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**Department of Education**  
National Capital Region  
Schools Division Office – Muntinlupa City

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**SPECIAL PROGRAM FOR TECHNICAL VOCATIONAL EDUCATION (SPTVE)**  
**Cookery Grade 8 Quarter 3 Week 6**

**I. Topic: Coordinating, Organizing and Preparing Food for Service**

**II. Objectives:**

At the end of the lesson, you are expected to:

1. discuss the operations involved in a food service system;
3. explain the advantages of job checklist and work schedules; and
4. practice proper storage of ready to serve foods.

**III. Brief Introduction of the Lesson**

Coordinating, organizing and preparing food for service involves the establishment of functional food service system.

**Food Service System** involves the acquisition and production of foodstuffs served in cafeterias, catering organizations and other large-scale dining establishments. It involves taking into consideration many factors, such as menu preparation, nutritional goals and sanitation, as well as food delivery, preparation and distribution. It includes supervision of workers and human resources management. Food Service System is essential to set forth the system requirements relating to costs, menu, and quality.

**Menu Requirements** - are set by the food preferences and nutritional needs of the clientele to be served, and are consequently affected by a variety of factors including age, dietary needs, regional and ethnic food habits, and economic status.

**Quality Measurements**

The most reliable judgment of quality is rendered by the ultimate consumer. This can also be quantified through measurements of meal attendance or plate waste in commercial or semi-commercial operations or sales analysis in commercial establishment.

**Quality Food Standards**

The wise food service manager is aware of the several factors that tend to influence individual opinion about food quality: age, cultural and socio-economic backgrounds, past experiences relating to foods, education and scientific knowledge and emotions. The food service manager must be prepared to satisfy the people who make up the clientele when planning menus.

However, the desired result of food production is palatability, the factors of which are:

1. **Flavor.** It is determined by the methods of preparation and cooking, suitable seasonings to supplement natural flavors, and proper temperature when served. All of these greatly influence the acceptability of all food items.
2. **Appearance.** It served as influences its acceptability to the consumer and his enjoyment. Eye appeal is gained through contrasting and interesting combinations of foods differing in type, color, and form, as well as the arrangement of the plate. Properly prepared and attractively served meals are stimulating to even the most jaded appetites.
3. **Palatability.** Palatability must be the wholesomeness of the product, and the assurance that foods are safe for human consumption.





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### List of Menus

The following is a list of sample menus from which customers may select. These menus are grouped according to price based on market trends.

#### Breakfast Menus at 100.00/cover

I	II	III
Mango	Papaya	Banana
Fried Egg	Scrambled Egg	Boiled Egg
Boneless Bangus	Fried Porkchop	Tapa/Corned Beef
Rice	Rice	Pandesal with Cheese
Coffee with Milk	Hot Chocolate	Coffee with Milk

#### Dinner Menus at P 200.00/cover

I	II	III
Corn Soup	Cream Soup	Bulalo Soup
Fried Chicken with Coleslaw	Baked Spareribs with Vegetable	Broiled Bangus
Fish Fillet	Fish Escabeche	Salad
Rice	Rice	Chopsuey
Fruit Salad	Gulaman Tempter	Buko Salad

#### Advantages of Work Schedules When Coordinating, Organizing and Preparing Food for Service.

- **Cooks and marketers** are in charge of marketing, preparation and cooking of the meal. It is generally better that only one group will do these two functions since the cooks know best the ingredients they will need. After marketing, they will then proceed to the preparation of the recipes.
- **dishwashers** are in charge of washing the utensils and tools used in food preparation. Dishwashers also wash the eating utensils used after serving.
- **tool keepers** on the other hand, are in charge of keeping the utensils and tools used in food preparation and their proper storage places.
- **housekeepers** are in charge of keeping the food laboratory room clean. They are also in charge in preparing and setting the table for eating.

#### Personnel in Food Service Organization

1. **Manager** - is responsible for the overall operations of the establishment. Guided by the objectives of meeting the needs and desires of the customers, the manager oversees all the tasks and activities in the organization.
2. **Assistant Manager** – shares important duties with the manager. He/She usually performs major managerial and supervisory functions over the rest of the personnel. It is important that the manager trains his/her assistant for the top position in case of any eventuality.
3. **Head Chef and Cooks** – the chef is the head of the kitchen or “chef de cuisine.”





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The chef's job is very critical to the life of the organization being principally responsible for food preparation and cooking. The immediate supervisor of the chef is the assistant manager who is in charge of menu planning, assisted by cooks, butchers, bakers, kitchen – preparation crew, porters and cleaners.

4. **Dietician** – the major responsibility of the dietician is to keep the menu balanced, attractive and varied. He/She is responsible for maintaining food quality and developing new dishes.

**Storage of Ready to Serve Foods**

Ready to serve foods are stored appropriately depending on the food service system.

**Food system can be classified as follows:**

1. On site preparation system.  
Self-contained unit that prepares and serves.
2. Bulk satellite system.  
Food is prepared at one location and carried in bulk to another location to be portioned into individual servings.
3. Hinged tray system.  
Hot and cold food is transported ready to serve. The food is prepared, portioned, and transported in insulated containers to be served at another location.
4. Cold – pack system. A complete cold lunch is packaged in a box or on tray covered with plastic film, in one location, to be served at another location.
5. Cup – cone system. the hot portion of lunch is in individual cone servings to be heated and served in the cone.
6. Pre-plated hot and cold-pack system. lunch is made up of two parts: the hot portion which is packed in ovenware or aluminum foil trays for reheating and the cold portion which is packed in trays covered with plastic film. These hot and cold trays may be prepared by local food service unit or purchased ready – prepared.

**IV. Activities**

A. Answer the following questions briefly.

1. Why is it advantageous to assign marketers and cook as one group?
2. Write the activities/responsibilities of each personnel. (2pts.each)

1. Manager	
2. Marketers	
3. Dishwasher	
4. Housekeepers	
5. Tool keepers	





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B. Pretend you are the owner of a restaurant. Prepare a menu for breakfast and lunch to be served with corresponding price.

**V. Assessment:**

Directions: Encircle the letter of the correct answer.

1. It is determined by the methods of preparation and cooking, suitable seasonings to supplement natural flavors, and proper temperature when served.  
A. aroma                      B. flavor                      C. palatability                      D. texture
2. The person responsible for maintaining food quality and developing new dishes.  
A. Asst. Chef                      B. Chef                      C. Dietician                      D. Manager
3. The immediate supervisor of the chef is the \_\_\_\_\_.  
A. Assistant manager                      B. Manager                      C. Operation Manager                      D. Over-All Manager
4. It is the wholesomeness of the product, and the assurance that foods are safe for human consumption.  
A. appearance                      B. aroma                      C. flavor                      D. palatability
5. It influences its acceptability to the consumer and his enjoyment.  
A. appearance                      B. aroma                      C. flavor                      D. palatability

**VI. Reflection:** Write your answer in your notebook

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

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

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