

Learning Activity Sheets for Kitchen Operations

TECH-PRO ELECTIVE



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If you have feedback on the LAS, please accomplish the feedback form, which may be accessed through the following link: <https://tinyurl.com/sshstechprofeedbackform>.

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LEARNING ACTIVITY SHEET (LAS)

Learning Area	KITCHEN OPERATIONS	Term	2
Lesson Exemplar	1	Date	
Lesson Title/Topic	Characteristics of Appetizers		
Name		Grade & Section	

I. Activity No. 1: “Jumbled Letters”

- II. **Objective:** At the end of the activity, you should be able to identify different types of
appetizers

III. Materials Needed: Ballpen/Pen

- IV. **Instructions:** Rearrange the jumbled letters to form the correct answer and write on the space provided.

1. tiepaprez – _____

(Foods that stimulate the appetite, through their attractive appearance, fragrance or appealing flavor.)

2. salikctco - _____

(Usually consists of orange, pineapple, grapefruit or tomato juices served with cold salad dressings)

3. aepcna - _____

(Made from thin slices of bread in different shapes)

4. upso - _____

(A primary liquid food, usually served warm or hot)

5. laads - _____

(A usually cold dish composed of mixed raw leafy greens, vegetables, fruits, pasta, and protein served with dressing)

V. Synthesis:

Answer the following:

1. How did arranging the jumbled letters into correct words help you identify different types of appetizers and their associated foods?
2. In what way did the activity deepen your understanding of the qualities and importance of appetizers in meal preparation and presentation?

LEARNING ACTIVITY SHEET (LAS)

Learning Area	KITCHEN OPERATIONS	Term	2
Lesson Exemplar	1	Date	
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I. Activity No. 2: “Why Does It Matter?”

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

- 1) select appropriate appetizers for an event and
- 2) distinguish between hot and cold appetizers.

III. Materials Needed: Paper and Ballpen/Pen

IV. Instructions: The teacher presents a short scenario:

“You are helping prepare food for a party or school event. Choose at least five appetizers from the options provided below to serve to the guests.”

List of Appetizers:

Spring Rolls	Mini Burgers	Fruit Skewers
Chicken wings	Green Salad	Mini Pizza
Tuna Canape	Mango Sushi Rolls	Squash Soup

Learners will answer the following questions individually, then share with a partner:

- Why is it important to know the difference between hot and cold appetizers?

- How can this knowledge help you in real-life situations (e.g., parties, restaurants, or catering events)?

V. Synthesis:

Answer the question below:

How does differentiating between hot and cold appetizers in terms of preparation, serving temperature, and suitability for various occasions help improve your practical skills and decision-making in real-life food service settings such as restaurant, parties, and catering events?

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I. Activity No. 3: "Spot the Difference"

II. Objective(s): At the end of the activity, you should be able to classify appetizers as hot or cold based on their characteristics and serving temperature.

III. Materials Needed: Chart/Board, Sticky notes, Ballpen

IV. Instructions: The teacher will display a group of pictures. Students will examine the pictures shown on the board or screen and observe the samples provided.

Guide questions:

- What aspects of the food do you observe?
- Is it served cold or hot?
- How was it prepared, in your opinion?

Students will place each sample under the appropriate category:

- Hot Appetizer
- Cold Appetizer

(Make use of a chart, board, or sticky notes.)

Guided Inquiries: (Learners' answers may vary)

1. What helped you decide whether it was a hot or cold appetizer?

2. What qualities influenced your choice?

3. Which appetizers are served hot?

4. Which appetizers are served cold or are considered refreshing?

5. Are you able to recognize the cooking techniques?

V. Synthesis:

Answer this question:

How does recognizing the characteristics, serving temperatures, and preparation techniques of hot and cold appetizers help develop your observation and classification skills?

LEARNING ACTIVITY SHEET (LAS)

Learning Area	KITCHEN OPERATIONS	Term	2
Lesson Exemplar	1	Date	
Lesson Title/Topic	Characteristics of Appetizers		
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I. Activity No. 4: “Hot or Cold”

II. Objective(s): At the end of the activity, you should be able to classify appetizers as hot or cold and explain their preparation methods, serving styles, and basis for classification.

III. Materials Needed: Paper and Ballpen

IV. Instructions: Students are given five examples of appetizers. If the appetizer is hot, they will write **H**, and if it is cold, they will write **C**. Students will collaborate in pairs. Each pair chooses two appetizers, one hot and one cold, and describes:

1. How it is made

2. How it is served

3. The reason it belongs in that category

V.Synthesis:

Answer this question:

How does working collaboratively to categorize appetizers as hot and cold enhance your understanding of their preparation methods, serving techniques, and classification characteristics?

LEARNING ACTIVITY SHEET (LAS)

Learning Area	KITCHEN OPERATIONS	Term	2
Lesson Exemplar	1	Date	
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I. Activity No. 5: “Scenario Presentation”

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

1. select appropriate hot and cold appetizers suitable for a small party or school event based on their characteristics; and
2. describe and present the chosen appetizers according to their temperature, preparation, flavor and presentation through a simple visual menu arrangement.

III. Materials Needed: Paper, Ballpen, Coloring Supply, Pencil, and Ruler

IV. Instructions: The teacher presents a short scenario:

“You are assigned to prepare appetizers for a small party or school event. Your task is to select and arrange hot and cold appetizers for your guests.”

A. Form a group with 4 to 5 members. Study the scrambled list of appetizers below. The group will identify whether each item is a hot or cold appetizer, then classify it as fruit-based, vegetable-based, seafood-based, meat-based, dairy-based, or a combination. Write the group’s answers in the table provided and present the group’s output to the class.

List of Appetizer

Ceasar Salad	Cheese Sticks	Sushi Rolls
Fruit Skewers	Stuffed Tomato	Potato Salad
Shrimp Cocktail	Spring Rolls	Nachos with Cheese
Chicken wings	Deviled Egg	Mini Pizza
Vegetable Sticks with Dip		Tuna Canape

Appetizer	Hot	Cold	Fruit-based	Vegetable-based	Seafood-based	Meat-based	Dairy-based	Combination
Example: Caesar Salad		✓		✓			✓	✓
1.								
2.								
3.								
4.								
5.								

B. The group will design and draw a simple appetizer menu layout that creatively and neatly shows a basic table arrangement. Prepare a clean sheet of paper, coloring materials, a pencil, and a ruler.

Create a simple appetizer table design that includes both hot and cold appetizers. Draw a neat sketch of your appetizer platter design. Mark the appetizers that are part of your design. Make sure the appetizers are arranged correctly in terms of presentation, color, and size.

V. Synthesis:

Answer this question:

How does selecting, describing, and visually organizing hot and cold appetizers for a specific event demonstrate your understanding of appetizer classification and presentation?

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Learning Area	KITCHEN OPERATIONS	Term	2
Lesson Exemplar	1	Date	
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I. Activity No. 6: “Classify Me”

II. Objective(s): At the end of the activity, you should be able to classify appetizers as hot or cold and identify one characteristic that supports each classification.

III. Materials Needed: Ballpen

IV. Instructions: Classify each appetizer as hot or cold. Then, write one characteristic that supports your answer.

Appetizer	Hot or Cold	Characteristics
Shrimp Tempura		
Chicken Fillet		
Egg Drop Soup		
Cucumber Bites		
Green Salad		
Lumpiang Shanghai		
Yema Tart		

V. Synthesis:

Answer this:

How does identifying appetizers as hot or cold and explaining their characteristics strengthen your understanding of appetizer classification?

LEARNING ACTIVITY SHEET (LAS)

Learning Area	KITCHEN OPERATIONS	Term	2
Lesson Exemplar	2	Date	
Lesson Title/Topic	Classifying Appetizers According to Features & Ingredients		
Name		Grade & Section	

I. Activity No. 1: “Why Do We Need to Classify”

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

1. explain the importance of classifying appetizers according to their characteristics; and
2. describe how classification helps in food preparation and serving.

III. Materials Needed: Paper and Ballpen

IV. Instructions: The teacher gives a brief scenario:

"You are tasked with organizing and preparing appetizers for a catering event. Before serving, the food must be arranged correctly."

Answer the following questions. Write your responses in two to three sentences and discuss them with a partner. A selected group of students will present their answers to the class.

1. Why is it crucial to categorize appetizers based on their characteristics?

2. In what ways does classification aid in food preparation and serving?

V. Synthesis:

Answer this question:

How does classifying appetizers according to their characteristics help ensure proper food preparation and successful serving during a catering event?

LEARNING ACTIVITY SHEET (LAS)

Learning Area	KITCHEN OPERATIONS	Term	2
Lesson Exemplar	2	Date	
Lesson Title/Topic	Classifying Appetizers According to Features & Ingredients		
Name		Grade & Section	

- I. Activity No. 2: “Look and Tell”**
- II. Objective(s):** At the end of the activity, you should be able to identify the characteristics of appetizers based on appearance, temperature, preparation, and flavor.
- III. Materials Needed:** Paper and Ballpen
- IV. Instructions:** The teacher displays images or samples of various appetizers, such as salad, soup, canapés, spring rolls, and cocktail drinks.



Picture 1



Picture 2



Picture 3



Picture 4



Picture 5

After seeing each example, students respond:

1. Which aspects of the appetizer catch your attention?
2. Is the temperature hot or cold?
3. Is it fresh or cooked?
4. Is it simple or spicy?

V. Synthesis:

Answer this question:

How do the appearance, temperature, preparation, and flavor of appetizers help you identify and classify them correctly?

LEARNING ACTIVITY SHEET (LAS)

Learning Area	KITCHEN OPERATIONS	Term	2
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Lesson Title/Topic	Classifying Appetizers According to Features & Ingredients		
Name		Grade & Section	

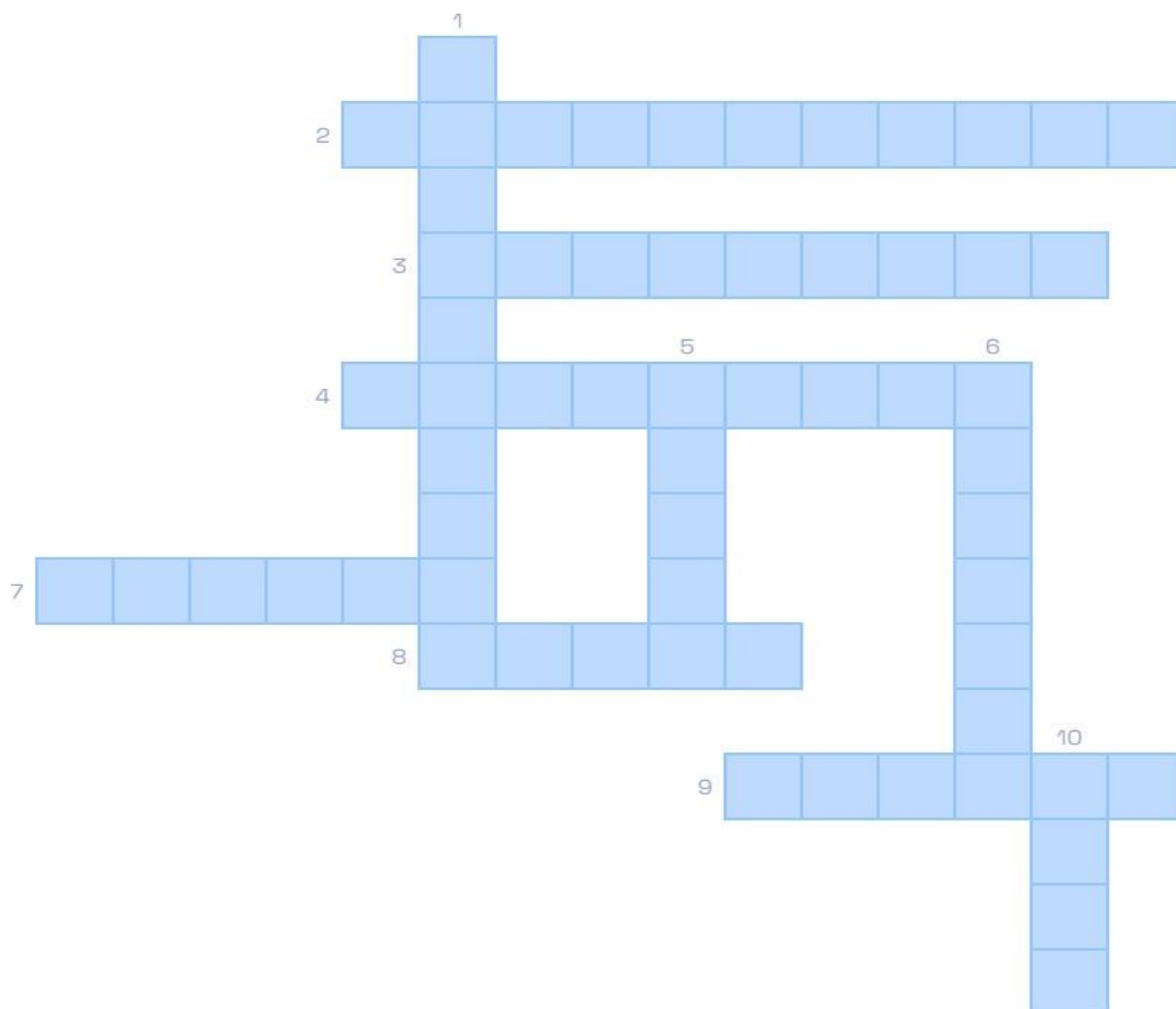
I. Activity No. 3: “Crossword Puzzle”

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

1. Identify and recall the different characteristics of appetizers by solving crossword clues.

III. Materials Needed: Paper and Ballpen

IV. Instructions: Complete the crossword by filling in a word that fits each clue.



Across

1. Skewered and grilled pieces of meat or vegetables
5. A light savory liquid made by simmering meat or vegetables

- 6. Thin slices of raw fish served without rice
- 10. A hot liquid dish made with vegetables, meat, or fish

Down

- 2. Naturally sweet fruits served raw and unprocessed
- 3. A smooth soup made with milk or cream
- 4. Ground meat formed into small round portions
- 7. A small decorative appetizer served on bread or crackers
- 8. Japanese dish of vinegared rice with seafood or vegetables

V. Synthesis:

Answer this question:

How does identifying the characteristics of appetizers help you complete the crossword puzzle correctly?

LEARNING ACTIVITY SHEET (LAS)

Learning Area	KITCHEN OPERATIONS	Term	2
Lesson Exemplar	2	Date	
Lesson Title/Topic	Classifying Appetizers According to Features & Ingredients		
Name		Grade & Section	

I. Activity No. 4: “Classify Me”

II. Objective(s): At the end of the activity, you should be able to classify each appetizer in the table according to whether it is hot or cold and according to its ingredients.

III. Materials Needed: Paper and Ballpen

IV. Instructions: Classify each appetizer in a table according to hot or cold, and ingredients. Justify your classification to present in the class.

- Hot or cold
- Ingredients (e.g., fruit-based, vegetable-based, seafood-based, meat-based, dairy products, or combination.)

Appetizer	Hot or Cold	Ingredients
1. Fresh Lumpia		
2. Chicken Popcorn		
3. Tuna Salad Wrap		
4. Crudites		
5. Calamares		
6. Apple and Cucumber with Dip		

V. Synthesis:

Answer this question:

How does identifying the temperature and ingredients of appetizers help you classify and explain them accurately?

LEARNING ACTIVITY SHEET (LAS)

Learning Area	KITCHEN OPERATIONS	Term	2
Lesson Exemplar	2	Date	
Lesson Title/Topic	Classifying Appetizers According to Features & Ingredients		
Name		Grade & Section	

I. Activity No. 5: "Prepare the Appetite"

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

A. 1. prepare hot and cold appetizers following given recipes and proper procedures.

2. apply appropriate plating and presentation techniques in arranging appetizers attractively.

3. demonstrate teamwork and effective communication in preparing and presenting appetizers to the class.

B. 1. select appropriate ingredients and prepare an appetizer using proper food preparation techniques such as washing, chopping, and measuring

2. apply safe and hygienic cooking practices in assembling or cooking appetizers.

3. present and explain the ingredients used and preparation process of their finished product in an organized and attractive manner.

III. Materials Needed: Kitchen tools, utensils and equipment, Ingredients, Presentation Materials, and PPE

IV. Instructions:

A. This activity provides you some recipe in preparing appetizers for your guidance and reference. You will prepare and present one hot appetizer (serve warm) and one cold appetizer (served chilled or at room temperature). You may work in a group. Arrange your appetizers nicely on a plate or tray and finally present your dish to the class.

Recipe for Cold Appetizer

Tuna Salad Over Crackers

Recipe by: Vanjo Marano

Ingredients

- 1 can 6-oz albacore tuna in water, drained
- 5 tablespoons mayonnaise



- 1 tablespoon minced onion
- 2 teaspoons minced celery
- 1 teaspoon superfine mustard powder
- A dash of ground black pepper
- A dash of salt
- 1 pack of soda crackers or snack cracker

Procedure:

1. Combine tuna, onion, and celery in a bowl. Using a spoon, mix all the ingredients together.
2. Add mayonnaise and mustard powder. Continue to mix. Taste the mixture and add salt and pepper as needed. Make sure that the ingredients are well blended.
3. Refrigerate for at least 1 hour. Scoop a tablespoon of the mixture and top over crackers

Crudités

Recipe by: Mondeléz International

Ingredients:

- 2 carrots
- 4 stalks celery
- 2 medium-sized cucumbers

Dip: Tartar sauce

- 1 cup Mayonnaise
- 1 tablespoon minced onion
- 1 tablespoon pickle relish with the liquid
- Salt and pepper to taste



<https://superdips.ca/present-your-crudites-in-a-small-glass/?lang=en>

Procedure:

1. Peel the carrots, slice them into sticks, and soak them in cold water.
2. Use only the celery stalks but keep the leaves for use in stewing recipes. Clean stalks and cut into sticks. Soak in cold water.
3. Peel the cucumber, cut in half then scoop the seeds out. Cut into sticks and soak in cold water.
4. Make the tartar sauce dip. Place in a small bowl.

5. Remove the sticks of carrots, celery and cucumber from the water. Dry with paper towels. Arrange on a plate with the tartar sauce dip in a small bowl.

Tartar Sauce:

In a bowl, mix Kraft Mayo with the onion and pickle relish. Season with salt and pepper. Taste and adjust the seasoning as needed. Transfer to a small bowl.

Recipe for Hot Appetizer**Fried Okra**

Recipe by: Lalaine Manalo

Ingredients:

- 1 kg okra, ends trimmed and cut into 1-inch rounds
- 3-4 C oil
- 2 eggs
- 2 cups flour
- 1 cup cornstarch
- 1 tablespoon salt
- 1 teaspoon pepper



Procedure:

1. In a cast iron skillet or heavy bottomed pot over medium heat, heat oil about 350F (no thermometer? Insert a wooden spoon or stick into the oil, if the oil bubbles around the stick, it is ready for deep frying)
2. In a bowl, whisk the eggs until frothy. Add okra and stir to fully coat. In another, bowl, combine flour, cornstarch, salt and pepper. Whisk together until distributed. Dredge okra in flour mixture until fully coated.
3. In the hot oil, add okra in batches and cook, stirring occasionally, for about 2-3 minutes or until golden and crisp. With slotted spoon, remove okra from pot and drain in paper towels. Season with additional salt, if desired. Serve with spicy vinegar dip.

Crispy Tilapia Sticks

Recipe by: Cora Merano Ingredients

Ingredients:

- ½ kl thick tilapia fillet, each piece sliced lengthwise into 3-4 pieces
- ½ teaspoon garlic powder

- ½ teaspoon onion powder
- ½ teaspoon sea salt
- ¼ teaspoon ground black pepper
- 2 eggs, beaten
- 1 cup panko breadcrumbs
- 2 cups cooking oil



<https://panlasangpinoy.com/crispy-tilapia-sticks-recipe/>

Procedure:

1. Combine salt, garlic and ground black pepper in a bowl, mix well.
2. Rub the mixture all over sliced tilapia fillets.
3. Meanwhile, heat oil in a deep cooking pot.
4. Dip the tilapia fillet in the bowl with beaten egg then dredge the tilapia in Panko breadcrumbs, until fully coated.
5. Deep fry the fillet until golden brown.
6. Take the fillets out of the pot and place in a plate lined with paper towel.
7. Serve with vinegar dip or mayonnaise-based dip.

Appetizer Activity Rubric

Criteria	Excellent	Good	Satisfactory	Needs Improvement
Selection of Appetizer	Chooses one hot and one cold appetizer correctly and creatively	Chooses one hot one cold appetizer correctly	Chose appetizers but not clearly hot/cold	Incorrect choice of appetizer
Preparation and Technique	Followed correct steps, cooked properly, safe and hygienic	Minor mistakes, mostly correct preparation	Some errors, partially followed steps	Poor preparation, unsafe or unhygienic.
Use of Ingredients	All ingredients are correct, fresh, and appropriate	Most ingredients correct	Some ingredients missing or incorrect	Many ingredients missing or incorrect
Presentation and Plating	Attractive, clean, well-arranged, and colorful	Neat and mostly attractive	Somewhat neat, needs improvement	Messy and unattractive presentation
Explanation	Clearly explained type and ingredients of each appetizer	Mostly clear explanation	Partially explained	Did not explain or incorrect explanation

Total Score: ____/20

Grading Scale:

18-20 = Excellent

14-17 = Good

10-13 = Satisfactory

Below 10 = Needs Improvement

B. Appetizer According to Ingredients

Direction: Choose an appetizer using ingredients like vegetables, fruits, meat, seafood, or cheese. Prepare the ingredients by washing, chopping, or measuring them. Follow the correct steps to cook or assemble your appetizer safely and hygienically. Arrange it neatly on a plate or tray and make it look attractive. Be ready to explain the ingredients you used.

Recipe for Appetizer

Popcorn chicken

Recipe by: Vanjo Merano Ingredients

Ingredients:

- ½ kilo boneless chicken breast sliced into cubes
- 1/2 teaspoon garlic powder
- 1/4 teaspoon ground black pepper
- 1 teaspoon salt
- 1 teaspoon paprika optional
- 2 eggs
- 1 cup all-purpose flour
- 3 to 4 cups cooking oil

Procedure:

1. Place chicken in a bowl. Add garlic powder, ground black pepper, salt, and paprika. Mix well. Let the chicken marinate for 10 minutes.
2. Meanwhile, Crack the eggs in a bowl. Beat.
3. Place flour in a bowl. Line-up with the bowl of beaten egg and then the one the marinated chicken breasts.
4. Heat the oil in a cooking pot
5. Dip each piece of chicken in beaten egg, and then dredge in flour. Make sure that the chicken gets coated with flour all over. Put in a clean plate or bowl.

6. Double coat the chicken by repeating the previous step (dip in egg again and then dredge in flour).
7. Deep fry each coated chicken piece for 3 to 5 minutes or until light to medium brown. Remove from the pot and let the excess oil drip.
8. Arrange in a serving plate with your favorite dip. Serve this with mayonnaise-based dip.

Filipino Fruit Salad

By Kristina Razon

Ingredients:

- 1 pound frozen young coconut (kinayod na buko)
- 2 (15-ounce) cans tropical fruit salad packed in juice
- 1 (15-ounce) can peach chunks packed in juice
- 1 (12-ounce) jar white nata de coco (coconut gel)
- 1 (12-ounce) jar nata de piña (pineapple gel)
- 1/2 cup sweetened condensed milk (1/2 of a 14-ounce can)
- 2 tablespoons full-fat sour cream



Procedure:

1. Place 1 pound frozen young coconut in a colander set in the sink and let sit at room temperature until thawed, 1 1/2 to 2 hours. Alternatively, set the colander in a large bowl and let thaw overnight in the refrigerator.
2. Drain 2 (15-ounce) cans tropical fruit salad, 1 (15-ounce) can peach chunks, 1 (12-ounce) jar nata de coco, and 1 (12-ounce) jar nata de piña over the young coconut in the same colander and let sit for 30 minutes.
3. Place 1/2 cup sweetened condensed milk and 2 tablespoons sour cream in a large bowl and whisk until smooth. Add the drained fruit and coconut and stir until thoroughly combined. Cover and refrigerate for at least 2 hours or up to 1 day before serving.

Lumpiang Prito

By Lalaine Manalo

Ingredients:

- 1/4 cup canola oil
- 1 package (12 ounces) firm tofu
- 1 onion, peeled and chopped



- 2 cloves garlic, peeled and minced
- 1 large Japanese yam (camote), peeled and cut into 1-inch lengths matchsticks
- ½ cup water
- 2 large carrots, peeled and cut into 1-inch lengths matchsticks
- ½ head cabbage, shredded
- 4 cups bean sprouts *togi*
- 12 spring roll wrappers
- salt and pepper to taste

Procedure:

1. Drain tofu from packing liquid. Pat dry with paper towels to absorb moisture. Cut into ½ inch cubes
2. In a wide skillet over medium heat, heat about 2 tablespoons of oil until very hot. Add tofu and cook until crisp and lightly browned. Remove from pan and drain on paper towels. Keep warm.
3. Add onions and garlic and cook until softened.
4. Add the camote and water. Cook until camote is tender and most of the liquid has been absorbed.
5. Add carrots and cook for about 1 minute or until half-done.
6. Add cabbage and tofu. Cook for about 1 to 2 minutes.
7. Add bean sprouts and stir-fry briefly for about 30 seconds. Season with salt and pepper to taste. Cook until vegetables are tender yet crisp.
8. Remove the vegetable mixture from heat and drain in a strainer. Let cool completely.
9. Separate wrappers into individual sheets. On a flat working surface, lay wrapper like a diamond
10. Spoon about 2 tablespoons of vegetable mixture in the middle of the wrapper.
11. Fold the bottom corner over the filling and then fold in sides. Starting at the bottom, roll up the wrapper to form a tight log around the filling. Repeat with the remaining mixture.
12. In a skillet over medium heat, heat about 2-inch deep oil. Add spring rolls seam side down and fry, turning once or twice, for about 2 to 3 minutes on each side or until golden brown.
13. Remove from pan and drain on a wire rack set over a baking sheet. Serve immediately.

Baked Tahong with Sweet-Chili Mayo Toppings

By Lalaine Manalo

Ingredients:

- 4 pieces frozen half-shell mussels, thawed
- 1 cup mayonnaise
- ½ cup Cheddar cheese, shredded
- 2 tablespoons sweet chili sauce
- 1 tablespoon green onions, chopped
- 1 teaspoon lime juice



Procedure:

1. In a bowl, combine mayonnaise, cheese, sweet chili sauce, green onions, and lime juice. Gently stir until incorporated.
2. Arrange mussels in a single layer on an aluminum foil or parchment-lined baking sheet. Spoon about 1 teaspoon of mayo-chili mixture on each shell and spread to cover the mussel fully.
3. Bake in a 375 F oven for about 10 to 15 minutes or until golden brown and bubbly. Serve immediately.

Creamy Corn Soup

By Abby

Ingredients:

- ½ onion, chopped
- ¼ cup chopped fresh parsley
- 1 tablespoon butter
- 1 clove garlic, minced
- 3 tablespoons all-purpose flour
- 2 ½ cups milk
- 1 cup chicken broth
- 2 (12-ounce) cans whole kernel corn, drained
- 2 ½ tablespoons cream cheese
- 1 teaspoon garlic salt
- 1 teaspoon ground black pepper
- cayenne pepper to taste



Procedure:

1. Gather all ingredients.
2. Combine onion, parsley, butter, and minced garlic in a large pot over medium heat; cook and stir until onions are tender, about 5 minutes.
3. Whisk in flour to make a thick paste; whisk in milk and chicken broth until soup thickens slightly.
4. Stir in corn and cream cheese until heated through.
5. Add garlic salt, black pepper, and cayenne pepper to taste; stir until combined.

Activity Rubric

Criteria	Excellent (4)	Good (3)	Satisfactory (2)	Needs Improvement (1)
Choice of Ingredients	Selected appropriate and fresh ingredients that suit the appetizer type perfectly	Selected mostly appropriate ingredients	Some ingredients are inappropriate or missing	Ingredients are mostly wrong or unsuitable
Preparation of Ingredients	Ingredients are properly washed, peeled, chopped, and measured accurately	Minor mistakes in preparation	Some preparation steps were not done correctly	Ingredients poorly prepared or unsafe
Cooking / Assembling	Followed correct cooking or assembling steps; dish is safe and hygienic	Minor mistakes; mostly correct preparation	Some errors in cooking or assembly	Poor cooking or assembly; unsafe or unhygienic
Presentation / Plating	Attractive, clean, well-arranged, balanced colors and textures	Neat and mostly attractive	Somewhat neat but needs improvement	Messy, unattractive, poorly arranged
Explanation / Knowledge	Clearly explained ingredients used and type of appetizer (hot, cold, canapé, salad, dip)	Mostly clear explanation	Partially explained	Did not explain or explanation is incorrect

V. Synthesis:

Answer the following:

1. How does preparing and presenting both hot and cold appetizers in a group help you understand proper food preparation, teamwork, and presentation skills?
2. How does properly selecting, preparing, and presenting ingredients contribute to the safe, hygienic, and attractive preparation of an appetizer?