



TECHNOLOGY AND LIVELIHOOD EDUCATION

FCS - FOOD SERVICE

Grade 9 or 10

**Three-Term Budget Of Work (BOW)
for Learning Competencies**

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FCS
Grade 9 and Grade 10

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For Learning Competencies

Please note that each sector under TLE: FCS is studied for one term. This is applicable under Grades 9 and 10.

Term	
Sector	Food Service
Performance Standard	The learners perform basic table setup and sequence of service following the safety precautions. The learners create non-alcoholic beverages following the safety precautions that can be used in generating business.
Content Standard	• Demonstrate an understanding of the concepts and principles of food and beverage services. • Demonstrate an understanding of the concepts and principles of alcoholic and non alcoholic beverages.
Week	Learning Competency
1	• Discuss the fundamentals of food service. • Recognize the attributes of a food service attendant.
2	• Explain occupational safety and health standards in food service. • Discuss the preparation in the service area.
3	• Identify the table implements for table setting.

	• Demonstrate table setting in accordance with industry standards.
4	• Execute the sequence of restaurant service following the safety precautions.
5	• Differentiate alcoholic and non-alcoholic beverages.
6	• Identify bar tools and equipment.
7	• Discuss the types of non-alcoholic beverages.
8	• Identify the ingredients used in preparing non-alcoholic beverages.
9	• Discuss the mixing methods.
10	• Apply the methods of preparing non-alcoholic beverages following the safety precautions. • Conceptualize business ideas.
Suggested Activities	• Food Service Skills and Table Setting Activity ○ Practice food service procedures from preparing the service area to serving customers. ○ To learn about safety standards, attributes of a food service attendant, and proper table setting. • Non-Alcoholic Beverage Preparation and Business Planning ○ Prepare non-alcoholic beverages using proper tools and techniques while following safety precautions. ○ Explore business ideas related to beverage service.