

Zest for Progress
Zeal of Partnership

Technology and Livelihood Education

Quarter 2 – Module 7: Home Economics



Name of Learner: _____

Grade & Section: _____

Name of School: _____

TLE – Grade 6

Alternative Delivery Mode

Quarter 2 – Module 7: Tools and Utensils Used in Food Preservation

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What I Need to Know

This module was designed and written with you in mind. It is here to help you understand fully about family. 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.

This lesson will expand your knowledge about the different tools or utensils used in preserving food. The module is all about the different ways of food preservation and their benefits.

After going through this module, you are expected to:

Uses the tools/utensils and equipment and their substitutes in food preservation/processing

- a. Identify the tools, utensils and equipment in food preservation.
- b. Prepare plan on preserving/processing food.
- c. Use tools and equipment used in food processing.
- d. Discuss the guidelines in food processing.



What I Know

Directions: Read each question carefully then shade the circle of the correct letter.

1. It is a tool used for cutting foods such as meat and vegetables.
☐ A. Scissors
☐ B. Knife
☐ C. Can Opener
☐ D. Grater
2. It's a food preservation tool where you can store the vegetables you used in pickling.
☐ A. Colander
☐ B. Pots and pans
☐ C. Preserving bottles
☐ D. Funnel
3. It is a tool used in placing liquid in containers with small opening.
☐ A. Funnel
☐ B. Strainer

- ☐ C. Grater
- ☐ D. Turner

4. Jane wants to wash the vegetables she sliced. Where should she place the vegetables to wash them and avoid them from falling?

- ☐ A. Colander
- ☐ B. Grater
- ☐ C. Funnel
- ☐ D. Pots and pans

5. Atchara can be stored into what utensil?

- ☐ A. Grater
- ☐ B. Food Processor
- ☐ C. Pots and pans
- ☐ D. Preserving bottles

Lesson

1

Tools and Utensils Used in Food Preservation

The tools used in food preservation are much the same as the tools used in a standard kitchen while performing meals. For example, spoons, knives and forks may be used in food preservation process, and these tools would be classified in different categories according to their uses.



What's In

Finding the right tools for preserving foods will be simple when the different classifications are understood. Often, collecting all the tools and equipment needed for food preservation will take some time. Typically, the supplies needed may be found in grocery stores, department stores, and restaurant supply store.

You might be familiar with some of the tools, and you might have been using these tools without knowing that they can be used in preserving foods. Such tools

are normal kitchenware such as spoon, fork, knives, spatula, ladle and many other kitchenware.



What's New

Different tools and utensils preserving food

Knife – is a cutting tool used in paring, peeling and cutting food.

Mixing Bowl – is used for placing and mixing ingredients.

Tray – a rectangular, shallow container where ingredients are placed during preparation.

Chopping board – is where food is placed when cut.

Colander – is where vegetables and fruits are drained.

Measuring cup – is used in measuring liquid ingredients.

Hand Towel – is used for wiping bottles and hands while working.

Measuring spoons – are used for measuring ingredients in small quantity.

Preserving bottles – it is where food to be preserved are placed.

Grater – used for grating fruits or vegetables.

Funnel – is used for placing liquid in containers with small opening

Strainer – is used in straining food to remove lumps or drain food in small quantity.

Weighing scale – is used to weigh required ingredients

Plastic measuring cup – is used for measuring dry ingredients

Pots and pans – are used as container for heating food.

Pressure canner – used for processing and preserving low acid food such as red meats, seafood, poultry and vegetables.

Salometer – is an instrument used to determine brine concentration.

Food processor – is a multi – use tool. It pulverizes tough, hard food like nuts and seeds. It is used for dishes that are a little chunky or textured like pesto.

Containers – are used to store preserved food. Containers can be plastic, ceramic or glass such as jars.

Vegetable peeler – used to remove the outer layer (skin) of vegetables.

Mixing tools - such as wooden spoon, tong, ladle and turner are used for stirring and spooning food.



Knife

Mixing Bowl

Tray

Chopping board

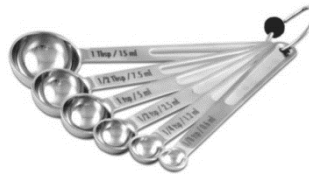
Colander



Glass measuring cup



Hand Towel



Measuring spoons



Preserving bottles



Grater



Funnel



Strainer



Weighing scale



Plastic measuring cup



Pots and pans



Pressure canner



Salometer



Food processor



Containers



Vegetable peeler



Turner



Wooden Spoon



Tong



Ladle

Food preservation guidelines

1. Use food in season.
2. Use properly sanitized and appropriate equipment.
3. Be clean and wear clean kitchen outfit.
4. Have all the needed ingredients and equipment on hand before starting to work.
5. Select the best process and method for your product.
6. Be well-organized, systematic, and quick while working.
7. Follow the recommended time and temperature in the recipe.
8. Seal the jars tightly, put proper labels, and store in a cool, dry place.

Sample Project Plan on Preserved Food

I – Project Name: Frozen ripe mangoes

II – Objectives:

1. Use appropriate ingredients and cooking tools.
2. Follow the correct procedure in making frozen mangoes
3. Produce a preserved food

III – Materials and Tools

A. Materials

Qty.	Material	Unit cost	Total cost
1kl	Ripe mangoes	120.00	120.00
1pc	Plastic wrap	55.00	55.00
1pc	Freezer bag/ziplock	90.00	90.00
TOTAL			265.00

B. Tools

- 1 kitchen knife
2. chopping board
3. cookie or baking sheet

IV – Procedures:

1. Cut mangoes into small square-shaped slices and place them flat on a baking sheet.
2. Cover the top and bottom of the pan with a plastic wrap.
3. Place the food in the freezer for 24 hours.
4. Transfer the food from the pan to a freezer box and refreeze again.



What is It

- Brine concentration – is the concentration of solution (mixture) of salt in water.
- Cutting tools – knife, kitchen scissors, vegetable peeler
- Measuring tools – measuring spoon, measuring cups, weighing scale, salometer
- Mixing tools – mixing bowl, tongs, turner, wooden spoon
- It is necessary to follow the guidelines in food preservations to prevent spoilage.
- A project plan serves as a guide in a accomplishing task and procedures, and in evaluating the food preserved. It mentions the objectives, materials and tools used, procedures and evaluation of the activity.



What's More

Where do we use the following tools?

1. Vegetable Peeler - _____
2. Spoon - _____
3. Hand towel - _____
4. Weighing scale - _____
5. Grater - _____
6. Measuring spoons - _____

7. Plastic measuring cup - _____
8. Chopping board - _____
9. Tray - _____
10. Colander - _____



What I Have Learned

Directions: Answer the following questions. Write your answer on the space provided.

1. What are different tools used in food preservation? (list down at least 5)

2. Give some tools and situations when to use them.? (Give at least 5 tools)

3. What are the things that we should follow when processing/preserving food?

4. Why is it necessary to follow guidelines in food preservation? _____

5. Why should you use the tools according to their purposes/uses? _____



What I Can Do

Practical Activities:

Directions:

- A. In a long bondpaper, draw at least 5 food preservation tools and label each one of them with a brief explanation of their use.

- B. List down the different food preservation tools that you have in your home and group them according to their use.
- C. Create your own project plan in preserving your food in your home.



Assessment

Directions: Read each question carefully then shade the letter your answer.

1. Which of the following measuring tools used to measure dry ingredients?
- ☐ A. glass measuring cup
 - ☐ B. measuring spoon
 - ☐ C. weighing scale
 - ☐ D. plastic measuring cup

2. Knife is to chopping board, as to mixing bowl is to ____.
- ☐ A. Measuring cup
 - ☐ B. Wooden spoon
 - ☐ C. Strainer
 - ☐ D. Vegetable Peeler

For item 3, refer to the box below.

Mixing bowl, colander Preserving bottles, Tray

3. Which of these is used to place the preserved food?
- ☐ A. Mixing bowl
 - ☐ B. Preserving bottles
 - ☐ C. Tray
 - ☐ D. Colander
4. What is the purpose of the hand towel in the food preservation process?
- ☐ A. it is used to wipe bottles and hands while working
 - ☐ B. It is used as a replacement for pot holders
 - ☐ C. It is used to wipe the sweat on the faces
 - ☐ D. It is used to wipe the utensils after washing
5. Among the utensils used in preserving foods, which should you use to place liquid containers with small opening?
- ☐ A. Colander
 - ☐ B. Glass measuring cup
 - ☐ C. Funnel
 - ☐ D. Measuring spoon

6. Mang Tino harvested ripe mangoes. After selling it, he still had mangoes left. He thought of preserving it, which of the following he needs to prepare?

- ☐ A. Project Plan
- ☐ B. Budget Plan
- ☐ C. Marketing Plan
- ☐ D. Cooking Plan

7. Why is there a need to prepare a project plan in preserving food?

- ☐ A. because it will guide us to do it correctly
- ☐ B. because it reminds us what to do
- ☐ C. to finish the project faster
- ☐ D. to finish the project correctly

8. Which part of the project plan tells how to prepare the project?

- ☐ A. tools
- ☐ B. Materials
- ☐ C. Procedure
- ☐ D. Ingredients

9. In a Food Preservation Contest, a contestant presented a product which the jury rated it POOR. How did the jury come up with that rating?

- ☐ A. the jury tasted the product
- ☐ B. the presentation has no appeal
- ☐ C. the product is well – seasoned
- ☐ D. Both A and B

10. Sonia is assigned to be the cook, what should be her outfit?

- ☐ A. apron with a headband
- ☐ B. Kimona with saya
- ☐ C. Pants with shirt
- ☐ D. school uniform



Additional Activities

Ask your parents to guide and assist you in using the different food preservation tools that you have in your home.



Answer Key

Assessment	1. D 2. B 3. B 4. A 5. C 6. A 7. A 8. C 9. D 10. A
What I Know	1. B 2. C 3. A 4. A 5. D

What's More	1. Vegetable peeler – used to remove the outer layer (skin) of vegetables. 2. Spoons – are used for spooning food. 3. Hand towel – is used for wiping bottles and hands while working. 4. Weighing scale – is used to weigh required ingredients. 5. Grater – used for grating fruits or vegetables. 6. Measuring spoons – are used for measuring ingredients in small quantity. 7. Plastic measuring cup – is used for measuring dry ingredients 8. Chopping board – is where food is placed when cut. 9. Tray – a rectangular, shallow container where ingredients are placed during preparation. 10. Colander – is where vegetables and fruits are drained.
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References

TLE 6 Learners Materials, Department of Education pp. 30 – 33

tinyurl.com/toolsandequip