



Republic of the Philippines
Department of Education
National Capital Region
Schools Division Office – Muntinlupa City

SPECIAL PROGRAM FOR TECHNICAL VOCATIONAL EDUCATION (SPTVE)
Cookery Grade 8 Quarter 3 Week 5

I. Topic: Work in a team

II. Objectives:

At the end of the lesson, you should be able to:

1. practice and show good working relations with the kitchen personnel and food service staff;
2. follow kitchen routine for food service to minimize delays and maximize food quality; and
3. maintain high standard of personal and work-related hygiene practices.

III. Brief Introduction of the Lesson

The lesson deals with the ways and importance of developing good working relationship among staff. It also discusses ways of minimizing delays and maximizing food quality and high standard of personal and work-related hygiene practices.

Operating as a team

When setting up a team, consider the following:

1. Time
A team needs enough time for to meet, discuss and resolve issues.
2. Procedure
A team should make a set of rules which guide how a team works.
3. Location
A team should be able to meet in a place that provides the opportunity to work without distraction or interruptions.
4. Comfort
The comfort of individuals should be considered when finding a place or location where to meet.
5. Venue
Personal space and appropriate seat should be considered.

Team in the workplace should do the following:

- a. Share ideas
- b. Develop options
- c. Solve problems
- d. Make decision
- e. Coordinate work tasks
- f. Encourage team spirit
- g. Communicate information.





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Personal Hygiene Practices

1. Wear clean clothes
2. Use hairnets to avoid falling hair
3. Clean hands and nails before handling foods
4. Remove rings and bracelet when handling foods;
5. Avoid smoking, eating and drinking while preparing food
6. Avoid handling food when you have colds or an infectious wound or disease
7. Plastic gloves should only be used when hands are already thoroughly cleaned
8. Personal health habits should be practiced all the time.

Proper Food Handling Practices

1. Select food properly.
2. Wash fresh fruits and vegetables first when these are to be eaten raw.
3. Wash hands with soap and water before handling food.
4. As much as possible, do not store foods with the temperature danger zone between 40°F and 140°F.
5. Canned goods may contain contaminated foods. Do not accept if can exhibits the following characteristics:
 - swelled top or bottom
 - leakage
 - flowed seals
 - rusts
 - dents
6. Products that have been thawed and refrozen must also be rejected.
7. Always follow the FIFO rules, “First in, First out”.
8. Pesticides and chemicals should be labeled and stored properly
9. Work in a clean place.
10. Use only clean utensils and equipment.
11. Use tasting spoon for sampling food.
12. Refrigerate perishable foods to prevent spoilage or decomposition.
13. Freeze foods to retard microbial growth and enzymes’ action for a longer period.
14. Keep refrigerator and freezer scrupulously clean.
15. Serve and store food in clean container.

Proper Dishwashing Techniques:

1. Remove large scraps with a rubber scraper
2. Rinse or soak parts and other utensils as used.
3. Stock the dishes in the proper order namely: silverware, chinaware, utensils.
4. Wash the glassware first. Soap each piece individually and rinse in hot water.
5. Wash the silverware, chinaware and utensils last.





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Good Housekeeping Practices:

1. Have a clean kitchen.
2. Eliminate the possible breeding places of flies.
3. Exterminate rodents.
4. Prevent and control insect infestations.
5. Store garbage in can with a tight-fitting lid until it is collected.

Equipment Sanitation Procedures:

1. Remove all burned sediments and wipe grease from top of range after each use;
2. Scrape grease from cracks, opening and hinges;
3. When cool, wash top of range;
4. Rub oiled cloth over top of range;
5. Clean oven by removing grates, scraping off food deposits, then wash and dry.
6. Keep burners clean. Before replacing gas burners, they should be soaked and scrubbed with a stiff brush. Electric burners should be cleaned with a brush or with a damp cloth;

IV. Activities

1. Arrange the steps of Proper Dishwashing Techniques into logical order. Use number 1-5.

- ___ Rinse or soak parts and other utensils as used.
- ___ Remove large scraps with a rubber scraper.
- ___ Stock the dishes in the proper order namely: silverware, chinaware, utensils.
- ___ Wash the glassware first. Soap each piece individually and rinse in hot water
- ___ Wash the silverware, chinaware and utensils last.

2. Answer the question briefly: Why is teamwork important in carrying out task in a workplace?

3. At home, cite an activity which shows teamwork spirit. How does it help in achieving desired goals and promoting success?





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V. Assessment

Directions: Read the following items below and encircle the letter of the correct answer.

1. It is one of the considerations when setting a team, wherein members need to discuss and resolve issues.
A. comfort B. location C. procedure D. time
2. The team in the workplace should do the following EXCEPT _____.
A. coordinate work task C. share ideas
B. encourage team spirit D. make oneself decision
3. It is one of the considerations when setting up a team; it is about making a set of rules which guide how a team works.
A. comfort B. location C. procedure D. time
4. FIFO means _____.
A. First in, First out C. Fall in, Fall out
B. Follow in, Follow out D. Fit in, Fit out
5. The following are equipment sanitation procedures EXCEPT _____.
A. Let the grease pile in the range
B. Remove all burned sediments and wipe grease from top of range after each use.
C. Rub oiled cloth over top of range.
D. Scrape grease from cracks

VI. Reflection:

1. What significant learning did I gain from the lesson?

2. How do I apply in actual situation the knowledge and skills that I gained from this lesson?

Reference:

Book Florida, Leuterio C., Technology and Livelihood Education for Sustainable Development IV, Manila, Philippines Page: 142 – 158





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