



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

SPECIAL PROGRAM FOR TECHNICAL VOCATIONAL EDUCATION (SPTVE)
Cookery Grade 9 Quarter 3 Week 3

I. Topic: Plate/Present Desserts

II. Objectives:

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

1. identify the accompaniments of desserts;
2. present desserts attractively; and
3. appreciate beautifully plated desserts.

III. Brief Introduction of the Lesson

Accompaniments, Garnishes and Decorations for Desserts

Dessert Syrup

Flavored simple syrup use to moisten cakes. Flavorings maybe extracts like vanilla, liquors like rum. Add flavorings after the syrup has cold, flavor may lost if added to hot syrup. Lemon or orange rind may also add flavor to syrup.

Cream Anglaise

Stirred vanilla custard sauce; consist of milk, sugar, egg yolks and vanilla stirred over low heat until lightly thickened.

Pastry Cream

Contains starch as well as eggs, resulting in a much thicker and more stable product. It is used as a cake and pastry fillings for cream pies and pudding. With additional liquid, it is used as custard sauce.

Custards

Consist of milk, sugar, eggs and flavorings. (Whole eggs are used for greater thickening power). Used as pie fillings, as a dessert by itself and as a basis for many bake puddings.

Art of Plating Dessert

Plating Desserts should turn heads in the dining room. Garnishing and plating desserts shouldn't be an afterthought. It should be an integral part of how you build your recipe.

4 Garnishes that add attraction

- | | |
|------------------|----------------------|
| 1. Fruit garnish | 3. Chocolate garnish |
| 2. Nut garnish | 4. Cookie garnish |



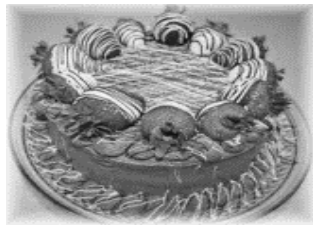


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IV. Activities:

Activity 1: “NAME ME “

Directions; Identify what kind of garnishes were used.



1. _____ 2. _____ 3. _____ 4. _____

Activity 2: Performance Task

Directions: Prepare a Gelatin Dessert and present attractively



Tools & Equipment	Ingredients	
	Quantity	Description
casserole	4 slices	ripe mangoes (scoop the flesh)
Gas/electric stove		
Chopping board		
Mixing bowl	2 bars/1 sachet of Mr. Gulaman	gulaman, torn into pieces
Ladle/wooden spoon		
knife		
Measuring cup	½ cup	diced pineapple (evaporated milk or fresh)
molder	½ c. milk	
Refrigerator/chiller	1 pc banana	
		(lakatan) neatly cut)





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Procedure:

- a. Boil sugar and gulaman in two cups water.
- b. Remove from fire, strain through a sieve.
- c. Add milk and put half of the mixture in a wet mold.
- d. Put in a cool place to jell.
- e. When partly jelled, arrange fruits in mold and pour the remaining gulaman.
- f. Chill until firm. Serve cold.

V. Assessment:

Direction: Encircle the letter of the best answer.

1. This is a flavored liquid blend of ingredients that adds flavor and enhances the appearance of the food.
A. Appetizer C. Dessert B. Sauce D. Stock
2. Which of the following sauces is suited to a simple dessert?
A. cold sauce B. hot fudge sauce C. light sauce D. rich sauce
3. This is a delightful contrast to a cold cornstarch pudding or vanilla ice cream.
A. Hot fudge B. Hot sauce C. Light sauce D. Rich sauce
4. The following are thickening agents for sauce, EXCEPT
A. baking powder B. cornstarch C. cream D. egg
5. Which of the following containers is used to store sauces?
A. airtight jar C. Plastic bottle
B. Medium-sized bowl D. Small plastic bag





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VI. Reflection:

What significant learning did I gain from the lesson on plating desserts?

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

References:

- *Technical Vocational Education Livelihood Education, Cookery Module 2 Manual* (Department of Education, 2016)
- *Public Technical Vocational High Schools, Competency Based Learning Material Four Year* (Department of Education, 2008)
- *Desserts/Fun-Quizzis*
- *Gisslen, Wayne; PROFESSIONAL COOKING Copyright 2007 pp 106-124*

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