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# Tle Learning Modules Commercial Cooking

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Learning Module Cookery Grade 10 - SlideShare

K TO 12 COMMERCIAL COOKING LEARNING MODULE.pdf

WEEK 4 | CNHS TLE 7 (Commercial Cooking) TLE GRADE 7 COMMERCIAL COOKING

WEEK 3 TLE GRADE 7 COMMERCIAL COOKING WEEK 1 TLE 7 COMMERCIAL COOKING

TOOLS AND EQUIPMENT How to Make a Module in Cookery 10 as requested **TLE**

**GRADE 7 COMMERCIAL COOKING WEEK 4** COMMERCIAL COOKING LESSON (

KITCHEN TOOLS AND EQUIPMENT) **TLE GRADE 7 COMMERCIAL COOKING WEEK 2**

**CLEANING AND SANITIZING T.L.E. GRADES 7 /8 COMMERCIAL COOKING/COOKERY =**

**INFO. 4 Commercial Cooking 7 - Episode 1 Introduction** KITCHEN UTENSILS AND

EQUIPMENT | COMMERCIAL COOKING LESSON KITCHEN TOOLS AND EQUIPMENT

T.L.E. GRADES 7/8 COMMERCIAL COOKING/ COOKERY = INFO.2 **MAINTAIN**

APPROPRIATE KITCHEN TOOLS, EQUIPMENT AND PARAPHERNALIA [1/2] TLE 7/8

Cookery Module 4 Active and Passive Voice Grade 7 - English MELC-Based Lesson

Week 3 Kitchen Tools and Equipment | Appetizer | Cookery | TLE | Ms. Arl **TLE 7/8,**

**Carpentry | Tools and Materials** *Cooking materials, kitchen tools, utensils and*

*equipment | Cookery Exploratory | TLE Cuisinart Culinary School - Episode 1*  
*Kitchen Tools: Useful List of Essential Kitchen Utensils in English with Pictures TLE 9-*  
*Lesson 1 Kitchen Tools, Equipment and Functions | First Quarter | Bread \u0026*  
*Pastry TLE 10 Cookery Quarter 1 Module 2 Cookery NC II Quarter 1 Module 2*

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Cookery Module 1: Cleaning, Sanitizing, Store Kitchen Tools and equipment TLE  
COOKERY 7\u0026 MELC LESSON 1 LO 1 Utilize kitchen tools, equipment and  
*paraphernalia* MEASURING THE INGREDIENTS CORRECTLY T.L.E. GRADES 7/8  
COMMERCIAL COOKING/ COOKERY INFO. 8 HOW TO CLEAN AND STORE COOKING  
TOOLS AND EQUIPMENT T.L.E. GRADES 7/8 COOKERY INFO. 6 KITCHEN TOOLS  
\u0026 EQUIPMENT (Grade 7/8 Cookery) TLE COOKERY 10 Lesson 1 LO1 Perform  
*Mise en Place* **Grade 7: Measurements and Converting Measure**  
COMMERCIAL COOKING - LEARNING RESOURCE CENTER  
K to 12 BASIC EDUCATION CURRICULUM JUNIOR HIGH SCHOOL ...  
Learning Module Grade 9 Tle Commercial Cooking  
DepEd Learning Portal  
Lesson 1 - T.L.E Learning Module  
Department of Education Division of Bataan - Resources  
Tle Learning Modules Commercial Cooking  
(DOC) LESSON PLAN in TLE GRADE 8 COMMERCIAL COOKING ...

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Technology and Livelihood Education  
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COMMERCIAL COOKING - Cookery - T.L.E Learning Module  
K-12 | Commercial Cooking | Technology and Livelihood ...  
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## **CASSANDRA BREN DEN**

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*Learning Module Cookery Grade 10 -  
SlideShare* WEEK 4 | CNHS TLE-7  
(Commercial Cooking) TLE GRADE 7  
COMMERCIAL COOKING WEEK 3 TLE  
GRADE 7 COMMERCIAL COOKING WEEK  
1 TLE 7 COMMERCIAL COOKING TOOLS

~~AND EQUIPMENT How to Make a Module  
in Cookery 10 as requested~~ **TLE GRADE  
7 COMMERCIAL COOKING WEEK 4**  
~~COMMERCIAL COOKING LESSON-(  
KITCHEN TOOLS AND EQUIPMENT)~~ **TLE  
GRADE 7 COMMERCIAL COOKING WEEK  
2 CLEANING AND SANITIZING T.L.E.  
GRADES 7 /8 COMMERCIAL  
COOKING/COOKERY = INFO. 4**  
**Commercial Cooking 7 - Episode 1**

**Introduction** KITCHEN UTENSILS \u0026amp; EQUIPMENT | COMMERCIAL COOKING LESSON KITCHEN TOOLS AND EQUIPMENT T.L.E. GRADES 7/8 COMMERCIAL COOKING/ COOKERY = INFO.2 MAINTAIN APPROPRIATE KITCHEN TOOLS, EQUIPMENT AND PARAPHERNALIA [1/2] TLE 7/8 Cookery Module 4 Active and Passive Voice Grade 7 - English MELC-Based Lesson Week 3 Kitchen Tools and Equipment | Appetizer | Cookery | TLE | Ms. Arl **MLE 7/8, Carpentry | Tools and Materials** *Cooking materials, kitchen tools, utensils and equipment | Cookery Exploratory | TLE Cuisinart Culinary School - Episode 1 Kitchen Tools: Useful List of Essential Kitchen Utensils in English with Pictures TLE 9- Lesson 1 Kitchen Tools, Equipment and Functions | First Quarter | Bread*

\u0026amp; Pastry TLE 10 Cookery Quarter 1 Module 2 Cookery NC II Quarter 1 Module 2

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Cookery Module 1: Cleaning, Sanitizing, Store Kitchen Tools and equipment TLE COOKERY 7\u0026amp; MELC LESSON 1 LO 1 Utilize kitchen tools, equipment and paraphernalia **MEASURING THE INGREDIENTS CORRECTLY** T.L.E. GRADES 7/8 COMMERCIAL COOKING/ COOKERY INFO. 8 HOW TO CLEAN AND STORE COOKING TOOLS AND EQUIPMENT T.L.E. GRADES 7/8 COOKERY INFO. 6 KITCHEN TOOLS \u0026amp; EQUIPMENT (Grade 7/8 Cookery) TLE COOKERY 10 Lesson 1 LO1 Perform Mise en Place **Grade 7: Measurements and Converting Measure** The Learning Modules Commercial Cooking K TO 12

COMMERCIAL COOKING LEARNING MODULE.pdf ... Loading...K TO 12 COMMERCIAL COOKING LEARNING MODULE.pdfThis Module is an exploratory course which leads you to Commercial Cooking National Certificate Level II ( NC II). It covers 4 common competencies that a Grade 7 /Grade 8 Technology and Livelihood Education (TLE) student like you ought to possess, namely: Use use and maintain kitchen tools and equipment; Perform mensuration and calculation; Interpret kitchen layout, andCOMMERCIAL COOKING - Cookery - T.L.E Learning ModuleTechnology and Livelihood Education – Commercial Cooking Welcome to the world of Commercial Cooking! This Module is an exploratory course which leads you to Commercial

Cooking National Certificate Level II ( NC II)1. It covers 4 common competencies that a Grade 7 / Grade 8 Technology and Livelihood Education (TLE) student like you ought to possess, namely:Technology and Livelihood EducationCommercial cooking-learning-module 1. K to 12 Basic Education Curriculum Technology and Livelihood Education Learning Module COMMERCIAL COOKING EXPLORATORY COURSE Grades 7 and Grade 8 TABLE OF CONTENTS 2.Commercial cooking-learning-module - SlideShareK-12 | Commercial Cooking | Technology and Livelihood Education (TLE) | Learning Module by The Blogger on Sunday, August 11, 2013 in Commercial Cooking , DepEd K-12 , Learning Modules , Technology and Livelihood Education

(TLE)K-12 | Commercial Cooking | Technology and Livelihood ...Kitchen-a room especially set apart and containing the necessary utensils for cooking food. Parts per million (PPM) -is commonly used as a measure of small levels of pollutants in air, water, body fluids, etc. Parts per million is the mass ratio between the pollutant component and the solution.Lesson 1 - T.L.E Learning ModuleTools and utensils needed for cooking on the range and work space should be within easy reach. Learn to match the size of pan to the size of the unit and to select the right amount of heat for the cooking job to be done. In microwave cooking, time schedules must be followed exactly because every second is important.Lesson 2 - T.L.E Learning ModuleLearn the different kinds

and classifications of vegetables and seafood, cooking, plating dishes and storing food items. Quarter III consists of lessons on preparing stocks, sauces and soups, and poultry and game dishes. Quarter IV covers lessons on how to prepare and cook different kinds of meat like pork, beef, carabeef and others.Learning Module Cookery Grade 10 - SlideShareK TO 12 COMMERCIAL COOKING LEARNING MODULE.pdf Commercial cooking-learning-module 1. K to 12 Basic Education Curriculum Technology and Livelihood Education Learning Module COMMERCIAL COOKING EXPLORATORY COURSE Grades 7 and Grade 8 TABLE OF CONTENTS 2. K TO 12 BREAD AND PASTRY LEARNING MODULE.pdfTle Learning Modules Commercial Cooking - wakati.coGet Free

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sana for Exploratory subject for grades 7 & 8 like Nail Care, Handicrafts Production, Household Services, Caregiving, Commercial cooking, Tailoring/Dressmaking, Mechanical drafting and Bread and pastry production and cookery 9 & 10 po. Thank you po! :) Reply DeleteMELCs in EPP/TLE (SY 2020-2021) - DepEd ClickLESSON PLAN in TLE GRADE 8 COMMERCIAL COOKING(DOC) LESSON PLAN in TLE GRADE 8 COMMERCIAL COOKING ...JUNE 18TH, 2018 - LEARNING MODULE COMMERCIAL COOKING IT COVERS 4 COMMON COMPETENCIES THAT A GRADE 7 GRADE 8 TECHNOLOGY AND LIVELIHOOD EDUCATION TLE' 'TLE commercial cooking 1 SlideShare May 30th, 2018 - TLE commercial cooking 1 Technology and Livelihood Education

Home Economic Commercial Cooking  
 Grade 8 K to 12 Learning Module Grade 9  
 Tle Commercial Cooking Kto12 TLE  
 Curriculum Guides for Grades 7 to 10;  
 Kto12 Grade 2 - Learning Resources;  
 Kto12 Grade 7 - Learning Resources;  
 Kto12 Grade 8 - Learning Resources;  
 Kto12 TLE - Learning Modules for Grades  
 7 & 8; Kto12 TLE - Teacher's Guide for  
 Grades 7 & 8; Kto12 TLE - Learning  
 Resources for Grades 7 & 8; Kto12 &  
 Senior High School. Senior High  
 School Department of Education Division  
 of Bataan - Resources TR Cookery NC II 1  
 cobsat.ph. pdf. K12 TLE Curriculum  
 Cookery Grade 7-10. G. Arenas\_Olympia.  
 Grade 7/8 Cookery This curriculum guide  
 on Cookery leads to National Certificate  
 Level II Learning Outcome Page 7 of 33 K  
 to 12 BASIC EDUCATION CURRICULUM

TECHNOLOGY AND LIVELIHOOD  
 EDUCATION HOME ECONOMICS,  
 Learning Module COMMERCIAL COOKING  
 EXPLORATORY COURSE This Module is  
 an exploratory course which ...Cookery  
 learning module pdf grade 7 or 8 -  
 Itsmikeyboy.comchill-freeze production  
 processes. It also includes provision for  
 work immersion in Commercial Cooking.  
 The preliminaries of this specialization  
 course include the following: 1)  
 explaining the core concepts of  
 commercial cooking; 2) discussing the  
 relevance of the course; 3) exploring  
 opportunities for a cook/Chef de Partie  
 as a career. K to 12 BASIC EDUCATION  
 CURRICULUM JUNIOR HIGH SCHOOL  
 ...HEALTH - Emerging and re-emerging  
 diseases: Leptospirosis, Bird Flu, SARS,  
 Foot and Mouth Disease,



(Integration: Signs and Symptoms of Rabies) Atom Ant in Atomos Land How Plants Propagate Scatter plots: foot length and hand span [ESL] Scatter plots: foot length and hand span K to 12 Curriculum Guide - Grade 7 TLE: Commercial Cooking Learning Exercises in English 6 - First Quarter Real Number ...DepEd Learning Portal Learning Module Grade 8 Tle In Agriculture k to 12 bread and pastry learning module pdf. technology and livelihood education wordpress com. k to 12 commercial cooking learning module pdf. agricultre crop production 2 grade 7 to 8 tle youtube. k to 12 t l e module grade 8 self improvement. horticulture division of angeles city. grade 8 tle ... K-12 | Commercial Cooking | Technology and Livelihood Education (TLE) |

Learning Module by The Blogger on Sunday, August 11, 2013 in Commercial Cooking , DepEd K-12 , Learning Modules , Technology and Livelihood Education (TLE)

### **K TO 12 COMMERCIAL COOKING LEARNING MODULE.pdf**

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**COMMERCIAL COOKING WEEK 1 TLE 7 COMMERCIAL COOKING TOOLS AND EQUIPMENT** How to Make a Module in Cookery 10 as requested  
**TLE GRADE 7 COMMERCIAL COOKING WEEK 4 COMMERCIAL COOKING LESSON ( KITCHEN TOOLS AND EQUIPMENT) TLE GRADE 7 COMMERCIAL COOKING WEEK 2 CLEANING AND SANITIZING T.L.E. GRADES 7 /8 COMMERCIAL COOKING/COOKERY = INFO. 4 Commercial Cooking 7 - Episode 1 Introduction** ~~KITCHEN UTENSILS & EQUIPMENT | COMMERCIAL COOKING LESSON KITCHEN TOOLS AND EQUIPMENT T.L.E. GRADES 7/8 COMMERCIAL COOKING/ COOKERY = INFO.2 MAINTAIN APPROPRIATE KITCHEN TOOLS, EQUIPMENT AND~~

**PARAPHERNALIA [1/2] TLE 7/8 Cookery Module 4 Active and Passive Voice Grade 7 - English MELC-Based Lesson Week 3 Kitchen Tools and Equipment | Appetizer | Cookery | TLE | Ms. Arl TLE 7/8, Carpentry | Tools and Materials** *Cooking materials, kitchen tools, utensils and equipment | Cookery Exploratory | TLE Cuisinart Culinary School - Episode 1 Kitchen Tools: Useful List of Essential Kitchen Utensils in English with Pictures TLE 9- Lesson 1 Kitchen Tools, Equipment and Functions | First Quarter | Bread & Pastry TLE 10 Cookery Quarter 1 Module 2 Cookery NC II Quarter 1 Module 2*

**Cookery Module 1: Cleaning,**

**Sanitizing, Store Kitchen Tools and equipment *TLE COOKERY 7* MELC LESSON 1 LO 1 Utilize kitchen tools, equipment and paraphernalia**  
**MEASURING THE INGREDIENTS**  
**CORRECTLY T.L.E. GRADES 7/8**  
**COMMERCIAL COOKING/ COOKERY**  
**INFO. 8 HOW TO CLEAN AND STORE**  
**COOKING TOOLS AND EQUIPMENT**  
**T.L.E. GRADES 7/8 COOKERY INFO. 6**  
**KITCHEN TOOLS \u0026 EQUIPMENT**  
**(Grade 7/8 Cookery) *TLE COOKERY***  
**10 Lesson 1 LO1 Perform Mise en Place** **Grade 7: Measurements and Converting Measure**

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7 to 10; Kto12 Grade 2 - Learning Resources; Kto12 Grade 7 - Learning Resources; Kto12 Grade 8 - Learning Resources; Kto12 TLE - Learning Modules for Grades 7 & 8; Kto12 TLE - Teacher's Guide for Grades 7 & 8; Kto12 TLE - Learning Resources for Grades 7 & 8; Kto12 & Senior High School. Senior High School  
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 TR Cookery NC II 1 cobsat.ph. pdf. K12 TLE Curriculum Cookery Grade 7-10. G. Arenas\_Olympia. Grade 7/8 Cookery This curriculum guide on Cookery leads to National Certificate Level II Learning Outcome Page 7 of 33 K to 12 BASIC EDUCATION CURRICULUM TECHNOLOGY AND LIVELIHOOD EDUCATION HOME ECONOMICS, Learning Module

COMMERCIAL COOKING EXPLORATORY COURSE This Module is an exploratory course which ...

### **Learning Module Grade 9 Tle Commercial Cooking**

chill-freeze production processes. It also includes provision for work immersion in Commercial Cooking. The preliminaries of this specialization course include the following: 1) explaining the core concepts of commercial cooking; 2) discussing the relevance of the course; 3) exploring opportunities for a cook/Chef de Partie as a career.

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many people who with don't taking into account reading. This is a problem. But, like you can keep others to start reading, it will be better.

[Lesson 1 - T.L.E Learning Module](#)

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LESSON PLAN in TLE GRADE 8 COMMERCIAL COOKING

### **Tle Learning Modules Commercial Cooking**

HEALTH - Emerging and re-emerging diseases: Leptospirosis, Bird Flu, SARS, Foot and Mouth Disease, (Integration: Signs and Symptoms of Rabies) Atom Ant in Atomos Land How Plants Propagate Scatter plots: foot length and hand span [ESL] Scatter plots: foot length and hand span K to 12 Curriculum Guide - Grade 7 TLE: Commercial Cooking Learning Exercises in English 6 - First Quarter Real Number ...

(DOC) LESSON PLAN in TLE GRADE 8 COMMERCIAL COOKING ...

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Commercial cooking-learning-module - SlideShare

Technology and Livelihood Education - Commercial Cooking Welcome to the world of Commercial Cooking! This Module is an exploratory course which leads you to Commercial Cooking

National Certificate Level II ( NC II)1. It covers 4 common competencies that a Grade 7 / Grade 8 Technology and Livelihood Education (TLE) student like you ought to possess, namely:  
*Lesson 2 - T.L.E Learning Module Commercial cooking-learning-module 1. K to 12 Basic Education Curriculum Technology and Livelihood Education Learning Module COMMERCIAL COOKING EXPLORATORY COURSE Grades 7 and Grade 8 TABLE OF CONTENTS 2. Technology and Livelihood Education*  
 Learn the different kinds and classifications of vegetables and seafood, cooking, plating dishes and storing food items. Quarter III consists of lessons on preparing stocks, sauces and soups, and poultry and game dishes. Quarter IV covers lessons on how to

prepare and cook different kinds of meat like pork, beef, carabeef and others.

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*Cooking - wakati.co*

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WEEK 4 | CNHS TLE-7 (Commercial

Cooking) [TLE GRADE 7 COMMERCIAL](#)

[COOKING WEEK 3 TLE GRADE 7](#)

[COMMERCIAL COOKING WEEK 1 TLE 7](#)

[COMMERCIAL COOKING TOOLS AND](#)

[EQUIPMENT](#) How to Make a Module in

Cookery 10 as requested **TLE GRADE 7**

**COMMERCIAL COOKING WEEK 4**

COMMERCIAL COOKING LESSON (

KITCHEN TOOLS AND EQUIPMENT) **TLE**

**GRADE 7 COMMERCIAL COOKING WEEK**

**2 CLEANING AND SANITIZING T.L.E.**

GRADES 7 /8 COMMERCIAL

COOKING/COOKERY = INFO. 4

**Commercial Cooking 7 - Episode 1**

**Introduction** KITCHEN UTENSILS \u0026amp; EQUIPMENT | COMMERCIAL COOKING LESSON KITCHEN TOOLS AND EQUIPMENT T.L.E. GRADES 7/8 COMMERCIAL COOKING/ COOKERY = INFO.2 MAINTAIN APPROPRIATE KITCHEN TOOLS, EQUIPMENT AND PARAPHERNALIA [1/2] TLE 7/8 Cookery Module 4 Active and Passive Voice Grade 7 - English MELC-Based Lesson Week 3 *Kitchen Tools and Equipment | Appetizer | Cookery | TLE | Ms. Arl* **TL E 7/8,** **Carpentry | Tools and Materials** *Cooking materials, kitchen tools, utensils and equipment | Cookery Exploratory | TLE* **Cuisinart Culinary School - Episode 1** *Kitchen Tools: Useful List of Essential Kitchen Utensils in English with Pictures TLE 9- Lesson 1 Kitchen Tools,Equipment*

*and Functions | First Quarter | Bread \u0026amp; Pastry TLE 10 Cookery Quarter 1 Module 2 Cookery NC II Quarter 1 Module 2*

Cookery Module 1: Cleaning, Sanitizing, Store Kitchen Tools and equipment TLE COOKERY 7\u0026amp; MELC LESSON 1 LO 1 Utilize kitchen tools, equipment and paraphernalia MEASURING THE INGREDIENTS CORRECTLY T.L.E. GRADES 7/8 COMMERCIAL COOKING/ COOKERY INFO. 8 HOW TO CLEAN AND STORE COOKING TOOLS AND EQUIPMENT T.L.E. GRADES 7/8 COOKERY INFO. 6 KITCHEN TOOLS \u0026amp; EQUIPMENT (Grade 7/8 Cookery) TLE COOKERY 10 Lesson 1 LO1 Perform Mise en Place **Grade 7: Measurements and Converting Measure** **COMMERCIAL COOKING - Cookery -**

### **T.L.E Learning Module**

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MELCS po sana for Exploratory subject for grades 7 & 8 like Nail Care, Handicrafts Production, Household Services, Caregiving, Commercial

cooking, Tailoring/Dressmaking, Mechanical drafting and Bread and pastry production and cookery 9 & 10 po. Thank you po! :) Reply Delete  
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