

TECH-PRO ELECTIVE



Learning Activity Sheets for Bakery Operations

Grade 11 – Term 2

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If you have feedback on the LAS, please accomplish this form, which may be accessed through the following link: [**https://tinyurl.com/sshstechprofeedbackform**](https://tinyurl.com/sshstechprofeedbackform).

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LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	1	Date	
Lesson Title/Topic:	Origin of pastry <ul style="list-style-type: none"> • Kinds of pastries • Common pastry products • Characteristics of pastries 		
Name		Grade & Section	

I. Activity No. 1: Pastry Guessing Game

II. Objective(s): At the end of the activity, you should be able to
-Relate pastry characteristics to real-life food products.

III. Materials Needed:

Each student must bring at least 2-3 different kinds of pastries

IV. Instructions:

(Before the activity, the students were informed to bring 2–3 kinds of pastries for the next Bakery Operations class.)

1. Call Student 1 to the front and let him/her choose **Student 2** as the guesser.
2. Blindfold **Student 2**.
3. **Student 1** describes the pastry using its **size, shape, color, texture, or other features** without saying its name.
4. **Student 2** guesses the pastry. If the answer is still incorrect, **Student 2** may taste the pastry for one final guess.
5. If **Student 2** guesses correctly, he/she receives a pastry reward from **Student 1**. If the answer is wrong, **Student 1** keeps the pastry.
6. Repeat the game with another pair of students.

V. Synthesis

The Pastry Guessing Game helped students identify different kinds of pastries through observation and sensory experiences such as sight, touch, and taste. Through describing and guessing, students practiced communication skills and applied their knowledge of pastry characteristics like size, shape, texture, and appearance. The activity also encouraged active participation, teamwork, and critical thinking while making learning enjoyable and engaging.

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	1	Date	
Lesson Title/Topic	Origin of pastry - History of pastries		
Name		Grade & Section	

I. Activity No. 2: Origins of Pastry

- II. **Objective(s):** At the end of the activity, you should be able to
- Explain the origin and fundamentals of pastry making.

III. **Materials Needed:**

- Pen and paper
- Activity sheet
- Printed pictures of different pastry products (croissant, pie, tart, puff pastry, Danish pastry, etc.)
- Manila paper/cartolina
- Marker/colored pens
- Scissors and glue (optional)

IV. Instructions:

Part A: Picture Identification

1. Form groups with 4–5 members.
2. Each group will receive pictures of different pastry products.
3. Observe and identify the pastry products shown.
4. Write the names of the pastry products on your paper.

Part B: Origin and Fundamentals Matching Activity

Read the statements provided by the teacher about pastry history and fundamentals.

1. Match each statement with the correct category:
 - A. Origin of Pastry Making
 - B. Fundamentals of Pastry Making
2. Discuss your answers within the group.
3. Write your final answers on manila paper.

Part C: Think and Share (15 minutes)

Answer the following questions:

1. Why is it important to know the history or origin of pastry making?
2. Why should bakers understand the fundamentals of pastry making?
3. What may happen if proper pastry-making techniques are not followed?

Assign one representative to present the group's answers.

V. Synthesis

Pastry making has evolved from ancient practices into a specialized baking skill used today in producing different pastry products. Understanding the origin of pastry making helps learners appreciate how pastries developed through time, while mastering the fundamentals such as proper measuring, correct mixing, proper dough handling, and cleanliness helps ensure successful and quality pastry products. Knowledge and application of these fundamentals serve as the foundation for becoming skilled, and responsible bread and pastry practitioners.

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	1	Date	
Lesson Title/Topic:	Origin of pastry <ul style="list-style-type: none"> • Kinds of pastries • Common pastry products • Characteristics of pastries 		
Name		Grade & Section	

I. Activity No. 3: MATCHING TYPE AND CHARACTERISTICS

II. Objective(s): At the end of the activity, you should be able to

1. Identify and classify different kinds of pastries.
2. Describe the characteristics of pastries.

III. Materials Needed:

- Pen and paper
- Activity sheet
- Printed pictures of different pastry products (croissant, pie, tart, puff pastry, Danish pastry, etc.)
- Manila paper or cartolina
- Marker or colored pens
- Scissors and glue (optional)

IV. Instructions:

1. Divide the class into groups with 4–5 members.
2. Provide each group with two sets of cards:
 - a. Cards containing different kinds of pastries (Short Crust Pastry, Puff Pastry, Choux Pastry, Danish Pastry, Flaky Pastry, etc.)
 - b. Cards containing the characteristics of pastries (light and flaky, layered texture, hollow interior, rich and buttery, crumbly texture, zetc.)
3. Read and examine each pastry type and characteristic carefully.
4. Match the pastry type with its correct characteristics.
5. Paste or arrange the matched answers on manila paper.
6. Discuss among group members the reason for matching each pastry with its characteristics.
7. Assign one representative from each group to present their answers to the class.
8. After the presentation, compare answers and discuss the correct matches with the teacher.

V. Synthesis

Different kinds of pastries have specific characteristics that distinguish them from one another. Correctly identifying and matching pastry types with their characteristics helps learners understand their unique qualities and proper uses in baking. This knowledge is important in producing quality pastry products and applying proper baking techniques.

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	2	Date	
Lesson Title/Topic	Mixing Techniques		
Name		Grade & Section	

I. Activity Title: Pastry Analysis Task

II. Objectives:

At the end of the activity, the students should be able to:

- a. Explain different pastry mixing methods.
- b. Differentiate mixing techniques.

III. Materials Needed:

- Mixing method task cards (Creaming Method, Muffin Method, Sponge Method, Straight Dough Method, etc.)
- Scenario cards describing baking situations
- Simple props (mixing bowl, whisk, spoon, measuring cup, spatula, empty ingredient containers, apron)
- Timer or stopwatch
- Activity guide sheet

IV. Instructions:

Task: "Act It Out: Guess the Mixing Method"

(Integration with English – speaking and communication skills)

1. Divide the class into groups with 4–5 members.
2. Each group will select one **mixing method task card** and one **scenario card** without showing it to other groups.

Sample Scenario:

"You are making cupcakes. Butter and sugar are beaten first until fluffy before adding other ingredients."

1. The group will prepare a **1–2-minute role-play or demonstration** using the provided props to show the mixing process. Students may act as bakers, ingredients, or kitchen tools.
2. The observing groups will watch carefully and identify:
 - The mixing method being presented
 - The characteristics of the technique
 - How it differs from other mixing methods
3. After guessing, one student from the presenting group will explain the method in one or two English sentences.

Example:

"The creaming method mixes butter and sugar first to make the product soft and light."

4. Continue until all groups have presented.

V. Synthesis:

Different mixing methods are used to achieve specific textures and qualities in pastry products. Each technique follows a different process and purpose in baking. Through observation, demonstration, and communication, learners can understand how mixing methods differ and recognize the importance of using the correct technique in producing quality pastries.

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	2	Date	
Lesson Title/Topic	Mixing Techniques		
Name		Grade & Section	Name

I. Activity Title: Pastry Comparison Chart

II. Objectives:

At the end of the activity, the students should be able to:

- Relate mixing methods to pastry characteristics.

III. Materials Needed:

- Mixing method cards (Creaming Method, Muffin Method, Sponge Method, Straight Dough Method, etc.)
- Pastry product pictures or sample images (cupcake, muffin, bread, sponge cake, etc.)
- Strips containing pastry characteristics
- Manila paper/cartolina
- Marker/colored pens
- Glue/tape

IV. Instructions:

Task: "Connect the Method to the Product"

(Integration with English – reading and speaking skills)

1. Divide the class into groups with 4–5 members.
2. Provide each group with:
 - Mixing method cards
 - Pictures of pastry products
 - Strips containing pastry characteristics such as:
 - Soft and fluffy
 - Light and airy
 - Moist texture
 - Dense texture
 - Fine crumb structure
3. Create a comparison chart with the following headings:

Mixing Method Pastry Product Characteristics Produced

1. Analyze and match the appropriate mixing method with the pastry product and its characteristics.
2. Discuss among group members why a specific mixing method creates certain pastry characteristics.
3. Each group representative will explain one answer using a simple English sentence.

Examples:

- *"The creaming method produces soft and fluffy cakes."*
- *"The sponge method creates light and airy products."*

V. Synthesis:

Mixing methods influence the final characteristics of pastry products such as texture, appearance, and quality. Understanding the relationship between mixing techniques and pastry characteristics helps learners select the appropriate method for a desired product outcome. Integrating communication skills also helps students express baking concepts clearly and effectively.

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	2	Date	
Lesson Title/Topic	Mixing Techniques		
Name		Grade & Section	Name

I. ACTIVITY TITLE: DEMONSTRATE ONE MIXING TECHNIQUE

II. Objectives:

At the end of the activity, the students should be able to:

- Demonstrate proper mixing technique

III. Materials Needed:

- Flour
- Sugar
- Eggs
- Butter or shortening
- Milk or water
- Yeast
- Baking powder
- Salt
- Flavoring (vanilla, chocolate, etc.)
- Mixing bowl
- Electric mixer or hand mixer
- Whisk
- Spatula
- Dough scraper
- Measuring cups and spoons
- Weighing scale
- Kneading board/work surface
- Baking trays or pans
- Muffin tray
- Small containers for ingredients

IV. INSTRUCTION

Choose 1 from the given different mixing methods below and perform.

Creaming Method

1. Place softened butter or shortening in a mixing bowl.
2. Add sugar gradually.
3. Beat the mixture until light, fluffy, and creamy.
4. Add eggs one at a time while mixing continuously.
5. Add dry and liquid ingredients alternately.
6. Mix until all ingredients are well combined.

Muffin Method

1. Prepare two separate bowls for dry and wet ingredients.
2. Combine flour, sugar, baking powder, and other dry ingredients in one bowl.
3. Mix milk, eggs, oil, or melted butter in another bowl.
4. Pour the wet ingredients into the dry ingredients.
5. Stir lightly until just combined.
6. Do not overmix to avoid tough muffins.

Straight Dough Method

1. Measure all ingredients accurately.
2. Place all dry ingredients into the mixing bowl.
3. Add water or liquid ingredients.
4. Mix all ingredients together until the dough forms.
5. Knead the dough until smooth and elastic.
6. Allow the dough to rest or ferment before shaping and baking.

Sponge Method

1. Combine yeast, warm water, and part of the flour in a bowl.
2. Mix until soft batter or sponge forms.
3. Let the sponge ferment until bubbly and have expanded.
4. Add the remaining ingredients to the sponge mixture.
5. Mix and knead until smooth and elastic.
6. Allow the dough to rise before shaping and baking.

V. SYNTHESIS

Different mixing techniques in pastry making follow specific procedures that influence the texture, appearance, and quality of the finished product. Methods such as creaming, muffin, straight dough, and sponge technique each serve different purposes in baking. Understanding and applying the proper mixing technique helps ensure successful pastry production and develops the skills needed for quality bread and pastry preparation.

RUBRICS IN PERFORMING MIXING TECHNIQUES

Criteria	4 – Excellent	3 – Proficient	2 – Developing	1 – Beginning
Preparation of Tools and Ingredients	Prepared all tools and ingredients correctly and independently.	Prepared most tools and ingredients correctly with minimal assistance.	Prepared some tools and ingredients with assistance.	Failed to prepare tools and ingredients properly.

Application of Mixing Technique	Applied the assigned mixing technique accurately and followed all procedures correctly.	Applied the mixing technique with minor errors in procedure.	Applied the technique with several errors and needed guidance.	Unable to apply the proper technique correctly.
Sequence of Procedures	Followed all steps in the correct order consistently.	Followed most steps in the correct order with minor mistakes.	Followed some steps correctly but sequence was inconsistent.	Did not follow the correct sequence of procedures.
Quality of Output	Output showed the expected texture, consistency, and characteristics.	Output showed acceptable quality with minor inconsistencies.	Output showed several inconsistencies in texture or appearance.	Output did not meet expected characteristics.
Work Habits and Cleanliness	Demonstrated excellent cleanliness, organization, and proper handling of tools.	Demonstrated good work habits with minor lapses.	Demonstrated inconsistent work habits and cleanliness.	Demonstrated poor work habits and lack of cleanliness.

Total Score: _____ /20

Rating Scale

Score Performance Level

18–20 Outstanding

14–17 Very Satisfactory

10–13 Satisfactory

5–9 Needs Improvement

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	2	Date	
Lesson Title/Topic	Mixing Techniques		
Name		Grade & Section	Name

I. Activity Title: "Mix Master Detective: Unlocking Pastry Techniques"

II. Objectives:

At the end of the activity, the learners should be able to:

- a. Explain different pastry mixing methods.
- b. Differentiate mixing techniques.
- c. Demonstrate proper mixing techniques.
- d. Relate mixing methods to pastry characteristics.

III. Materials Needed:

- Learning Activity Sheet
- Pen/pencil
- Reference notes/handouts on pastry mixing methods
- Bond paper/notebook

III. Instruction

Part A: Name the Mixing Method (10–15 minutes)

Directions: Identify the mixing method described. Write your answer in the blank.

1. Butter and sugar are beaten together until light and fluffy. _____
2. Dry and wet ingredients are mixed separately before combining. _____
3. All ingredients are combined at one time to form dough. _____
4. A fermented mixture is prepared first before adding the remaining ingredients. _____
5. This method is commonly used in making cakes and cookies. _____
6. This method should not be overmixed to avoid a tough product. _____
7. This method is commonly used in bread production where all ingredients are mixed at once. _____
8. This method creates soft and fluffy products by incorporating air during mixing. _____
9. This method uses a pre-fermented mixture before preparing the final dough.

10. _____ This method often produces moist products like muffins and quick breads. _____

Part B: Mix and Match

Directions: Draw a line to connect the mixing method with the pastry characteristics.

Mixing Method	Characteristics
Creaming Method	Light and airy texture
Muffin Method	Soft and moist texture
Straight Dough Method	Elastic dough texture
Sponge Method	Soft and fluffy texture

Part C: My Baker's Reflection

Directions: Complete the sentence:

1. The mixing method I think is easiest to perform is _____ because _____.
2. Proper mixing techniques are important because _____.

V.Synthesis:

Different pastry mixing methods have specific procedures and produce different characteristics in pastry products. Understanding the differences among these techniques helps learners select the proper method for a desired outcome. Applying the correct mixing technique is important in producing quality pastry products and developing baking skills.

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	3	Date	
Lesson Title/Topic	CRUST, FILLINGS, AND COATINGS		
Name		Grade & Section	

I. Activity Title: "Know Me Better: Identifying Different Kinds of Crust, Fillings, and Coatings"

II. Learning Objective:

At the end of the activity, the learner should be able to **identify the different kinds of crust, fillings, and coatings with at least 80% accuracy.**

III. Materials Needed:

- Pen/pencil
- Learning Activity Sheet
- Bond paper/notebook
- Printed pictures of pastries (optional)
- Bread and Pastry learning module/reference materials

IV. Instructions:

Read and understand each activity carefully. Complete all tasks independently and answer each item honestly. Write your answers neatly in the spaces provided and review your work before submitting the activity sheet.

A. Review Activity: Word Match-Up

Directions: Match Column A with the correct answer from Column B. Write the letter of the correct answer on the space provided.

Column A	Column B
____ 1. Flaky pastry crust commonly used in pies	A. Chocolate Glaze
____ 2. Filling made from fruits	B. Custard Filling
____ 3. Sweet coating used on donuts	C. Short Crust
____ 4. Creamy filling made from milk and eggs	D. Fruit Filling
____ 5. Thin shiny topping used on pastries	E. Sugar Glaze

B. Learning Activity: Identify Me

Directions: Read each statement carefully. Identify whether the item refers to **Crust (C), Filling (F), or Coating/Glazing (CG)**. Write your answer before each number.

- _____ 1. Provides the outer base or shell of a pastry product.
- _____ 2. Gives flavor and moisture inside pastries.
- _____ 3. Applied on the surface to improve appearance and taste.
- _____ 4. Apple mixture used inside a pie.
- _____ 5. Chocolate syrup spread over a doughnut.
- _____ 6. Puff pastry is an example of this type.
- _____ 7. Custard is an example of this type.
- _____ 8. Egg wash creates a shiny effect and belongs to this category.
- _____ 9. This forms the structure of pies and tarts.
- _____ 10. Cream cheese mixture inside pastries belongs to this type.

C. Application Activity: Complete the Table

Directions: Write at least two examples for each category.

Category	Examples
Crust	1. _____ 2. _____
Fillings	1. _____ 2. _____
Coatings/Glazing	1. _____ 2. _____

D. Short Assessment

Directions: Encircle the correct answer.

1. Which is an example of a crust?
 - a. Custard
 - b. Puff pastry
 - c. Chocolate syrup
 - d. Jam
2. Which is commonly used as filling?
 - a. Apple filling
 - b. Egg wash
 - c. Sugar glaze
 - d. Pie shell
3. What is the purpose of coatings and glazes?
 - a. To shape dough
 - b. To improve appearance and flavor
 - c. To preserve flour
 - d. To increase baking time
4. Which belongs to coating/glazing?
 - a. Fruit filling
 - b. Short crust
 - c. Chocolate glaze
 - d. Custard

5. Which part is found inside the pastries?
- a. Crust
 - b. Filling
 - c. Coating
 - d. Dough

V. Synthesis

Crust, fillings, and coatings are essential components in pastry products. **Crusts** provide structure and texture; **fillings** add flavor and moisture, while **coatings or glazes** improve the appearance and enhance taste. Understanding these parts helps learners create quality pastry products and choose the proper ingredients for different pastry preparations.

Reflection Questions

1. Why is it important to know the different kinds of crust, fillings, and coatings in pastry production?
2. Which type of crust, filling, or coating would you like to use in your own pastry product and why?
3. How can learning these pastry components help you in preparing quality bakery products in the future?

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	3	Date	
Lesson Title/Topic	CRUST, FILLINGS, AND COATINGS		
Name		Grade & Section	

I. Activity Title: “FILL ME UP” Understanding the Functions of Fillings in Pastry Preparation

II. Objective:

At the end of the activity, the learner should be able to explain the functions of fillings in pastry preparation.

III. Materials Needed:

- Pen/pencil
- Learning Activity Sheet
- Bond paper/notebook
- Bread and Pastry module/reference material
- Printed pictures of pastries (optional)

IV. Instructions:

Read and understand each activity carefully. Complete the tasks independently and write your answers neatly in the spaces provided. Review your work before submitting your activity sheet.

A. Review Activity: Complete Me

Directions: Fill in the missing word/s to complete each statement.

1. Fillings add _____ to pastry products.
2. Fillings help improve the _____ of pastries.
3. Fruit jam and custard are examples of _____.
4. Fillings make pastries more attractive and _____.
5. Some fillings provide additional _____ value.

B. Learning Activity: Identify the Function

Directions: Read each statement carefully. Write the function of fillings being described.

Choices:

Flavor • Moisture • Texture • Appearance • Nutritional Value

- _____ 1. Makes pastries more appealing and attractive to customers.
- _____ 2. Prevents pastries from becoming dry.
- _____ 3. Adds sweetness and taste to pastry products.
- _____ 4. Improves the feel and consistency of pastry products.
- _____ 5. Provides nutrients through ingredients such as fruits and dairy products.

C. Short Assessment

Directions: Choose the letter of the correct answer.

1. Which is one function of fillings?
 - a. To reduce pastry size
 - b. To add flavor and moisture
 - c. To remove sweetness
 - d. To harden the pastry
2. Which filling helps improve the taste of pastries?
 - a. Custard filling
 - b. Flour
 - c. Salt
 - d. Water
3. Why do fillings make pastries more attractive?
 - a. They change the baking pan
 - b. They improve appearance and presentation
 - c. They decrease quality
 - d. They make pastries smaller
4. Which is NOT a function of fillings?
 - a. Add flavor
 - b. Improve texture
 - c. Increase moisture
 - d. Reduce appearance
5. Which filling can provide nutritional value?
 - a. Fruit filling
 - b. Empty crust
 - c. Water glaze
 - d. Baking paper

V. Synthesis:

Fillings are important components in pastry preparation because they improve the **flavor, moisture, texture, appearance, and nutritional value** of pastry products. The proper choice of filling helps create more delicious, attractive, and high-quality pastries that satisfy consumers.

Reflection Questions:

1. Which function of fillings do you think is the most important? Why?
2. How can proper filling selection improve the quality of pastry products?
3. What did you learn today about the importance of fillings in pastry preparation?

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	3	Date	
Lesson Title/Topic:	CRUST, FILLINGS, AND COATINGS		
Name		Grade & Section	

I. Activity Title: *Create and Fill: My Own Pastry Filling Challenge*

II. Objective:

At the end of the activity, the learners will be able to:

Prepare and present pastry products by creating and applying their own pastry filling using available ingredients and proper preparation techniques.

III. Materials:

- Mixing bowl
- Measuring cups and spoons
- Saucepan/pan
- Spoon or whisk
- Knife and chopping board (if needed)
- Stove/heat source
- Ingredients available at home or in school (fruits, chocolate, milk, coconut, jam, cream, sugar, etc.)
- Prepared pastry shell, bread, tart shell, or crackers for presentation

IV. Instructions:

Part A: Plan Your Filling (Think and Create)

1. Form a group of 3–5 members or work individually as instructed by the teacher.
2. Brainstorm and decide on a pastry filling that can be made using available ingredients.
3. Write the following on your worksheet:
 - Name of pastry filling
 - Ingredients
 - Procedure
 - Type of pastry product where the filling can be used

Here are 5 pastry fillings that are practical, affordable, and suitable for students because the ingredients are commonly available, and the procedures use basic kitchen skills.

1. CUSTARD (VANILLA CUSTARD FILLING)

Ingredients:

- 2 cups milk
- ½ cup sugar
- 3 egg yolks
- 3 tbsp cornstarch

- 1 tsp vanilla extract
- 2 tbsp butter

Procedure:

1. Heat milk in a saucepan until warm; do not boil.
2. In a bowl, mix sugar, egg yolks, and cornstarch.
3. Slowly pour warm milk into the egg mixture while stirring continuously.
4. Return the mixture to the saucepan.
5. Cook over low heat while stirring until thick.
6. Remove from heat and add vanilla and butter.
7. Cool before using as filling.

2. CHOCOLATE FILLING

Ingredients:

- 1 cup milk
- $\frac{1}{4}$ cup sugar
- 2 tbsp cocoa powder
- 2 tbsp cornstarch
- 1 tbsp butter

Procedure:

1. Combine sugar, cocoa powder, and cornstarch in a saucepan.
2. Gradually add milk and mix well.
3. Cook over medium heat while stirring continuously.
4. Continue stirring until thickened.
5. Remove from heat and add butter.
6. Cool before using it.

3. PINEAPPLE FILLING

Ingredients:

- 2 cups crushed pineapple
- $\frac{1}{2}$ cup sugar
- 2 tbsp cornstarch
- $\frac{1}{4}$ cup water

Procedure:

1. Drain excess liquid from pineapple.
2. Mix cornstarch and water in a bowl.
3. Place pineapple and sugar in a saucepan.
4. Add cornstarch mixture.
5. Cook over low heat while stirring until thick.
6. Cool before filling the pastries.

4. CREAM CHEESE FILLING

Ingredients:

- 1 cup cream cheese
- $\frac{1}{4}$ cup sugar
- 1 egg yolk

- 1 tsp vanilla extract

Procedure:

1. Place cream cheese in a bowl and soften it.
2. Add sugar and mix until smooth.
3. Add egg yolk and vanilla.
4. Beat until creamy.
5. Chill before use.

5. COCONUT FILLING (MACAPUNO-STYLE/BUKO FILLING)

Ingredients:

- 2 cups grated coconut
- ½ cup sugar
- ½ cup evaporated milk
- 1 tbsp butter

Procedure:

1. Put grated coconut and sugar in a pan.
2. Add evaporated milk and butter.
3. Cook over low heat.
4. Stir continuously until the mixture thickens.
5. Cool before using it.

Suggested pastry products where students can apply these fillings:

- Custard filling → Cream puffs, egg pie, custard buns
- Chocolate filling → Donuts, rolls, cupcakes
- Pineapple filling → Turnovers, pies, tarts
- Cream cheese filling → Danish pastry, bread rolls
- Coconut filling → Hopia, buns, sweet rolls

Part B: Make It!

1. Prepare all tools and ingredients using proper sanitation and safety practices.
2. Follow your planned procedure and create your pastry filling.
3. Observe the texture, consistency, taste, aroma, and appearance of your filling.
4. Make necessary adjustments if needed.

Part C: Present Your Product (Creative Challenge)

1. Use your filling to create or present a simple pastry product.
2. Give your creation a unique name.
3. Present your product to the class in **1-2 minutes**, explaining:
 - The ingredients used
 - Why you chose the filling
 - Characteristics of your filling
 - Suggested pastry product where it can be applied

V. Synthesis:

Pastry fillings improve the flavor, texture, appearance, and overall quality of pastry products. Different fillings can be made from fruits, creams, chocolate, nuts, or other ingredients. Understanding the preparation process allows learners to become more creative and develop practical skills in food preparation. Through experimentation and presentation, learners also build teamwork, communication, and decision-making skills.

Reflection Questions:

Write your answers in 2–3 sentences.

1. What did you learn while making your own pastry filling?
2. What challenges did you encounter and how did you solve them?
3. How did creativity help improve your product?
4. Why are proper preparation and presentation important in bread and pastry production?

Performance Rubric: Making a Pastry Filling

Criteria	4 Excellent	3 Good	2 Fair	1 Needs Improvement	Score
Preparation and Organization	Prepared all materials and worked systematically	Prepared most materials with minor lapses	Some materials missing and organization lacking	Unprepared and disorganized	
Proper Use of Procedure	Followed all steps correctly	Followed most steps correctly	Followed some steps with errors	Did not follow procedures correctly	
Quality of Filling	Filling has excellent texture, consistency, taste, and appearance	Filling is acceptable with minor issues	Filling has noticeable issues	Filling is poorly made	
Creativity and Originality	Product is highly creative and unique	Product shows some creativity	Product shows limited creativity	Product lacks originality	
Cleanliness and Safety Practices	Observed cleanliness and safety throughout	Minor lapses observed	Several lapses observed	Did not observe proper practices	
Presentation and Explanation	Presented confidently with clear explanation	Presentation was clear with minor difficulties	Presentation lacked details	Unable to explain product clearly	

Total Score: _____ /24

Rating Guide:

21–24 = Outstanding

17–20 = Very Satisfactory

13–16 = Satisfactory

9–12 = Needs Improvement

8 and below = Beginning

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	3	Date	
Lesson Title/Topic	CRUST, FILLINGS, AND COATINGS		
Name		Grade & Section	

I. Activity Title: "Top It Like A Pro: Design Your Pastry Masterpiece!"

II. Learning Objective

At the end of the activity, the learners will be able to:

Make and present different coatings and garnishes for pastries by identifying their ingredients and following the proper preparation procedures.

III. Materials Needed

Tools and Equipment

- Mixing bowls
- Measuring cups and spoons
- Whisk or spoon
- Spatula
- Small saucepan
- Knife and chopping board
- Pastry brush
- Plates or trays for presentation

Ingredients (depending on available materials)

For Coatings

- Powdered sugar
- Cocoa powder
- Chocolate
- Milk
- Butter
- Whipping cream
- Caramel syrup

For Garnishes

- Fresh fruits (banana, mango, strawberries, pineapple)
- Nuts (peanuts, almonds, cashew)
- Grated cheese
- Sprinkles
- Chocolate chips
- Crushed cookies
- Coconut flakes

Pastry Base

- Bread slices, crackers, cookies, cupcakes, tart shells, or prepared pastry products

IV. Instructions

Part A: Discover and Match

Match the coatings and garnishes with their ingredients and procedures.

Coating/Garnish	Ingredients Procedure
------------------------	------------------------------

Chocolate Glaze

Powdered Sugar Glaze

Fruit Garnish

Crushed Nut Topping

Part B: Create Your Pastry Masterpiece

1. Form a group of **3–5 learners** or work individually if instructed by the teacher.
2. Select **one coating** and **one or two garnishes** using available ingredients.
3. Prepare the coating following proper procedures.
4. Apply your coating and garnish to a pastry base.
5. Give your pastry creation a **unique product name**.
6. Present your product to the class for **1–2 minutes** and explain:
 - Name of coating and garnish used
 - Ingredients used
 - Procedure followed
 - Reason for choosing the design

V. Synthesis:

Coatings and garnishes improve the appearance, flavor, texture, and overall appeal of pastry products. Coatings add sweetness, shine, and moisture, while garnishes provide additional color and decoration. Proper selection and preparation of coatings and garnishes help bakers create attractive and marketable pastry products. Creativity and proper techniques also contribute to making pastry products more appealing to consumers.

Reflection Questions:

Answer **2–3 sentences**.

1. What did you learn from preparing coatings and garnishes?
2. What difficulties did you encounter during the activity?
3. How did your creativity help improve your pastry presentation?
4. Why is proper presentation important in bread and pastry production?

Performance Rubric: Making and Presenting Coatings and Garnishes

Criteria	4 Excellent	3 Good	2 Fair	1 Needs Improvement	Score
Preparation of Ingredients and Tools	All ingredients and tools were prepared and organized properly	Most materials prepared properly	Some materials lacking or disorganized	Unprepared	
Following Procedure	Followed all procedures correctly and independently	Followed most procedures with minor errors	Followed some procedures with guidance	Unable to follow procedures	
Quality of Coating and Garnish	Excellent texture, taste, and appearance	Acceptable quality with minor issues	Quality needs improvement	Poor quality	
Creativity and Presentation	Product is highly attractive and unique	Product shows creativity	Product shows minimal creativity	Product lacks creativity	
Cleanliness and Safety	Demonstrated proper sanitation and safety throughout	Minor lapses observed	Several lapses observed	Did not observe safety practices	
Oral Presentation	Clear explanation and confident presentation	Mostly clear presentation	Limited explanation	Unable to explain product	

Total Score: _____ /24**Rating Scale****21–24** = Outstanding**17–20** = Very Satisfactory**13–16** = Satisfactory**9–12** = Needs Improvement**8 and below** = Beginning

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	4	Date	
Lesson Title/Topic	TRADITIONAL PASTRIES		
Name		Grade & Section	

I. Activity Title: "Pastry Detective: Crack the Pastry Mystery!"

II. Objective:

At the end of the activity, the learner will be able to:

1. **Identify** the characteristics of traditional pastry products.
2. **Differentiate** various pastry products and healthy alternatives.

III. Materials Needed:

- Pen or pencil
- Learning Activity Sheet
- Pictures of pastry products (provided by teacher or printed)
- Coloring materials (optional)
- Reference notes/module

IV. Instructions:

Part A: Mystery Match-Up

Study the pastry descriptions carefully. Write the **correct pastry product** inside the blank.

Choices:

Croissant | Danish | Baklava | Tart | Pie | Gluten-Free Pastry

- _____ 1. A crescent-shaped pastry with flaky layers made using laminated dough.
- _____ 2. A layered pastry made with phyllo dough, nuts, and syrup.
- _____ 3. A pastry with an open top filled with fruits, cream, or custard.
- _____ 4. A pastry product made using ingredients that do not contain wheat gluten.
- _____ 5. A pastry with sweet filling and flaky layers commonly topped with fruits or cream cheese.
- _____ 6. A pastry with crust that may contain sweet or savory filling and may be covered or uncovered.

Part B: Spot the Difference

Complete the table by writing the characteristics of each pastry product.

Pastry Product	Texture	Main Characteristics	Healthy Alternative
Croissant			
Danish			
Baklava			
Tart			
Pie			

Part C: My Healthy Twist

Imagine you own a small bakery, and you want to make healthier pastry products.

Choose **one traditional pastry product** and answer the following:

1. Traditional pastry selected: _____
2. What ingredients would you replace to make it healthier?
 - a. Why did you choose those ingredients?
 - b. Give your healthier pastry a creative name:

V. Synthesis:

Traditional pastries differ in texture, ingredients, appearance, and preparation methods. Some pastries are flaky and layered, while others may have crusts or fillings. Today, healthier alternatives such as whole wheat flour, fruit-based fillings, and gluten-free ingredients can be used to make pastries more nutritious while maintaining good taste and quality.

Reflection Questions

Write your answer in **2–3 sentences**.

1. What new things did you learn about traditional pastry products?
2. Which pastry product interests you most and why?
3. Why is it important to know healthier alternatives in making pastries?
4. If you become a bakery owner someday, what pastry would you sell and why?

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	4	Date	
Lesson Title/Topic:	TRADITIONAL PASTRIES		
Name		Grade & Section	

I. Activity Title: Pastry Product Designers

II. Objectives:

At the end of the activity, the learners will be able to:

1. **Demonstrate proper preparation techniques in pastry making.**
2. **Prepare a traditional pastry product following standard procedures.**
3. **Present finished pastry products creatively.**

III. Materials Needed:

Tools and Equipment

- Mixing bowls
- Measuring cups and spoons
- Rolling pin
- Baking tray
- Pastry brush
- Knife and chopping board
- Spatula
- Whisk
- Oven
- Weighing scale
- Apron
- Hairnet
- Gloves

Ingredients (depending on assigned pastry)

For Fruit Tart

- 1 ready-made tart shell or pastry crust
- 1 cup custard filling
- Assorted fruits (banana, mango, strawberries, grapes)
- 2 tbsp fruit glaze or jam

For Mini Pie

- Pie dough/crust
- Fruit filling (apple, pineapple, or mixed fruits)
- Sugar
- Egg wash

For Danish Pastry

- Puff pastry sheets
- Cream cheese filling or fruit filling
- Egg wash

For Croissant

- Prepared laminated dough
- Butter
- Egg wash

For Healthy Alternative

- Whole wheat flour or gluten-free flour
- Honey
- Fruits or healthy filling

IV. Instructions:**Part A: Group Planning (10 minutes)**

1. Form a group with **4–6 members**.
2. Select or receive an assigned pastry product from the teacher:
 - Croissant
 - Danish
 - Fruit Tart
 - Mini Pie
 - Healthy Alternative Pastry
3. Assign roles to members:
 - Leader
 - Ingredient manager
 - Dough preparer
 - Decorator/Garnisher
 - Presenter

Part B: Prepare Your Pastry Product

Follow the standard procedure for your assigned pastry.

A. Fruit Tart Procedure

1. Prepare and arrange all ingredients and tools.
2. Fill the tart shell with custard filling.
3. Wash and slice the fruits properly.
4. Arrange fruits neatly on top of the tart.
5. Brush fruit glaze or jam over the fruits.
6. Refrigerate before the presentation.

B. Mini Pie Procedure

1. Prepare pie crust and filling.
2. Roll and flatten the dough.
3. Place the dough into pie mold.
4. Add filling.

5. Cover with top crust or create decorative strips.
6. Apply egg wash.
7. Bake at **180°C for 25–30 minutes**.

C. Danish Procedure

1. Prepare a puff pastry sheet.
2. Cut into desired shapes.
3. Add cream cheese or fruit filling at the center.
4. Fold edges according to desired design.
5. Brush with egg wash.
6. Bake at **190°C for 15–20 minutes**.

D. Croissant Procedure

1. Prepare laminated dough.
2. Roll the dough into a rectangle.
3. Cut into triangle shapes.
4. Roll from the wide end toward the tip.
5. Curve slightly into a crescent shape.
6. Apply egg wash.
7. Bake at **190°C for 15–20 minutes**.

E. Healthy Pastry Alternative Procedure

1. Replace regular flour with whole wheat or gluten-free flour.
2. Prepare the dough according to the recipe.
3. Add fruit or healthy filling.
4. Shape pastry creatively.
5. Bake according to product requirements.
6. Decorate with natural toppings if desired.

Part C: Creative Product Presentation

Present your pastry product in **2–3 minutes**.
Include the following:

- ✓ Product name
- ✓ Ingredients used
- ✓ Preparation procedure
- ✓ Proper techniques applied
- ✓ Unique features of the product

Give your pastry product a **creative bakery name**.

Examples:

- Fruity Fiesta Tart
- Choco Swirl Danish
- Golden Crunch Pie

- Healthy Delight Pastry

V. Synthesis:

Traditional pastry products require proper preparation techniques, accurate measurements, and creativity in presentation. Following standard procedures ensure product quality and consistency. Attractive presentation and teamwork help improve not only the appearance of products but also communication and practical skills needed in Bread and Pastry Production.

Reflection Questions

Answer in **2–3 sentences**.

1. What preparation techniques did your group apply while making the pastry product?
2. What challenges did your group encounter during preparation?
3. How did teamwork help improve your finished product?
4. What would you improve if you were to prepare the pastry product again?

Performance Rubric for Pastry Product Presentation

Criteria	4 Excellent	3 Good	2 Fair	1 Needs Improvement	Score
Demonstration of Preparation Techniques	Techniques performed correctly and confidently	Minor errors observed	Several errors observed	Techniques poorly demonstrated	
Product Quality	Excellent taste, texture, appearance, and consistency	Good quality with minor flaws	Acceptable quality with noticeable flaws	Poor product quality	
Creativity and Product Presentation	Highly creative and attractive presentation	Creative presentation	Limited creativity	Lacks creativity	
Teamwork and Participation	All members actively participated	Most members participated	Few members participated	Minimal participation	
Oral Presentation and Explanation	Clear, organized, and confident explanation	Mostly clear explanation	Limited details provided	Unable to explain product clearly	
Sanitation and Safety Practices	Properly observed throughout activity	Minor lapses observed	Several lapses observed	Safety procedures not observed	

Total Score: _____ /24

Rating Scale

21-24 = Outstanding

17-20 = Very Satisfactory

13-16 = Satisfactory

9-12 = Needs Improvement

8 and below = Beginning

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	4	Date	
Lesson Title/Topic	TRADITIONAL PASTRIES		
Name		Grade & Section	

I. Activity Title: Mini Bakery Challenge

II. Objective:

At the end of the activity, the learners will be able to:

1. **Present finished traditional pastry products creatively.**
2. **Apply fillings, garnishes, or coatings appropriately in pastry products.**
3. **Demonstrate teamwork and creativity in presenting pastry products.**

III. Materials Needed:

Tools and Equipment

- Mixing bowls
- Measuring cups and spoons
- Rolling pin
- Baking tray
- Pastry brush
- Knife and chopping board
- Whisk
- Spatula
- Oven
- Weighing scale
- Apron
- Hairnet
- Gloves
- Serving plate/tray

Ingredients (depending on assigned pastry)

Pastry Base

- Puff pastry sheets or prepared pastry dough
- Tart shells or pie crust
- Bread or pastry products

Fillings

- Custard filling
- Chocolate filling
- Fruit jam
- Pineapple filling
- Cream cheese filling

Coatings

- Chocolate glaze
- Powdered sugar glaze

- Caramel syrup

Garnishes

- Fresh fruits
- Chocolate chips
- Crushed nuts
- Sprinkles
- Grated cheese
- Coconut flakes

IV. Instructions:

Part A: Plan and Assign Roles (5–10 minutes)

1. Form a group with **4–6 members**.
2. Assign roles among group members:
 - Group Leader
 - Ingredient Manager
 - Dough/Preparation Assistant
 - Decorator/Garnisher
 - Presenter
1. Choose or receive one pastry product from the teacher:
 - Mini Fruit Tart
 - Mini Pie
 - Danish Pastry
 - Mini Croissant
 - Healthy Pastry Alternative

Part B: Prepare Your Pastry Product

Follow the procedure for your selected pastry.

Option A: Mini Fruit Tart with Fruit Garnish

Ingredients:

- Tart shells
- Custard filling
- Sliced fruits
- Fruit glaze

Procedure:

1. Prepare all ingredients and tools.
2. Fill tart shells with custard filling.
3. Wash and slice the fruits properly.
4. Arrange fruits creatively on top.
5. Brush lightly with a glaze.
6. Place on the serving plate.

Option B: Mini Pie with Filling

Ingredients:

- Pie crust
- Fruit filling
- Egg wash

Procedure:

1. Roll the dough evenly.
2. Place the dough into pie mold.
3. Add fruit filling.
4. Cover with top crust or create strips.
5. Apply egg wash.
6. Bake at **180°C for 25–30 minutes**.
7. Cool before the presentation.

Option C: Danish with Glaze**Ingredients:**

- Puff pastry sheet
- Cream cheese or fruit filling
- Powdered sugar glaze

Procedure:

1. Cut pastry sheet into desired shape.
2. Add filling at the center.
3. Fold edges properly.
4. Bake at **190°C for 15–20 minutes**.
5. Drizzle glaze after cooling.

Option D: Mini Croissant with Chocolate Filling**Ingredients:**

- Laminated dough
- Chocolate filling
- Egg wash

Procedure:

1. Roll the dough into a rectangle.
2. Cut into triangles.
3. Add chocolate filling.
4. Roll from a wide end to a narrow end.
5. Apply egg wash.
6. Bake at **190°C for 15–20 minutes**.

Part C: Bakery Product Presentation

Present your finished product creatively in **2–3 minutes**.

Include the following:

- ✓ Product name
- ✓ Ingredients used
- ✓ Fillings/coatings/garnishes used
- ✓ Procedure followed
- ✓ Features of the product

Create a bakery-style product name.

Examples:

- Fruity Fiesta Tart
- Choco Dream Croissant
- Sweet Delight Danish
- Golden Fruit Pie

V. Synthesis:

Traditional pastry products become more attractive and flavorful through the use of fillings, coatings, and garnishes. Proper preparation techniques and creative presentation improve product quality and customer appeal. Teamwork and creativity also help learners develop skills necessary in Bread and Pastry Production.

Reflection Questions:

Answer in **2–3 sentences**.

1. What fillings, coatings, or garnishes did your group use?
2. What challenges did your group encounter while preparing the pastry?
3. How did creativity improve your product presentation?
4. If given another opportunity, what would your group improve?

Performance Rubric for Product Presentation

Criteria	4 Excellent	3 Good	2 Fair	1 Needs Improvement	Score
Product Appearance and Presentation	Highly attractive, organized, and creative	Attractive with minor improvements needed	Acceptable appearance	Poor presentation	
Application of Fillings/Garnishes/Coatings	Applied correctly and enhanced product quality	Minor errors observed	Some inconsistencies observed	Incorrect application	
Quality of Finished Product	Excellent texture, taste, and appearance	Good quality with minor flaws	Acceptable quality	Poor quality	
Teamwork and Participation	All members actively participated	Most members participated	Few members participated	Limited participation	
Oral Presentation	Clear, organized, and	Mostly clear explanation	Limited explanation	Unable to explain clearly	

	confident explanation				
Sanitation and Safety Practices	Properly observed throughout activity	Minor lapses observed	Several lapses observed	Did not observe proper practices	

Total Score: _____ /24

Rating Scale

21-24 = Outstanding

17-20 = Very Satisfactory

13-16 = Satisfactory

9-12 = Needs Improvement

8 and below = Beginning

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	4	Date	
Lesson Title/Topic:	CONTEMPORARY PASTRIES		
Name		Grade & Section	

I. Activity Title: “Modern Pastry Masters: The Contemporary Pastry Challenge!”

Group Performance Activity

II. Objective:

At the end of the activity, the learners will be able to:

- **Prepare contemporary pastry products following standard procedures and proper preparation techniques.**
- **Present finished pastry products creatively and collaboratively.**

III. Materials Needed

Tools and Equipment

- Oven
- Mixing bowls
- Measuring cups and spoons
- Measuring scale
- Whisk
- Rubber spatula
- Baking trays
- Muffin molds
- Rolling pin
- Knife and chopping board
- Cooling rack
- Apron
- Hairnet
- Gloves
- Serving plate/tray

IV. Instructions

1. Form a group with **4–6 members**.
2. Choose or receive one assigned contemporary pastry product.
3. Assign group roles:
 - Leader
 - Ingredient Manager
 - Dough/Batter Preparer
 - Decorator/Garnisher
 - Presenter
4. Follow the standard procedure carefully.
5. Practice proper sanitation and safety.
6. Present the finished product creatively in class.

CONTEMPORARY PASTRY PRODUCTS

A. CAKE POPS

Ingredients

- 2 cups crumbled chocolate or vanilla cake
- ½ cup frosting
- Melted chocolate
- Sprinkles or crushed cookies
- Lollipop sticks

Procedure

1. Crumble the cake into fine pieces.
2. Add frosting and mix until sticky.
3. Form into small balls.
4. Chill for 15–20 minutes.
5. Insert lollipop sticks.
6. Dip into melted chocolate.
7. Decorate with sprinkles.
8. Let coating harden before serving.

B. MINI FRUIT TART

Ingredients

- Ready-made tart shells
- 1 cup custard filling
- Sliced fruits (mango, banana, grapes, strawberries)
- Fruit glaze or jam

Procedure

1. Prepare tart shells on a tray.
2. Fill each shell with custard.
3. Wash and slice the fruits properly.
4. Arrange fruits creatively on top.
5. Brush lightly with glaze or jam.
6. Chill before the presentation.

C. COOKIE CUPS

Ingredients

- 1 cup all-purpose flour
- ½ cup butter
- ½ cup sugar
- 1 egg
- ½ cup chocolate chips

Procedure

1. Mix butter and sugar until creamy.
2. Add egg and mix well.

3. Add flour and chocolate chips.
4. Scoop mixture into muffin molds.
5. Press center lightly to create a cup shape.
6. Bake at **180°C for 12–15 minutes**.
7. Cool before adding filling.

Optional Fillings

- Chocolate spread
- Whipped cream
- Fruit filling

D. CHOCOLATE LAVA CUPCAKES

Ingredients

- 1 cup flour
- ½ cup cocoa powder
- ½ cup sugar
- 1 egg
- ½ cup milk
- Chocolate chunks

Procedure

1. Combine dry ingredients.
2. Add wet ingredients and mix.
3. Pour batter into cupcake molds.
4. Add chocolate chunks to the center.
5. Bake at **180°C for 12–15 minutes**.
6. Serve warm.

E. NO-BAKE MANGO GRAHAM PARFAIT

Ingredients

- Graham crackers
- All-purpose cream
- Condensed milk
- Sliced mangoes

Procedure

1. Crush graham crackers.
2. Mix cream and condensed milk.
3. Layer graham crumbs, cream mixture, and mangoes in cups.
4. Repeat layers.
5. Chill before serving.

Creative Product Presentation

Each group will present their pastry product in **2–3 minutes**.
Include the following:

- Product name
- Ingredients used

- Preparation procedure
- Unique features of the product
- Creative presentation style

Suggested Creative Names

- Choco Blast Cake Pops
- Fruity Fiesta Tart
- Cookie Heaven Cups
- Lava Delight Cupcakes
- Mango Dream Parfait

V. Short Synthesis

Contemporary pastries are modern pastry products that combine creativity, flavor, texture, and attractive presentation. Proper preparation techniques, teamwork, and creativity help bakers produce appealing and marketable pastry products. By using simple and readily available ingredients, learners can create innovative pastries suitable for home and bakery businesses.

Reflection Questions

Answer in **2–3 sentences**.

1. What contemporary pastry products did your group prepare?
2. What preparation techniques did your group apply?
3. What challenges did your group encounter during the activity?
4. How did teamwork contribute to your group's success?
5. If given another opportunity, how would you improve your pastry product?

Performance Rubric for Group Presentation

Criteria	4 Excellent	3 Good	2 Fair	1 Needs Improvement	Score
Preparation Technique	Followed procedures correctly and confidently	Minor errors observed	Several errors observed	Incorrect procedures followed	
Product Quality	Excellent taste, texture, and appearance	Good quality with minor flaws	Acceptable quality	Poor quality	
Creativity and Presentation	Highly creative and attractive	Creative presentation	Minimal creativity	Poor presentation	

Teamwork and Participation	All members actively participated	Most members participated	Few members participated	Limited participation	
Sanitation and Safety Practices	Properly observed throughout activity	Minor lapses observed	Several lapses observed	Safety practices not observed	
Oral Presentation	Clear and confident explanation	Mostly clear explanation	Limited explanation	Unable to explain clearly	

Total Score: _____ /24

Rating Scale

21-24 = Outstanding
17-20 = Very Satisfactory
13-16 = Satisfactory
9-12 = Needs Improvement
8 and below = Beginning

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Quarter	2
Lesson Exemplar	4B	Date	
Lesson Title/Topic:	PLANT-BASED AND VEGAN PASTRIES		
Name		Grade & Section	

I. Activity Title: "Plant Power Pastry Quest: Traditional vs. Vegan Challenge!"

II. Objectives:

At the end of the activity, the learner will be able to:

1. **Identify plant-based ingredients used in pastries.**
2. **Differentiate traditional and vegan pastry products.**

III. Materials Needed:

- Pen or pencil
- Learning Activity Sheet
- Printed pictures of ingredients and pastry products (if available)
- Coloring materials (optional)
- Bread and Pastry module/notes

IV. Instructions:

Part A: Plant Power Hunt

Read each ingredient carefully. Write **P** if the ingredient is **Plant-Based** and **T** if it is a **Traditional Animal-Based Ingredient**.

- _____ 1. Soy milk
- _____ 2. Eggs
- _____ 3. Coconut oil
- _____ 4. Butter
- _____ 5. Banana puree
- _____ 6. Almond milk
- _____ 7. Whole milk
- _____ 8. Flaxseed mixture
- _____ 9. Cream cheese
- _____ 10. Oat milk

Part B: Traditional or Vegan?

Write **Traditional** or **Vegan** in the blank.

- _____ 1. Uses eggs, milk, and butter as ingredients.
- _____ 2. Uses plant-based ingredients only.
- _____ 3. Uses banana puree as an egg substitute.
- _____ 4. Uses dairy products.
- _____ 5. Uses coconut oil instead of butter.

Part C: Create My Plant-Powered Pastry

Imagine you are opening your own mini bakery.

Complete the information below:

My Bakery Product Name: _____

Traditional pastry I want to improve: _____

Plant-based ingredients I will use:

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.

Why did I choose these ingredients?

Draw or describe your plant-based pastry product below.

V. Synthesis:

Plant-based pastries use ingredients that come from plants and avoid animal-based products such as eggs, milk, and butter. Traditional pastries often contain dairy and animal ingredients, while vegan pastries use substitutes like soy milk, banana puree, flaxseed mixtures, and coconut oil. Understanding these ingredients helps bakers create healthier and more inclusive pastry products.

Reflection Questions:

Answer in **2–3 sentences**.

1. What plant-based ingredients did you learn today?
2. What is the difference between traditional and vegan pastries?
3. Why are plant-based alternatives becoming popular in baking?
4. If you become a baker someday, would you create plant-based pastries? Why?

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	4B	Date	
Lesson Title/Topic:	PLANT-BASED AND VEGAN PASTRIES		
Name		Grade & Section	

I. Activity Title: Mini Vegan Pastry Challenge

II. Objective:

At the end of the activity, the learners will be able to:

1. Prepare a simple plant-based pastry product following standard procedures.
2. Present finished pastry products creatively.

III. Materials Needed:

Tools and Equipment

- Mixing bowls
- Measuring cups and spoons
- Whisk
- Spatula
- Baking tray
- Muffin cups/molds
- Oven
- Weighing scale
- Knife and chopping board
- Apron
- Hairnet
- Gloves
- Serving plate/tray

Ingredients

For Vegan Banana Muffins

- 2 ripe bananas (mashed)
- 1 cup all-purpose flour or whole wheat flour
- ½ cup brown sugar
- ½ cup plant-based milk (soy milk, oat milk, or almond milk)
- ¼ cup vegetable oil or coconut oil
- 1 tsp baking powder
- ½ tsp baking soda
- 1 tsp vanilla extract
- Optional: raisins, chocolate chips (vegan), nuts

Optional Garnishes

- Banana slices
- Coconut flakes
- Crushed nuts
- Fruits

IV. Instructions:

Part A: Group Planning (5–10 minutes)

1. Form a group with **4–6 members**.
2. Assign roles among members:
 - Group Leader
 - Ingredient Manager
 - Mixing Assistant
 - Product Decorator
 - Presenter
3. Review ingredients and procedures before starting.

Part B: Prepare Your Vegan Pastry Product

Product: Vegan Banana Muffins

Procedure

1. Wash hands and wear proper laboratory attire (apron, hairnet, gloves).
2. Prepare and organize all tools and ingredients.
3. Peel and mash the bananas in a bowl.
4. Add brown sugar, plant-based milk, vegetable oil, and vanilla extract. Mix well.
5. In a separate bowl, combine flour, baking powder, and baking soda.
6. Slowly add the dry ingredients into the wet mixture and mix until combined.
7. Add optional ingredients such as raisins or vegan chocolate chips.
8. Line muffin cups or grease molds properly.
9. Fill each cup about $\frac{3}{4}$ **full**.
10. Add optional toppings or garnishes.
11. Bake at **180°C for 18–20 minutes** or until cooked.
12. Cool before removing from molds.

Part C: Creative Product Presentation

Present your product in **2–3 minutes**.

Include the following:

- ✓ Product name
- ✓ Ingredients used
- ✓ Plant-based substitutes used
- ✓ Procedure followed
- ✓ Health benefits of the product

Give your pastry a unique bakery-style name.

Examples:

- Banana Bliss Muffins
- Vegan Sunshine Cakes
- Green Bakery Delight
- Healthy Harvest Muffins

V. Synthesis:

Plant-based pastries use ingredients from plants instead of animal products such as eggs, milk, and butter. By using ingredients like bananas, plant-based milk, and vegetable oil, learners can prepare healthier pastry products while maintaining good taste and quality. Creativity and proper presentation help improve the attractiveness and marketability of pastry products.

Reflection Questions:

Answer in **2–3 sentences**.

1. What plant-based ingredients did your group use in the activity?
2. What challenges did your group encounter while preparing the product?
3. How did teamwork help improve your finished product?
4. If given another opportunity, what changes would your group make to improve your product?

Performance Rubric for Product Presentation

Criteria	4 Excellent	3 Good	2 Fair	1 Needs Improvement	Score
Following Standard Procedure	Followed all procedures correctly and independently	Followed most procedures correctly	Some procedural errors observed	Did not follow procedures properly	
Product Quality	Excellent texture, appearance, aroma, and taste	Good quality with minor flaws	Acceptable quality	Poor product quality	
Creativity and Presentation	Highly creative and attractive presentation	Creative presentation	Minimal creativity	Lacks creativity	
Teamwork and Participation	All members actively participated	Most members participated	Few members participated	Minimal participation	
Oral Presentation	Clear, organized, and confident explanation	Mostly clear explanation	Limited explanation	Unable to explain clearly	

Sanitation and Safety Practices	Properly observed throughout activity	Minor lapses observed	Several lapses observed	Did not observe proper safety practices	
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Total Score: _____ /24

Rating Scale

21-24 = Outstanding

17-20 = Very Satisfactory

13-16 = Satisfactory

9-12 = Needs Improvement

8 and below = Beginning

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	5	Date	
Lesson Title/Topic	IMPORTANCE OF COSTING		
Name		Grade & Section	

I. Activity Title: “Bake & Budget: My Pastry Costing Challenge!”

Individual Performance Activity

II. Learning Objectives

At the end of the activity, the learner will be able to:

1. Define costing in pastry production.
2. Identify the components of product cost.

III. Materials Needed

Tools and Equipment

- Calculator
- Pen and paper
- Measuring cups and spoons
- Mixing bowls
- Baking tray
- Oven
- Spatula
- Weighing scale
- Apron and hairnet

Ingredients and Materials for Contemporary Pastries

A. NO-BAKE MANGO GRAHAM PARFAIT

Ingredients

- 1 pack graham crackers
- 1 pack all-purpose cream
- 1 can condensed milk
- 2 ripe mangoes

Materials

- Disposable cups or containers
- Plastic spoon

B. CAKE POPS

Ingredients

- 2 cups crumbled cake
- ½ cup frosting
- Melted chocolate
- Sprinkles
- Lollipop sticks

Materials

- Small wrappers
- Packaging sticks

C. COOKIE CUPS**Ingredients**

- 1 cup flour
- ½ cup butter
- ½ cup sugar
- 1 egg
- Chocolate chips

Materials

- Muffin liners
- Small containers

IV. Instructions**Part A: Understanding Product Cost**

Answer the questions briefly.

1. What is costing in pastry production?
2. Why is costing important in baking?

Components of Product Cost

Study the table below.

Components	Meaning
Ingredients Cost	Cost of ingredients used
Packaging Cost	Cost of containers and wrappers
Utility Cost	Electricity, water, or gas expenses
Labor Cost	Effort and work done in preparing products
Miscellaneous Cost	Other additional expenses

Part B: Prepare Your Pastry Product

Choose **ONE** pastry product and follow the procedure carefully.

A. NO-BAKE MANGO GRAHAM PARFAIT**Procedure**

1. Crush graham crackers.
2. Mix all-purpose cream and condensed milk.
3. Layer graham crumbs, cream mixture, and mangoes in cups.

4. Repeat layers.
5. Chill before serving.

B. CAKE POPS

Procedure

1. Crumble cake into small pieces.
2. Add frosting and mix well.
3. Form into balls.
4. Chill for 15 minutes.
5. Insert sticks.
6. Dip into melted chocolate.
7. Add sprinkles.

C. COOKIE CUPS

Procedure

1. Mix butter and sugar until creamy.
2. Add egg and mix well.
3. Add flour and chocolate chips.
4. Scoop mixture into muffin molds.
5. Bake at **180°C for 12–15 minutes**.
6. Cool before serving.

Part C: Compute the Product Cost

Complete the costing table.

Item	Quantity	Cost
Ingredients		
Packaging		
Utilities		
Miscellaneous		
Total Cost		

Part D: Product Presentation

Present your pastry product to the class and explain:

- ✓ Product name
- ✓ Ingredients used
- ✓ Procedure followed
- ✓ Estimated product cost
- ✓ Suggested selling price

V. Short Synthesis

Costing is important in pastry production because it helps bakers determine the total expenses involved in making products. It includes the cost of ingredients, packaging, utilities, labor, and other expenses. Proper costing helps bakers set the correct selling price and earn profit while maintaining quality pastry products.

Reflection Questions

Answer in 2–3 sentences.

1. Why is costing important in pastry production?
2. Which component of product cost was easiest to compute?
3. What challenges did you encounter while computing the product cost?
4. How can proper costing help bakery businesses succeed?

Performance Rubric

Criteria	4 Excellent	3 Good	2 Fair	1 Needs Improvement	Score
Understanding of Costing	Clearly explained all components of cost	Explained most components	Limited explanation	Unable to explain costing	
Accuracy of Cost Computation	Computation is complete and accurate	Minor errors observed	Several errors observed	Incorrect computation	
Product Quality	Excellent appearance and preparation	Good quality	Acceptable quality	Poor quality	
Creativity and Presentation	Highly creative and organized presentation	Creative presentation	Minimal creativity	Poor presentation	
Oral Presentation	Clear and confident explanation	Mostly clear explanation	Limited explanation	Unable to explain clearly	
Sanitation and Safety Practices	Properly observed throughout activity	Minor lapses observed	Several lapses observed	Safety practices not observed	

Total Score: _____ /24

Rating Scale

21–24 = Outstanding

17–20 = Very Satisfactory

13–16 = Satisfactory

9–12 = Needs Improvement

8 and below = Beginning

LEARNING ACTIVITY SHEET (LAS)

Learning Area	BAKERY OPERATIONS	Term	2
Lesson Exemplar	5	Date	
Lesson Title/Topic	IMPORTANCE OF COSTING		
Name		Grade & Section	

I. Activity Title: “Smart Bakers Challenge: Bake, Budget, and Earn!”

Group Performance Activity

II. Learning Objectives

At the end of the activity, the learners will be able to:

1. **Display accuracy in computing the total cost of a pastry product using a given recipe and price list.**
2. **Initiate thriftiness in costing quality pastry products.**

III. Materials Needed

Tools and Equipment

- Calculator
- Pen and paper
- Measuring cups and spoons
- Mixing bowls
- Weighing scale
- Baking trays
- Muffin molds
- Oven
- Whisk
- Rubber spatula
- Knife and chopping board
- Apron
- Hairnet
- Gloves
- Serving tray or plate

IV. Instructions

1. Form a group with **4–6 members**.
2. Choose or receive one assigned contemporary pastry product.
3. Prepare the pastry product following the standard procedure.
4. Compute the total cost using the provided recipe and price list.
5. Practice thriftiness by avoiding ingredient waste and using materials properly.
6. Present your pastry product and costing computation to the class.

CONTEMPORARY PASTRY PRODUCTS

A. NO-BAKE MANGO GRAHAM PARFAIT

Ingredients

- 1 pack graham crackers – ₱45
- 1 pack all-purpose cream – ₱55
- 1 can condensed milk – ₱40
- 2 ripe mangoes – ₱50

Materials

- Plastic cups or containers – ₱20

Procedure

1. Crush graham crackers.
2. Mix all-purpose cream and condensed milk.
3. Layer graham crumbs, cream mixture, and mangoes in cups.
4. Repeat layers.
5. Chill before serving.

B. CAKE POPS

Ingredients

- 2 cups crumbled cake – ₱70
- ½ cup frosting – ₱40
- Melted chocolate – ₱60
- Sprinkles – ₱20
- Lollipop sticks – ₱15

Procedure

1. Crumble cake into small pieces.
2. Add frosting and mix well.
3. Form into balls.
4. Chill for 15 minutes.
5. Insert sticks.
6. Dip into melted chocolate.
7. Decorate with sprinkles.

C. COOKIE CUPS

Ingredients

- 1 cup flour – ₱20
- ½ cup butter – ₱50
- ½ cup sugar – ₱15
- 1 egg – ₱10
- Chocolate chips – ₱40

Materials

- Muffin liners – ₱15

Procedure

1. Cream butter and sugar together.
2. Add egg and mix thoroughly.
3. Add flour and chocolate chips.
4. Scoop mixture into muffin molds.
5. Press center lightly to create cup shape.
6. Bake at **180°C for 12–15 minutes.**

7. Cool before adding fillings if desired.

D. MINI FRUIT TART

Ingredients

- Ready-made tart shells – ₱60
- Custard filling – ₱50
- Assorted fruits – ₱80
- Fruit glaze or jam – ₱25

Procedure

1. Arrange tart shells on tray.
2. Fill with custard.
3. Slice and arrange fruits attractively.
4. Brush lightly with glaze.
5. Chill before serving.

Part B: Product Costing Activity

Compute the Total Product Cost

Fill out the table below.

Components of Cost	Amount
Ingredients Cost	
Packaging Cost	
Utility Cost	
Miscellaneous Cost	
Total Cost	

Part C: Thriftiness Challenge

Discuss within the group:

1. How can you avoid wasting ingredients?
2. What strategies can help reduce production cost while maintaining quality?

Write your answers below.

Part D: Product Presentation

Present your pastry product and explain:

- ✓ Product name
- ✓ Ingredients used
- ✓ Procedure followed
- ✓ Total product cost
- ✓ Suggested selling price
- ✓ Ways your group practiced thriftiness

V. Short Synthesis

Costing is an important skill in Bread and Pastry Production because it helps bakers determine the total expenses involved in producing quality pastry products. Proper costing includes ingredients, packaging, utilities, and other expenses. Practicing thriftiness helps reduce waste, save money, and increase possible profit while maintaining product quality and customer satisfaction.

Reflection Questions

Answer in 2–3 sentences.

1. Why is accurate costing important in pastry production?
2. How did your group practice thriftiness during the activity?
3. What challenges did your group encounter while computing product cost?
4. How can proper costing help bakery businesses become successful?

Performance Rubric

Criteria	4 Excellent	3 Good	2 Fair	1 Needs Improvement	Score
Accuracy of Cost Computation	Computation is complete and accurate	Minor errors observed	Several errors observed	Incorrect computation	
Understanding of Costing Components	Clearly explained all cost components	Explained most components	Limited explanation	Unable to explain costing	
Product Quality	Excellent appearance, taste, and preparation	Good quality with minor flaws	Acceptable quality	Poor quality	
Thriftiness and Resource Management	Demonstrated excellent resource management and minimal waste	Minor wastage observed	Some unnecessary waste observed	Poor resource management	
Teamwork and Participation	All members actively participated	Most members participated	Few members participated	Minimal participation	
Oral Presentation	Clear and confident explanation	Mostly clear explanation	Limited explanation	Unable to explain clearly	

Total Score: _____ /24

Rating Scale

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