

**Kto12 BASIC EDUCATION CURRICULUM
TECHNOLOGY AND LIVELIHOOD EDUCATION
HOME ECONOMICS – HOUSEHOLD SERVICES (HS)
Grade 7/8 (Exploratory)**

Course Description:

This is an exploratory and introductory course that leads to **Household Services** National Certificate Level II (NC II). It covers **six** common competencies that a **Grade 7/Grade 8** Technology and Livelihood Education (TLE) student ought to possess, namely: 1) using and maintaining tools, equipment, and paraphernalia; 2) performing mensuration and calculation; 3) interpreting diagrams layouts and plans; 4) practicing Occupational Health and Safety; 5) participating in workplace communication; and 6) working in a team environment. The preliminaries of this exploratory course include the following: 1) discussion of the relevance of the course, 2) explanation of key concepts relative to the course, and 3) exploration of career opportunities.

CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
<p>Introduction</p> <ol style="list-style-type: none"> 1. Basic concepts in Household Services (HS) 2. Relevance of the course 3. Career opportunities 	<p><i>The learners demonstrate an understanding of:</i></p> <p>basic concepts and theories in HS</p>	<p><i>The learners:</i></p> <p>independently demonstrate common competencies in HS as prescribed in the TESDA Training Regulation</p>	<p><i>The learners:</i></p> <ol style="list-style-type: none"> 1. explain basic concepts in HS 2. discuss the relevance of the course 3. explore career opportunities for HS 	
PERSONAL ENTREPRENEURIAL COMPETENCIES - PECs (PC)				
<ol style="list-style-type: none"> 1. Assessment of Personal Entrepreneurial Competencies and Skills (PECs) vis-à-vis a practicing entrepreneur/employee <ol style="list-style-type: none"> a. Characteristics b. Attributes c. Lifestyle d. Skills e. Traits 2. Analysis of PECs in relation to a practitioner 	<p>one's PECS</p>	<p>recognize his/her PECs and prepare an activity plan that aligns with that of an HS practitioner/entrepreneur</p>	<p>LO 1. Recognize PECs needed in Household Services.</p> <ol style="list-style-type: none"> 1.1. assess one's PECs: characteristics, attributes, lifestyle, skills, traits 1.2. assess practitioner's PECs: characteristics, attributes, lifestyle, skills, traits 1.3. compare one's PECS with those of a practitioner /entrepreneur 1.4. align one's PECS with those of a practitioner/entrepreneur 	<p>TLE_7/8PECS-0k-1</p>

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ENVIRONMENT AND MARKET (EM)				
1.Key concepts of Environment 2.and Market 3.Products and services available 4.in the market 5.Differentiation of products and services 7.Customers and their buying 8.habits 9.Competition in the market 10. SWOT analysis	environment and market in relation to a career choice in HS	independently generates a business idea based on the analysis of environment and market in HS	LO 1. Generate a business idea that relates with a career choice in Household Services 1.1. conduct SWOT analysis 1.2. identify the different products/services available in the market 1.3. compare different products/services in computer hardware servicing business 1.4. profile potential customers 1.5. profile potential competitors 1.6. generate potential business idea based on the SWOT analysis	TLE_HEHS7/8EM-0k-1
LESSON 1:USE AND MAINTAIN CLEANING MATERIALS, TOOLS, AND EQUIPMENT (UT)				
Types and uses of cleaning tools, equipment, supplies, and materials	the use and maintenance of cleaning tools and equipment in HS	independently use and maintain cleaning tools and equipment in HS according to standard procedures	LO 1-Use appropriate cleaning tools, equipment, supplies, and materials 1.1 use appropriate cleaning tools and equipment properly 1.2 prepare appropriate supplies and materials for cleaning 1.3 follow instructions in handling different cleaning tools,	TLE_HEHS7/8UT-0a-1 EASE TLE_HE

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			equipment, and supplies 1.4 observe safety measures/precautions in cleaning tools	
1. Maintenance and storage of cleaning tools and equipment 2. Types of chemicals for cleaning and sanitizing tools and equipment			LO 2-Maintain cleaning equipment 2.1 maintain and store cleaning materials, tools, and equipment safely in designated positions and areas 2.2 sanitize cleaning tools and equipment according to manufacturer’s instructions	TLE_HEHS7/8UT-0a-2 EASE TLE_HE
LESSON 2: PERFORM MENSURATION AND CALCULATION (MC)				
1. Conversion of weight, time, temperature, and space measurements 2. Ratio and proportion 3. Substitution of ingredients or chemical solutions 4. Computation of work schedules or housekeeping bill	performing mensuration and calculation applied to HS	independently perform mensuration and calculation applied to HS	LO 1-Carry out measurements and calculations of required tasks 1.1 convert systems of measurement according to task requirement 1.2 perform ratio and proportion based on the required task 1.3 substitute ingredients or chemical solutions according to recipe/task requirement 1.4 compute work schedules or housekeeping bill based on	TLE_HEHS7/8MC-0a-1

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			policy	
LESSON 3. INTERPRET DIAGRAMS, LAYOUTS, AND PLANS (ID)				
1. Alphabet of lines 2. Architectural symbols 3. Diagrams and layouts	diagrams, layouts, and plans relative to HS	interpret diagrams, layouts, and plans relative to HS	LO 1-Read and interpret diagrams, layouts and plans 1.1 read and interpret architectural symbols, diagrams, and layouts 1.2 determine parts and functions of cleaning equipment and room layout	TLE_HEHS7/8ID-Ob-4
LESSON 4: PRACTICE OCCUPATIONAL HEALTH AND SAFETY PROCEDURES (OS)				
1. Safety regulations a. Clean Air Act b. Building Code c. National Electrical and Fire Safety Codes d. Ph OSHS	compliance with regulatory and organizational requirements for occupational health and safety in HS	independently complies with the regulatory and organizational requirements for occupational health and safety in HS	LO 1- Identify hazards and risks in the workplace 1.1 explain the safety regulations and safety hazard control practices and procedures applied to HS	TLE_HEHS7/8OS-0c-d-5
1. Types of Hazard/Risk a. Physical b. Biological c. Chemical 2. Ergonomics a. Psychological factors			LO 2- Evaluate hazards and risks 2.1 classify the types of hazard/risk according to physical, biological, and chemical 2.2 describe the effects of ergonomics in the workplace 2.3 perform basic contingency measures such as evacuation,	TLE_HEHS7/8OS-0e-f-6

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<ul style="list-style-type: none"> b. Physiological factors 3. Contingency measures <ul style="list-style-type: none"> a. Evacuation b. Isolation c. Decontamination 			isolation, or decontamination drills	
<ul style="list-style-type: none"> 1. Occupational Health and Safety (OHS) Procedures 2. Workplace emergencies 3. Personal Protective Equipment (PPE) <ul style="list-style-type: none"> a. Mask b. Gloves c. Goggles d. Apron e. Hairnet 			LO 3- Control hazards and risks 3.1 explain occupational health and safety procedures and emergencies in the workplace 3.2 use PPE correctly in accordance with OHS procedures and practices	TLE_HEHS7/8OS-Oef-7
<ul style="list-style-type: none"> 1. Emergency-related drills and training <ul style="list-style-type: none"> a. Fire drill b. Earthquake drill c. Basic life support/CPR d. First Aid e. Spillage control 			LO 4-Maintain OHS awareness 4.1 conduct emergency-related drills and trainings 4.2 analyze the different OHS personal records	TLE_HEHS7/8OS-Oef-8

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f. Disaster preparedness 2. Occupational Health and Safety personal records a. Medical/Health records b. Incident reports c. Accident reports				
LESSON 5: PARTICIPATE IN WORKPLACE COMMUNICATION (PW)				
1. Concepts of Communication a. Communication process b. Barriers to communication c. Verbal and Nonverbal communication 2. Sources of Information 3. Medium used in transferring information and ideas 4. Storing, filing and managing of information and forms 5. Workplace interactions and protocols	the importance of obtaining and conveying information in the workplace	independently obtains and conveys information in household services according to standard procedures	LO 1-Obtain and convey workplace information 1.1 explain the concepts of communication and its process 1.2 apply ways to generate information 1.3 identify the different media used in disseminating information and ideas 1.4 perform the procedures in storing, filing, and managing information and forms 1.5 observe workplace interactions and protocols based on organization and industry standards	TLE_HEHS7/8PW-Oghj-9

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<ol style="list-style-type: none"> 1. In- and off-house policy management 2. Conducting a meeting 			LO 2-Participate in workplace meetings and discussions 2.1 explain in- and off-house policy management 2.2 simulate workplace meetings and discussion	TLE_HEHS7/8PW-Ogh-10
<ol style="list-style-type: none"> 1. Basic documents and forms used in the front office/desk 2. Records managements 3. Basic mathematical processes 			LO 3-Complete relevant work related documents 3.1 identify and accomplish basic documents and forms used in HS 3.2 perform effective record management and mathematical process	TLE_HEHS7/8PW-Ogh-11
LESSON 6: WORK IN TEAM ENVIRONMENT (WT)				
<ol style="list-style-type: none"> 1. Basic concepts of team and team building <ol style="list-style-type: none"> a. Role and objective of the team b. Standard operating and/or other workplace procedures c. Team structure 2. Inter- and intra-personal relationship with guests and colleagues 	working as a member of a team	independently works as member of a team	LO 1- Describe team role and scope 1.1 explain the basic concepts of team and team building 1.2 including its role and objective 1.3 perform one's role, objective, and workplace procedure as a member of a team 1.4practice inter- and intra-personal relationship among guests and colleagues	TLE_HEHS7/8WT-Oij-12
<ol style="list-style-type: none"> 1. Workplace context <ol style="list-style-type: none"> a. Conditions of work 			LO 2- Work as a team member 2.1 explain the conditions of work	TLE_HEHS7/8WT-Oij-13

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<p>environments</p> <p>b. Employer-employee relationships and work agreements</p> <p>c. Safety, environmental, housekeeping, and quality guidelines</p>			<p>environment</p> <p>2.2 practice safety, good housekeeping, and quality guidelines in the workplace</p>	

**Kto12 BASIC EDUCATION CURRICULUM
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HOME ECONOMICS – HOUSEHOLD SERVICES (HS)
GRADE 9 (Exploratory)**

Course Description:

This curriculum guide for **Household Services (HS)** leads to National Certificate Level II (NCII). This course is designed for a **Grade 9** student who ought to develop the knowledge, skills, and attitudes related to the performance of HS. It covers core competencies, namely: 1) cleaning the living room, dining room, bedrooms, toilet, and kitchen; and 2) washing and ironing clothes, linen, and fabric.

CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
Introduction 1. Core concepts in Household Services (HS) 2. Relevance of the course 3. Career opportunities	<i>The learners demonstrate an understanding of:</i> core concepts and principles in HS	<i>The learners:</i> independently demonstrate competencies in HS as prescribed in the TESDA Training Regulation	<i>The learners:</i> 1. explain core concepts in Household Services 2. discuss the relevance of the course 3. explore opportunities for a career in HS	
CONCEPT REVIEW				
PERSONAL ENTREPRENEURIAL COMPETENCIES - PECs (PC)				
1. Dimensions of Personal Entrepreneurial Competencies (PECs) a. Three Clusters of PECs (Achievement, Planning, Power Clusters) b. Characteristics 2. Assessment of Personal Competencies and Skills (PECs)	PECs' dimensions and characteristics	recommend specific strategies to improve 'weak' areas and sustain 'strong' areas of their PECs.	LO 1. Assess Personal Entrepreneurial Competencies 1.1 explain dimensions/clusters of PECs and the different characteristic traits per cluster 1.2 evaluate one's PECs	TLE_9PECS-Ik-1
ENVIRONMENT AND MARKET (EM)				
1. Factors in the business environment 2. Identifying business opportunities	the different factors that influence the business environment	1. analyze how factors influence the business environment 2. relate experience in generating business ideas or identifying business opportunities	LO 2. Understand the business environment and business ideas 2.1 explain how different factors influence the business environment 2.2 explain procedures for generating business ideas or identifying business opportunities 2.3 generate business ideas and identify business opportunities	TLE_HEHS9EM-Ik-1
QUARTER 1				

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
LESSON 1: CLEAN LIVING ROOM, DINING ROOM, BEDROOMS, BATHROOM AND KITCHEN (CK)				
<ol style="list-style-type: none"> 1. Types of floor and surface texture <ol style="list-style-type: none"> a. Hard floors b. Soft floors 2. Procedures and techniques in floor and surface cleaning 3. Floor care and maintenance 	procedures and techniques in cleaning, caring for, and maintaining floors, surfaces, furnishings, and fixtures	independently cleans floors, surfaces, furnishings, and fixtures according to standard operating procedure	LO 1. Clean surfaces and floors <ol style="list-style-type: none"> 1.1 explain the types of floor and surface texture 1.2 perform cleaning, sweeping, and polishing techniques per standard operating procedure 1.3 demonstrate floor care and maintenance procedures in accordance with relevant safety procedures and manufacturer's instructions 	TLE_HEHS9CK-Iae-1
<ol style="list-style-type: none"> 1. Types of furniture 2. Care and maintenance of furniture 3. Types of stain 4. Procedures and techniques in removing stains on furniture 			LO 2. Clean furnishings and fixtures <ol style="list-style-type: none"> 2.1 identify the different types of furniture 2.2 list proper care and maintenance of furniture 2.3 identify the different types of stain 2.4 perform safety procedures and techniques in removing stains on furniture per standard operating procedure 	TLE_HEHS9CK-Ifj-2
QUARTER 2 MAKE BEDS AND COTS				
<ol style="list-style-type: none"> 1. Types of linen 2. How to make beds and cots 3. Proper cleaning and maintenance of beds and cots 	the procedures and techniques in making beds and cots	independently makes up beds and cots according to standard procedure.	LO 3. Make up beds and cots <ol style="list-style-type: none"> 3.1 classify linens according to types and functions 3.2 make beds and cots per standard operating procedure 3.3 demonstrate proper cleaning of beds and cots 	TLE_HEHS9CK-IIac-3
Clean toilet and bathroom <ol style="list-style-type: none"> 1. Procedures and techniques in cleaning bathroom and toilet accessories 2. Types of bathroom supplies 3. Maintenance and storage of bathroom cleaning tools and 	the procedures and techniques in cleaning, and sanitizing toilet and bathroom	independently cleans and sanitizes toilet and bathroom according to standard operating procedure	LO 4. Clean bathroom <ol style="list-style-type: none"> 4.1 demonstrate cleaning of toilet and bathroom accessories according to prescribed procedures 4.2 classify bathroom supplies according to types and functions 	TLE_HEHS9CK-IIdh-4

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
materials 4. Concepts of sanitation and sanitizer 5. Waste disposal			4.3 perform maintenance and storage of cleaning tools and supplies according to prescribed procedures 4.4 explain the concepts of sanitation and sanitizers 4.5 perform waste disposal and management	
Cleaning the kitchen 1. Types of kitchen appliance and fixture 2. Cleaning, care, and maintenance of kitchen appliances and fixtures	the procedures and techniques in cleaning a kitchen	independently cleans the kitchen according to standard operating procedure	LO 5. Clean kitchen 5.1 explain the types of kitchen appliances and fixtures 5.2 perform cleaning, care, and maintenance of kitchen appliances and fixtures in accordance with relevant safety procedures	TLE_HEHS9CK-IIij-5
QUARTER 3				
LESSON 2: WASH CLOTHES, LINEN, AND FABRIC (WI)				
1. Types of fabric 2. Repairing defective clothing, linen, and fabrics	the procedures and techniques in washing clothes, linens, and fabrics	independently washes clothes, linens, and fabrics according to standard operating procedure	LO 1. Check and sort clothes, linens, and fabrics 1.1 identify the different types, characteristics, uses, and proper care of fibers and fabrics 1.2 demonstrate repairing and sewing defective clothing, linen, and fabric based on prescribed procedures	TLE_HEHS9WI-IIiab-6
Types of fabric stains and removal technique			LO 2. Remove stains 2.1 explain the types of fabric stains 2.2 demonstrate fabric-stain removal and treatment according to prescribed procedures	TLE_HEHS9WI-IIic-7
Laundry supplies and equipment			LO 3. Prepare washing equipment and supplies 3.1 check and prepare laundry supplies and equipment according to standard operating	TLE_HEHS9WI-IIId-8

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
			procedure	
Step-by-step procedure in performing laundry			LO 4. Perform laundry 4.1 perform a laundry job in accordance with standard operating procedures	TLE_HEHS9WI-IIIeg-9
QUARTER 4 IRONING CLOTHES, LINENS, AND FABRICS (IC)				
<ol style="list-style-type: none"> 1. Supplies, materials, and equipment needed in Ironing clothes, linen, and fabrics 2. Ironing clothes, linens, and fabrics 3. Steps/procedure in ironing clothes, linens and fabrics 	the procedures and techniques in ironing clothes, linens, and fabrics	independently irons clothes, linens, and fabrics according to standard operating procedure	LO 5. Iron clothes, linens, and fabrics 5.1 enumerate different supplies, materials, and equipment needed in ironing clothes, linen, and fabrics 5.2 check and prepare ironing supplies and equipment according to standard operating procedures 5.3 perform an ironing job in accordance with standard operating procedure	TLE_HEHS9IC-IVaj-11

**Kto12 BASIC EDUCATION CURRICULUM
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HOME ECONOMICS – HOUSEHOLD SERVICES (HS)
Grade 10 (Specialization)**

Course Description:

This curriculum guide on **Household Services (HS)** leads to National Certificate Level II (NCII). This course is designed for a **Grade 10** student who ought to develop the knowledge, skills, and attitudes related to HS tasks. It covers two core competencies, namely: 1) preparing hot and cold meals/food, and 2) providing food and beverage service.

Prerequisite: Grade 9 Household Services

CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
Introduction 1. Core concepts in Household Services (HS) 2. Relevance of the course 3. Career opportunities	<i>The learners demonstrate an understanding of:</i> core concepts and principles in HS	The learners independently demonstrate competencies in HS as prescribed in the TESDA Training Regulation	<i>The learners:</i> a. explain core HS concepts b. discuss the relevance of the course c. explore career opportunities for HS	
PERSONAL ENTREPRENEURIAL COMPETENCIES - PECs (PC)				
1. Assessment of Personal Competencies and Skills (PECs) vis-à-vis a practicing entrepreneur in the locality a. Characteristics b. Traits c. Lifestyle d. Skills 2. Analysis of PECs in relation to a practitioner 3. Application of PECs to the chosen business/career	one's PECs in HS	independently create a plan of action that develops/strengthens one's PECs in HS	LO 1. Develop and strengthen PECs needed in Household Services 1.1 identify areas of improvement, development, and growth 1.2 use one's PECs toward a business or career choice 1.3 create an action plan to ensure success in the business or career choice	TLE_10PECS-Ik-1
ENVIRONMENT AND MARKET (EM)				
1. Product development 2. Key concepts in developing a product 3. Finding value for the product 4. Innovation 5. Unique Selling Proposition (USP)	the environment and market for HS in one's locality	independently create a business vicinity map that reflects the potential of an HS market in the locality	LO 1. Develop an HS product/service 1.1 explain what makes a product unique and competitive 1.2 identify what is of "value" to the customer 1.3 apply creativity and Innovative techniques to develop a marketable product 1.4 ensure that the	TLE_HEHS10EM-Ik-1

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
			product/service has a USP	
1. Selecting business idea 2. Key concepts of selecting a business idea <ul style="list-style-type: none"> a. Criteria b. Techniques 			LO 2. Select a business idea 2.1 enumerate various criteria and steps in selecting a business idea 2.2 analyze a business idea based on the criteria/techniques set 2.3 apply the criteria/steps in selecting a viable business idea	TLE_HEHS10EM-Ik-2
1. Branding			LO 3. Develop a brand for the product 3.1 identify the benefits of having a good brand 3.2 enumerate the criteria in developing a brand 3.3 create a unique product brand	TLE_HEHS10EM-Ik-3
QUARTERS 1 AND 2				
LESSON 1: PREPARE HOT AND COLD MEALS/FOOD (HC)				
1. Purchasing <ul style="list-style-type: none"> a. Effective purchasing steps and procedures b. Determining food quantity and the right food prices 2. Dish and ingredients preparation <ul style="list-style-type: none"> a. Food safety handling b. Using recipes correctly c. Standardizing and quantifying recipes d. Important temperatures in food preparation 	the concepts, principles, and techniques in preparing and cooking hot and cold meals	independently prepares and cooks quality hot and cold meals according to recipe	LO 1. Prepare ingredients according to recipe 1.1 explain the characteristics of effective purchasing steps and procedures 1.2 determine the food quantity with the right price of goods 1.3 develop skills in purchasing goods and products 1.4 demonstrate safety handling procedures 1.5 show correct and proper use of recipe 1.6 standardize and quantify recipes 1.7 list important temperatures in food preparation	TLE_HEHS10HC-Iab-1

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
<ol style="list-style-type: none"> 1. Basic Cooking Techniques and Procedures <ol style="list-style-type: none"> a. Moist-heat preparation b. Dry-heat preparation c. Combination method 			LO 2. Cook meals and dishes according to recipe <ol style="list-style-type: none"> 2.1 explain different basic cooking techniques and their procedures 2.2 identify some samples of food using basic cooking techniques and their procedures 	TLE_HEHS10HC-Icd-2
<ol style="list-style-type: none"> 1. Dining room operations and procedures 2. Dining room equipment 3. <i>Mise en place</i> techniques 4. Types of dishes <ol style="list-style-type: none"> a. Soups b. Vegetable dishes c. Meat and poultry dishes d. Fish and seafood dishes e. Egg dishes f. Pasta grain and farinaceous dishes 5. Food serving <ol style="list-style-type: none"> a. Types of meal service b. Serving etiquette 			LO 3. Present cooked dishes <ol style="list-style-type: none"> 3.1 provide basic principles of dining room operations and procedures 3.2 demonstrate use of dining room equipment 3.3 demonstrate proper <i>mise en place</i> techniques 3.4 enumerate the different types of dishes according to their recipes 3.5 demonstrate serving of quality cooked vegetable, poultry, and seafood dishes according to recipe 3.6 serve cooked meat dishes with different culinary methods 3.7 serve pasta grain and farinaceous dishes per standard operating procedure 3.8 enumerate and explain types of meal service 3.9 demonstrate etiquette in serving food 	TLE_HEHS10HC-Iei-3
<ol style="list-style-type: none"> 1. Tools, materials, and recipes in preparing: <ol style="list-style-type: none"> a. Sauces 			LO 4. Prepare sauces, dressings and garnishes <ol style="list-style-type: none"> 4.1 identify tools, materials, and 	TLE_HEHS10HC-I.IIja-4

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
<ul style="list-style-type: none"> b. Dressings and garnishes 2. Seasoning principles in sauce preparation 3. Sauce preparation techniques <ul style="list-style-type: none"> a. Deglazing b. Reduction c. Starch thickness d. Starch less thickness 4. Sauces varieties <ul style="list-style-type: none"> a. Bechamel b. Espangole c. Hollandaise d. Tomato e. Velote 5. Dressing <ul style="list-style-type: none"> a. Kinds of dressing and their ingredients 			<ul style="list-style-type: none"> recipes in preparing sauces, dressings, and garnishes 4.2 explain seasoning principles in sauce preparation 4.3 apply techniques in sauce preparation 4.4 prepare five "mother sauces" and their variations 4.5 utilize proper ingredients in preparing dressing for a recipe 4.6 correctly prepare kinds of dressing for certain recipes 	
<ul style="list-style-type: none"> 1. Tools and materials used in preparing appetizers 2. Some commonly served kinds of appetizers <ul style="list-style-type: none"> a. hors d'oeuvres b. canapés c. finger foods 			<p>LO 5. Prepare appetizers</p> <ul style="list-style-type: none"> 5.1 identify the commonly used tools and materials in preparing appetizers 5.2 produce some basic appetizers based on clients' need in accordance with procedures 	TLE_HEHS10HC-IIbc-5
<ul style="list-style-type: none"> 1. Commonly served desserts for occasions <ul style="list-style-type: none"> a. Sherbet, ice, and ice cream b. Fruit desserts c. Bread and pastry d. Mousse e. Cold and molded salads 2. Salads <ul style="list-style-type: none"> a. Salad component b. Classification of salad 			<p>LO 6. Prepare desserts and salads</p> <ul style="list-style-type: none"> 6.1 use appropriate tools, materials, and equipment in preparing desserts per standard operating procedure 6.2 prepare sherbets, ices, and ice cream following respective procedures 6.3 present fruit and pastry desserts per procedure 	TLE_HEHS10HC-IIde-6

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			6.4 prepare cold and molded salads per procedure	
1. Sandwiches a. Hot sandwiches b. Cold dressings c. Hot and cold sauces			LO 7. Prepare sandwiches 7.1 prepare hot sandwiches and its cold dressings accordingly 7.2 make hot and cold sauces following standard procedure	TLE_HEHS10HC-IIfg-7
1. Excess and unconsumed foods and ingredients a. Step-by-step procedures b. Storing of dry and wet foods c. Packing and wrapping procedures	procedures and techniques in serving hot and cold meals, and storing excess and unconsumed foods and ingredients properly	independently prepare and serve cooked hot and cold meals according to standard procedure, and store excess and unconsumed foods and ingredients accordingly	LO 8. Store excess foods and ingredients 8.1 follow proper procedures in storing excess ingredients and unconsumed cooked food 8.2 follow proper storage of dry and wet food/ingredients in accordance with standard procedure. 8.3 convert unconsumed cooked food into a new dish 8.4 demonstrate how to pack /wrap food in proper procedures	TLE_HEHS10HC-IIhj8
QUARTERS 3 & 4				
LESSON 2: PROVIDE FOOD AND BEVERAGE SERVICE				
1. Dining Area a. Furniture setup b. Tables and table settings c. Dining equipment as per standard operating procedure	knowledge, skills, and attitudes required in the food and beverage service	independently provide food and beverage service according to standard procedure	LO 1. Prepare Dining Area 1.1 show furniture setup correctly following standard 1.2 demonstrate table and table settings correctly 1.3 properly use dining equipment per standard procedure	TLE_HEHS10HC-III.ae-9
1. Dining Area a. Tablecloth b. Table appointments			LO 2. Set up Table 2.1 lay out different types of tablecloth	TLE_HE HS10HC-III.fj -10

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
<ul style="list-style-type: none"> c. Napkin folding d. Table centerpiece 2. How to set up table 			<ul style="list-style-type: none"> 2.2 set up table appointments according to standards 2.3 demonstrate basic napkin folding 2.4 design a creative table centerpiece 	
<ul style="list-style-type: none"> 1. Table service procedures and techniques 2. Rules to observe in table service <ul style="list-style-type: none"> a. Order of service b. Loading trays c. Beverage <ul style="list-style-type: none"> a. Serving with garnishing b. Refilling water 3. Washing and handling fresh fruits 	knowledge, skills, and attitudes required in serving and clearing in the food and beverage service	independently serve and clear the food and beverage in the table	LO 3. Serve food and beverage <ul style="list-style-type: none"> 3.1 demonstrate correct table service procedures and techniques 3.2 describe the procedure for serving food at the table 3.3 have a working knowledge of the rules in table service with regard to order of service, loading trays, and clearing dishes 3.4 serve beverage with garnishing in accordance with standard procedure 	TLE_HEHS10HC-IVah-11
<ul style="list-style-type: none"> 1. Clearing the table 2. Cleaning the table and changing used ashtrays 3. Table manners and etiquette 			LO 4. Clear the table <ul style="list-style-type: none"> 4.1 have a working knowledge of rules and regulations in clearing the table 4.2 demonstrate clearing of table following standard procedure 4.3 perform cleaning the table and changing used ashtrays 4.4 observe table manners and etiquette 	TLE_HEHS10HC-IVij-12

**Kto12 BASIC EDUCATION CURRICULUM
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GLOSSARY

Ad libitum	continuous feeding
Animal Production	a science that deals with production and management of livestock or domestic animal.
Breed	a group of animals that have specific traits or characteristics in common
Broiler	a meat type chicken commonly grown up to 35-42 days and weighing 1.5-2.0 kg liveweight
Brooding	natural or artificial means of supplying heat to newly hatched chick from day old to two weeks
Cannibalism	a condition where birds form the habit of feather picking, to the extent of eating their companions if not controlled
Castration	is any action, surgical, chemical, or otherwise, by which a male loses the functions of the testicles or a female loses the functions of the ovaries; also referred to as gelding, spaying, neutering, fixing, orchiectomy, and oophorectomy
Cauterize	burning wounds or injuries by means of a heated metal to prevent further infection
Comb	the fleshy crest on the head of a fowl
Commercially mixed feeds	feeds of animals intended for sale
Confinement	the state of being confined, with restricted movement
Cull	refers to unproductive birds
Culling	the process of removing unproductive birds from the flock
Day-old chicks	newly-hatched chicks
Debeaking	beak trimming
Deformities	physical defects
Earlobes	the soft and fleshy thing that protrude at the lower part of the external ear
Farrowing	the act of giving birth to swine

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Feeds	edible materials which are consumed by animals and contribute energy or nutrients to the animal diet
Feed intake	the amount of feeds eaten by the birds
Feeding	the process of giving feeds to the animal
Fencing tool	device for fence construction and layout of animal houses
Flock	a group of feathered animals such as chickens, ducks, geese, turkey, etc
Flock uniformity	a more or less equal weight of birds in the flock
Fowl	a bird of any kind that is raised for food
Full grown pullets	egg- laying birds about to lay eggs
Gestation	the time from breeding of a female until she gives birth to her young
Hatchery	a place or establishment where eggs are hatched
Humidity	the condition of air moisture in the brooder
Inclement weather	having rain and storms; bad weather
Incubation	the process of subjecting the egg to an incubator until the egg hatches
Investment	capital in an enterprise with the expectation of profit
Layer	egg-type or dual-type 6- month female fowl that lays eggs
Lighting	having abundant/sufficient light or illumination
Livability	a group of birds with low death rate
Livestock	refers to one or more domesticated animals raised in an agricultural setting to produce commodities such as food, fiber and labor; usually four legged animals
Market demand	commodities or goods that people needs
Molting	refers to the shedding of feathers among poultry birds
Mortality Rate	number of animals that died based on the total number of animals raised
Musty	having a bad smell because of wetness, old age, or lack of fresh air
Non- sitters	fowls that do not sit on their eggs

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Outbreak	violent break of disease affecting large number at once
Overfeeding	feed intake is more than what is required
Parasite	an organism that lives on or in another organism to obtain its food; a living organism which is dependent on another living organism for food in order to survive
Pewee	the smallest sized of the egg of a chicken
Pigmentation	Color
Pliable	flexible
Poultry	a collective term for all domestic birds rendering economic service to man
Poultry growers	refers to one who raise chickens; poultry raiser
Power tool	a tool powered by electricity or driven by a motor
Prevention	an advance measure to eliminate the possible occurrence of pest and disease to the flock
Pubic Bones	lower part of the abdomen
Pullet	female fowl 5-6 months of age intended for egg production of young female chicken, not more than one year old
Qualities	essential & distinguishing attributes of the animal
Ration	the amount of feed given to birds within 24 hours
Ruminant	name given to grazing animal that chew its cud and has split hoofs
Sanitation	it is the removal of the disease causing organism
Selection	the process of choosing and getting the best in a group
Self feeder	equipment where feeds are placed
Self feeding	free to take feeds in the feeder
Shank	the leg proper of a bird
Shovel	used in digging and moving soil and other granular materials; used for cleaning ditches; also used for leveling a base for sill rocks and steps
Spade	used to collect animal droppings and manures
Stale	lost of freshness

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Steer	a male cattle that has been castrated before the secondary sex character develops
Stocks	animals used as foundation or parents of the next
Strain	kind, breed of stock
Susceptible	easily affected
Swine	a term collectively used for any of the stout-bodied, short-legged omnivorous mammals with a long mobile snout.
Type	refers to a group of animals raised to serve a certain purpose.
Vaccination	an injection of vaccine, bacterin, antiserum or anti-toxin to produce immunity or tolerance to disease; it is the introduction of live but weak disease causing organism to developed immunity
Vaccine	refers to live and controlled causal organisms of certain diseases for immunization
Vent	an opening in the body, commonly small, for the passage of fluid, gases

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**Code Book Legend
Sample: TLE_HEHS10HC-IIbc-5**

LEGEND		SAMPLE	
First Entry	Learning Area and Strand/ Subject or Specialization	Technology and Livelihood Education_Home Economics Household Services	TLE_HE HS 10
	Grade Level	Grade 10	
Uppercase Letter/s	Domain/Content/ Component/ Topic	Prepare Hot And Cold Meals/Food	HC
			-
Roman Numeral <i>*Zero if no specific quarter</i>	Quarter	Second Quarter	II
Lowercase Letter/s <i>*Put a hyphen (-) in between letters to indicate more than a specific week</i>	Week	Week Two to Three	b-c
			-
Arabic Number	Competency	Prepare appetizers	5

DOMAIN/ COMPONENT	CODE
Personal Entrepreneurial Competencies	PC
Environment And Market	EM
Prepare Hot And Cold Meals/Food	HC