



SECOND QUARTERLY ASSESSMENT

TLE 7

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 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)

- _____ 1. A rolling pin is used to measure ingredients for baking.
- _____ 2. Mixing bowls are used for baking, but they are not necessary for measuring ingredients.
- _____ 3. A pastry brush is used to brush crumbs off baked goods.
- _____ 4. Parchment paper should only be used for savory dishes and not for baking sweets.
- _____ 5. A sifter is used to incorporate air into dry ingredients and remove lumps.
- _____ 6. A stand mixer is a handheld device used for mixing cake batter.
- _____ 7. Measuring cups for dry ingredients and liquid ingredients are the same.
- _____ 8. A stand mixer is more suitable for small batches of dough compared to a hand mixer.
- _____ 9. A pastry bag is used for measuring flour and sugar in precise amounts.
- _____ 10. Cooling racks are used to cool baked goods but can be skipped if unavailable.

II. Read each statement carefully. Write your answer on each space provided before each number. (10 points)

- _____ 11. It is used to measure flour, sugar, and powdered milk.
 - a. measuring cup
 - b. measuring spoon
 - c. liquid measuring glass
 - d. dietetic scale
- _____ 12. It is used to measure milk, juices, water, and eggs.
 - a. liquid measuring cup
 - b. measuring spoon
 - c. measuring glass
 - d. weighing scale
- _____ 13. It is a unit of measurement for volume.
 - a. gram
 - b. pound
 - c. meter
 - d. ounce
- _____ 14. It is a unit of measurement for weight.
 - a. gram
 - b. ounce
 - c. liter
 - d. meter
- _____ 15. It is a tool used for shredding or cutting food into fine pieces.
 - a. electric mixer
 - c. chopping board

b. grater

d. whisk beater

_____ 16. It is an improvised oven made of a recycled container.

a. Portable glass front cover

c. kerosene can oven

b. Native oven or palayok oven

d. Dutch oven

_____ 17. It is an easy method for nested mixing bowls, utility plates, and baking pans.

a. Arrange individually in cabinet.

c. Stack them.

b. Hang them.

d. Keep them in drawers.

_____ 18. This is a listing of all baking tools according to classification and their working condition,

either as functional or nonfunctional.

a. inventory

c. working list

b. accounting record

d. maintenance list

_____ 19. This is a natural cleaning ingredient used in disinfecting cooking ware, oven, and even

floors.

a. calamansi juice

c. wash soda

b. baking soda

d. vinegar

III. Write the correct abbreviations and/ symbols on each item. (6 points)

20. pint = _____

23. mcg = _____

21. gal = _____

24. cc = _____

22. fluid ounce = _____

25. bu. = _____

IV. Convert the given below from °C to °F and vice versa. Show your solution on the given space below and box your final answer.

26-28.) 32°C = _____ °F	29-31.) 281°C = _____ °F	32-34.) 155 °C = _____ °F
35-37.) 1223 °F = _____ °C		38-40.) 214 °F = _____ °C

V. Illustrate a sample of the following types of hazards inside each box below. In not less than three sentences, explain how you are going to prevent the following hazards from happening.

RUBRICS	3	2	1
Creativity	The student shows exceptional creativity in illustrating the given type of hazard.	The student meets the expected level of creativity in illustrating the given type of hazard.	The student did not meet the expected level of creativity in illustrating the given type of hazard.
Description	The student was able to explain how to prevent the hazard in 3 sentences or more.	The student was able to explain how to prevent the hazard in 2 sentences.	The student was able to explain how to prevent the hazard in 1 sentence.

Biological Hazard
Ergonomic Hazard

40-46. _____

47-52. _____

VI. Short Answer.

A. In not less than 2 sentences, answer the following questions. (10 points)

53-54. In your opinion, why is it crucial to avoid overcrowding the oven when baking multiple items simultaneously?

55-56. Consider the significance of measuring ingredients accurately in baking. What is the importance of precise measurement of ingredients?

57-58. Proper ventilation in the kitchen is necessary especially while baking. Why is it necessary to have good airflow in the kitchen when you're using things like ovens and mixers?

59-60. How important do you think is it to check and make sure that all electrical kitchen tools, like mixers and blenders are in good shape before using them?

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

61. – 65. You're excited to bake a cupcake. The recipe instructs you to mix the ingredients in a bowl to make an icing. Which kitchen tool/s would you grab for this task? Describe the steps you will take to make sure all the ingredients are well mixed.

66. – 70. Imagine you just baked a batch of your favorite chocolate cupcakes at home. Your friend is coming over to taste them. You noticed that you only have limited time to clean since your friend is already near your house. What will you do and how will you make sure that your kitchen is still presentable?

God is good! 😊
*** END OF EXAM ***