



**SECOND QUARTERLY ASSESSMENT**

**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**

- \_\_\_\_\_ 1. Pinwheel sandwich
- \_\_\_\_\_ 2. Toasted bread topped with liver sausage and olives
- \_\_\_\_\_ 3. Dividing sandwich with a sharp bread knife.
- \_\_\_\_\_ 4. Cutting sandwich into exact dimensions or sizes.
- \_\_\_\_\_ 5. Edible decors placed on top or beside a sandwich.
- \_\_\_\_\_ 6. Applying dressing or sauce using a pastry bag
- \_\_\_\_\_ 7. Shaped sandwiches like waffles
- \_\_\_\_\_ 8. Jams, jellies, and marmalades.
- \_\_\_\_\_ 9. Hot sandwich
- \_\_\_\_\_ 10. Applying a paste filling on the surface of a bread

**Column B**

- a. Cold sandwich
- b. Cutting
- c. Fruit filling
- d. Garnishing
- e. Molding
- f. Open-faced sandwich
- g. Piping
- h. Portioning
- i. Sandwich served at 40°C
- 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.

\_\_\_\_\_ 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
<b>Effort (3 pts)</b>	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.
<b>Description (3 pts)</b>	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.

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**26-31.** \_\_\_\_\_

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**32-37.** \_\_\_\_\_

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**38-43.** \_\_\_\_\_

\_\_\_\_\_

**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. \_\_\_\_\_

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**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?

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

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

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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.

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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?

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