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Learning Activity Sheet for TLE

Quarter 2

Lesson

7

Learning Activity Sheet for TLE Grade 8
Quarter 2: Lesson 7 (Week 7)
SY 2025-2026

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LEARNING ACTIVITY SHEET

Learning Area:	TLE 8	Quarter:	2nd Quarter
Lesson No.:	7	Date:	
Lesson Title/Topic:	Different methods of food processing following the industry standard.		
Name:		Grade & Section:	

I. Activity No. 1: Crossword Puzzle

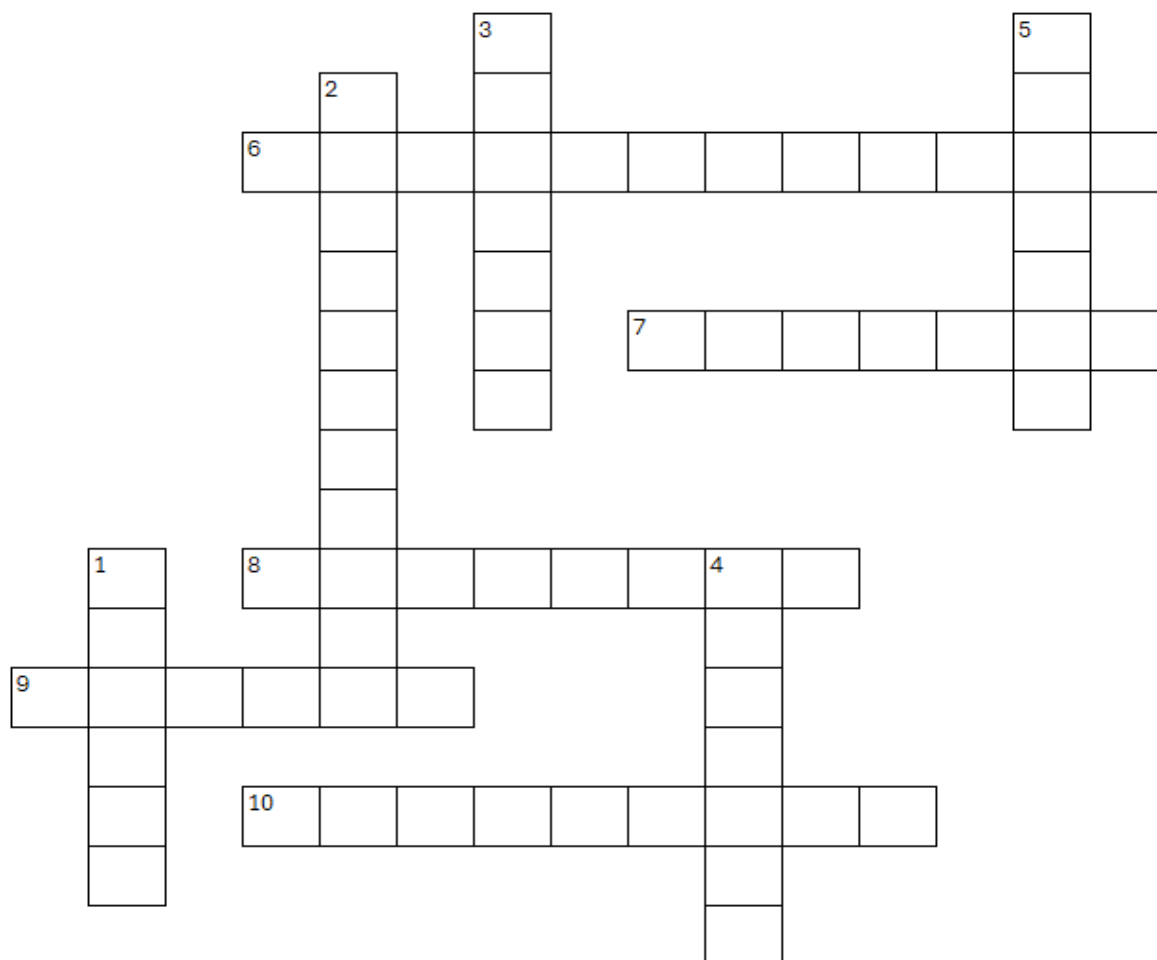
II. Objective(s):

This activity provides students with an opportunity to evaluate their knowledge and require students to pay attention to terminology as they need to spell each word correctly.

III. Materials Needed: Activity sheet, Ballpen/ highlighter

IV. Instructions:

Complete the crossword by filling in a word that fits each clue.



DOWN

1. Preserving the raw materials Using different ingredients, Seasoning and extenders.
2. Preservation method used to extend the shelf-life of your food by removing its water content.
3. A solid product of high moisture content is immersed in a concentrated solution (mainly of sugar or salt), which initiates three types of counter-current mass transfer.
4. Keep the color of lean tissues, improve the flavor of cured meats, prevent the growth of food poisoning, spoilage, microorganisms, and slow down the possibility to rancid flavor.
5. Food preservation that produced by smoldering hardwood chips, vines, herbs, fruit skins, or spices.

ACROSS

6. It is an enzyme catalyzed, metabolic process whereby organisms convert starch or sugar to alcohol or an acid anaerobically releasing energy.
7. It has been used for centuries to preserve food, it creates an environment inhospitable to bacteria, slowing their growth and preventing spoilage.
8. It is derived from the Dutch word “peckle” meaning brine.
9. It is the removal of the water (75-90%) present in fresh commodity results in reduction in the water activity and ultimately resistance against most of the deteriorative agents.
10. During drying the moisture is removed and food material becomes smaller in size.

LEARNING ACTIVITY SHEET

Learning Area:	TLE 8	Quarter:	2nd Quarter
Lesson No.:	7	Date:	
Lesson Title/ Topic:	Tools and equipment in food processing		
Name:		Grade & Section:	

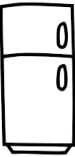





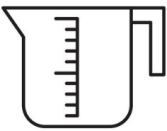
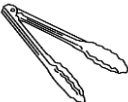


I. Activity No.: 2: Tools and Equipment Expert!

II. Objective(s): This activity will allow the learners to recall the different tools and equipment used in food preservation.

III. Materials Needed: Activity sheet, Ballpen

IV. Instructions:

Identify the tools and equipment by putting the number on the box provided.

Tools & Equipment	No.	Picture	Tools & Equipment	No.	Picture
A. Food thermometer		1. 	B. Can sealer		6. 
C. Weighing scale		2. 	D. Tongs		7. 
E. Measuring cup		3. 	F. Salinometer		8. 
G. Measuring spoon		4. 	H. Knife		9. 
I. Refractometer		5. 	J. Refrigerator		10. 

V. Synthesis/Extended Practice/Differentiation (if needed):

- After the activity, the teacher asks the learners about the uses of each tools or equipment.