



Republic of the Philippines
DEPARTMENT OF EDUCATION



K to 12 BASIC EDUCATION CURRICULUM

TECHNOLOGY AND LIVELIHOOD EDUCATION

CURRICULUM GUIDE

Exploratory Course on

BREAD AND PASTRY PRODUCTION

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION
HOME ECONOMIC – BREAD AND PASTRY PRODUCTION
(Exploratory)

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Curriculum Guide for the Exploratory Course on Bread and Pastry Production

For you to get a complete picture of the complete TLE exploratory course on Bread and Pastry Production, you are hereby provided with the Curriculum Guide on Bread and Pastry Production.

Content Standard	Performance Standard	Learning Competencies	Project/ Activities	Assessment	Duration
LESSON 1: USE OF TOOLS AND BAKERY EQUIPMENT					
<i>Demonstrate understanding of/on:</i> <ul style="list-style-type: none"> • Baking tools and equipment, their uses • Classification of tools and equipment 	1. Baking tools and equipment are identified based on their uses.	LO1. Prepare tools and equipment for specific baking purposes.	1. Familiarizing and classifying different baking tools and equipment and their uses. 2. Operate an oven	<ul style="list-style-type: none"> • Written Test • Performance on the classification of tools 	4 hours

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LESSON 2: PERFORM MENSURATION AND CALCULATION					
<p><i>Demonstrate understanding of/on:</i></p> <ul style="list-style-type: none"> Standard table of weights and measures 	Standard table of weights and measures are identified and applied.	LO1.Familiarize oneself with the table of weights and measures in baking		Written examination	2hours
<ul style="list-style-type: none"> Conversion/ substitution of weights and measure 	Accurate conversion/ substitution of weights and measures are performed.	LO2. Apply basic mathematical operations in calculating weights and measures.	1. Calculating of ingredients using fundamental operations.	Performance conversion of weights and measures	2hours
<ul style="list-style-type: none"> Proper measuring of ingredients 	1. Reading of measurements is practiced with accuracy.	LO3. Measure dry and liquid ingredients accurately	1. Performing the proper measuring of liquid and dry ingredients	<ul style="list-style-type: none"> Demonstration 	4 hours

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LESSON 3: MAINTAIN OF TOOLS AND EQUIPMENT					
<p><i>Demonstrate understanding of/on:</i></p> <ul style="list-style-type: none"> Classification of functional and non-functional tools 	<ol style="list-style-type: none"> Tools and equipment are identified according to classification/specification and job requirements. Non-functional tools and equipment are segregated and labeled according to classification. Safety of tools and equipment are observed in accordance with manufacturer's instructions. 	<p>LO1. Check condition of tools and equipment.</p>	<ol style="list-style-type: none"> Testing for the accuracy, functionality, and usefulness of the delivered tools and materials. Classifying functional and non-functional tools and equipment and repairing of defective tools. 	<ul style="list-style-type: none"> Direct observation Written test 	<p>4 hours</p>
<ul style="list-style-type: none"> Types and uses of cleaning materials / disinfectants Preventive maintenance techniques and procedures. Occupational Health and Safety Center 	<ol style="list-style-type: none"> Tools and equipment are maintained according to preventive maintenance schedule or manufacturer's specifications. Tools are cleaned in accordance with standard procedures. 	<p>LO2. Perform basic preventive maintenance.</p>	<ol style="list-style-type: none"> Practicing the proper cleaning of tools 	<ul style="list-style-type: none"> Direct observation Written test 	<p>4 hours</p>

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(OSHC) workplace regulations	3. Work place is cleaned and kept in safe state in line with OSHC regulations.				
<ul style="list-style-type: none"> • Proper storage of tools and equipment 	Tools and equipment are stored in safely accordance with manufacturer’s specifications or company procedures.	LO3. Store tools and equipment	1. Storing, safe keeping, and labeling of tools and equipment based on manufacturer’s requirements.	<ul style="list-style-type: none"> • Written test /questioning • Performance test 	4 hours

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LESSON 4: PRACTICE OCCUPATIONAL HEALTH AND SAFETY PROCEDURES					
<p><i>Demonstrate understanding of/on:</i></p> <ul style="list-style-type: none"> • Hazards and risks identification and control • Occupational Health and Safety (OHS) indicators • Personal hygiene and proper hand washing 	<ol style="list-style-type: none"> 1. Workplace hazards and risks are identified and clearly explained. 2. Hazards/Risks and their corresponding indicators are identified in line with company procedures. 3. Contingency measures are recognized and established in accordance with organizational procedures. 	<p>LO1. Identify hazards and risks</p>	<ol style="list-style-type: none"> 1. PowerPoint presentation on hazards and risks. 2. Making posters of warning signs on dangerous and risky areas. 3. Labeling toxic chemicals and their safe keeping. 	<p>Written test</p>	<p>4 hours</p>

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<ul style="list-style-type: none"> • Philippine OHS Standards • Effects of hazards in the workplace 	<ol style="list-style-type: none"> 1. Effects of hazards are determined. 2. OHS issues and concerns are identified in accordance with workplace requirements and relevant workplace OHS legislation. 	LO2. Evaluate hazards and risks	<ol style="list-style-type: none"> 1. Film viewing on the effects of hazard risks. 2. Visiting people in the workplace and interviewing personnel. 	Written examination	4 hours
<ul style="list-style-type: none"> • Safety Regulations • Clean Air Act • Electrical and Fire Safety Code • Waste management • Contingency Measures and Procedures 	<ol style="list-style-type: none"> 1. In dealing with workplace accidents, fire and emergencies are followed in accordance with the organization's OHS policies. 2. Personal protective equipment for controlling hazards is correctly used in accordance with organization's OHS procedures and risks are strictly followed. 	LO3. Control hazards and risks	<ol style="list-style-type: none"> 1. Familiarizing oneself with the locations of emergency or fire exits and first aid kit. 2. Showing the proper use of Personal Protective Equipment (PPE). 3. Practicing proper segregation techniques 	Written Test	4 hours

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<ul style="list-style-type: none"> Operational health and safety procedure, practices and regulations Emergency-related drills and training 	<ol style="list-style-type: none"> Procedures in emergency related drill are strictly followed in line with the established organization guidelines and procedures. OHS personal records are filled up in accordance with workplace requirements. 	LO4. Maintain occupational health and safety awareness	<ol style="list-style-type: none"> Emergency drills on fire and earthquakes and performing first aid measures on hazards. Simulation in giving first aid 	Written examination	4 hours
					40 hours

“By three methods we may learn wisdom: First, by reflection, which is noblest; second, by imitation, which is easiest; and third by experience, which is the bitterest.”

- Confucius