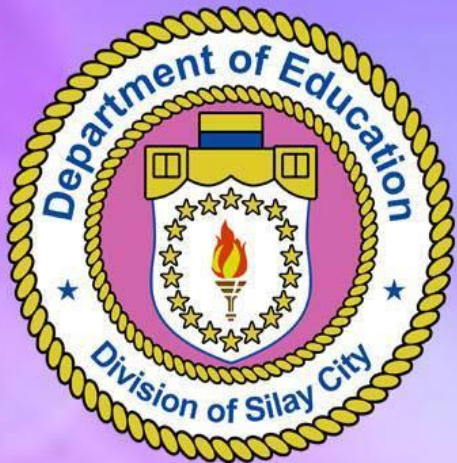


COOKERY NCII

INTEGRATION OF LOCAL HERITAGE THEME: SILAY LOCAL FOOD & PRODUCTS

MATRIX FOR CONTEXTUALIZATION



MATRIX FOR CONTEXTUALIZATION

Integration of Local Heritage Theme: Silay Local Food and Products

Puso Sang Saging

COOKERY NC II

| SPECIALIZATION/SUBJECT TAUGHT | THEME | CD CODE | NATIONAL COMPETENCY | CONTEXTUALIZED COMPETENCY | CONTEXTUALIZED STRATEGY | CONTEXTUALIZED ASSESSMENT |
|-------------------------------|-------------------|-----------------------------------|---|--|--|--|
| Cookery NC II | Food and Products | TLE_HEC K9-12SW- IIIb-g--12 | The learners demonstrate an understanding on how to prepare sandwiches. | Demonstrate on how to prepare filling for hot sandwiches using <i>puso sang saging</i> . | <p style="text-align: center;">The learners shall prepare <i>puso</i> patties for filling of hot sandwiches.</p> <p style="text-align: center;">RECIPE OF <i>PUSO</i> PATTIES FOR HOT SANDWICHES</p> <div style="text-align: center;">  </div> <p>Ingredients: 2 cups banana blossoms (<i>Puso sang Saging</i>) 2 pieces eggs 4 cloves garlic (minced) 1 medium white onion (minced) 1 teaspoon salt ½ cup flour</p> | <p>The learners shall prepare and present <i>puso</i> patties and <i>puso</i> burger.</p> <p>Activity performance rubric will be used to evaluate performance.</p> <p>Rubric to evaluate the quality output shall be used.</p> |

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| | | | | | <p>½ tsp. black pepper 1 cup cooking oil for frying</p> <p>Procedure:</p> <ol style="list-style-type: none">1. Perform <i>mise en place</i>.2. Remove the mature layers of the banana blossom.3. Slice into quarters.4. Cook them in 1 liter of boiling water until soft and tender.5. Chop them into small pieces. Drain and remove excess water.6. Combine the banana blossoms together with the rest of the ingredients, mix well until desired consistency.7. Mold into patties and fry in heated oil until cooked and golden brown.8. Ready to fill your sandwiches. | |
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