



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

SPECIAL PROGRAM IN TECHNICAL VOCATIONAL EDUCATION (SPTVE)
COOKERY 9 Quarter 3 Week 7

I. Topic: Present Egg Dishes

II. Objectives:

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

1. select suitable plates according standards;
2. present egg dishes hygienically and attractively using suitable garnishing and side dishes sequentially within the required time frame; and
3. follow standard procedures in presenting egg dishes.

III. Brief Introduction of the Lesson

Presentation is one of the parts in serving food. It should appeal to your mouth, nose and eyes. You don't have to be a trained chef to learn the basics of plating, which is the art presenting food in an attractive way.

The basic principles of plate presentation are:

1. Emphasis- The primary ingredient in the dish should take up the most space on the plate and attract the eye.
2. Balance – Think about the plate as a whole and avoid weighting one side heavier than the other.
3. Contrast – Place contrasting shapes and colors beside each other for visual appeal.

Simple Ways to Present Food like a Chef

1. Set the table properly.
2. Choose your plates wisely.
3. Read the clock.
4. Just like with centerpieces.
5. Be odd.
6. Play with color and texture.
7. Play with Height.
8. Garnish appropriately.

Different Techniques in Presenting Egg Dishes Attractively

- Scrambled egg with herbs
- Egg in a sandwich
- Salad egg
- Stuffed egg
- Stir-fried eggs
- Fried egg toppings
- Baked eggs in potato bowls
- Boiled eggs on white plate with garnish
- Fried egg with bacon and toasted bread
- Deviled eggs





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IV. Activities

Activity 1

Direction: True or False. Answer the questions accordingly. Write your answer in a separate sheet of paper.

- _____ 1. Height is an element of presenting a dish.
- _____ 2. Garnish must be edible and enhance the flavour of the food.
- _____ 3. Table setting is not important as long as you present your dish.
- _____ 4. Never play with color. There should only be one color when presenting a dish.
- _____ 5. Always keep cold foods cold.

Activity 2

Direction: Arrange the given steps chronologically in preparing a hard-boiled egg dish. Write your answer on a separate sheet of paper.

Peel the egg and set on a plate

Boil the egg appropriately

Garnish the dish accordingly

Serve the dish

Prepare the tools and ingredients needed.

Activity 3

Direction: Present at least one egg dish. Garnish it attractively and hygienically.

For those with cell phones, document the whole process while doing the egg presentation and garnishing with audio presentation you may use materials or equipment that is available in your kitchen.

For those who don't have cell phones, write the whole process in a paper/short bond paper, and draw your finished product.





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Your work will be rated based on the rubrics given below.

Range	Description	Grade
4	Excellent	95
3	Good	90
2	Fair	85
1	Poor	75

Legend:

4	Can perform the skill without supervision and with initiative and adaptability to problem situations.
3	Can perform the skill satisfactorily without assistance or supervision.
2	Can perform the skill satisfactorily but requires some assistance and/or supervision.
1	Can perform parts of the skill satisfactorily, but requires considerable assistance and/or supervision.

V. Assessment:

Direction: Choose the letter of the best answer. Write your answer in a separate sheet of paper.

- This are used to decorate or embellish food that brings additional impact in the presentation of a dish.
A. Garnishing
B. Mise en place
C. Plating
D. Serving
- Which is NOT one of the eight simple ways to present food like a chef?
A. Choose your plates
B. Garnishing
C. Read the clock
D. Set the table properly
- It is one of the parts in serving food. It should be seen in your mouth, nose and eyes.
A. Garnishing
B. Plating
C. Presentation
D. Serving
- This is a piece or small amount of food or dish place along side the main dish.
A. Garnish
B. Main dish
C. Side dish
D. Syrups





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5. An egg dish done by boiling an egg in a water.
- | | |
|--------------------|------------------|
| A. Fried egg | C. Poached egg |
| B. Hard Boiled egg | D. Scrambled egg |

VI. Reflection:

Direction: Now that you are about to complete this module, You may now able to write your reflections by answering the sentence given below.

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 the 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)

Rene G. Latoja
Writer

Eleanor Despuig
Validator

