



Republic of the Philippines  
Department of Education  
National Capital Region  
Schools Division Office of Makati City

SCHOOL : Fort Bonifacio High School  
QUARTER : ( ) 1<sup>ST</sup> ( ) 2<sup>nd</sup> ( / ) 3<sup>rd</sup> ( ) 4<sup>th</sup>  
SPECIALIZATION AREA : ( ) TLE ( ) TVE ( / ) TVL

**PERFORMANCE TASK SHEET : COOKERY 2**

**Title of Project or Activity: PREPARING AND PRESENTING POACHED EGG**

**Performance Objective:**

1. Select egg best for Poached Egg dish;
2. Cooked Poached Egg dish correctly
3. Present Poached Egg Dish hygienically and attractively using suitable garnishing and side dishes sequentially within the required time frame
4. Evaluate the finished dish using the standard rubrics for evaluating students skills performance assessment.

**Performance Standards:** The learners independently perform mise en place, prepare, cooked, present, store and evaluate egg dishes.

**Learning Competencies:** The students demonstrate understanding in preparing, cooking, presenting, storing, and evaluating eggs dishes.

**Supplies/Materials:** Egg, salt, pepper, garnish, water

**Equipment/Tools:** Pan, Egg poacher, ladle, plate

**Use the GRASPS Model:**

**Goal:** Your goal is to produce a plated poached egg.

**Role:** You will serve as a chef who is an expert in egg dishes.

**Audience:** Your teacher and your classmates.

**Situation:** You are given 10 minutes to prepare, cook and present poached egg to your teacher.

**Product, Performance and Purpose:** You are expected to cook a poached egg without breaking it. The egg should be cooked 2-5 minutes only depending on the softness of the egg yolk.



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**Standard/Criteria:** If you are able to prepare, cook, and present the egg dish within the required allotted time, your task is considered successful.

**Steps:**

1. Use the freshest eggs
2. Prepare the pan and add water. Let it simmer.
3. Crack each egg into a small ramekin or glass bowl.
4. Add a splash of vinegar
5. Don't drop the egg into simmering water
6. Set the timer to 2- 5 minutes until it coagulates.
7. Dry before serving. Remove any unnecessary white eggs.
8. Plate and garnish the poached egg.
9. Present the plated dish
10. Explain to the teacher the procedure.

Prepared by:

**Maribelle P. Mabanglo**

Teacher's signature over full name

Date: April 10,2023

**Jan Christopher J. Gamit**

Teacher's signature over full name

Date: April 10,2023

Checked by:

**Jeffrey J. Galica**

Date: April 10,2023



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Department Head/Coordinator's signature over full name

Noted by:

**JOLIVELLE M. MAGADIA, MAED**

EPS- TLE-TVE-TVL

Date\_\_\_\_\_

## LEARNER'S SCORE SHEET:

Name of Learner: \_\_\_\_\_  
Grade/Section: \_\_\_\_\_ School: \_\_\_\_\_  
Name of Teacher: \_\_\_\_\_ Date: \_\_\_\_\_ Score \_\_\_\_\_

### RUBRIC FOR STUDENTS' SKILLS PERFORMANCE ASSESSMENT

RUBRIC DESCRIPTIONS: This analytic rubric will assess the student skills in prepare, cook and presenting egg dish, applying the proper procedure in making poached egg and managing time to finish the task.

**EXEMPLARY** - Demonstrate excellent knowledge of the skills and manifest a complete understanding of the concepts.

**MASTERING** - Demonstrate good knowledge of the skills with few errors; however, it does not interfere with the overall performance.

**DEVELOPING** - Demonstrate some knowledge of the skills, but unsure in some level of mastery performed.

**NEEDS IMPROVEMENT** - Show basic understanding of the skills/knowledge. Remember a few of the required competencies.



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| <b>CRITERIA</b>                | <b>Exemplary<br/>20</b>                                                                                                                                 | <b>Mastering<br/>15 -19</b>                                                                                                                  | <b>Developing 10<br/>-14-10</b>                                                                                                                                    | <b>Needs<br/>Improvement<br/>0-9</b>                                                                                                                                                       | <b>SCORE</b> |
|--------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| 1. Application of procedures   | Manifests very clear understanding of the step- by-step procedure (10 Steps)<br><br>Works independently with ease and confidence at all times           | Manifests clear understanding of the step by-step procedure (8-9 steps)<br><br>Works independently with ease and confidence most of the time | Manifests understanding of the step-by-step procedure but sometimes seeks clarification (6-7 steps )<br><br>Works independently with ease and confidence sometimes | Manifests less understanding of the step- by-step procedure seeking clarification most of the time (1-5 steps)<br><br>Works independently but with assistance from others most of the time | <b>20</b>    |
| 2. Appearance of the poach egg | Egg is cooked to the proper degree of doneness per the preparation. Student is able to maintain light whites and glossy yolk. Helps out other students. | Whites are nice and light. Nice glossy texture, soft and yolks and whites are cooked to the proper degree of doneness.                       | Egg has faults in texture- Yolks too runny or hard with whites somewhat tough or not coagulated.                                                                   | Egg preparation does not meet standard- Rubbery and tough to the tooth.                                                                                                                    | <b>20</b>    |
| 3. Plating                     | The presentation was creative. It contained very good colour and plate was organized.                                                                   | The presentation was good. It contained colour and plate was fairly organized.                                                               | The presentation was fair. It contained some colour and plate was organized.                                                                                       | The presentation lacked color and plate was unorganized. It contained no eye-appeal.                                                                                                       | <b>20</b>    |
| 4. Time management             | Student completed all tasks in advance of time allowed. Keen sense of urgency.                                                                          | Group/individual completed preparation, cooking and clean-up in the time allowed. Moderate sense of urgency.                                 | Preparation, cooking and clean-up were not completed in the time allowed, but group members only needed a few extra minutes. Limited sense of urgency.             | Preparation, cooking and clean-up were not completed in the time allowed. Group members needed five minutes or more to finish. No sense of urgency.                                        | <b>20</b>    |
| 5. Safety and Work habit       | Observes safety precautions at all times                                                                                                                | Observes safety precautions most of the time                                                                                                 | Observes safety precautions sometimes                                                                                                                              | Most of the time not observing safety precautions                                                                                                                                          | <b>20</b>    |
| <b>Total Score</b>             |                                                                                                                                                         |                                                                                                                                              |                                                                                                                                                                    |                                                                                                                                                                                            | <b>100</b>   |
| <b>Equivalent Rating</b>       |                                                                                                                                                         |                                                                                                                                              |                                                                                                                                                                    |                                                                                                                                                                                            |              |



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**TRANSMUTATION & INTERPRETATION FOR A 20-ITEM PERFORMANCE ASSESSMENT:**

| SCORE  | INTERPRETATION | REMARKS/DESCRIPTION                                                                                  |
|--------|----------------|------------------------------------------------------------------------------------------------------|
| 96-100 | EXEMPLARY      | Demonstrate excellent knowledge of the skills and manifest a complete understanding of the concepts. |
| 71-95  | MASTERY        | Demonstrate good knowledge of the skills with few errors; however,                                   |



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|              |                          |                                                                                                |
|--------------|--------------------------|------------------------------------------------------------------------------------------------|
|              |                          | it does not interfere with the overall performance.                                            |
| <b>46-70</b> | <b>DEVELOPING</b>        | Demonstrate some knowledge of the skills, but unsure in some level of mastery performed.       |
| <b>0-45</b>  | <b>NEEDS IMPROVEMENT</b> | Show basic understanding of the skills/knowledge. Remember a few of the required competencies. |

**DATA PROGRESS REPORT  
ON QUARTERLY SKILLS PERFORMANCE ASSESSMENT**

**QUARTER:** ( ) 1<sup>st</sup> Quarter ( ) 2<sup>nd</sup> Quarter ( / ) 3<sup>rd</sup> Quarter ( ) 4<sup>th</sup> Quarter

**School:** \_\_\_\_\_ **DATE:** \_\_\_\_\_

**Year Level:**

JHS TLE-TVE : ( ) Grade 7 ( ) Grade 8 ( ) Grade 9 ( ) Grade 10  
SHS - TVL : ( / ) Grade 11 ( ) Grade 12



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Section: \_\_\_\_\_

Total Number of Students in Class: \_\_\_\_\_

| SCORE  | INTERPRETATION    | REMARKS/DESCRIPTION                                                                                                    | PERCENTAGE |
|--------|-------------------|------------------------------------------------------------------------------------------------------------------------|------------|
| 96-100 | EXEMPLARY         | Demonstrate excellent knowledge of the skills and manifest a complete understanding of the concepts.                   |            |
| 71-95  | MASTERY           | Demonstrate good knowledge of the skills with few errors; however, it does not interfere with the overall performance. |            |
| 46-70  | DEVELOPING        | Demonstrate some knowledge of the skills, but unsure in some level of mastery performed.                               |            |
| 0-45   | NEEDS IMPROVEMENT | Show basic understanding of the skills/knowledge. Remember a few of the required competencies.                         |            |

Prepared by:

**MARIBELLE P. MABANGLO**



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Cookery Teacher

**JAN CHRISTOPHER J. GAMIT**  
Cookery Teacher

Reviewed by:

**NORBERTO T. PUDA**  
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Noted by:

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