



Department
Region
Division Office
Pozorrubio District 1



BANTUGAN ELEMENTARY SCHOOL

Teacher: MR. JUANITO S. BAMBILLA
Learning Area: TLE 6

Major/ Minor: General
Level: GRADE 6

BUDGETED LESSON IN TLE-HE 6
S.Y. 2017-2018

QUARTER	CODE	SUB-DOMAIN AND LEARNING COMPETENCIES (LC)	NUMBER OF DAYS TO BE TAUGHT	DATE TO BE TAUGHT	DATE TAUGHT	REMARKS
I. AMANAGEMENT OF FAMILY RESOURCES						
3rd Q U A R T E R	TLE6HE-0a1	1.1 Identifies family resources and needs (human, material, and non-material) 1.1.1 list of family resources 1.1.2 list of basic and social needs				
	TLE6HE-0a-2	1.2 Enumerates sources of family income				
	TLE6HE-0b-3	1.3 Allocates budget for basic and social need such as: 1.3.1 food and clothing 1.3.2 shelter and education 1.3.3 social needs; social and moral obligation, family activities, school affairs 1.3.4 savings/emergency budget				
	TLE6HE-0b-4	1.4 Prepares feasible and practical budget 1.4.1 manages family resources efficiently 1.4.2 prioritizes needs over wants				
	TLE6HE-0c-5	2.1 Classifies tools and materials according to their use (measuring, cutting, sewing)				

TLE6HE-0c-6	2.2 Prepares project plan for household linens				
TLE6HE-0c-7	2.3 Identifies supplies/materials and tools needed for the project				
TLE6HE-0d-8	2.4 Draft pattern for household linens 2.4.1 steps in drafting pattern 2.4.2 safety precautions				
TLE6HE-0d-9	2.5 Sews creative and marketable household linens as means to augment family income 2.5.1 assesses the finished products as to the quality (using rubrics)				
	2.6 Markets finished house hold linens in varied/creative ways. 2.6.1 packages product for sale creatively/ artistically: prepares creative package and uses materials using local resources, packages products artistically, and labels packaged product. 2.6.2 computes costs, sales, and gains with pride 2.6.3 uses technology in advertising products 2.6.4 monitors and keeps record of production and sales				
II. FOOD PRESERVATION					
TLE6HE-0f-10	3.1 Explains different ways of food preservation 3.1.1 conducts an inventory of foods that can be preserved/processed using any of the processes on food preservation 3.1.2 discusses the processes in each of the food preservation/processing method 3.1.3 explains the benefits derived from food preservation/processing.				
TLE6HE-0g-11	3.2 Uses the tools/utensils and equipment and their substitutes in food preservation/processing. 3.2.1 identifies the tools/utensils and equipment 3.2.2 prepares plan on preserving/processing food				
TLE6HE-0h-12	3.3 Preserves food applying principles and skills in food preservation Processing 3.3.1 selects food to be preserved/ processed based on availability of raw materials, market demands, and trends in the community. 3.3.2 observes safety rules in food preservation/ processing				
TLE6HE-0i-13	3.4 Conducts simple research to determine market trends and demands in preserved/processed foods				
TLE6HE-0i-14	3.5 Assesses preserved/processed food as to the quality using the rubrics				
TLE6HE-0j-15	3.6 Markets preserved/processed food in varied/creative ways with pride 3.6.1 packages product for selectively/artistically, prepares creative package and uses materials sourced locally, packages products artistically, and labels packaged product				

		3.6.2 computes costs, sales, and gains with pride 3.6.3 uses technology in advertising products 3.6.4 keeps record of production and sales				
		EXAMINATION DAY				
		Remedial Days/Enrichment Days				

Prepared by:

JUANITO S. BAMBILLA
Teacher II

Inspected by:

VIRGINIA S. CABERO, Ed. D.
Public Schools District Supervisor

Audited:

MARISSA L. DESAMITO
Head Teacher III