



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 8

I. Topic: COORDINATING AND COMPLETING END OF SERVICE REQUIREMENT

II. Objectives:

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

1. explain end of service procedures;
2. demonstrate proper care for table appointments; and
3. store food items properly.

III. Brief Introduction of the Lesson

End of service procedures include the care and maintenance of table appointments. Equipment, tools and utensils, table appointments are cleaned, washed and wiped properly ready for use. Left over supplies and food items are stored properly.

Kinds of Table Appointments

Dinnerware

Chinaware should be rinsed immediately after use. A soft sponge is used to soap and wash them. Dishes are then dried on a drain rack or towel-lined drain board.

In storing, dinnerware should not be stacked too high. Shelves should not be overloaded. Scratching can be avoided when similar sizes of dinnerware are stacked together with proper or fabric material in between. Platters are stored vertically.

Flatware

Flatware should be rinsed immediately after use. Never mix silver with stainless steel when they are washed because stainless steel leaves mark on sterling. Silverware should be washed separately. Never store flatware when they are still wet. Dry them at once to prevent spotting. After being wiped with a dishtowel, they should be air – dried and stored.

Linens

Cloths are washed according to directions for the fabric. Stains should be removed first before the tablecloths are washed. Cloths are not wrung tightly after washing. They are preferably hung while dripping so that efforts in ironing will be minimized. Plastic cloths and native materials are not washed daily. They are just wiped with a clean damp sponge and air dried before they are stored.

Beverage ware

Glassware should be washed first. A soft brush is used for decorated glassware. Washing should be done one by one. After being washed, glassware is drained on a rubber – covered rack or thick towel and must be air – dried. Glassware is best stored upside down in single layer. They should not be stacked inside another glass. Pieces should not touch each other.





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If you reuse glass jars, wash them thoroughly, wipe, and air dry before using. This helps remove any traces of odor that may remain.

Food items are properly stored to prevent spoilage.

- Store new purchases behind old ones and always use the old stock first.
- Do not use kitchen cabinets above the refrigerator, stove or oven for food storage.
- Never use the area under the sink for storing food because openings around water and drain pipes are impossible to seal. Pipes may leak and damage the food

1. Refrigerator storage

- A refrigerator provides cold temperature for storing perishable foods such as dairy products, meat, fish, poultry, eggs, fruits, and vegetables.
- Protein foods should be stored in the coldest part of the refrigerator.
- Fruits and vegetables can be stored in less cold sections or in a special compartment such as the crisper.
- Food should be well covered with plastic, foil or wax paper or should be put in tightly covered containers. If refrigerated foods are not properly wrapped, they will dry out and lose nutrients and flavor.

2. Freezer storage

- For proper freezing and storage, the temperature inside the freezer should be 18°C or lower.
- Store frozen foods in their original packages. Foods to be frozen should be put in moisture – vapor – proof wrapping.
- If plastic containers are used, allow about 2.5 cm of headspace at the top between the food and the lid so the food can expand when it freezes.
- Thaw frozen foods in the refrigerator. Do not allow food to thaw at room temperature. At this point, micro-organisms will begin to grow.

IV. Activities: Do what is ask.

1. Answer the question with three to five sentences. What do you mean by end service procedure?





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2. Which part of the refrigerator are you going to store the following food items?
- A. Freezer C. vegetable bin
B. middle part D. door compartment E. chiller

- _____ 1. Hotdog
- _____ 2. Fish
- _____ 3. Beef
- _____ 4. Butter
- _____ 5. Cheese
- _____ 6. Cabbage
- _____ 7. Pork
- _____ 8. Fresh milk
- _____ 9. Carrot
- _____ 10. Egg
- _____ 11. Tocino
- _____ 12. Squash
- _____ 13. Cake
- _____ 14. Bread
- _____ 15. mango



3. At home, how do you keep clean and store the following:

- A. Dinnerware
- 1.
 - 2.
 - 3.
 - 4.
 - 5.
- B. Flatware
- 1.
 - 2.
 - 3.
 - 4.
 - 5.
- C. Beverageware
- 1.
 - 2.
 - 3.
 - 4.
 - 5.





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V. Assessment

Directions: Encircle the letter of the correct answer.

1. Which part of the refrigerator is for storing fruits and vegetables?
A. coldest part B. center C. crisper area D. shelves
2. Which of the following table appointment is washed first?
A. chinaware B. linen C. flatware D. glassware
3. Which of the following foods is stored in the coldest part of the refrigerator?
A. dairy foods B. fruit and vegetables C. protein foods D. starch
4. Which of the following does not belong to the group?
A. cooking ware B. flatware C. glassware D. silverware
5. It includes the care and maintenance of table appointments.
A. end of service procedures C. repairs
B. general cleaning D. preservations

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?

References

- Books
- SEDP Series, Technology and Home Economics III, Manila Philippines, pp 112 – 113
- Principe, June B, et.al., Technology and Home Economics IV copyright 2000, Manila Philippines. pp. 76 – 77

Writer: Ruby O. Gotgotao

Validator: Eleanor Despuig



Centennial Ave., Brgy. Tunasan, Muntinlupa City
Telephone No: 805-9935 / 805-9938
www.depedmuntinlupa.iedu.ph; sdo.muntinlupa@gmail.com

