TLE COOKERY
Module 3: CLASSIFICATION OF APPETIZER
Quarter 1: Week 3
JACKIELOU S. BALASUELA

(SUPPORT MATERIAL FOR INDEPENDENT LEARNING ENGAGEMENT)
A Joint Project of
SCHOOLS DIVISION OF DIPOLG CITY
and the
DIPOLG CITY GOVERNMENT
**Development Team of the Module**

**Writer:** JACKIELOU S. BALASUELA  
**Editor:** JACKIELOU S. BALASUELA  
**Reviewer:** LYNNE B. GAHISAN  
**Illustrator:** LYNNE B. GAHISAN

**Layout Artist:**

**Management Team:**

<table>
<thead>
<tr>
<th>Name</th>
<th>Position</th>
</tr>
</thead>
<tbody>
<tr>
<td>Virgilio P. Batan Jr.</td>
<td>Schools Division Superintendent</td>
</tr>
<tr>
<td>Jay S. Montealto</td>
<td>Asst. Schools Division Superintendent</td>
</tr>
<tr>
<td>Amelinda D. Montero</td>
<td>Chief, CID</td>
</tr>
<tr>
<td>Nur N. Hussien</td>
<td>Chief, SGOD</td>
</tr>
<tr>
<td>Ronillo S. Yarag</td>
<td>EPS PVR – LRMDS</td>
</tr>
<tr>
<td>Leo Martinno O. Alejo</td>
<td>PDO II - LRMDS</td>
</tr>
</tbody>
</table>

**Printed in the Philippines by ________________________**

**Department of Education – Region IX – Dipolog City Schools Division**

**Office Address:** Purok Farmers, Olingan, Dipolog City
The following are some reminders in using this module:

1. Use the module with care. Do not put unnecessary mark/s on any part of the module. Use a separate sheet of paper in answering the exercises.
2. Don’t forget to answer What I Know before moving on to the other activities included in the module.
3. Read the instruction carefully before doing each task.
4. Observe honesty and integrity in doing the tasks and checking your answers.
5. Finish the task at hand before proceeding to the next.
6. Return this module to your teacher/facilitator once you are through with it.

If you encounter any difficulty in answering the tasks in this module, do not hesitate to consult your teacher or facilitator. Always bear in mind that you are not alone.

We hope that through this material, you will experience meaningful learning and gain deep understanding of the relevant competencies. You can do it.
What I Need to Know

This module was designed and written with you in mind. It is here to help you master the nature of Cookery. The scope of this module permits it to be used in many different learning situations. The language used recognizes the diverse vocabulary level of students. The lessons are arranged to follow the standard sequence of the course. But the order in which you read them can be changed to correspond with the textbook you are now using.

The module covers only one lesson which is about the different types of appetizers.

After going through this module, you are expected to:

1. Identify the different classification of appetizers according to ingredients;

2. Discuss the different classification of appetizers according to ingredients;

3. Appreciate the importance of being able to identify and classify the different kinds of appetizers.

What I Know

**Direction:** Read each of the following questions carefully and choose the letter of the correct answer. Write your answer in your test notebook.

1. It may consist of shrimps, smoked beef, poached egg, Spanish sardines and lettuce, sauce can be served at the side.
   - a. Hors d’oeuvres Platter
   - b. Grissom Platter
   - c. Plate of Hors d’oeuvres
   - d. Rich hors d’oeuvres

2. It may consist of two kinds of cold meat, such as ham, smoked beef, peppered ham. Sauce can be served at the side.
   - a. Hors d’oeuvres Platter
   - b. Grissom Platter
   - c. Plate of Hors d’oeuvres
   - d. Rich hors d’oeuvres
3. It is small pieces or portions of highly seasoned food, usually served before a meal to induce and stimulate one’s appetite.
   a. Appetizers
   b. Dessert
   c. Hamburger
   d. Salad dressing

4. A classical form of presentation. Lobster should always be included.
   a. Hors d’oeuvres Platter
   b. Grissom Platter
   c. Plate of Hors d’oeuvres
   d. Rich hors d’oeuvres

5. These are served between the soup and fish course. In today’s shortened menus, they are often served instead of hot entrée.
   a. Hot Hors d’oeuvres
   b. Cold Hors d’oeuvres
   c. Hamburger
   d. Salad dressing

6. Which of the following appetizers are served between the soup and fish course?
   a. Cold Hors d’oeuvres
   b. Hot Hors d’oeuvres
   c. Rich Hors d’oeuvres
   d. Relishes

7. Which of the following appetizers consists of shrimps, lobsters, fruit and vegetable juices?
   a. Canapés
   b. Cocktail
   c. Hors d’oeuvres
   d. Relishes

8. What kind of appetizers are pickled herring, smoked salmon, chopped chicken livers and stuffed eggs?
   a. Appetizer Salad
   b. Canapés
   c. Hors d’oeuvres
   d. Relishes

---

**Lesson 3**

**CLASSIFICATION OF APPETIZER**

The lesson deals with the identification of ingredients used for appetizers, classifications of appetizers, equipment used in the production, preparation and presentation of appetizers attractively according to enterprise standards.
Preparation of appetizers requires knowledge and skills of the different recipes in preparing such. This lesson provides you different recipe in preparing appetizers for your reference in deciding what to perform.

For the definition of terms are as follows:

- Hors d’oeuvres- variety of appetizers
- Cocktail- dish of fruit, shellfish that is served before a meal
- Relishes- chop pickles
- Canapés- small pieces of bread filled
- Glaze- to add lustre to a food by coating with syrup

Directions: List down some appetizers or finger foods that you have tasted or eaten. Write your answer on your notebook.

<table>
<thead>
<tr>
<th>1.</th>
<th>6.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.</td>
<td>7.</td>
</tr>
<tr>
<td>3.</td>
<td>8.</td>
</tr>
<tr>
<td>4.</td>
<td>9.</td>
</tr>
<tr>
<td>5.</td>
<td>10.</td>
</tr>
</tbody>
</table>
What is It

Appetizers are small pieces or portions of highly seasoned food, usually served before a meal to induce and stimulate one’s appetite. It gives relish to the food we eat. A good appetizer, whether hot or cold should be light and served in small quantities. Fresh vegetable and salads, fruits, or meat or even fish can be made into appetizers.

CLASSIFICATION OF APPETIZERS ACCORDING TO INGREDIENTS

Appetizers are classified as cocktail food, appetizers salad, hors d’oeuvres, canapés and relishes. They usually come in combination of meat, seafood, poultry, fruit, vegetables and daily products and shell fish. Appetizers can be served as hot and cold depending on how it is placed in the menu.

<table>
<thead>
<tr>
<th>I. Cocktail</th>
<th>usually consist of shrimps, lobster, crab meat, shellfish, fruits as well as fruits and vegetables juices.</th>
</tr>
</thead>
</table>

| II. Appetizer Salads | include pickled herring, chopped chicken livers, and smoked salmon and stuffed eggs. |

| III. Hors d’oeuvres | while often served preceding a meal, they are served as the food at cocktail parties involving alcoholic beverages. Hors d’oeuvres (from the French word for appetizer) can be served hot or cold. They can be eaten standing up, rather than seated at a formal dining table. When guests have just arrived at a venue, they’re typically coming from someplace else and they’re hungry. Rather than feed them a big meal immediately upon arrival, appetizers fulfill the need for some food while they can also stand around talking with friends and family before the main meal. |

| a. Hot Hors d’oeuvres are served between the soup and fish course. In today’s shortened menus, they are often served instead of hot entrée. The size and richness depend upon the composition of menu. Many hot hors d’oeuvres are suited for serving a small a la |
carte dishes, and usually described as hot dish.

b. Cold hors d’oeuvres should stimulate appetite, and therefore should always be served at the first course in the menu.

There are five types of cold hors d’oeuvres and they are served as follows:

<table>
<thead>
<tr>
<th>No.</th>
<th>Type</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Plate of Hors d’oeuvres</td>
<td>May consist of shrimps, smoked beef, poached egg, Spanish sardines and lettuce. Sauce can be served at the side.</td>
</tr>
<tr>
<td>2</td>
<td>Grissom Platter</td>
<td>May consist of two kinds of cold meat, such as ham, smoked beef, peppered ham. Sauce can be served at the side.</td>
</tr>
<tr>
<td>3</td>
<td>Hors d’oeuvres Platter</td>
<td>A well-presented platter with a limited choice of simple or more expensive foods. The basic rules is “small quantity, but big in quality” and at the same time attractively served. It may consist of shrimps with jelly, asparagus tip with mushrooms, sardines with onion rings, tomatoes stuffed with salad and chicken loaf.</td>
</tr>
<tr>
<td>4</td>
<td>Assorted hors d’oeuvres</td>
<td>Can be served in special portioned platters with dishes or even from a serving cart.</td>
</tr>
<tr>
<td>5</td>
<td>Rich hors d’oeuvres</td>
<td>Still a classical form of presentation. Lobster should always be included. The hors d’oeuvres dish system in conjunction with a silver platter can be used, but it is also possible to arrange the center pieces on a silver platter covered with meat jelly and served with accompaniments in a small separate bowl or container.</td>
</tr>
</tbody>
</table>
IV. **Canapés** - they are tiny open-faced sandwiches, of bite size and usually high flavored or tangy.

*Canapés Consists of Three Parts*

a. **Base** – holds the spread and garnish. Crackers and toasts are firmer and give a pleasing texture and crispness to the canapé. Suggestions for canapés bases are:

<table>
<thead>
<tr>
<th>Bread Cut-Outs</th>
<th>Toast Cut-Outs</th>
<th>Crackers</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image1" alt="Bread Cut-Outs" /></td>
<td><img src="image2" alt="Toast Cut-Outs" /></td>
<td><img src="image3" alt="Crackers" /></td>
</tr>
<tr>
<td>Melba Toast</td>
<td>Tiny Unsweetened Pastry Shells</td>
<td>Tortilla chips</td>
</tr>
<tr>
<td><img src="image4" alt="Melba Toast" /></td>
<td><img src="image5" alt="Tiny Unsweetened Pastry Shells" /></td>
<td><img src="image6" alt="Tortilla chips" /></td>
</tr>
<tr>
<td>Tiny biscuit</td>
<td>Polenta cutout</td>
<td>Miniature pancakes</td>
</tr>
<tr>
<td><img src="image7" alt="Tiny biscuit" /></td>
<td><img src="image8" alt="Polenta cutout" /></td>
<td><img src="image9" alt="Miniature pancakes" /></td>
</tr>
</tbody>
</table>

b. **Spread** - placed on top of the base so the garnish sticks to it without falling off.

*Three types of spreads*

1. Flavored butter – made from softened butters with flavorings.
2. Flavored Cream Cheese—made from flavored butters, except cream cheese substituted for the butter. Mixture of cream and butter can be used.

3. Meat or Fish salad spreads—made from finely chopped meat or fish that are spreadable. Seasons should be checked carefully to make the spread more stimulating to the appetite.

c. Garnish—any food item or combination of items placed on top of the spread which usually gives color, design, and texture or flavor accent to the canapé.

V. Relishes - this includes carrots and curl lettuce, cucumber sticks, turnips, horse radish, celery hart, black olives, green olives, peanut, chips and shrimps cropeck. Relishes include two categories:

1. Raw vegetables with dips

There are known as crudités (croo-dee-tays). Cru in French means “raw”. Common bite size, cut raw vegetables served with dips are: Celery, Radishes, Green and Red pepper, Zucchini, Cucumber, Cauliflower, Broccoli florets, Broccoli, Carrots, Cherry Tomatoes.

Dips – accompaniment to raw vegetables, and sometime potato chips and crackers. Any mixture of spreads can be used as dips. Proper consistency is important to any dip. It must not be so thick that it cannot be scooped up without breaking the cracker. It must be thick enough to stick to the items used as dippers. Thin or soften them by adding mayonnaise, cream or other appropriate liquid. Sauces and salad dressings can be used as dips.
2. **Pickled items**. Includes variety of items like cucumber pickles, olives, watermelon pickles, pickled peppers, spiced beets, and other preserved fruits and vegetables.

![Pickled items image]

**VI. Cocktails**

Cocktail appetizers are made of seafood or fruit, usually with a tart or tangy sauce. These appetizers are always served chilled, often on a bed of crushed ice.

**Kinds of Cocktail Appetizers**

<table>
<thead>
<tr>
<th>Oysters and Clams on the half shell</th>
<th>Shrimps</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Oysters and Clams" /></td>
<td><img src="image" alt="Shrimps" /></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lobster</th>
<th>Crab Meat</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Lobster" /></td>
<td><img src="image" alt="Crab Meat" /></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fruits</th>
<th>Firm Flaked White Fish</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Fruits" /></td>
<td><img src="image" alt="Firm Flaked White Fish" /></td>
</tr>
</tbody>
</table>
Miscellaneous hors d’oeuvres

These are variety of food both hot and cold served as appetizers. The serving is smaller in unit size or portion size that can be eaten with forks from small plates or with fingers.

1. **Antipasto** - Italian Appetizer. This includes the following:
   - Cured meats – Salami, prosciutto, bologna, boiled ham
   - Seafood items-Canned items like sardines, anchovies, and Tuna
   - Cheeses – provolone, mozzarella
   - Hard cooked egg and stuffed eggs
   - Relishes – raw vegetables
• Mushrooms and other vegetables

2. **Bruschetta** - slice of Italian bread that is toasted, rubbed with brushed garlic, and drizzled with olive oil, served with toppings like canapés.

3. **Tapas** - a small food item intended to be eaten with wine or other drinks usually in bars. They are served in a small portion intended to be eaten immediately.

4. **Caviar** – salted roe, or eggs, of the sturgeon. Any product labeled caviar must come from sturgeon. Roe from any other fish must be labeled as such (white fish caviar).

5. **Amuse Bouche** (ah-mews-boosh) – a tiny appetizer or hors d’oeuvres offered to guest seated at their tables either before or after they have ordered from the menu. It is an opportunity to showcase an aspect of the chef’s cooking style and talent and to welcome the guest.
What’s More

Direction: Name the following types of cold hors d’oeuvres.

1. __________________ 2. __________________ 3. __________________

What I Have Learned

Direction: Answer the following questions on a separate sheet of paper. (5 pts. each number)

1. How are appetizers classified?
2. What are the tools and equipment used in preparing appetizers?

What I Can Do

Give at least five (5) five types of cold hors d’oeuvres

1. __________________
2. __________________
3. __________________
4. __________________
5. __________________
Assessment

A. MULTIPLE CHOICE

Direction: Choose the letter of the best answer. Write your answer on the space provided before each number.

1. This is used for measuring dry and liquid ingredients in small quantity.
   a. Measuring spoons  
   b. Measuring cups  
   c. Glass measuring cup  
   d. Mixing bowls

2. They come in various sizes and volumes. It is used to measure dry ingredients.
   a. Measuring spoons  
   b. Glass measuring cup  
   c. Mixing bowl  
   d. Measuring cups

3. These containers have smooth, rounded interior surfaces with no creases to retain some mixture.
   a. Measuring cups  
   b. Measuring spoons  
   c. Mixing bowls  
   d. Mixing spoon

4. It is used for mixing ingredients. It is made of wood in different sizes and different lengths of the handle.
   a. Mixing spoon  
   b. Paring spoon  
   c. Measuring cups  
   d. Measuring spoons

5. It is used to remove the skin covering of fruit and vegetables.
   a. Knife  
   b. Paring knife  
   c. Fork  
   d. Spoon

B. Enumeration

6-7.) List down at least 2 equipment and tools used in preparing appetizers.

8-10.) List down at least 3 types of cold hors d’oeuvres.
**Additional Activities**

Explain the following questions below.

1. Discuss the Classification of Appetizers According to Ingredients.
2. Why equipment and tools are important in preparing appetizers?

**Answer Keys**

<table>
<thead>
<tr>
<th>What I Know (Pretest)</th>
<th>What I Can Do</th>
<th>What’s More</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. C</td>
<td>Plate of Hors d’oeuvres</td>
<td></td>
</tr>
<tr>
<td>2. B</td>
<td>Grissom Platter</td>
<td></td>
</tr>
<tr>
<td>3. A</td>
<td>Hors d’oeuvres Platter</td>
<td></td>
</tr>
<tr>
<td>4. D</td>
<td>Assorted hors d’oeuvres</td>
<td></td>
</tr>
<tr>
<td>5. A</td>
<td>Rich hors d’oeuvres</td>
<td></td>
</tr>
<tr>
<td>6. B</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. B</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8. A</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Assessment (Post test)

1. A
2. D
3. C
4. A
5. B
6-7.) Answers may vary
7-10.) Answers may vary
References

Cookery – Technical-Vocational-Livelihood Track Manual
First Edition 2016

K to 12 Basic Education Curriculum Technology and Livelihood Education
Learning Module Commercial cooking

• https://inspiredbycharm.com/delicious-and-easy-hors-doeuvres-ideas/
• https://quizlet.com/115433955/hors-doeuvres-flash-cards/
• https://quizlet.com/73915624/hors-doeuvres-flash-cards/
• https://www.figsandhoneycatering.com/reasons-serve-hors-doeuvres-nextparty
• https://oureverydaylife.com/list-of-hot-cold-hors-doeuvres-12495320.html
• https://www.scribd.com/presentation/427991139/Appetizers-hot-and-coldppt
• https://opentextbc.ca/workplacesafety/chapter/workplacesafetyprocedures/?fbclid=IwAR1okcw4WZAURbM8Vt4QggF4q8frIpYX1WPOPEE2i_f1cqWckmHCyewoTU
• http://lrmds.depedldn.com/DOWNLOAD/CBLM_LG_GR_9_TLE_FOOD_TRADE_S_LE.PDF
• Sandoval, Maria Teresa G., CULINARY ARTS 3 AND 4, Copyright 1993, pp. 8586.
• De leon, Sonia Y., Ph. D. et al, BASIC FOODS FOR FILIPINOS 3RD EDITION, Copyright 1999, pp.420-429