

## Detailed Lesson Plan in TLE Grade 9

**I. Objectives:** At the end of the lesson, the students should be able to:

- a. enumerate the parts and functions of a kitchen layout;
- b. draw kitchen layout; and
- c. relate what layout does their homes have.

### II. Subject Matter:

Topic: Commercial Cooking

Subtopic: Kitchen Types and Layouts

Reference: Learning Module for Grade 7 TLE pg. 47-49

Instructional Materials: Pictures, strips, teacher-made resources.

Values: Camaraderie among the participants.

### III. Learning Process:

Teacher's Activity	Student's Activity
Good morning class.	Good morning Maam.
Let's pray.	(Prayer)
Please be seated. Who is the absent for today?	(The class secretary will tell who are the absent)

#### A. Activity

Teacher's Activity	Student's Activity
<p>I have prepared here a set of riddles that you're going to answer before we proceed on our lesson.</p> <p>Let's see if you really know the functions of the tools and equipment you see in the kitchen.</p> <ol style="list-style-type: none"><li>1. I have shelves but I'm not a bookcase I have a door but I'm not a cupboard I have a light but I'm not a lamp I contain food but I'm not a grocery store I'm cold inside but I'm not an igloo.</li><li>2. I can be found in your house but I'm not a door I have a plug but I'm not a vacuum cleaner I get filled with water</li></ol>	<p>(Students will raise their hands and the teacher will call someone to answer the riddle)</p> <p>Ma'am, Refrigerator.</p>

<p>but I'm not a coffee maker I have a faucet above me but I'm not a bathtub I can be used to wash dishes but I'm not a dishwasher.</p> <p>3. I can sometimes be a verb and I can sometimes be a noun I'm a piece of silverware that can reflect things upside down.</p> <p>4. I may be spherical, oblong or elongated, you place food on me and in the table you are seated.</p> <p>5. We come in pairs. You can't eat formally without us. We transmit food from plate to mouth.</p> <p>Okay, very good class!</p>	<p>Ma'am, Sink.</p> <p>Ma'am, Spoon.</p> <p>Ma'am, Plate.</p> <p>Ma'am, Spoon and Fork.</p>
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### B. Analysis

Teacher's Activity	Student's Activity
<p>With your answer on each riddle, where can we usually find those objects?</p> <p>Very good! And what is kitchen?</p> <p>Thank you.</p> <p>Of course you know what a kitchen looks like?</p> <p>How about your kitchen, will you describe it?</p> <p>(The teacher calls a student to answer the question.)</p> <p>What else?</p> <p>Very good, that's a nice thought.</p> <p>But our topic for today is all about kitchen layout.</p>	<p>At the kitchen Ma'am.</p> <p>A room or area where food is prepared and cooked.</p> <p>Yes, Ma'am.</p> <p>Spacious Ma'am and has a dining table set.</p> <p>Well-ventilated Ma'am.</p>

### C. Abstraction

Teacher's Activity	Student's Activity
<p>What is kitchen layout? Please read the definition.</p>	<p>Kitchen layout is the shape that is made by the arrangement of the countertop, major appliances, and the storage areas. This floor plan creates the kitchen's work triangle.</p>

<p>Thank you.</p> <p>(The teacher shows a pictures to the students)</p> <p>These pictures are perspective of a kitchen lay out.</p> <p>Now, let's see if you can determine your kitchen layout.</p> <p>Will you read what is the definition of a U-shaped kitchen</p> <p>This type is good for working because it provides plenty of counter space.</p> <p>Let's proceed to the next one. Will you read it?</p> <p>The work area of this kitchen layout are close to each other.</p> <p>Any question before we proceed to the next kitchen layout?</p> <p>So, will you read the next one?</p> <p>This kitchen layout is also an ideal place to add an extra sink or an island grill.</p> <p>The next layout is G-shaped kitchen. Will you describe it based on the picture?</p> <p>Very good! What else?</p> <p>Very good!</p> <p>This kitchen layout is ideal for a larger families needing an extra storage spare.</p> <p>Now, will you read what gallery kitchen is?</p> <p>What do you think are the characteristics of this kitchen layout?</p> <p>Very good!</p> <p>This kitchen lay out is called the "single wall/Pullman kitchen"</p>	<p>(Students will raise their hands and the teacher will call someone to read the definition of U-shaped kitchen)</p> <p><b>U-shaped Kitchen</b> is popular in large and small homes alike. Named for the "U" because it resembles.</p> <p><b>The L-shaped kitchen</b> is one of the most flexible and most popular, providing a compact triangle.</p> <p>None Ma'am.</p> <p><b>The Island Option.</b> Islands are extremely popular in homes today and are most often in L-Shaped kitchen. Islands can only keep work areas traffic-free, but also create a wealth of extra counter and storage space.</p> <p>It is like U-shaped with the addition of an elongated wall.</p> <p>It is wider than U-shaped kitchen.</p> <p>This style makes the most out of smaller space.</p> <p>Greater for smaller kitchens.</p> <p>Appliances are close to one another.</p>
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Will you read it?	Designed for home/apartments, the single wall kitchen often a very open and airy feel.
Do you have any idea about this kitchen layout?	Ideal for apartments and smaller home.  It is easier to access other utensil equipment because of its small space.
Very good! So this is ideal for apartments and small houses.	
Do you have any questions regarding our discussion?	None Ma'am!
Okay then, will you name again the different kitchen layouts?	The U-shaped kitchen  Gallery Kitchen  The Island Kitchen  L-shaped Kitchen
What type is the best for small space or in apartments?	The Single-wall Kitchen
How about the kitchen layout that is ideal for families who needs an extra storage space?	The G-shaped kitchen.
This kitchen layout looks like an L-shaped kitchen and is popular in homes today.	The Island Option.
Very good class!	
So since the kitchen is one of the active work areas of the home, it is important for us to select the right layout that will complement our taste and lifestyle.	

#### D. Application

<b>Direction:</b> To be place on a short bond paper with boarder(1/2inch all sides)
<ul style="list-style-type: none"> <li>• Draw at least 3 kitchen layout including the main appliances and the work triangle.</li> </ul>

#### IV. Assignment

**Direction:** To be written on a one whole sheet of paper.

1. How can you practice occupational health and safety?
2. How can you identify hazards and risks?
3. How can you control hazards and risks?

Reference: Learning Module in Grade 7 TLE pp. 61-63