



Blessed Sacrament Catholic School
S.Y. 2017-2018

BUDGET OF WORK IN TLE 7

QUARTER: First Semestral
No. of days: 34 days
Reference/S: LEAP Series Technology and Livelihood Education

UNIT TOPIC: Food and Food Service

DIRECTION: To student, kindly indicate the level of your performance in each learning target by putting a () check in your choice.

TIME FRAME	LEARNING TARGETS	LEVEL OF PERFORMANCE				
		4	3	2	1	0
Day 1	<ul style="list-style-type: none">Explain basic concepts in cookeryIdentify & differentiate the different methods of cookingApply preparation & cooking principles correctly					
Day 2	<ul style="list-style-type: none">Discusses the relevance of the courseExplores opportunities for cookery as a career					
Day 3	<ul style="list-style-type: none">Utilize appropriate kitchen tools, equipment and paraphernaliaIdentify types of tools, equipment, and paraphernaliadescribe the various types of kitchen tools, equipment, and paraphernaliaUse of tools and bakery equipment					
Day 4	PRACTICAL ACTIVITY					
Day 5-7	<ul style="list-style-type: none">know the baking ingredients & their functionsuse the table of weights & measures accuratelycarry out measurements and calculations in a required taskmeasure dry& liquid ingredients accuratelyapply basic mathematical operations in calculating weightsfamiliarize oneself with the table of weights and measures in baking					
Day 8-9	<ul style="list-style-type: none">Calculate cost of productiondiscuss principles of costing compute cost of productionvalidate computed cost of productionrecognize considerations in menu planning					
Day 10	PRACTICAL ACTIVITY					
Day 11	<ul style="list-style-type: none">generate a business idea that relates with a career choice in cookery					
Day 12-13	PRACTICAL ACTIVITY <ul style="list-style-type: none">Prepare galapong native delicacies					
Day 14-15	PRACTICAL ACTIVITY <ul style="list-style-type: none">Marketing native delicacies					
Day 15	<ul style="list-style-type: none">generate a business idea that relates with a career choice in cookery					
Day 16-17	<ul style="list-style-type: none">Prepare tools & equipment for specific baking purposesCheck condition of tools & equipmentMeasure ingredients according to recipe requirementPerform basic preventive measures and maintenance					
Day 18-20	PRACTICAL ACTIVITY <ul style="list-style-type: none">baking breads and pastries					

Day 21-22	<ul style="list-style-type: none">Carry out measurements & calculations in a required taskMeasure ingredients according to recipe requirement					
	Project Making					
	Other Assessment Task Periodical Examination					

LEGEND:

- 4 - I know (can do) it well enough to make connections that weren't taught.
- 3 - I know (can do) everything that was taught without making mistakes.
- 2- I know (can do) all the easy parts, but I don't know (can't do) the harder parts.
- 1- With help, I know (can do) some of what was taught.
- 0 - I don't know (can't do) any of it.

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