

August ____, 2014

**LESSON PLAN in TLE GRADE 9
COMMERCIAL COOKING**

I. OBJECTIVE

At the end of the lesson the students are expected to:

1. Identify the materials of kitchen utensils and tools commonly found in the kitchen.
2. Value the uses and importance of the kitchen utensils.
3. Demonstrate the proper use of kitchen utensils.

II. SUBJECT MATTER

- Title : MATERIALS OF KITCHEN UTENSILS COMMONLY FOUND
IN THE KITCHEN
- Reference : K to 12 TLE LEARNING MODULE GRADE 9
COMMERCIAL COOKING
INTERNET
- Materials : LCD Projector
Net book
Pictures
Marking Pen
Manila Paper
White Board
- Integration : ICT

III. PROCEDURES

TEACHER'S ACTIVITY	STUDENTS' ACTIVITY
<p>A. Classroom Routine</p> <ul style="list-style-type: none">▪ Opening Prayer▪ Greetings▪ Checking of attendance <p>B. Review/ Recall</p> <ul style="list-style-type: none">▪ Let us have a recall about the previous topic:▪ What are the palatability factors or eating qualities of a food as judged by the human senses? ▪ Ok very good I'm glad that you've still remember our previous lesson. So now let's proceed. <p>C. Motivation</p> <ul style="list-style-type: none">▪ Are you familiar with the different materials of kitchen utensils commonly found in the kitchen? (The teacher will show pictures to the students)	<ul style="list-style-type: none">- The palatability factors are:<ul style="list-style-type: none">a. visual perceptionb. odor detectionc. Taste stimulid. Tactile sensatione. Flavor - "Yes Ma'am"

- What can you say about the pictures?
- Very good! Any other answer. Ok very good! I'm going to show you again some pictures and identify it.
- (The teacher will show again a pictures to the students)
- Identify the pictures of the different kitchen utensils.



- “Ma’am the pictures are tools and utensils that you can see in the kitchen.”
- “Those tools are utensils that are made up of different kitchen materials.”

Can Opener

Chopping Board

Spatula



Kitchen Knives



Kitchen Shears



Measuring Cups/Spoons



Serving Tongs



Rotary Egg Beater



Soup Ladle

D. Activity

- On your notebook list down all the utensils you can find in your kitchen. Identify the materials of your kitchen tools. Follow format below.

KITCHEN UTENSIL	MATERIAL
1.	
2.	
3.	
4.	
5.	

E. Analysis

- Can you identify the different materials of kitchen utensils?
- What are those?

- Can you give me the definitions of those materials?

- Next, what is Stainless Steel? What are the characteristic of it?

- How about the glass?

- Good! Another tool
- Ok next tool

- How about the Teflon and the plastic and hand rubber?

KITCHEN UTENSIL	MATERIAL
1. Spoon	Stainless Steel
2. Can Opener	Stainless Steel
3. Knife	Stainless Steel
4. Dredgers	Stainless Steel, Plastic
5. Peeler	Stainless Steel

- “Yes Ma’am

- “The materials of kitchen utensil are: aluminum, Stainless steel, Glass, Cast Iron, Ceramic and heat-proof glass, Teflon and Plastic and Hard Rubber.”

- “Aluminum is the best for all- around use. It is the most popular, lightweight, attractive, and less expensive. It gives even heat distribution no matter what heat temperature you have.

- “Stainless Steel is the most popular material used for tools and equipment, but it is more expensive. It is easier to clean and shine and will not wear out as soon as aluminum.

- “Glass is good for baking but not practical on top or surface cooking.

- “Cast Iron is sturdy but most kept seasoned to avoid rust.

- “Ceramic and heat-proof glass is used specially for baking dishes, casseroles and measuring cups. They conduct the heat slowly and evenly.

- “Teflon is a special coating applied to the inside of some aluminum or steel pots and pans. It helps food from not sticking to the pan”. While the plastic and hard rubber are used for cutting and chopping boards, table tops, bowls, trays, garbage pails and canisters.”

<ul style="list-style-type: none"> ▪ Now we are done in identifying the different materials of kitchen utensils lets now proceed to the different kinds of kitchen utensils commonly found in the kitchen. ▪ So, what are the different kinds of kitchen utensils commonly found in your kitchen? What are their uses? ▪ What else? ▪ Good! Other answer ▪ Other hand, what else? Yes? ▪ Yes, another utensil class ▪ How about the measuring cups and the measuring spoons? What do you think are the uses of these tools? ▪ How about the serving tongs? Are you familiar to that tool? ▪ Do you still have tools that you know? ▪ Any other idea? ▪ Last tool class 	<ul style="list-style-type: none"> - “A baster is handy for returning some of the meat or poultry juices from pan, back to the food. - “Cans, bottles, cartoons is use to open a food tin, preferably with a smooth operation, and comfortable grip and turning knob.” - “Colanders also called a vegetable strainer are essential for various tasks from cleaning vegetables to straining pasta or tin contents. - “Chopping boards a wooden or plastic board when meats and vegetables can be cut. - “Kitchen knives it is a must for all types of kitchen tasks, from peeling, slicing to carving. - “Ma’am, measuring cups and spoons are the most important items found in any kitchen, since consistently good cooking depends upon accurate measurements. - “Serving tongs enables you to more easily grab and transfer larger food items, poultry or meat portions to a serving platter, to a deep fryer, or to a plate. - “Yes Ma’am, the soup ladle it is used for serving soup or stews, gravy, dessert sauces or other foods. It is also work well to remove or skim off fat from soups and stews. - “Spoons is a solid, or perforated. made of stainless steel or plastic, the solid ones are used to spoon liquids over foods and to lift foods. - “Ma’am, peeler is used to scrape
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F. Abstraction

- What have you learned?

- For you as a student how is it important to know the Different materials of kitchen utensils and tools in your daily life?

- If you were given a chance to create a new tools and equipment what would it be? How will people use it?

G. Application

- The class will be divided into 3 groups. Each group will prepare a short skit demonstrate the proper use of kitchen utensils for 3 minutes.

IV. EVALUATION

- Direction: On the third column draw a star ☆ if the statement/s in column A match with Column B and if not write the correct word/s that best describe the statement/s.

vegetables and fruits. the best ones are made of stainless steel with sharp double blade that swivels.

- “I learned that the kitchen utensils and tools are made up different materials – aluminum, stainless steel, glass, cast iron, ceramic and heat-proof glass, teflon and plastic and hard rubber.
answer may vary
- “as a student it is very important to know the different materials of kitchen utensils tools in our daily life because we know that time will come that each and every one of us will be experience on how to cook in a kitchen and in cooking it requires specific tools, utensils and equipment for proper and efficient preparation of food.”
- “It is very important because if we know and we are familiar with the tools and equipments we can easily move to the kitchen.
- If I were given a chance to create another tool I’m going to create a complete measuring equipment so that it is very easy to convert the other measurements.
- If I were given a chance I’m going to create a electric peeler for the vegetable and fruits so that if you want to strip the fruits and vegetable you can do it immediately.

A	B	C	A	B	C
1. It is the most popular material used for tools and equipment, but is more expensive.	Aluminum		1. It is the most popular material used for tools and equipment, but is more expensive.	Aluminum	Stainless Steel
2. It is greatly durable and cheap material of kitchen utensils but may not last long.	Glass		2. It is greatly durable and cheap material of kitchen utensils but may not last long.	Glass	Plastic and Hard Rubber
3. An essential utensil for various task from cleaning vegetables to straining pasta or tin contents.	Colander		3. An essential utensil for various task from cleaning vegetables to straining pasta or tin contents.	Colander	☆
4. Commonly made up of heat-proof glass and transparent so that can be seen when measuring	Measuring Cup for Liquid Ingredients		4. Commonly made up of heat-proof glass and transparent so that can be seen when measuring	Measuring Cup for Liquid Ingredients	☆
5. Enables you to more easily grab and transfer larger food items, poultry or meat portions to a serving platter, to a hot skillet or deep fryer, or to a plate.	Serving spoons		5. Enables you to more easily grab and transfer larger food items, poultry or meat portions to a serving platter, to a hot skillet or deep fryer, or to a plate.	Serving spoons	Serving Tong

IV. ASSIGNMENT

- Research additional kitchen utensils that commonly found in the kitchen.
- Bring at least 10 pictures of different equipment found in the kitchen.

Prepared By:

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