



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 8

I. Topic: Store Egg Dishes

II. Objectives:

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

1. store egg dishes at appropriate temperature;
2. store egg dishes according to standard procedures; and
3. observe sanitary practices in storing egg dishes.

III. Brief Introduction of the Lesson

Storage is done to maintain the quality of food, prolong the shelf-life, maintain an adequate supply of food and ensure its safety for consumption.

Proper storage of food is very crucial in keeping food safe because the manner and temperature of storage will affect the food's susceptibility to bacterial growth, other contaminants and infestation.

Eggs should be stored properly to prevent increase in alkalinity and bacterial growth. They should be stored in an oval, dry place to retard deterioration, as enzymatic activity is greater at room temperature.

There are two kinds of storage. First is cold storage (refrigerated storage, deep chilling, freezing). Freezing keeps foods cold enough to prevent bacteria from growing. Second is dry storage. Dry storage should be cool, well-ventilated, free from insects and rodents, clean and orderly.

Tips for Storing Raw and Cooked Eggs

- . Put eggs in the refrigerator as soon as possible after purchase.
- . Keep them in their covered carton to preserve moisture and assure darkness.
- . Keep eggs away from strong odors. Can be absorbed through the shells, which are porous.
- . Egg whites can be stored up to a year in a tightly sealed container in the freezer.
- . Do not wash eggs before storing them.
- . Do not keep eggs longer than 2 weeks in the refrigerator.
- . Left-over raw yolks can be refrigerated for several days with water, milk, or oil.
- . Dip the eggs in oil to cover the pores and to delay its deteriorative changes, reduce mold penetration and retard spoilage.
- . When storing egg yolks in the freezer, a small amount of sugar or salt should be added to prevent the yolks from becoming too thick and gelatinous over time.





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IV. Activities

Activity 1: Fill-in the blanks

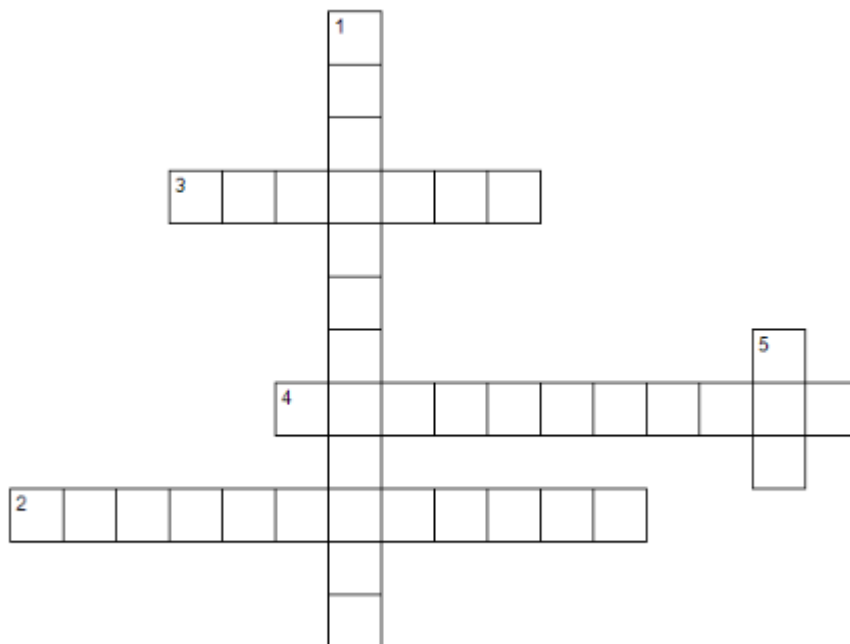
Directions: Fill-in the blanks with the missing word/words to make the statement complete. Choose your answers from the box below and write on the space provided.

quality	proper storage	room temperature
storing	refrigerator	bacterial growth

1. Eggs should be stored properly to prevent in alkalinity and _____.
2. Storage is done to maintain the _____ of food, prolong the shelf-life.
3. Put eggs in the _____ as soon as possible after purchase.
4. In the absence of refrigerator, eggs may be stored at _____ for about seven days.
5. _____ of food is very crucial in keeping food safe.

Learning Activity 2: “ Crossword Puzzle”

Direction: Complete the crossword puzzle with words that fit the clues.



Across:

2. refrigerated storage, deep chilling and freezer storage.
3. done to maintain the quality of food to prolong the shelf-life.
4. store in a cool dry place, well-ventilated place, free from insects, clean and orderly.

Down:

1. an appliance used to store food food at a cool temperature.
5. refers to poultry and fowl products.





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Activity 3: True or False

Direction: Write True if the statement is correct and False if it is not correct. Write your answer on the space provided.

- _____ 1. Fresh eggs can be kept more than two weeks.
- _____ 2. When storing egg yolks in the freezer, a small amount of sugar and salt should be added to prevent the yolks from becoming too thick and thin over time.
- _____ 3. Eggs should be stored properly to prevent increase in alkalinity and bacterial growth.
- _____ 4. In the absence of refrigerator, eggs may be stored at room temperature for about two weeks.
- _____ 5. To delay the deteriorative changes, reduce the penetration of mold and retard spoilage of eggs, cover the pores by dipping the eggs in oil.
- _____ 6. Left-over egg yolks and egg whites should be kept in containers to prevent drying.
- _____ 7. Keep eggs longer than 2 weeks in the refrigerator.
- _____ 8. Do not put eggs in the refrigerator as soon as possible after purchase.
- _____ 9. Dry storage should be dry, wet, well-ventilated, free insects and rodents, clean and orderly.
- _____ 10. Keep eggs away from strong odors.

V. Assessment:

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

- 1. What kind of storage provides temperature enough to prevent bacteria from growing?
 - A. Cold storage
 - B. Dry storage
 - C. Hot storage
 - D. wet storage
- 2. For how long fresh eggs can be stored in the refrigerator?
 - A. 1 week
 - B. 2 weeks
 - C. 3 weeks
 - D. 4 weeks
- 3. Eggs are kept away from strong odors because they absorb them through the
 - A. shell which are porous.
 - B. yolk which is in the center.
 - C. chalaza which anchor the yolk in place.
 - D. membrane which protects the shell/yolk.
- 4. This refers to a cool dry place, well-ventilated, free from insects and rodents, clean and orderly'
 - A. Cold storage
 - B. Dry storage
 - C. Hot storage
 - D. Wet storage





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5. Egg should be stored properly to prevent the increase of_____.
- | | |
|------------------------------------|-------------------------|
| A. alkalinity and bacterial growth | C. alkalinity and molds |
| B. alkalinity and metabolism | D. alkalinity and taste |

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)

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