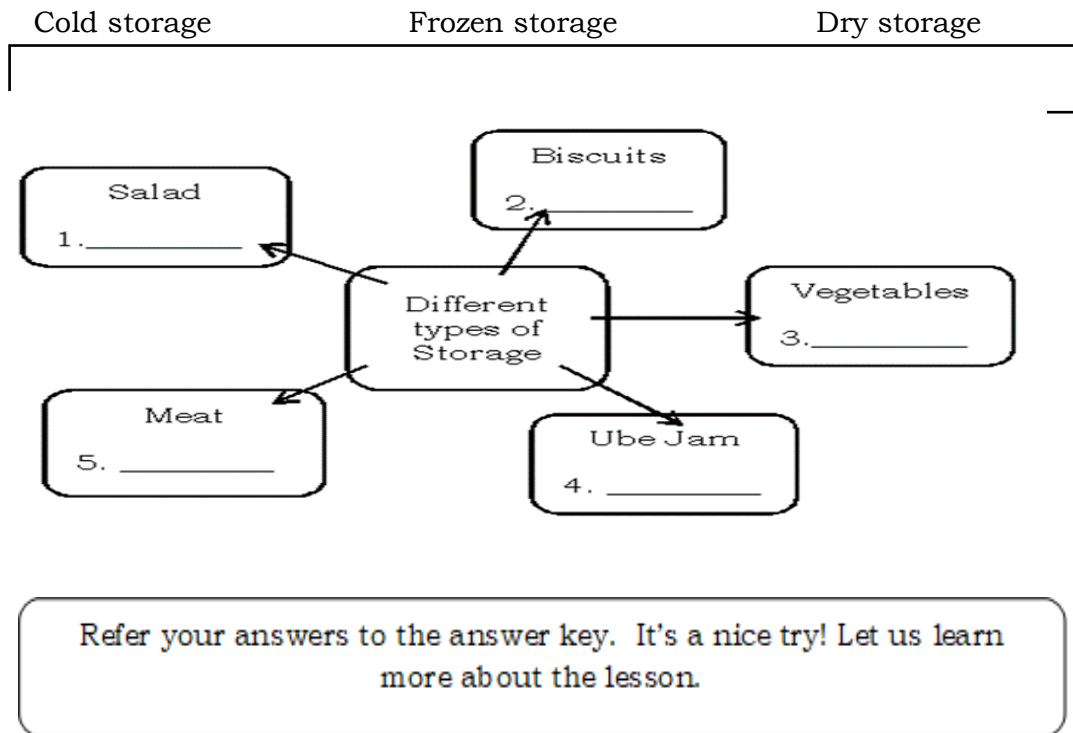
Refer your answers to the answer key. Great! You have mastered already the previous lesson. Let's have another activity.



What's New

Activity 2. Store Me Right!

Directions: Below is a Concept Map of different types of food storage. Use the words inside the box to identify the type of storage of every item in the map. Write your answer on the space provided for.



What is It

Storing Food in the Fridge

Most fresh food must be stored in refrigerator to prevent deterioration and decomposition. The most basic rule must be always followed:

- Store raw products below, never above, your cooked or ready-to eat products.
- Keep foods at 4°C (39°F) or colder; it is the safe temperature for refrigerated storage.

Proper way of Storing Appetizer

Tips:

- Chill to refrigerate or to reduce the temperature of food.
- Place it to a cold storage like refrigerator to preserve perishable goods.

Storing Techniques

1. Refrigerate – to keep food cold or cool
2. Cold storage – the process of preserving food by means of refrigeration
3. Chilling – refrigerate to reduce the temperature of food

Sanitary Practices When Storing Salads and Appetizers

1. Handle the food properly to prevent spoilage and contamination.
2. Wash utensils and equipment thoroughly.
3. Keep off hand to a minimum contact to ingredients and food.
4. Keep away from food when you are ill.
5. Store food and ingredients properly.
6. Safeguard the food during distribution and serving.

Source: Kong, Aniceta and Anecita Damo. *Cookery Advanced Module*
2 of 2. Department of Education.pg.84-85

Important Factors in Storing Homemade Appetizer

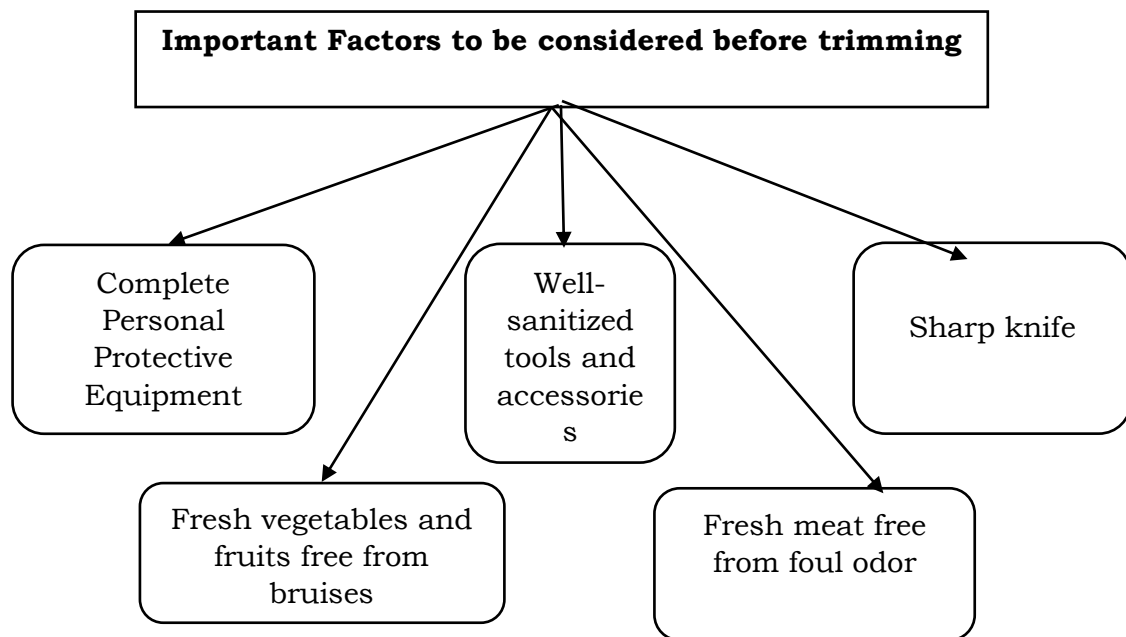
1. Vacuum sealed dips and spread can be stored in the fridge overnight.
2. Homemade toast or potato chips can be stored in days before your first guest will arrive.
3. Dry and crispy foods with opened packaging must be kept for a week.

Basic Knife Cuts

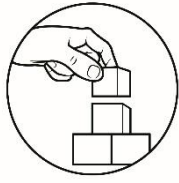
1	Chopping	done with a straight, downward cutting motion.
2	Chiffonade (shredding)	making very fine parallel cuts.
3	Dicing	producing cube shapes
4	Diamond (lozenge)	thinly slicing and cutting into strips of appropriate width
5	Mincing	producing very fine cut usually for onions and garlic
6	Julienne and baton net	making long rectangular cut
7	Pays Ann (Fermiere)	making curved or uneven cuts of the same thickness
8	Rondelle	making cylindrical cut
9	Bias	making diagonal cut
10	Oblique, or roll cuts	making diagonal cut by rolling the long cylindrical vegetables

Source: Kong, Aniceta and Anecita Damo. *Cookery Advanced Module*
2 of 2. Department of Education.pg.125.

Quality trimming involves the removal of unwanted pieces of a certain ingredient of an appetizer to produce quality and presentable product.



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



What's More

Activity 3: Tell me what!

Directions: Read the statements below. Write True or False in the blanks.

- _____ 1. Keep foods at 4°C (39°F) or colder; it's the safe temperature for refrigerated storage.
- _____ 2. One of the sanitary practices when storing appetizer is to keep off hands to a minimum contact to ingredients.
- _____ 3. Freezer is the right storage for leafy vegetables.
- _____ 4. We need open packaging to keep fried appetizer crispy.
- _____ 5. The most important process to maintain freshness, quality and taste of appetizer is storing.
- _____ 6. Always sharpen the knife before trimming.
- _____ 7. Trimming is not necessary in storing appetizer.
- _____ 8. Chilling is to reduce the temperature of an appetizer.
- _____ 9. Cut off only a small piece of unnecessary part of an ingredient.
- _____ 10. Store food and ingredients properly

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



What I Have Learned

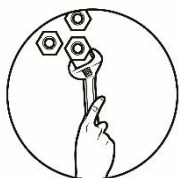
Activity 4: Terms to Ponder!

Directions: Below are jumbled letters. Arrange them to form words based on the descriptions inside the box. Write your answer on a separate paper.

1. To keep food cold or cool
2. To refrigerate; to reduce the temperature of food.
3. Preserving food by means of refrigeration
4. A factor in maintaining the freshness, quality and taste of an appetizer.
5. A process of keeping an appetizer to preserve its freshness, quality and taste
6. It is the removal of unwanted pieces of a certain ingredient.
7. Tools used to trim ingredients for appetizer.
8. The right cut for relishes.
9. The basic knife cut producing cube shape for the appetizer.
10. The equipment use to keep appetizer cold and cool.

1. ETEARFIERGR _____
2. GICLHLIN _____
3. DLCO ESORTAG _____
4. URETAPERMET _____
5. RINGTOS _____
6. INGMMITR _____
7. IKNIF _____
8. ENELIJU _____
9. ICIDING _____
10. TORRAGERIFRE _____

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



What I Can Do

Activity 5: Experience the Real World Independently!

Directions: Perform the proper storage of salad appetizer. Take pictures and paste it on a bond paper as evidence of your performance. Make sure to write captions for every picture. Accomplish the checklist below.

Checklist:

	YES	NO
Wear Personal Protective Equipment		
Use fresh ingredient free from bruises and foul odor		
Clean and sanitize tool and utensil before and after storing.		
Use appropriate container.		
Arrange all of the little dishes on a large serving platter in a circular pattern.		
Use picks to hold ingredients.		
Use the right storing techniques for specific appetizer.		

Rubric for evaluation of picture compilation

CRITERIA	10	8	6	TOTAL
Relevance (50%)	All photos/pictures are directly relevant.	1-2 photos/picture has relevance.	3 or more photos/pictures has no relevance at all.	
Creativity and resourcefulness (40%)	Shows resourcefulness and creativity of outputs	Shows resourcefulness without creativity	Does not show resourcefulness and creativity	
Neatness (10%)	Free from erasures	With few erasures	With plenty of erasures	
TOTAL				

Note: Safety first in performing your task. If you are done performing, try to answer the activity sheet that follows.

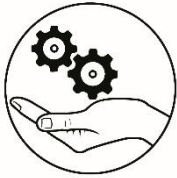


Assessment

Directions: Choose and write the letter of your answer on a separate sheet of paper.

1. Which of the storing techniques is best for fruit cocktail?
a. Freezing b. Chilling c. Drying d. Sterilization
2. What do you think is the best way to keep fried appetizers crispy?
a. Place them on a cooling rack.
b. Keep them in an airtight container.
c. Keep them in a container after frying.
d. Place them in a closed aluminum container.
3. Which of the following appetizers need 4°C in storing temperature to maintain its freshness, quality and taste?
a. Fried fish balls c. Potato fries
b. Fresh oyster d. Mini pizzas
4. What is the best way to preserve the freshness of mixed vegetable relishes?
a. Cover them with cellophane and place them inside the cabinet.
b. Keep them in a container at room temperature.
c. Store relishes inside the icebox container.
d. Place them in cold storage like refrigerator.
5. What is the best cut of your cucumber, when you make cucumber tuna flakes?
a. Bais b. Dicing c. Jullian d. Rondelle
6. How will you keep all dry and crispy foods stay for a week or longer?
a. Open packaging
b. Store them in a refrigerator
c. Keep them in a plastic container
d. Place them inside the paper bag and seal
7. What is the standard thickness of the vegetables when sliced for garnishing?
a. 5mm b. 10mm c. 10mm d. 15 mm
8. Which is NOT a good sanitary practice when storing appetizers?
a. Keep off hand to a minimum contact to ingredients and food.
b. Handle food properly to prevent spoilage and contamination.
c. Perishable food must be stored in a food cabinet.
d. Wash utensils and equipment thoroughly.
9. Which is a CORRECT step in trimming meat for the appetizer dish?
a. saw the meat c. sharpen knife first
b. do not pat meat dry d. unfreeze meat before cutting

10. What type of vegetable cut will you make if you are planning to prepare a vegetable relish?
- a. Chopped
 - b. Rondelle
 - c. Julienne
 - d. Chiffonade

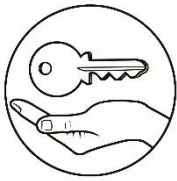


Additional Activities

Activity 6: Share it!

Directions: Write a journal regarding your experience in storing the appetizers.

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



Answer Key

LESSON 1.

What I Know

1. c
2. b
3. d
4. c
5. b

What I have learned

1. E
2. C
3. J
4. I
5. A
6. H
7. B
8. G
9. F

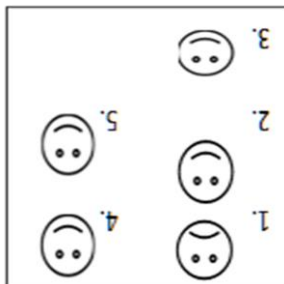
What's More

- Accompaniments
- Sauce
- Vegetable & Fruits
- Garnish
- Dressing
- Fundamental of Plating
- Balance
- Portion Size
- Arrangement on Plate
- Safety Practices
- Handwashing
- Clean & Sanitary
- Plate & Utensils
- Personal Hygiene
- Do not work

What's New

1. A
2. A
3. D
4. A
5. A

What's In



Assessment

1. d
2. b
3. d
4. c
5. a
6. a
7. a
8. a
9. c
10. c

LESSON 2.

What I Know

1. c

2. a

3. b

4. a

What's New

1. cold storage

2. dry storage

3.cold storage

4. cold storage

What's In

1. Accompaniment is something added to observed with food to make it more appealing.

2. Plating is the process of arranging and decorating food to enhance its presentation.

3. Sauce gives favour to compliment the type of appetizer.

4. Personal hygiene is how to care the body for safety.

5. Garnish is to decorate the dish, chop herbs to add flavour and color to dish

Assessment

1. b

2. a

3. b

4. d

5. a

6. a

7. b

8. c

9. c

10. c

What I have learned

1. refrigerate

2. chilling

3. cold storage

4. temperature

5. storing

6. trimming

7. knife

8. Juliene

9. Dicing

What's More

1. T

2. T

3. F

4. T

5. T

6. T

7. F

8. T

9. T

10. T

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Lesson 1

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For inquiries or feedback, please write or call:

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

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

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

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