GRADES 1 to 12 DAILY LESSON LOG	School:	Visit DepEdResources.com for More	Grade Level:	VI
	Teacher:	File created by Sir JUANITO S. BAMBILLA	Learning Area:	TLE-HE
	Teaching Dates and Time:	MARCH 18 – 22, 2024 (WEEK 8)	Quarter:	3RD QUARTER

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
I. OBJECTIVES					
A. Content Standards	Demonstrates an understanding of and skills in the basics of food preservation				
B. Performance Standards	Preserve food/s using appropriate tools and materials and applying the basics of food				
C. Learning Competencies / Objectives			3.3 preserves food applying principles and skills in food preservation/processing **TLE6HE-Oh-12**	3.3.1. selects food to be preserved/processed based on availability of raw materials, market demands, and trends in the community **TLE6HE-Oh-12**	**WEEKLY TEST**
II. CONTENT	**Food Preservation: Uses of Kitchen Tools and Equipment**				
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. Golloso 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.			Recap of previous lesson. Last week, the class prepared for the presentation of processed/preserved	Recap of what happened the previous day. Mention the names of the group who completed their presentation.	

		products. Today, the class will present by group. As mentioned, the presentation will contain the following: ● Recipe of the preserved/processed food ● Tools / instruments used in the activity. ● Equipment used in the activity ● Steps in preserving/processing of food ● Name and role of each member of the group	The presentation of the rest of the groups willl continue (Groups 5-8).	
B. Establishing a purpose for the lesson		Tell the class that on one hand through the activity, each learner will gain insights from each group. On the other hand, the members of the group continue to learn from each other through collaborating and working with one another.	Tell the class that on one hand through the activity, each learner will gain insights from each group. On the other hand, the members of the group continue to learn from each other through collaborating and working with one another.	
C. Presenting examples/ instances of new lesson		The teacher requests the class to give each of their group a name. The 6 groups will present thier performance in preparing atsara as one of the preserve food. Order of presentation will be agreed by the class.	The teacher requests the class to give each of their group a name. The 6 groups will present thier performance in preparing atsara as one of the preserve food.	
D. Discussing new concepts and practicing new skills #1		The teacher presents the mechanics of the presentation: Each group will present for a maximum of 8 minutes. After every presentation, clarifications may be raised by the rest of the group (3 minutes)	The teacher presents the mechanics of the presentation: Each group will present for a maximum of 8 minutes. After every presentation, clarifications may be raised by the rest of the group (3 minutes)	
E. Discussing new concepts and practicing new skills #2		Each group will be given the time to present their work to the class.	Each group will be given the time to present their work to the class.	

F. Developing mastery (Leads to Formative Assessment 3)			Original File Submitted and Formatted by DepEd Club Member - visit depedclub.com for more	
G. Finding practical applications of concepts and skills in daily living				
H. Making generalization and abstractions about lesson		The teacher thanks the members of the class for the effort they have exerted. The teacher mentions that he/she was impressed with all of the presentation. (if applicable) Remember that if a group was not able to deliver well, it may reflect on the guidance provided by the teacher during the preparation.	**Completion of presentation.** The teacher thanks the members of the class for the effort they have exerted. The teacher mentions that he/she was impressed with all of the presentation. (if applicable) Remember that if a group was not able to deliver well, it may reflect on the guidance provided by the teacher during the preparation.	
I. Evaluating Learning		Actual group presentation.	Actual group presentation.	
J. Additional activities for application or remediation		Search for principles in food preservation.	Search for principles in food preservation.	
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?					