



Amazing Kitchen Tools! Strategic Intervention Material School Year 2019-2020

EDDIE P. MAMAWAG

San Jose National High School
San Jose Norte, Mallig, Isabela
eddie.mamawag@deped.gov.ph

ABSTRACT: The goal of every teacher is to make every learner understand and applied the skills learned from the lesson particularly in their Technology and Livelihood Education (TLE) subject, but, based on the result of School-Based Item Analysis conducted, 88% emerged as unmastered competencies during the First Quarterly Assessment in Grade 7 TLE Commercial Cooking. These competencies were categorized as First Priority (Needs Planned Intervention), Second Priority (Needs Immediate Remediation) and Third Priority (Needs Further Teaching). One of the competencies identified were First Priority or Needs Planned Intervention is Utilizing Kitchen Tools and Utensils. It means that the Grade 7 learners of San Jose National High School have difficulty in identifying kitchen tools and utensils as well as on how to use it properly. One of the ways to help the learners achieve success in learning is using Strategic Intervention Material. Hence, the proponent come up with this Strategic Intervention Materials titled “*Amazing Kitchen Tools!!*” to help the learners gain mastery of the competency.

Keywords: *strategic intervention materials, unmastered competencies.*



Introduction

Technology and Livelihood Education is a skill subject where in students learn best by doing. In this subject, students taught how to earn money while they have their study. One of the objectives of the Department of Education is to ensure that no learner will be left behind. Hence, students will be given equal opportunity to learn better in school and develop their unmastered skills.

Strategic Intervention Material is a learning resource material use to re-teach the unmastered competency to make the learner master or improve the competency. Instructional materials are school resource inputs (SRI), they include print and non-print items that are designed to impart information to students in the educational process. Instructional materials also include items such as kits, textbooks, magazines, newspapers, pictures, recordings, slides, transparencies, videos, videos discs, workbooks and electronic media including music, movie, radio, software, CD-ROMs, and online services (Dahar, 2011). Instructional materials play a very important role in the teaching learning process. It enhances the memory level of the students and makes the teaching-learning process interesting (Nicholls, 2000; Raw, 2003).

In line with the DepEd Memorandum 117, series 2005, it is stated that Strategic Intervention Materials are materials prescribed by the Department of Education to improve the students' performance in Technology and Livelihood Education. To promote successful learning, the Department of Education provided the teacher's training and workshop on preparing these intervention materials to be used. The training workshop aims to capacitate teachers in developing various intervention materials for remediation and enrichment of learning.

**LEARNING RESOURCE MATERIAL IN
GRADE 7 TLE- COMMERCIAL COOKING**

Amazing Kitchen Tools!



EDDIE P. MAMAWAG

Teacher III

SAN JOSE NATIONAL HIGH SCHOOL

Mallig District



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RATIONALE

Technology and Livelihood Education (TLE) is one of the nomenclatures in the implementation of the K to 12 Basic Education Program (BEP) and one of the components of this subject is Home Economics– Commercial Cooking.

San Jose National High School is offering four (4) specializations in grade 7 and grade 8 as an exploratory subjects; among of these specialization is Commercial Cooking.

Based from the result of the First Quarterly Assessment in Grade 7 TLE Commercial Cooking, 88% emerged as unmastered competencies. These competencies were categorized as First Priority (Needs Planned Intervention), Second Priority (Needs Immediate Remediation) and Third Priority (Needs Further Teaching).

One of the competencies identified were First Priority or Needs Planned Intervention is Utilizing Kitchen Tools and Utensils.

Hence, the proponent come up with this Strategic Intervention Materials entitled “ **Amazing Kitchen Tools!!**” to help the learners gain mastery of the competency.

GUIDE CARD

Least Mastered Competency
based from 1st Grading TLE 7 Commercial Cooking
MPS Result S.Y. 2019-2020

COMPETENCY: Utilize Kitchen Tools and Equipment

TASK: Identify Kitchen Tools and Utensils

SUBTASK: Determine the functions/uses of the different kitchen tools and utensils

Here are the expected things we do.

What shall we do? Do you have an idea?

No. I don't have an idea.





What Do You Need To Know?

A kitchen is a room that is used for cooking and preparing food. Kitchens are usually located in homes, restaurants and other public areas that regularly serve food. The following are some of the examples of kitchen tools and utensils as well as their uses.

1. A. Baster is used for buttering the tops of bread.



2. Colanders are essential for various task from cleaning vegetables.



3. Cutting board where meats and vegetables can be cut.



4. Potato masher used for mashing cooked potatoes.



5. Wire whisk used for whipping egg.



6. Grater is used to grate cheese and vegetables.



7. **Serving Tongs** enables you to more easily grab and transfer larger food items, poultry or meat portions to a serving platter, to a hot skillet or deep fryer, or to a plate.

8. Peeler used to scrape vegetables.

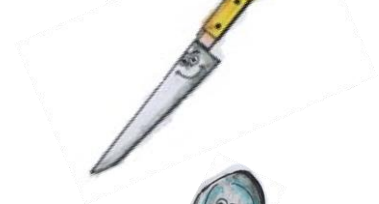
9. Kitchen knives often referred to as cook's or chef's tools. Knives are must for all types of kitchen tasks, from peeling an onion and slicing carrots.

10. Spoons are utensils consisting of a small , shallow bowl on a handle used in preparing, serving, or eating food.

11. Soup ladle is used for serving soup and stews.

12. Scraper a rubber or silicone tools to blend or scrape the food from the bowl; metal, silicone or plastic egg turners or flippers

13. Spatula is used to level off ingredients when measuring and to spread frosting and sandwich fillings.



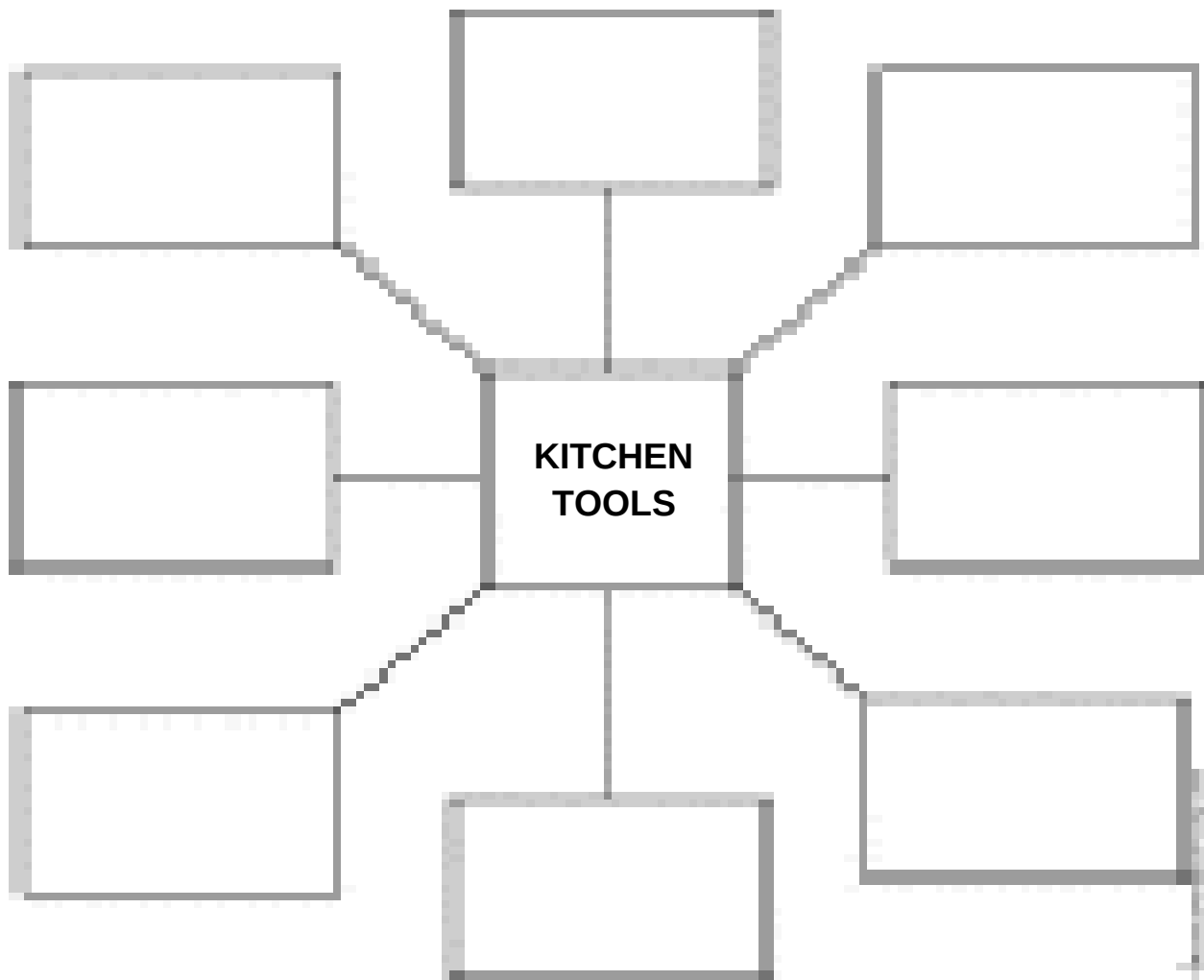


ACTIVITY CARD

Let's Try This!

ACTIVITY CARD 1

TASK: In this activity, you will be asked to list down eight (8) different kitchen tools and utensils. Write the functions/uses of each kitchen tool below its name.



ACTIVITY CARD 2

Recognize Me!

TASK: In this activity, you will be asked to identify the different kitchen tools and utensils. Match the cooking items with the right pictures by writing the numbers on the box .

Serving Tongs	
Knives	
Spoons	
Potato Masher	
Colanders	
Funnel	
Wire Whisk	
Grater	
Cutting Board	
Peelers	

1



2



3



4



5



6



7



8



9



10



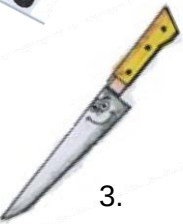


ACTIVITY CARD 3

Vocabulary Word Search Puzzle

TASK: In this activity, you will be asked to find the hidden names of the different kitchen tools and utensils within the grid of letters. Label each name by the number found in each picture.









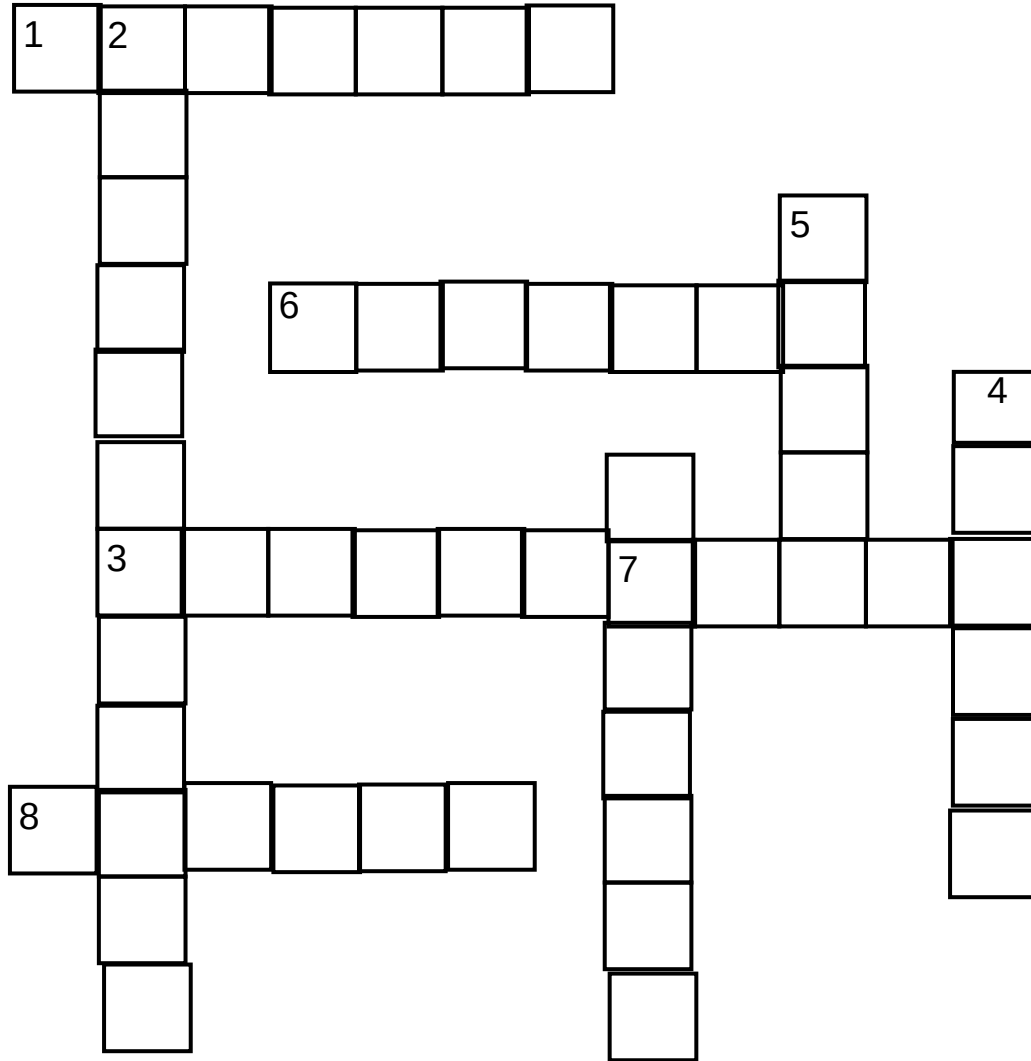

A	L	S	P	L	G	F	W	P	W	W	I
D	K	P	U	A	K	O	Y	E	A	I	O
F	H	O	I	D	L	R	U	E	S	R	G
Y	G	O	L	L	Q	K	O	L	C	E	R
T	S	N	O	E	Z	H	P	E	X	W	A
H	A	S	B	A	S	T	E	R	A	H	T
J	W	A	E	D	X	R	T	M	G	I	E
K	Q	F	U	N	N	E	L	N	H	S	R
L	Y	Q	K	N	I	F	E	B	J	K	S
N	H	C	O	L	A	N	D	E	R	S	P






ACTIVITY CARD 4

Crossword Puzzle



ACROSS

1. Use to scrape food from the bowl.
3. A kitchen tool which is specifically designed for the purpose of pulping garlic for cooking.
6. used to level off ingredients when measuring.
8. Use for buttering the tops of breads.

DOWN

2. A wooden or plastic board where meats and vegetables can be cut.
4. used for mashing cooked potatoes, turnips, carrots or other soft cooked vegetables.
5. Use for serving soup or stews.
7. Use to scrape vegetables.



ASSESSMENT CARD

ASSESSMENT CARD 1

Test Yourself!

Directions: Identify the following kitchen tools and utensils. Write the name of the kitchen tools and utensils below its picture .

Funnel	Colander	Baster	Tongs	Peeler
Potato masher	Grater	Soup Ladle	Knives	Spoons
		Wire whisk		Cutting board



1. _____



2. _____



3. _____



4. _____



5. _____



6. _____



7. _____



8. _____



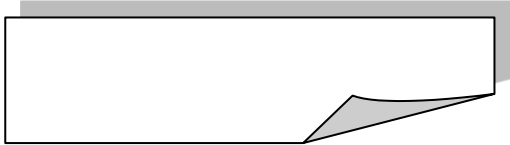
9. _____



10. _____



It's a great start you were able to identify kitchen tools and utensils. Proceed to the next assessment.



Enrich your learning!

Directions: Choose the correct answer and encircle the letter of your choice

1. Which of the following kitchen tools is used to grate cheese, fruits and vegetables?

- A. Baster B. Colander C. Grater D. Knife

2. Which of the following kitchen tools refer to funnel?

- A.  B.  C.  D. 

3. Which of the following statements is **TRUE** about wire whisk?

- I. Wire whisk is used for whipping egg.
II. Wire whisk is used for filling jars.

- A. Statement I is true, statement II is false C. Statements I & II are both true
B. Statement I is false, statement II is true D. Statement I & II are both false

4. Enrique wants to mash the cooked potato? Which of the following kitchen tools will help Enrique?

- A. Knife B. Potato masher C. Spatula D. Wire whisk

5. What kitchen tool is used for serving soup and stews?

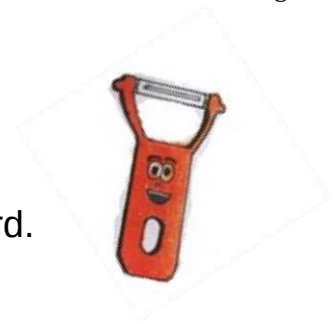
- A. Funnel B. Spoon C. Soup Ladle D. Wire whisk



You are doing great! Get ready to the next
assessment!



Word Cipher!



Directions: Fill in the missing letters to reveal the hidden word.

1. _ _ _ _

Often referred to as cooks' or chefs' tools.

2. _ _ _ _ _ _ _

Enables you to more easily grab and transfer larger food items .

3. _ _ _ _ _ _

Used to level off ingredients when measuring and to spread frosting and sandwich

4. fillings.

A rubber or silicone tools to blend or scrape the food from the bowl.

5. _ _ _ _ _ _

Used for whipping egg.

6. _ _ _ _ _ _

Used for buttering the tops of bread.

7. _ _ _ _ _ _

Essential for various task from cleaning vegetable tables.

8. _ _ _ _ _ _

Used to grate cheese and vegetables.

9. _ _ _ _

Used for mashing cooked potatoes.

10. _ _ _ _ _ _ _

Where meats and vegetables can be cut.

11. _ _ _ _ _ _

Used for serving soup and stews.

12. _ _ _ _

Utensils consisting of a small , shallow bowl on a handle used in preparing, serving,

or

eating food.

13.The word formed is_____.



You're amazing! Proceed to the next level of assessment.

ASSESSMENT CARD 4

True or False!

Directions: Write TRUE if the functions/uses of kitchen tools is correct, FALSE if the functions/uses of kitchen tools is incorrect.

- _____ 1. Peeler used to scrape vegetables.
- _____ 2. Kitchen knives used for mashing cooked potatoes.
- _____ 3. Spatula is a rubber or silicone tools to blend or scrape the food from the bowl; metal, silicone or plastic egg turners or flippers .
- _____ 4. Colanders are essential for various task from cleaning vegetables.
- _____ 5. Soup ladle is used for serving soup and stews.
- _____ 6. Grater is used to grate cheese and vegetables.
- _____ 7. Serving tongs are utensils consisting of a small , shallow bowl on a handle used in preparing, serving, or eating food.
- _____ 8. A. Baster is used for buttering the tops of bread.
- _____ 9. Cutting board where meats and vegetables can be cut.
- _____ 10. Kitchen knives often referred to as cook's or chef's tools. Knives are must for all types of kitchen tasks, from peeling an onion and slicing carrots.



Great! You are done with the assessment.
Check your answers for the last assessment and summarize your scores below:

Assessment 1: _____ Assessment 3: _____

Assessment 2: _____ Assessment 4: _____



Congratulations! You made it with flying colors.



ENRICHMENT CARD

ENRICHMENT CARD 1: PICTOWORD MATCH!

Directions: Match up the kitchen tools with the right picture. Connect it through an arrow.



BASTER

COLANDER

CUTTING BOARD

FUNNEL

GRATER

PEELER

POTATO MASHER

SCRAPER

SPOON

SOUP LADLE

WIRE WHISK





ENRICHMENT CARD 2:

Fill Me In



Directions: Below are some of the kitchen tools and utensils. Complete the table below with the needed information.

No.	Kitchen tools	Functions/Uses
1	Funnel	
2		It used for mashing cooked potatoes.
3	Wire Whisk	
4	Cutting Board	
5		It used for buttering the tops of bread.
6	Colanders	
7		It is used to level off ingredients.
8		It is used to blend or scrape the food from the bowl.
9	Soup Ladle	
10	Peeler.	

ENRICHMENT CARD 3:

Detect and Write



Directions: Identify the pictures below. Write the name of the kitchen tools and its functions/uses on the right side.

PicTOOLS	Name	Functions
1. 		
2. 		
3. 		
4. 		
5. 		
6. 		
7. 		
8. 		
9. 		
10. 		



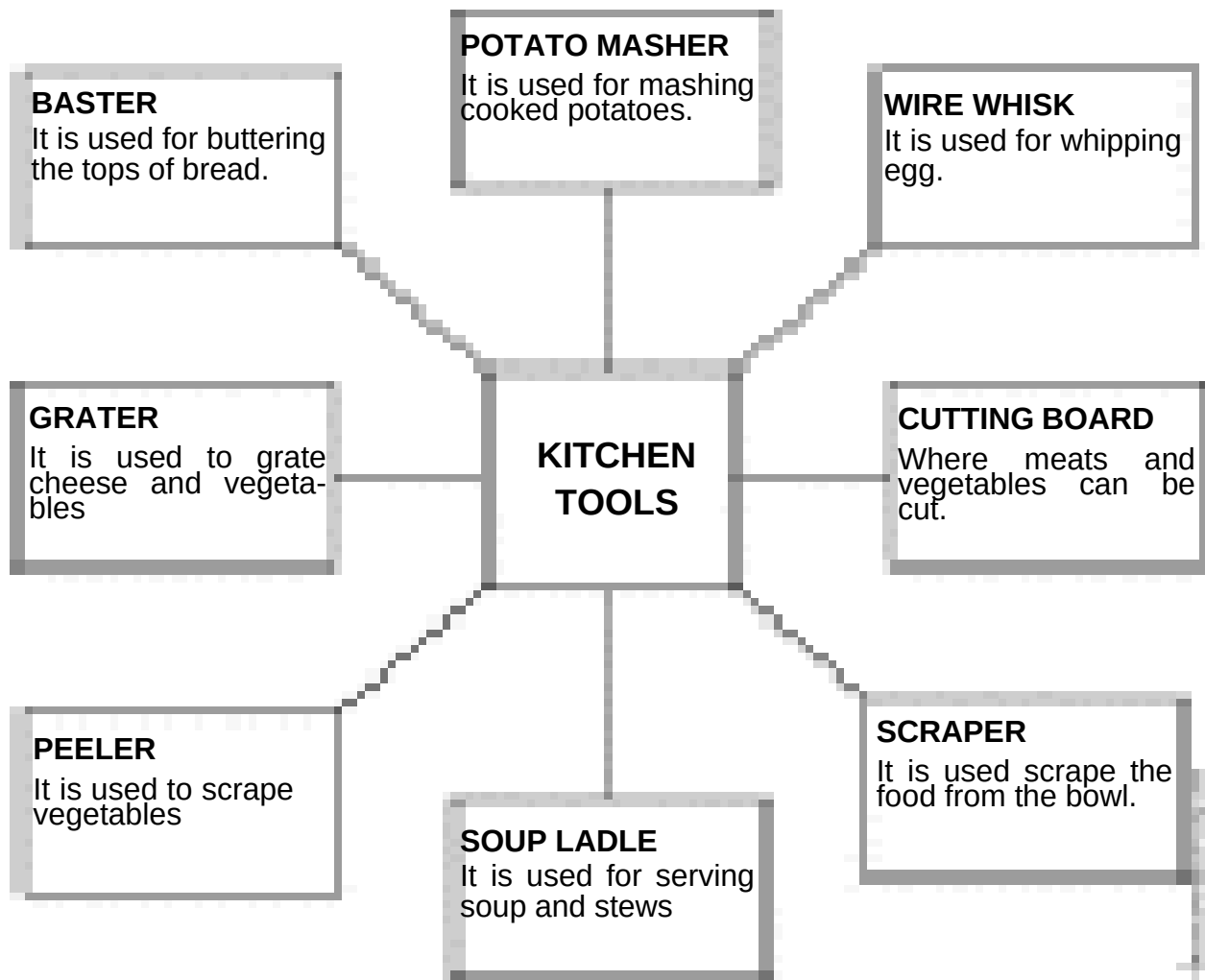
ANSWER CARD



It's Revealing Time!

ACTIVITY CARD 1

TASK: In this activity, you will be asked to list down eight (8) different kitchen tools and utensils. Write the functions/uses of each kitchen tool below its name.



ACTIVITY CARD 2

Recognize Me!

TASK: In this activity, you will be asked to identify the different kitchen tools and utensils. Match the cooking items with the right pictures by writing the numbers on the box .

Serving Tongs	4
Knives	6
Spoons	3
Potato Masher	7
Colanders	8
Funnel	1
Wire Whisk	10
Grater	
Cutting Board	9
Peelers	5

1



2



3



4



5



6



7



8



9



10

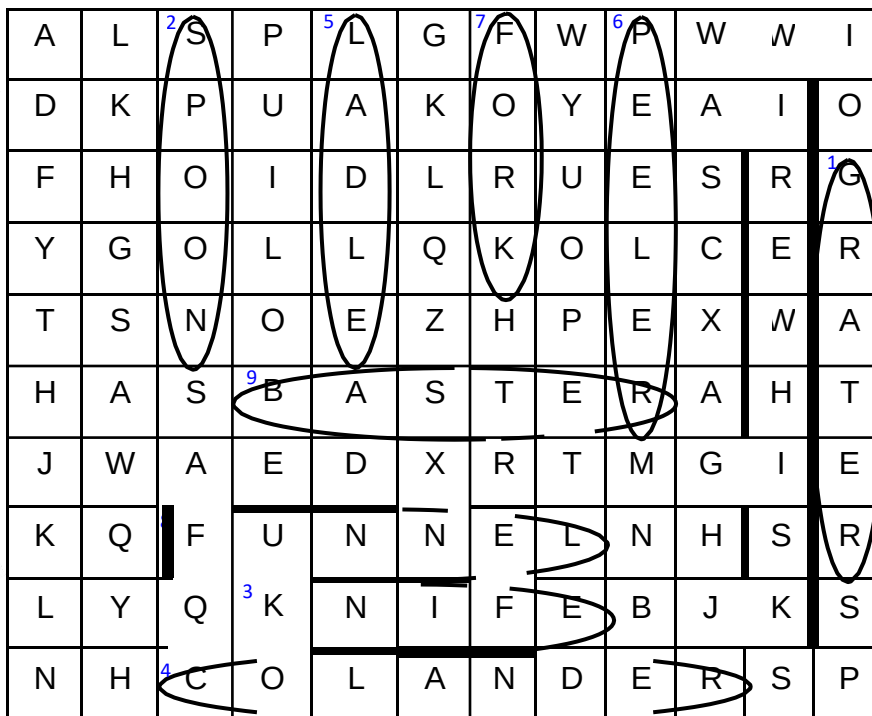




ACTIVITY CARD 3

Vocabulary Word Search Puzzle

TASK: In this activity, you will be asked to find the hidden names of the different kitchen tools and utensils within the grid of letters. Label each name by the number found in each picture.



1.

2.

3.

4.

5.

6.

7.

8.

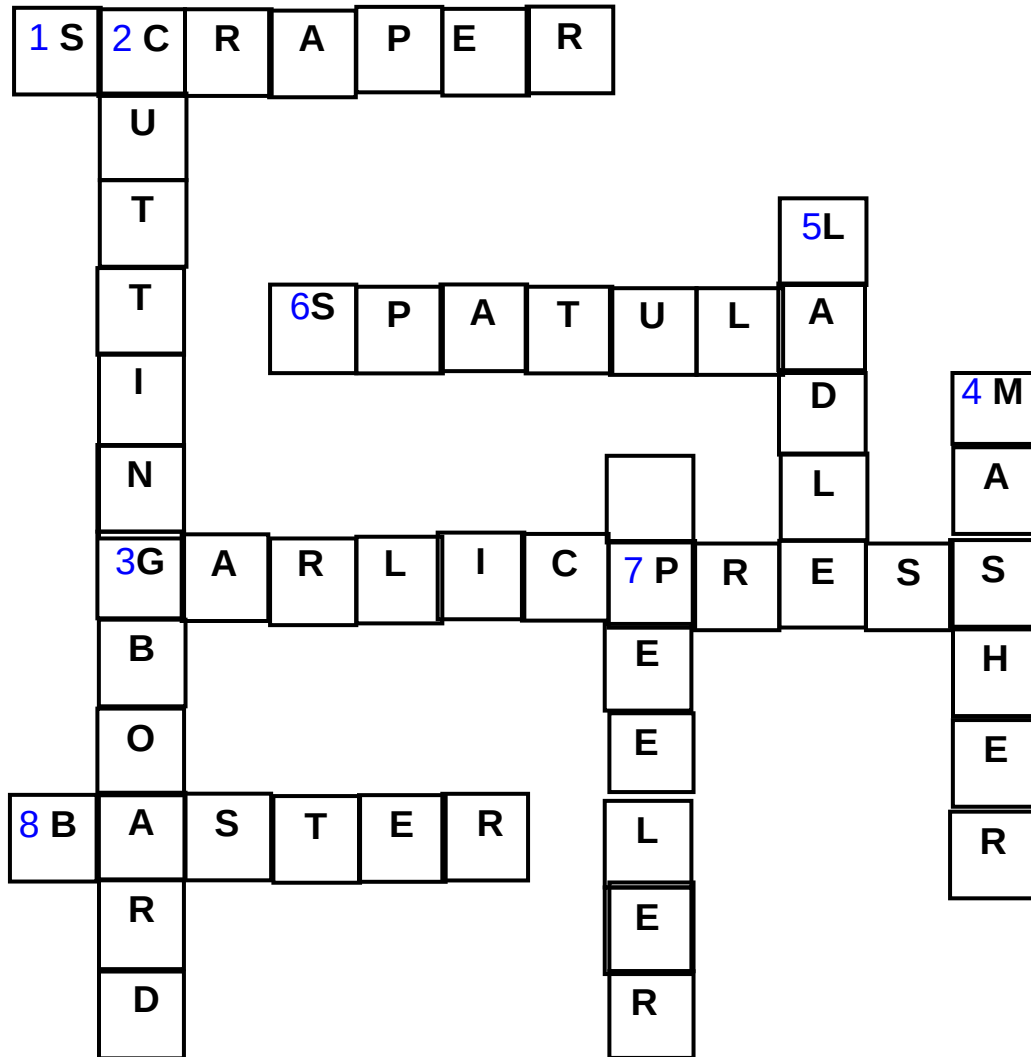
10.

9.



ACTIVITY CARD 4

Crossword Puzzle



ACROSS

1. Use to scrape food from the bowl.
3. A kitchen tool which is specifically designed for the purpose of pulping garlic for cooking.
6. used to level off ingredients when measuring.
8. Use for buttering the tops of breads.

DOWN

2. A wooden or plastic board where meats and vegetables can be cut.
4. used for mashing cooked potatoes, turnips, carrots or other soft cooked vegetables.
5. Use for serving soup or stews.
7. Use to scrape vegetables.

ASSESSMENT CARD 1

Directions: Identify the following kitchen tools and utensils. Write the name of the kitchen tools and utensils below its picture .

Funnel	Colander	Baster	Tongs	Peeler
Potato masher	Grater	Soup Ladle	Knives	Spoons
		Wire whisk		Cutting board



1. **TONGS**



2. **GRATER**



3. **BASTER**



4. **CUTTING BOARD**



5. **WIRE WHISK**



6. **FUNNEL**



7. **SOUP LADLE**



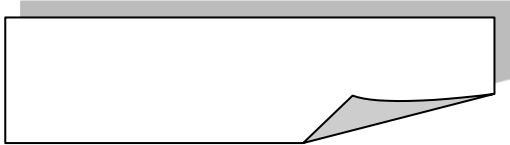
8. **PEELER**



9. **SPOONS**



10. **POTATO MASHER**



Enrich your learning!

Directions: Choose the correct answer and encircle the letter of your choice

1. Which of the following kitchen tools is used to grate cheese, fruits and vegetables?

A. Baster

B. Colander

☒ C. Grater

D. Knife

2. Which of the following kitchen tools refer to funnel?

A.



☒ B.



C.



D.



3. Which of the following statements is **TRUE** about wire whisk?

I. Wire whisk is used for whipping egg.

II. Wire whisk is used for filling jars.

☒ A. Statement I is true, statement II is false

C. Statements I & II are both true

B. Statement I is false, statement II is true

D. Statement I & II are both false

4. Enrique wants to mash the cooked potato? Which of the following kitchen tools will help Enrique?

A. Knife

☒ B. Potato masher

C. Spatula

D. Wire whisk

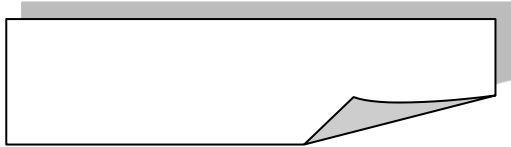
5. What kitchen tool is used for serving soup and stews?

A. Funnel

B. Spoon

☒ C. Soup Ladle

D. Wire whisk



Word Cipher!



Directions: Fill in the missing letters to reveal the hidden word.

1. K n i v e s

Often referred to as cooks' or chefs' tools.

2. s e r v I n g t o n g s

Enables you to more easily grab and transfer larger food items .

3. s p a T u l a

Used to level off ingredients when measuring and to spread frosting and sandwich

4. C fillings.

5. s C r a p e r

A rubber or silicone tools to blend or scrape the food from the bowl.

6. H w i s k

Used for whipping egg.

7. b a s E t r

Used for buttering the tops of bread.

8. c o l N a d e r

Essential for various task from clean- tables.

9. g r a T e r

Used to grate cheese and vegetables.

10. p O t a t o m a s h e r

Used for mashing cooked potatoes.

11. c u t t i n g b O a r d

Where meats and vegetables can be cut.

12. s o u p L a d l e

Used for serving soup and stews.

13. S p o o n

Utensils consisting of a small , shallow bowl on a handle used in preparing, serving,

or

eating food.

13.The word formed is KITCHEN TOOLS.



ASSESSMENT CARD 4

True or False!

Directions: Write TRUE if the functions/uses of kitchen tools is correct, FALSE if the functions/uses of kitchen tools is incorrect.

TRUE ____ 1. Peeler used to scrape vegetables.

FALSE ____ 2. Kitchen knives used for mashing cooked potatoes.

FALSE ____ 3. Spatula is a rubber or silicone tools to blend or scrape the food from the bowl; metal, silicone or plastic egg turners or flippers .

TRUE ____ 4. Colanders are essential for various task from cleaning vegetables.

TRUE ____ 5. Soup ladle is used for serving soup and stews.

TRUE ____ 6. Grater is used to grate cheese and vegetables.

TRUE ____ 7. Serving tongs are utensils consisting of a small , shallow bowl on a handle used in preparing, serving, or eating food.

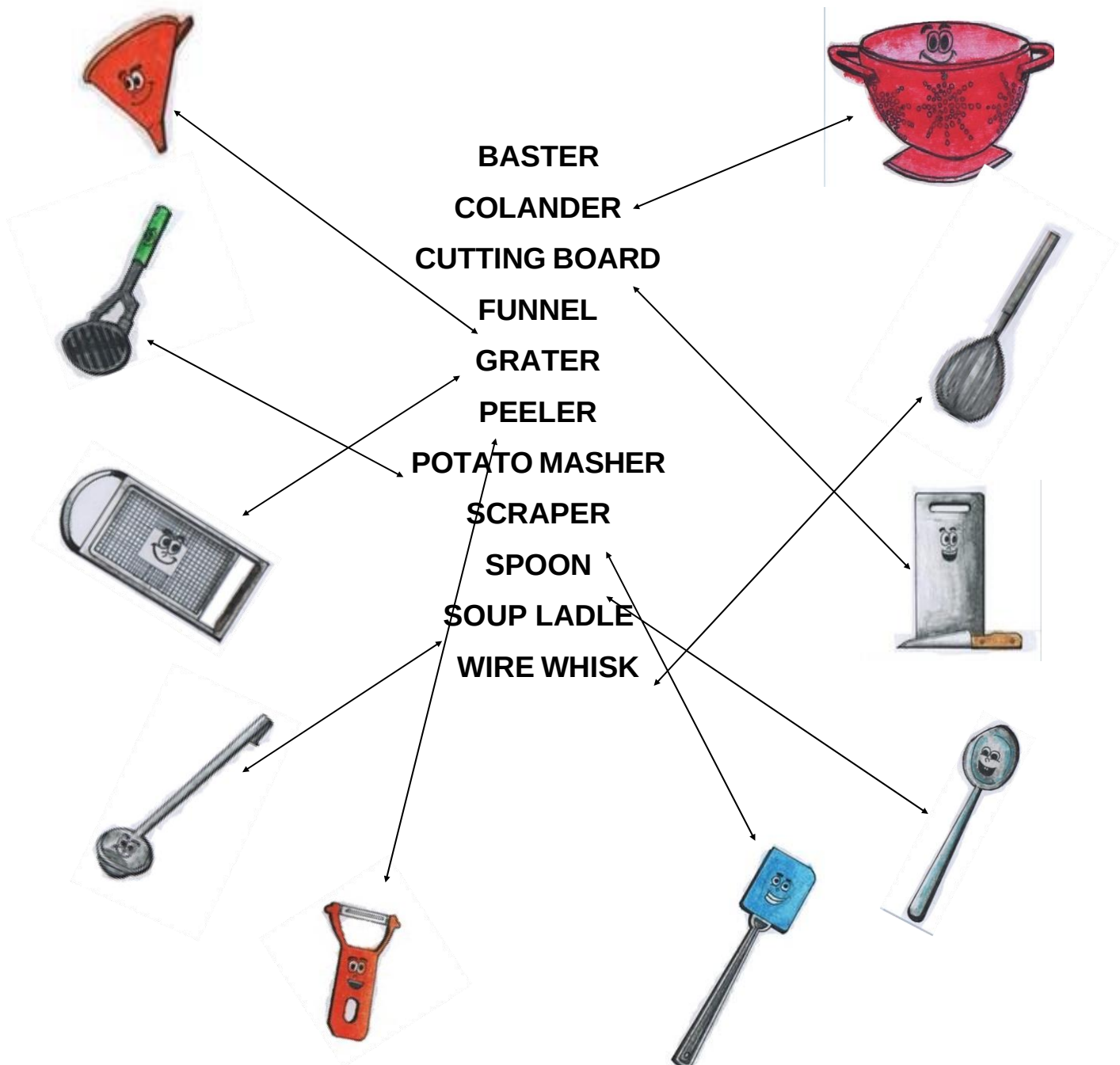
TRUE ____ 8. A. Baster is used for buttering the tops of bread.

TRUE ____ 9. Cutting board where meats and vegetables can be cut.

TRUE ____ 10. Kitchen knives often referred to as cook's or chef's tools. Knives are must for all types of kitchen tasks, from peeling an onion and slicing carrots.

ENRICHMENT CARD 1: **PICTOWORD MATCH!**

Directions: Match up the kitchen tools with the right picture. Connect it through an arrow.





ENRICHMENT CARD 2:

Fill Me In



Directions: Below are some of the kitchen tools and utensils. Complete the table below with the needed information.

No.	Kitchen tools	Functions/Uses
1	Funnel	<u>Used to fill jars.</u>
2	<u>Potato Masher</u>	It used for mashing cooked potatoes.
3	Wire Whisk	<u>Used for whipping egg.</u>
4	Cutting Board	<u>Where meats and vegetables can be cut.</u>
5	<u>Baster</u>	It used for buttering the tops of bread.
6	Colanders	<u>Essential for various task from cleaning vegetables</u>
7	<u>Spatula</u>	It is used to level off ingredients.
8	<u>Rubber Scraper</u>	It is used to blend or scrape the food from the bowl.
9	Soup Ladle	<u>Used for serving soup and stews.</u>
10	Peeler	<u>Used to scrape vegetables.</u>



ENRICHMENT CARD 3:

Detect and Write



Directions: Identify the pictures below. Write the name of the kitchen tools and its functions/uses on the right side.

PicTOOLS	Name	Functions
1. 	Baster	Used for buttering the tops of bread.
2. 	Colander	Essential for various task from cleaning vegetables.
3. 	Grater	Used to grate cheese and vegetables.
4. 	Peeler	Used to scrape vegetables.
5. 	Funnel	Used to fill jars.
6. 	Potato Masher	Used for mashing cooked potatoes.
7. 	Wire Whisk	Used for whipping egg.
8. 	Soup Ladle	Used for serving soup and stews.
9. 	Scraper	Used to blend or scrape food from the bowl.
10. 	Cutting board	Where meat and vegetables can be cut.



REFERENCE CARD

Did you know.....

- Cleaning and sanitizing kitchen tools and equipment must be part of the standard operating procedures that make the food safety program.
- Improper cleaning and sanitizing kitchen surfaces allow harmful microorganisms to be transferred from one food to another.

Read a lot more....

BOOKS

- Commercial Cooking Grade 7 & 8 Learner's Material
- Cookery Grade 9 Learner's Materials

NET SOURCES

<https://www.scribd.com/doc/297735750/Sim-on-Kitchen-tools-and-equipment>

<https://www.teacherspayteachers.com/Browse/Search:kitchen%20tools%20clipart>

<https://www.teacherspayteachers.com/Product/Kitchen-Utensil-Worksheet-4176715>

https://www.google.com/search?q=sample+activity+sheet+in+kitchen+tools+and+utensils&source=lnms&tbm=isch&sa=X&ved=0ahUKEwjipmlurTIAhUIE6YKHWoYBL0Q_AUIEiqB&biw=1366&bih=608#imgsrc=Ec4_SqvjzGKrM:

<https://www.reference.com/home-garden/kitchen-3228a01a47dd763>

ILLUSTRATOR

MANAGUELOD, RODOLFO L. — BS Architecture

Isabela State University, Ilagan Campus
Ilagan, Isabela

**Congratulations!
You did a great job!
Rest and relax a
while then move on
to the next lesson.
Good luck!**





References:

Dahar, M (2011). *Effect of the Availability and the Use of Instructional Material on Academic Performance of Students in Punjab (Pakistan)*, Euro Journal Publishing Inc.

DepEd Memorandum 117 series 2005

Nicholls, G (2000). *Learning To Teach*, pp 356- 360, Bell and Bain Ltd, Glasgow.

Technology and Livelihood Education Commercial Cooking Grades 7&8 Learner's Material

Technology and Livelihood Education Commercial Cooking Grade 9 Learner's Material, Item Analysis TLE Grade 7 SY 2019-2020