



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 4

I. Topic: Store Desserts

II. Objectives:

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

1. select suitable packaging for desserts;
2. store desserts at appropriate temperature and under correct conditions to maintain quality and freshness; and
3. appreciate the value of proper storage of desserts.

III. Brief Introduction of the Lesson

Many desserts contain egg and dairy products and they present a potential health hazard if not stored properly. Proper storage means cooled desserts must be covered with plastic or placed in lidded containers before storing in the cool room.

Observe the following guidelines:

Desserts containing uncooked eggs should be handled with extreme care, as raw egg is a medium in which dangerous bacteria such as salmonella can thrive. This means you need to be really careful with foods like chocolate mousse and uncooked cheesecakes that contain egg whites for aeration.

Egg custards contain protein, which provides good food for bacteria. If custards are not heated and cooled properly and quickly, bacteria that are present in the custard can grow quickly to dangerous numbers.

Any dessert that is not required for immediate consumption must be cooled rapidly and stored in the cool room until required.

If you plan to keep a pre-prepared dessert hot until service, make sure that the temperature of the food is over 65°C. Never leave an egg mixture in a Bain-Marie for any length of time. Any dessert that has been kept hot in the Bain-Marie for a while should be discarded at the end of service.

If milk and cream are used in desserts like trifle and custards, they must not be left to stand at room temperature for any length of time. They should be kept in the refrigerator until the last possible moment to prevent the risk of food poisoning.

Many desserts have a limited storage life. Make sure you check with your supervisor and follow organisational requirements.

Packaging Materials for Storing Desserts

1. glass container
2. plastic container
3. plastic/cellophane
4. aluminum foil
5. packaging tapes
6. boxe





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Sanitary Practices When Storing Desserts

1. Handle the food properly to prevent spoilage and contamination.
2. Wash utensils and equipment thoroughly.
3. Keep away from food when you are ill.
4. Store foods and ingredients properly.
5. Safeguard the food during distribution and service.

Storage Techniques

1. Refrigerate – to keep cold or cool below 400F
2. Cold Storage – the process of storing food by means of refrigeration at 230 °C
3. Chilling – to refrigerate or to reduce the temperature of food below 80 °C

IV. Activities:

Activity 1: “FILL-IN THE BLANKS”

Directions: Fill-in the balnks below with the appropriate word or words to complete the sentences.

1. Handle the food properly to prevent spoilage and _____.
2. Wash _____ and equipment thoroughly.
3. Keep away from food when you are _____.
4. Store foods and _____ properly.
5. _____ the food during distribution and service.

Activity 2 ; “WORD HUNT”

Directions: Find in the puzzle below, the name of at least 6 PACKAGING MATERIALS FOR STORING DESSERT. Words are hidden vertical, horizontal and diagonal.

P	Q	W	E	R	T	Y	U	I	O	P	M
A	B	C	D	E	F	G	H	J	H	K	C
C	O	N	T	A	I	N	E	R	H	L	E
K	L	M	L	P	O	U	T	Y	B	H	L
A	L	U	M	I	N	U	M	F	O	I	L
G	C	O	Y	H	L	L	M	N	X	Y	O
I	V	P	T	Q	W	E	R	T	E	P	P
N	N	Q	G	R	R	T	Y	H	S	K	H
G	M	D	N	Q	F	S	A	F	H	V	A
T	B	F	M	Q	E	R	T	Y	U	I	N
A	N	N	P	Z	X	C	V	B	N	M	E
P	L	A	S	T	I	C	B	F	C	D	S
E	M	B	R	Q	W	E	R	T	Y	U	Y
S	N	M	Y	A	S	D	F	G	H	J	K





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Activity 3: “COMPLETE ME”

Directions: Complete the table with the appropriate word.

Refrigerate	
	230 °C
Chilling	

V. Assessment:

Directions: Write T if the statement is true and F if it is false.

- _____ 1. Desserts containing uncooked eggs should be handled with extreme care.
- _____ 2. Egg custards contain protein, which provides good food for bacteria.
- _____ 3. Never leave an egg mixture in a Bain-Marie for any length of time.
- _____ 4. Many desserts have a limited storage life.
- _____ 5. If milk and cream are used in desserts like trifle and custards, they must not be left to stand at room temperature for any length of time.

VI. Reflection:

What significant learning did I gain from the lesson on storing 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 Fourth Year (Department of Education, 2008)
- Desserts/Fun-Quizzis
- Gisslen, Wayne; PROFESSIONAL COOKING Copyright 2007 pp 106-124

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