

K to 12 BASIC EDUCATION CURRICULUM
JUNIOR HIGH SCHOOL TECHNICAL LIVELIHOOD EDUCATION AND SENIOR HIGH SCHOOL - TECHNICAL-VOCATIONAL-LIVELIHOOD TRACK
HOME ECONOMICS – BREAD AND PASTRY PRODUCTION

These are the list of specializations and their pre-requisites.

	Specialization	Number of Hours	Pre-requisite
1.	AGRI-FISHERY ARTS	Animal Production (NC II)	
2.		Aquaculture (NC II)	
3.		Artificial Insemination (Ruminants) (NC II)	Animal Production
4.		Artificial Insemination (Swine) (NC II)	Animal Production
5.		Crop Production (NC I)	
6.		Fish Nursery Operation (NC II)	
7.		Fish or Shrimp Grow Out Operation (Non NC)	Aquaculture
8.		Fish Wharf Operation (NC I)	Fish or Shrimp Grow Out Operation
9.		Food (Fish) Processing (NC II)	
10.		Horticulture (NC II)	
11.		Landscape Installation and Maintenance (NC II)	Crop Production
12.		Organic Agriculture (NC II)	Crop Production
13.		Pest Management (NC II)	Crop Production
14.		Rice Machinery Operation (NC II)	Crop Production
15.		Slaughtering Operation (NC II)	Animal Production
1.	HOME ECONOMICS	Beauty/Nail Care (NC II)	40 hours of the subject during exploratory Grade 7/8
2.		Attractions and Theme Parks (NC II)	
3.		Bread and Pastry Production (NC II)	
4.		Caregiving (NC II)	40 hours of the subject during exploratory Grade 7/8
5.		Cookery (NC II)	40 hours of the subject during exploratory Grade 7/8
6.		Dressmaking (NC II)	
7.		Food and Beverage Services (NC II)	
8.		Front Office Services (NC II)	40 hours of the subject during exploratory Grade 7/8
9.		Hairdressing (NC II)	
10.		Handicraft (Basketry, Macrame) (Non-NC)	
11.		Handicraft (Fashion Accessories, Paper Craft) (Non-NC)	
12.		Handicraft (Needlecraft) (Non-NC)	
13.		Handicraft (Woodcraft, Leathercraft) (Non-NC)	
14.		Household Services (NC II)	40 hours of the subject during exploratory Grade 7/8
15.		Housekeeping (NC II)	
16.		Tailoring (NC II)	40 hours of the subject during exploratory Grade 7/8
17.		Tour Guiding Services (NC II)	
18.		Tourism Promotion Services (NC II)	
19.		Travel Services (NC II)	
20.		Wellness Massage (NC II)	

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		Specialization	Number of Hours	Pre-requisite
1.	ICT	Computer Hardware Servicing (NC II)	320 hours	
2.		Animation (NC II)	320 hours	
3.		Computer Programming (NC IV)	320 hours	
4.		Contact Center Services (NC II)	320 hours	
5.		Illustration (NC II)	320 hours	
6.		Medical Transcription (NC II)	320 hours	
7.		Technical Drafting (NC II)	320 hours	
1.	INDUSTRIAL ARTS	Automotive Servicing (NC I)	640 hours	
2.		Carpentry (NC II)	640 hours	
3.		Consumer Electronics Servicing (NC II)	640 hours	
4.		Electrical Installation and Maintenance (NC II)	640 hours	
5.		Masonry (NC II)	320 hours	
6.		Plumbing (NC I)	320 hours	
7.		Plumbing (NC II)	320 hours	Plumbing (NC I)
8.		Refrigeration and Airconditioning Servicing (NC II)	640 hours	
9.		Shielded Metal Arc Welding (NC I)	320 hours	
10.		Shielded Metal Arc Welding (NC II)	320 hours	Shielded Metal Arc Welding (NC I)
11.		Tile Setting (NC II)	320 hours	

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HOME ECONOMICS – BREAD AND PASTRY PRODUCTION
(160 hours)

Course Description:

This curriculum guide on Bread and Pastry Production course leads to **National Certificate Level II (NCII)**. This course is designed for high school student to develop knowledge, skills, and attitude to perform the tasks on Bread and Pastry Production. It covers core competencies namely: 1) prepare and produce bakery products; 2) prepare and produce pastry products; 3) prepare and present gateau, tortes and cakes; 4) prepare and display petit fours and 5) present deserts. The preliminaries of this specialization course includes the following: 1) Explain core concepts in bread & pastry production ; 2) Discuss the relevance of the course 3) Explore on opportunities for a Baker or Commis as a career.

CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
Introduction 1. Basic concepts in bread and pastry production 2. Relevance of the course 3. Career opportunities	The learners demonstrate an understanding of the core concepts and theories in bread and pastry production	The learners independently demonstrate core competencies in bread and pastry production as prescribed in the TESDA Training Regulation	<i>The learners:</i> 1. explain core concepts in bread and pastry production 2. discuss the relevance of the course 3. explore opportunities in bread and pastry production	
Quarter 1 Lesson 1: PREPARE AND PRODUCE BAKERY PRODUCTS				
1. Accurate measurement of ingredients 2. Baking ingredients and its substitution 3. Types, kinds, and classification of bakery products 4. Mixing procedures/formulation/recipes, and desired product characteristics of various bakery products 5. Baking techniques, appropriate conditions and enterprise requirements and standards 6. Temperature ranges in bakery products 7. Suggested projects: 7.1. Dinner roll	The learners demonstrate an understanding of the core concepts and theories in bread and pastry production	The learners independently demonstrate core competencies in preparing and producing bakery products	LO 1. Prepare bakery products 1.1 Select, measure and weigh required ingredients according to recipe or production requirements 1.2 Prepare a variety of bakery products according to standard mixing procedures/ formulation/ recipes and desired product characteristics 1.3 Use appropriate equipment according to required bakery products and standard operating procedures 1.4 Bake bakery products according to techniques and appropriate conditions 1.5 Select required oven temperature to bake goods in accordance with the desired characteristics, standards recipe specifications	TLE_HEBP9-12PB-Ia-f-1

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
7.2. Pan de sal 7.3. Cinnamon roll 7.4. Ensaymada 7.5. Pan de coco				
Quarter 2 LESSON 1: PREPARE AND PRODUCE PASTRY PRODUCTS (PP)				
<ol style="list-style-type: none"> 1. Culinary and technical terms related to pastry products 2. Ratio of ingredients required to produce a balance formula 3. Correct proportion control, yields, weights and sizes for profitability 4. Types, kinds, and classification of pastry products 5. Mixing procedures/formulation/recipes and desired product characteristics of various pastry products 6. Baking tools, equipment, and their uses and functions 7. Baking techniques appropriate conditions, and enterprise requirements and standards 8. Temperature ranges in baking pastry products 9. Occupational health and safety 10. Suggested projects: <ol style="list-style-type: none"> 10.1 Pies <ul style="list-style-type: none"> - Pineapple pie 	The learner demonstrates understanding of the basic concept and underlying theories in preparing and producing pastry products	The learner demonstrate competencies in preparing and producing pastry products	LO 1. Prepare pastry products <ol style="list-style-type: none"> 1.1. Select, measure and weigh required ingredients according to recipe or production requirements and established standards and procedures 1.2. Prepare variety of pastry products according to standard mixing procedures/formulation/ recipes and desired product characteristics 1.3. Use appropriate equipment according to required pastry products and standard operating procedures 1.4. Bake pastry products according to techniques and appropriate conditions; and enterprise requirement and standards 1.5. Select required oven temperature to bake goods in accordance with the desired characteristics, standards recipe specifications and enterprise practices 	TLE_HEBP9-12PP-IIa-g-4

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
<ul style="list-style-type: none"> - Buko pie - Egg pie 10.2 Pizza 10.3 Empanada 10.4 Tart 10.5 Etc.				
11. Types and classifications of fillings, coatings/icing and glazes 12. Regular and special fillings and coating/icing, glazes and decorations 13. Decorative techniques and rules for garnishing 14. The tools and materials in decorating, finishing and presenting 15. Standards and procedures in decorating pastry products 16. Occupational Health and Safety 17. Standards and procedures in finishing pastry products 18. Plating and presenting pastry products			LO 2. Decorate and present Pastry products 2.1 Prepare a variety of fillings and coating/icing, glazes and decorations for pastry products according to standard recipes, enterprise standards and/or customer preferences 2.2 Fill and decorate pastry products, where required and appropriate, in accordance with standard recipes and/or enterprise standards and customer preferences 2.3 Finish pastry products according to desired product characteristics 2.4 Present baked pastry products according to established standards and procedures	TLE_HEBP9-12PP-IIh-i-5
19. Shelf-life of pastry products 20. Standards and procedures in storing pastry products 21. Different kinds of packaging materials to be used 22. Standards and procedures in packaging pastry product			LO 3. Store pastry products 3.1 Store pastry products according to established standards and procedures 3.2 Select packaging appropriate for the preservation of product freshness and eating characteristics	TLE_HEBP9-12PP-IIj-6

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
Quarter 3				
LESSON 1: PREPARE AND PRESENT GATEAUX, TORTES AND CAKES (TC)				
<ol style="list-style-type: none"> 1. Culinary terms related to sponge and cakes 2. How to measure ingredients 3. Correct proportion control, yields, weights and sizes for profitability 4. Main ingredients used for variety of sponge and cakes 5. Specific temperature used for different types of sponge and cakes 6. Pre-heating the oven 7. Classification of the different types of sponge and cakes 8. Mixing methods used for variety of sponge and cakes 9. Required equipment and materials for sponge and cakes 10. Recipe specifications, techniques and conditions and desired product characteristics 11. Cooling temperature of sponge and cakes 12. Suggested projects: 13. Batter cake with butter icing 14. Sponge cake with butter cream filling and icing 15. Chiffon cake with boiled 	The learner demonstrates understanding of the core concept and underlying theories in preparing and presenting gateaux, tortes and cakes	The learner demonstrate competencies in preparing and presenting gateaux, tortes and cakes	LO 1. Prepare sponge and cakes <ol style="list-style-type: none"> 1.1 Select, measure and weigh ingredients according to recipe requirements, enterprise practices and customer practices 1.2 Select required oven temperature to bake goods in accordance with desired characteristics, standard recipe specifications and enterprise practices 1.3 Prepare sponges and cakes according to recipe specifications, techniques and conditions and desired product characteristics 1.4 Use appropriate equipment according to required pastry and bakery products and standard operating procedures 1.6 Cool sponges and cakes according to established standards and procedures 	TLE_HEBP9-12TC-IIIa-f-7

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
icing or fondant icing 16. Chocolate cake				
17. Identification of fillings appropriate in a specific cakes 18. Identification of the required consistency and appropriate flavor of fillings 19. Filling and assembling cakes according to the standard recipe specifications 20. Classification of coatings and sidings based on the required recipe specifications and product characteristics			LO 2. Prepare and use fillings 2.1 Prepare and select fillings in accordance with required consistency and appropriate flavors 2.2 Fill and assemble slice or layer sponges and cakes according to standard recipe specifications, enterprise practice and customer preferences 2.3 Select coatings and sidings according to the product characteristics and required recipe specification	TLE_HEBP9-12TC-IIIg-8
21. Identification of specific decorations appropriate for sponge and cakes 22. Identification of standard recipes of icings and decorations for sponge and cakes 23. Identification and application of steps and procedure in icing a cake. 24. Types of icing/frosting and their uses			LO 3. Decorate cakes 3.1 Decorate sponges and cakes suited to the product and occasion and in accordance with standard recipes and enterprise practices 3.2 Use suitable icings and decorations according to standard recipes and/or enterprise standards and customer preferences	TLE_HEBP9-12TC-IIIh-i-9
25. Presenting and plating sponge and cakes 26. Selection and usage of equipment in accordance with service requirements 27. Identification of the product freshness,			LO 4. Present cakes 4.1. Present cakes in accordance with customer's expectations and 4.2. established standards and procedures 4.3. Select and use equipment in accordance with service	TLE_HEBP9-12TC-IIIj-10

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
appearance, characteristics of prepared cakes 28. Cutting portion-controlled to minimize the wastage of cake 29. Standard size and weight per serving			requirements 4.4. Maintain product freshness, appearances and eating qualities in accordance with the established standards and procedures 4.5. Marked cakes or cut portion-controlled to minimize wastage and in accordance with enterprise specifications and customer preferences	
30. Standards and procedures of storing cake products 31. Factors to consider in storing cakes 32. Storage methods for cakes 33. Storage temperature for cakes			LO 5. Store cakes 5.1. Store cakes in accordance with establishment's standards and procedures 5.2. Identify storage methods in accordance with product specifications and established standards and procedures	TLE_HEBP9-12TC-IIIj-11
Quarter 4 LESSON 1: PREPARE AND DISPLAY PETITS FOURS (PF)				
1. Characteristics of classical and contemporary petits fours 2. Underlying principles in preparing petit fours 3. Types and kinds of sponge and bases 4. Different kinds of fillings 5. Procedure in making fondant icing 6. Decorations and designs	The learner demonstrates understanding of the basic concept and underlying theories in preparing and displaying petits fours	The learner demonstrate competencies in preparing and displaying petits fours	LO 1. Prepare iced petits fours 1.1 Prepare, cut and assemble sponges and bases according to standard recipes and enterprise requirements and practices 1.2 Prepare fillings with the required flavors and consistency 1.3 Prepare fondant icing following required temperature and standard procedure 1.4 Design and use decorations in accordance with establishment standards and procedures	TLE_HEBP9-12PF-IVa-b-12
7. Kinds of small choux paste 8. Types of sweet paste and fillings			LO 2. Prepare fresh petits fours 2.1 Bake and decorate a selection of small choux paste shapes in	TLE_HEBP9-12PF-IVc-d-13

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
9. Different garnishes, glazes and finishes 10. Standards and operating procedures in preparing fresh petits fours			accordance with established standards and procedures 2.2 Prepare and blend baked sweet paste in accordance with establishment standards and procedures 2.3 Prepare and use fillings the required flavors and correct consistency 2.4 Use garnishes, glazes and finished in accordance with established standards and procedures	
11. Flavor and shape specifications and enterprise standards of quality marzipan 12. Standards and operating procedures in coating marzipan fruits			LO 3. Prepare marzipan petits fours <ul style="list-style-type: none"> Flavor and shape Quality marzipan to produce mini-sized fruits in accordance with enterprise and client requirements Coat Marzipan fruits to preserve desired eating characteristics and softened with egg whites, piped into shapes and sealed/browned with applied heat, according to enterprise practice 	TLE_HEBP9-12PF-IVe-f-14
13. Specifications of fresh fruits needed to caramelized 14. Specifications of dried fruits needed. 15. Kinds of sugar to caramelized			LO 4. Prepare caramelized petits fours <p>4.1. Select and coat fresh fruits/fruit segments with pale amber-colored caramel or glazed or any coating specified by the enterprise</p> <p>4.2. Fill sandwich dried fruits or nuts with flavored marzipan and coated with pale amber-colored caramel according to specifications and enterprise standards</p>	TLE_HEBP9-12PF-IVg-h-15
16. Kinds and uses of receptacles for petits fours 17. Tips on how to display			LO 5. Display petits fours <p>5.1. Select and prepare appropriate receptacles for petits fours</p>	TLE_HEBP9-12PF-IVi-16

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
petit fours 18. Standards and procedures in displaying petits fours			5.2. Display petits fours creatively to enhance customer appeal	
19. Tips on storing petits fours 20. Temperature requirements in storing petits fours 21. Standards and procedures in storing and packaging petits fours			LO 6. Store petits fours 6.1 Store petits fours in proper temperatures and conditions to maintain maximum eating qualities, appearance and freshness 6.2 Package petits fours in accordance with established standards and procedures	TLE_HEBP9-12PF-IVi-17
Quarter 4 LESSON 2: PRESENT DESSERTS (PD)				
1. Varieties and characteristics of specialized cakes, both classical and contemporary and other types of desserts 2. Commodity knowledge, including quality indicators of specialized cakes and other types of desserts 3. Culinary terms related to specialized cakes and other types of desserts 4. Portion control and yield 5. Standard recipe specifications of specialized cakes and other types of desserts 6. Standard Operating Procedures in preparing other types of desserts	The learner demonstrates understanding of the basic concept and underlying theories in presenting desserts	The learner demonstrate competencies in presenting desserts	LO 1. Present and serve plated desserts 1.1. Portion and present desserts according to product items, occasion and enterprise standards and procedures 1.2. Plate and decorate desserts in accordance with enterprise standards and procedures	TLE_HEBP9-12PD-IVj-18
7. Planning, preparing and			LO 2. Plan, prepare and present	TLE_HEBP9-

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
presenting trolley services 8. Arranging and preparing variety of desserts			dessert buffet selection or plating 2.1 Plan and utilize dessert buffet services according to available facilities, equipment and customer/enterprise requirements 2.2 Prepare and arrange variety of desserts in accordance with enterprise standards and procedures	12PD-IVj-19
9. Temperature range in storing desserts 10. Packaging design techniques 11. Standards and procedures in storing and packaging desserts			LO 3. Store and package desserts 3.1 Store desserts in accordance with the required temperature and customer's specifications. 3.2 Package desserts in accordance with established standards and procedures	TLE_HEBP9-12PD-IVj-20

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GLOSSARY

Appropriate	Suitable or proper under the given circumstances.
Assembling	Fitting together the component parts of a certain dish or food.
Boiled icing	A sugar and egg white icing for cakes. Sugar is first cooked on the stovetop to form syrup, and then the hot syrup is beaten into whipped egg whites. As the mixture is beaten it becomes smooth, fluffy, and glossy.
<i>Choux pastry or pâte à choux</i>	<ul style="list-style-type: none"> A light pastry dough for making profiteroles, croquembouches, éclairs, French crullers, beignets, St. Honoré cake, Indonesian <i>kue sus</i>, and <i>gougères</i>.
<i>Commis</i>	A junior chef.
Consistency	(1) The way in which a certain substance, typically liquid, holds together; (2) thickness or viscosity.
Culinary	Of or relating to a kitchen or to cookery.
Characteristic	A feature or quality belonging to a person, place, or thing and which serves to identify it
Condition	The state of something, especially with regard to its appearance, quality, or working order.
Filling, coating, topping	A quantity of material that fills or is used to fill something, or is used to coat, or is used to design the top of food.
Fondant/ Fondant Icing	<p>A thick paste that is made of sugar and water and is often flavored and/or colored; it is used for making candy and icing in cake-decorating.</p> <ul style="list-style-type: none"> Fondant is one of several kinds of icing-like substances used to decorate or sculpt pastries. The word, in French, means "melting", coming from the same root as "foundry" in English. A foundry is a workshop or factory for casting metal.
Glaze	An overlay or cover (food, fabric, etc.) with a smooth and shiny coating or finish.
<i>Gateau, torte</i>	A rich cake, typically one containing layers of cream or fruit.
Garnishing	To decorate or embellish something, especially food.
Product	An article or substance that is manufactured or refined for sale.
Product characteristic	An element that defines a product's character, such as size, shape, weight, etcetera.
<i>Petit four</i>	A small confectionery or savoury appetizer means "small oven" in French.
Proportion control	Control in which the amount of corrective action is proportional to the amount of error
Shelf-life	The length of time for which an item remains usable, fit for consumption, or saleable.
Siding	Food on the side of a main dish; often eaten before eating the main dish.
Sweet paste	A sweet doughy candy or confection.

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Code Book Legend

Sample: TLE_HEBPPD9-12-IVj-20

LEGEND		SAMPLE	
First Entry	Learning Area and Strand/ Subject or Specialization	Technology and Livelihood Education_Home Economics Bread and Pastry Production	TLE_HE BPPD 9-12
	Grade Level	Grade 9/10/11/12	
Uppercase Letter/s	Domain/Content/ Component/ Topic	Present Desserts	PD
			-
Roman Numeral <i>*Zero if no specific quarter</i>	Quarter	First Quarter	IV
Lowercase Letter/s <i>*Put a hyphen (-) in between letters to indicate more than a specific week</i>	Week	Week One	j
			-
Arabic Number	Competency	Store and Package Desserts	20

DOMAIN/ COMPONENT	CODE
Prepare And Produce Bakery Products	PB
Prepare And Produce Pastry Products	PP
Prepare And Present Gateaux, Tortes And Cakes	TC
Prepare And Display Petits Fours	PF
Present Desserts	PD

Technology-Livelihood Education and Technical-Vocational Track specializations may be taken between Grades 9 to 12.

Schools may offer specializations from the four strands as long as the minimum number of hours for each specialization is met.

Please refer to the sample Curriculum Map on the next page for the number of semesters per Home Economics specialization and those that have pre-requisites. Curriculum Maps may be modified according to specializations offered by a school.

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SAMPLE HOME ECONOMICS CURRICULUM MAP

No.	Grade 7/8	Grade 9	Grade 10	Grade 11	Grade 12
1	EXPLORATORY	*Beauty/Nail Care (NC II)	Wellness Massage (NC II)		Hairdressing (NC II)
2					
3		2 sems	2 sems		4 sems
4		*Caregiving (NC II)			
5		*Dressmaking (NC II)		Tailoring (NC II)	
6					
7		*Front Office Services (NC II)	Travel Services (NC II)	Tour Guiding Services (NC II)	Tourism Promotion Services (NC II)
8					
9					
10		2 sems	2 sems	2 sems	2 sems
11		*Cookery (NC II)		Bread and Pastry Production (NC II)	Food and Beverage Services (NC II)
12					
13				2 sems	2 sems
14		*Household Services (NC II)		Housekeeping (NC II)	Attractions and Theme Parks (NC II)
15					
16				2 sems	2 sems
17		Handicraft (Non-NC) Needlecraft	Handicraft (Non-NC) Fashion Accessories, Paper Craft	Handicraft (Non-NC) Basketry, Macrame	Handicraft (Non-NC) Woodcraft, Leathercraft
18					
19					
20					
		2 sems	2 sems	2 sems	2 sems

* Students cannot take a specialization if they have not taken 40 hours of the subject in Grades 7 or 8