

 GRADES 1 to 12 DAILY LESSON LOG	School:	DepEdClub.com	Grade Level:	VI
	Teacher:	File created by Sir JUANITO S. BAMBILLA	Learning Area:	TLE-HE
	Teaching Dates and Time:	MARCH 27 – 31, 2023 (WEEK 7)	Quarter:	3 RD QUARTER

I. OBJECTIVES	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
A. Content Standards	Demonstrates an understanding of and skills in sewing household linens				
B. Performance Standards	Sews household linens using appropriate tools and materials and applying basic principles of sewing				
C. Learning Competencies / Objectives	3.1 Explains different ways of food preservation (drying, salting, freezing and processing) TLE6HE-Of-10	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 methods TLE6HE-Of-10		3.1.3 explains the benefits derived from food preservation/processing TLE6HE-Of-10	WEEKLY TEST
II. CONTENT	Food Preservation				
III. LEARNING RESOURCES					
A. References					
1. Teacher’s Guide pages					
2. Learner’s Materials pages					
3. Textbook pages	The Basics of Better Family Living Gloria A. Peralta, Ed. D. Rosella N. Goloso Leonora D. Basbas, Ph. D.				
4. Additional Materials from Learning Resources (LR) portal					
B. Other Learning Resources					
IV. PROCEDURES					
A. Reviewing previous lesson or presenting the new lesson.	1.Reviewing previous lesson or presenting the new lesson: If there is abundance for a certain period or even the whole year round what needs to be done in	1.Reviewing previous lesson or presenting the new lesson Recap of the previous lesson.	1.Reviewing previous lesson or presenting the new lesson Yesterday, the discussion was on drying and salting as a means of	1.Reviewing previous lesson or presenting the new lesson Recap of the previous lesson.	

	order to ensure that there is no wastage ? One of the answers may be food preservation 2.Motivation: Ask the learners why food preservation is important – the benefits derived from food preservation/processing.	Yesterday, food preservation was defined and we learned its importance. For today's lesson, we will be identifying the four (4) ways of preserving food: 2.Motivation What are some of the foods that you that we usually preserve at home?	preserving food. Today we will learn about freezing and processing. 2.Motivation Ask the class if there are cases when their mother, aunt or grandmother comes from the market , <i>"What is the usual scenario?"</i>	Food preservation was discussed and we learned about the definition of • Drying • Salting • Freezing - Processing 2.Motivation Do you want o watch a video?	
B. Establishing a purpose for the lesson	So we learned that food preservation is important as one of the ways to ensure that there is no food wastage. We increase the life of certain fooditems because of preservation.	So today we are going to learn more about the types of food preservation because you are going to discuss it with your groupmates the food products that undergoes food preservation.	After learning that drying and salting can be a means of natural way of preserving food, today we still have to learn another way to preserve food.	Today, we will learn the process for each type. The teacher will play a video clip of the four types of food preservation.	
C. Presenting examples/ instances of new lesson	I have here pictures on the board. What can you see?	Ask the learners of what they think are the different types of food preservation based on what was discussed. There are other types of food preservation but for this lesson, the focus is on the following: • Drying • Salting, • Freezing • Processing	Present to the class some of the food products and let them guess as to what type of food preservation that the foods undergoes. Original File Submitted and Formatted by DepEd Club Member - visit depedclub.com for more	Present to the class some of the food products and let them guess as to what type of food preservation that the foods undergoes. Ask the learners to identify the steps or the process followed for each way of food preservation, based on the video. Process the results of the discussion by going through the process for each type of food preservation.	
D. Discussing new concepts and practicing new skills #1	Define food preservation. Food preservation is the process of preparing food for future consumption by preventing its spoilage.	Discuss Drying. Provide examples. Drying – is one of the man's oldest methods of preserviing food. Drying preserves food by lowering the moisture content below at	The purpose of freezing storage is to retain to as great as degree as possible the properties of the fresh fruit, vegetable or other food products.	Bring out the photos of food items which you were asked to bring. Group the class per row.	

	Food preservation could be for family's consumption especially in times of need or when they're off season. It could also be a source of additional income. If the family can make it a regular livelihood activity, then it can even become the family's main source of income. What are the methods of preserving foods?	which microorganisms can grow and reproduce. Drying can be accomplished through: Sun - drying – utilizes the solar energy that circulates around food materials laid out on trays and racks. There is also drying during smoking. Smoking with warm fumes at 69 °C from burning wood results in drying besides imparting the desired color and flavor effect on cured meat and fish. Discuss Salting. Provide examples. Salting is the preservation of food with dry edible salt. It is related to pickling in general and more specifically in brining (preparing food with brine, that is salty water) and is one form of curing. Pickling is the preservation of food in brine or vinegar with or without bacterial fermentation. The three important constituents are: salt, vinegar and lactic acid.	However, during freezing and thawing certain irreversible changes occur that render the frozen and thawed product quite different from the freshness in texture and general appearance. Tips for freezing: Meat, poultry and fish should be placed in moisture-vapor proof packages so that moisture is maintained and discoloration is prevented because of oxygen in the air. Most fruits have to be packed with syrup or sugar. Vegetables need blanching (brief heating in boiling water or in a steam) to kill the bacteria and stop enzyme action which can cause spoilage. Discuss processing. Provide examples. Processing – transformation of raw ingredients, by physical or chemical means into food, or of food into other forms. Food processing combines raw food ingredients to produce marketable food products that can be easily prepared and served by the consumer. Food processing is any method used to turn fresh foods into food products. This can involve one or a combination of the following: washing, chopping, pasteurising, freezing, fermenting, packaging and many more.	Each row will form a collage of the photos based on the type of food preservation. There will be a reporter for each row.	
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E. Discussing new concepts and practicing new skills #2	Ask the learners further why we preserve food: ☐ To prevent spoilage ☐ To prevent wastage ☐ To retain the nutritive value, natural color and texture of the food ☐ To maintain the sanitary quality of food ☐ To contribute to better nutrition for the family ☐ To help increase family income with the excess products that can be preserved and sold ☐ To help in the economic development of the country because the farmers are encouraged to produce more for others ☐ To make food available throughout the year which may be used for events, like town fiestas and other occasions.	Is it possible to use two ways of preservation in certain food items?	Can you give some examples of processed foods?	From the presentation, the teacher will ask the learners if they agree or if they want to remove or add a food item to the presentation of their group members. Ask them to comment on the appropriateness of the method to the food.	
F. Developing mastery (Leads to Formative Assessment 3)					
G. Finding practical applications of concepts and skills in daily living					
H. Making generalization and abstractions about lesson	Why is it important to learn the ways of food preservation?	How does drying and salting helps in preserving food?	Mention that what they have discussed are the four ways of food preservation. 4 Ways of Food Preservation ● Drying ● Salting ● Freezing	What were the procedures for each food preservation? Were you able to follow?	

			● Processing		
I. Evaluating Learning	On a clean bond paper, draw at least 5 food products that undergo food preservation.	On a clean bond paper, draw at least 5 food products that undergo drying and salting.	On your notebook, write down some of the food products that can be freeze and undergoes some processes.	Teacher will evaluates each group's presentation.	
J. Additional activities for application or remediation	Bring photos of the preserved foods. Provide a caption for each of the photo.	Read on the process of Drying and Salting.	Bring at least ten (10) photos of foods which can be preserved. Also, bring cartolina, scissors and paste	Bring actual samples of preserved food. Prepare to share to the class how it was preserved, and why that method was used.	
V. REMARKS					
VI. REFLECTION					
A. No. Of learners who earned 80% in the evaluation					
B. No. Of learners who require additional activities for remediation who scored below 80%					
C. Did remedial lesson work? No. Of learners who have caught up with the lesson					
D. No. Of learners who continue to require remediation					
E. Which of my teaching strategies worked well? Why did these work?					
F. What difficulties did I encounter which my principal or supervisor can help me solve?					
G. What innovation or localized materials did I use/discover which to share with other teachers?					