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Grade 10 tle cookery module pdf download

Please donate to us. Your money will make a difference - improve the quality of our file sharing community to help more people. Last updated on May 29, 2021 Grade 10Privacy Policy · Terms and Conditions© 2021 Modyul Online. "K to 12 (also K-12) is an education system under the Department of Education that aims to enhance learners' basic skills, produce more competent citizens, and prepare graduates for lifelong learning and employment. "K" stands for Kindergarten and "12" refers to the succeeding 12 years of basic education (6 years of elementary education, 4 years of junior high school, and 2 years of senior high school)." Why push for k-12 basic education program? The K-12 program offers a decongested 12-year program that gives students sufficient time to master skills and absorb basic competencies. Students of the new system will graduate at the age of 18 and will be ready for employment, entrepreneurship, middle level skills development, and higher education upon graduation. The new curriculum gives students the chance to choose among three tracks (i.e. Academic; Technical-Vocational-Livelihood; and Sports and Arts) and undergo immersion, which provides relevant exposure and actual experience in their chosen track. 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Shall you need further assistance? Please email us at support[lguroph.com or comment down below. Guro PH LIKE our Facebook PAGE and SHARE this post to your timeline to help our fellow teachers who need these materials. JOIN! our growing community and connect with thousands of teachers all around the country. Guro PH is your source of trusted news, inspiring stories, and downloadable resources. CURRICULUM MAP Subject: Technology and Livelihood Education Cookery Grade Level: Grade 10 Term (No.): Month FIRST QUARTER June Unit Topic Content Concepts in Cookery Relevance of the Course Content Standard Performance Standard Competencies / Skills The learners demonstrate in understanding of core concepts and principles in cookery. The learners apply core competencies in cookery as prescribed in the TESDA Training Regulation Explain concepts in cookery. Career and Opportunities in Cookery Assessment of Personal Competencies and Skills (PECs) vis-à-vis a practicing entrepreneur/employee in a province. 1.1. Characteristics 1.2. Attributes 1.3. Lifestyle 1.4. Skills 1.5. Traits Quiz Activities Discussion Resources Institutional Core Values Learning Module Cookery 10 Practicality Learning Module Cookery 10 pp. 13 - 26 Professionalism Learning Module Cookery 10 pp. 3240 Creativity Small group Sharing Discuss the relevance of the course. Big Group Sharing Explore career opportunities in cookery. The learners demonstrate an understanding on one's PEC's in cookery. The learners independently create a plan of action that strengthens/ further develops one's PECs in cookery Develop and Recitation strengthen PECs needed in Cookery Quiz 1. identify areas for improvement, development, and growth 2. align one's PECs according to his/her business/career choice 3. create a plan of action that ensures success of his/her business/career choice Discussion The learners demonstrate an understanding on The learners' independently create a business Develop a product/ service in Cookery Discussion 2. Analysis of PECs in relation to a practitioner 3. Application of PECs to the chosen business/career 1. Product development Assessment Quiz Recitation Video Presentation Term (No.): Month Unit Topic Content Content Standard 2. Key concepts in product development the environment and market in cookery in one's town/municipality vicinity map reflective of a potential cookery market in the locality/town 1. identify what is of "value" to the customer 2. identify the customer 3. explain what makes a product unique and competitive 4. apply creativity and innovative techniques to develop marketable product 5. employ a Unique Selling Proposition (USP) to the product/service Group Reporting about Actual Product Development Video Clip Presentation The learners' demonstrate an understanding in creating business idea using the key concepts. The learners' independently create a business idea. Select a business idea based on the criteria and techniques set 1. enumerate various criteria and steps in selecting a business idea 2. apply the criteria/steps in selecting a viable business idea 3. determine a business idea based on the criteria/techniques set Quiz Discussion Surveying for generating business idea in relation to product developed. Group Activity 3. Finding value Performance Standard 4. Innovation 4.1. Unique Selling Proposition (USP) 5. Selecting a business Idea 6. Key concepts in selecting a business idea 6.1. Criteria 6.2. Techniques Competencies / Skills Assessment Activities Resources Learning Module Cookery 10 pp. Institutional Core Values Observance Term (No.): Month Unit Topic Content 7. Branding FIRST QUARTER July Prepare Egg Dishes 1. Tools, utensils, and equipment needed in egg preparation 2. Cleaning and sanitizing tools and equipment 3. Nutritional value and components of eggs 4. Characteristics of quality fresh eggs Content Standard Performance Standard Competencies / Skills Assessment Activities Resources Institutional Core Values The learners demonstrate an understanding on the idea in proper branding. The learners will demonstrate an understanding in the preparation, cooking, presentation and storing egg. The learners' independently apply branding in product development. The learners will be able to know the tools needed and equipment and learn how to clean and sanitized them after use. Apply branding on actual product developed from the business idea generated. Perform mise en place 1. clean, sanitize, and prepare tools, utensils, and equipment needed in preparing egg dish 2. identify an egg's components and its nutritive value 3. identify and prepare ingredients according to standard recipes Group Presentation about Actual Product Development Discussion Learning Module Cookery 10 pp. 44 48 Creativity Quiz Discussion Observant Recitation Picture Gallery Learning Module Cookery 10 pp. 49 63 Prepare and cook egg dishes 1. identify the market forms of eggs 2. explain the uses of eggs in culinary arts 3. cook egg dishes in accordance with Quiz Discussion Practicality Recitation Picture Gallery Learning Module Cookery 10 pp. 64 84 Video Clip Presentation 5. Ingredients for egg dishes 6. Market forms of egg 7. Uses of eggs in culinary arts 8. Varieties of egg dishes 9. Suggested projects: 10. Various egg dishes Video Clip Presentation Term (No.): Month Unit Topic Content Content Standard Performance Standard Competencies / Skills Assessment Activities Resources Institutional Core Values the prescribed salad 11. Factors for consideration in presenting egg dishes: 11.1 Plating 11.2 Garnishing 11.3 Side dishes 12. Occupational Health and Safety Procedure 13 Evaluation of the finished product using rubrics Present egg dishes 1. select suitable plates according to standards 2. present egg dishes hygienically and attractively using suitable garnishing and side dishes sequentially within the required time frame Evaluate the finished product 1. rate the finished products using rubrics Quiz Discussion Recitation Picture Gallery Video Clip Presentation Learning Module Cookery 10 pp. 84 101 Creativity Term (No.): Month Unit Topic Content Content Standard Performance Standard Competencies / Skills Assessment Activities Resources Institutional Core Values Loading PreviewSorry, preview is currently unavailable. You can download the paper by clicking the button above. tle module grade 10 cookery pdf download. tle module grade 10 cookery free download pdf

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