INOCENCIO SCHOOL Montessori Playschool
INOCENCIO INTEGRATED SCHOOL
"That every child finds joy and love for learning."
#1080 Dona Andrea I Subd., Bernal St. Rosario, Pasig City

SECOND QUARTERLYASSESSMENT
TLE 8
Prepared by: Mr. John Albert B. Sajona

Name: _____ **Score:** _____/70_____

Grade and Section: _____ **Date:** _____

IMPORTANT REMINDERS: Following instructions is part of the exam. Failure to follow instructions will cause a 5-point-deduction from the total raw score.

I. Read each statement carefully. Match the definitions in Column A with the correct answer on Column B. Write your answer on each space provided before each number (10 items)

Column A	Column B
_____1. Pinwheel sandwich	a. Cold sandwich
_____2. Toasted bread topped with liver sausage and olives	b. Cutting
_____3. Dividing sandwich with a sharp bread knife.	c. Fruit filling
_____4. Cutting sandwich into exact dimensions or sizes.	d. Garnishing
_____5. Edible decors placed on top or beside a sandwich.	e. Molding
_____6. Applying dressing or sauce using a pastry bag	f. Open-faced sandwich
_____7. Shaped sandwiches like waffles	g. Piping
_____8. Jams, jellies, and marmalades.	h. Portioning
_____9. Hot sandwich	i. Sandwich served at 40oC
_____10. Applying a paste filling on the surface of a bread	j. Spreading

II. Read the following statements below. Write TRUE if the statement is correct and FALSE if it is not. Write your answer on the space provided. (10 items)

_____11. Appetizers should be substantial and filling to ensure guests are satisfied before the main course.
_____12. Appetizers are typically served before the main course to stimulate the appetite.
_____13. Cold appetizers are served at room temperature to enhance their flavors.
_____14. Skewers and toothpicks are popular for serving bite-sized appetizers.
_____15. It's acceptable to serve messy or difficult-to-eat appetizers at formal events.
_____16. Dipping sauces can add variety and flavor to appetizers.
_____17. It's important to consider the balance of flavors and textures when planning an assortment of appetizers.
_____18. It is recommended to prepare appetizers well in advance and reheat them just before serving.
_____19. Vegetarian and vegan appetizer options should be considered for diverse dietary preferences.

LIVEWORKSHEETS

_____20. Garnishes and presentation are not important when serving appetizers.

III. Enumeration. (5 points)

A. Types of sandwiches according to layers

21. _____

22. _____

23. _____

B. Types of Sandwich according to temperature

24. _____

25. _____

IV. Illustrate at least 3 methods and techniques in making sandwiches. In not less than 3 sentences, explain its importance.

RUBRICS	3	2	1
Effort (3 pts)	The student exerts exceptional effort in illustrating the methods and techniques in making sandwiches.	The student meets the expected effort in illustrating the methods and techniques in making sandwiches.	The student missed to exert effort in illustrating the methods and techniques in making sandwiches.
Description (3 pts)	The student was able to explain the importance of the chosen methods/ techniques in 3 or more sentences.	The student was able to explain the importance of the chosen methods/ techniques in 2 sentences.	The student was able to explain the importance of the chosen methods/ techniques in 1 sentence.

	26-31. _____
	32-37. _____
	38-43. _____

LIVEWORKSHEETS

V. Make a creative diagram with illustration showing the right procedure of washing the dishes and cooking utensils. In not less than 3 sentences, explain the importance of following the right order of washing the dishes and cooking utensils.

RUBRICS:
Sequence (5 points): The student must show the complete sequence of right procedure.
Presentation of Diagram (3 points): The diagram must be well presented.
Explanation (2 points): The student must explain the importance of following the right procedure in not less than 3 sentences.

44-53._____

_____

_____

VI. Short Answer.

A. In not less than 3 sentences, answer the following questions.

54. – 56. How does the process of preparing desserts contribute to building a sense of teamwork and collaboration, especially when working with classmates?

_____

_____

57. – 60. How does the act of preparing desserts encourage responsible and mindful consumption, considering factors like portion control and ingredient choices?

_____

_____

B. Answer the following questions in not less than 5 sentences. (10 points)

LIVEWORKSHEETS

61. – 65. You and your group are excitedly preparing a variety of desserts for a school fundraiser. As you're getting everything ready, you realize that some ingredients and utensils have been accidentally contaminated. Describe how you would handle this situation, emphasizing the importance of proper cleaning and sanitizing practices in ensuring the safety and health of those who will be enjoying the desserts.

66. – 70. Imagine you and your classmates are assigned to prepare a dessert for a school event. While working on the project, you notice that some utensils and surfaces haven't been cleaned properly. How would you address this situation, and why do you think is it crucial to prioritize cleaning and sanitizing in the process of food preparation?

God is good! ☺
***** END OF EXAM *****

LIVEWORKSHEETS