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

**THIRD QUARTERLY ASSESSMENT**
**TLE 9**
**Prepared by: Mr. John Albert B. Sajona**

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

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

**IMPORTANT REMINDERS: Following instructions are 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 (15 items)**

| Column A | Column B |
|---|---|
| _____1. A liquid seasoning that enhances the flavor of food. | a. Béchamel |
| _____2. It is used as thickening agent for sauces. | b. Beurre manié |
| _____3. Cornstarch, oatmeal, rice, and potato are used in this type of sauce. | c. Clear soup |
| _____4. 4 oz softened butter plus 3 oz sifted flour | d. Convenience products |
| _____5. A thin soup composed of broth and bouillons. | e. Espagnole |
| _____6. A highly flavored soup with viscous or jellied liquid. | f. Evaluation tools |
| _____7. Bouillon cubes are known as _____. | g. Hollandaise |
| _____8. A liquid base for soups and many recipes. | h. Pureé soup |
| _____9. It is a scorecard and rubrics used for cooking. | i. Roux |
| _____10. It is the first course in a meal. | j. Sauce |
| _____11. It is the cream sauce used with vegetables or cream dishes. | k. Soup |
| _____12. A brown sauce used in many meat and poultry dishes. | l. Stock |
| _____13. It is a yellow sauce served with fish, vegetables, and egg dishes. | m. Thick soup |
| _____14. A red sauce that is served with meat, poultry, fish, and pasta dishes. | n. Tomato sauce |
| _____15. A white sauce used for chicken, or fish dishes. | o. Velouté |
| | p. Seasoning |
| | q. appetizer |

**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)**

_____16. Broilers are ideal for frying.
_____17. Young poultry includes broilers and roasters, which contain less fat and fewer calories.
_____18. Select the type of chicken suited to the recipe or type of cooking.
_____19. Young chickens are preferred for stewing or boiling because they are less tender.
_____20. Roasters and stewing hens are appropriate for the dry-heat method.



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_____21. Chicken is the most consumed poultry in the world.
_____22. Like meat, poultry is an excellent source of carbohydrates, fats, vitamins, and minerals.
_____23. The dark muscles in chicken are found in parts most used such as legs, thighs, and wings.
_____24. The day before slaughtering, the chicken is fed to ensure that it is very much alive and robust.
_____25. Scalding facilitates the removal of feathers.

**III. Make a creative diagram and illustration of the steps in slaughtering a chicken. In not less than 3 sentences, explain the importance of following the right steps.**

| RUBRICS | 5 | 3 | 1 |
|---|---|---|---|
| **Completeness** ***(4 points)*** | The student was able to illustrate the complete steps of slaughtering a chicken. | The student missed to illustrate 1 step of slaughtering a chicken. | The student missed to illustrate 2 or more steps of slaughtering a chicken. |
| **Effort** ***(3 points)*** | The student exerts exceptional effort in illustrating the benefits that we can get from eating vegetables. | The student meets the expected effort in illustrating the benefits that we can get from eating vegetables. | The student missed to exert effort in illustrating the benefits that we can get from eating vegetables. |
| **Description** ***(3 points)*** | The student was able to explain in 3 or more sentences the importance of following the correct procedure. | The student was able to explain in 2 sentences the importance of following the correct procedure. | The student was able to explain in 1 sentence the importance of following the correct procedure. |



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36-40. _____

**IV. Illustrate at least 2 principles of design inside each box. In not less than 3 sentences, explain the importance of each principle.**

| RUBRICS | 3 | 2 | 1 |
|---|---|---|---|
| **Effort (3 pts)** | The student exerts exceptional effort in illustrating the principles of design. | The student meets the expected effort in illustrating the principles of design. | The student missed to exert effort in illustrating the principles of design. |
| **Description (3 pts)** | The student was able to explain the importance of the chosen principles of design in 3 or more sentences. | The student was able to explain the importance of the chosen principles of design in 2 sentences. | The student was able to explain the importance of the chosen principles of design in 1 sentence. |

| | |
|---|---|
| | 41-46. _____ |
| | 47-52. _____ |

**V. Short Answer.**

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

53 – 54. What are some environmental benefits of making your own fashion accessories compared to buying mass-produced ones?



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55 – 56. In what ways can creating your own accessories contribute to developing important life skills such as problem-solving and decision-making?

57 – 58. How can making fashion accessories serve as a form of self-expression and storytelling through design?

59 – 60. Why should every chef be armed with the right tools and equipment in food preparation and cooking?

**B. Answer the following questions in not less than 4 sentences. (10 points)**

61. – 65. You are tasked with preparing a meal for your family that includes cooking meat. Describe the step-by-step process you would follow to ensure that the meat is cooked safely and properly. Consider factors such as choosing the appropriate cooking method, ensuring proper seasoning, monitoring internal temperature, and allowing for adequate resting time. Explain why following these procedures is important for both the taste and safety of the final dish.

66 – 70. You've discovered a passion for creating fashion accessories and have been receiving compliments from friends and family on your unique designs. One day, you're approached by a local boutique owner who is impressed by your work and offers to sell your accessories in their store. How would you approach this opportunity to potentially earn money from your hobby? Consider factors such as pricing your products, managing inventory, marketing strategies, and balancing your school commitments with your newfound business venture.

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



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