FOOD SERVICE INNOVATIONS: STUDENT MIND BOGGLES AND TICKLERS

by:
Corazon D. Sevilla
Teacher II, Luakan National High School - Main

“A plain food twice – served makes one lose his appetite, “This holds true with trite, traditional and too serious strategies employed in TLE classes”. Learning is anchored on the SMART principle, Specific – Measurable – Attainable – Realistic and Time-bound. But in our techno-savvy world, optimum teaching and learning necessitates a traditional “ER”. (e.g. making SMART – SMARTER)

The following experimental and sizzling techniques can be applied and are easy to do. I have tried and proven them effective in my class. The students, who once wanted to skip our class, became a part of the eager-beavers in our food service class.

1. **D-I-Y-G** – “Do it yourself – gadget” is another name for improvising a cooking equipment or gadget. Let the students’ engineering prowess and creativity – side rise up to a boiling point to have them create gadgets from discarded materials or from seemingly useless materials. Make them start with egg beaters, mixers, choppers, peelers and graters. You’d be surprised, there’s a hidden Einstein in them.

2. **Ang “Pinaka”** – I lifted this idea from the lifestyle show “Ang Pinaka” of Channel 11 showcasing and promoting a list of A – Achievers in certain aspects of good and fine living. In my class where I teach food, service management, Catering, Customer Service and Entrepreneurship, I asked students to form groups and evaluate restaurants in our town (Dinalupihan) in terms of food quality, financial
management, customer care and facility development. My students created a power point of the “Top 3” pinaka astig na Food Service Establishments, Everybody felt like the cute host of “Ang pinaka” of the channel 11.

3. **Cooking demo with a twist** – Ping – Ping – Ping – ang galing inspired by chef Boy Logro. In this innovative activity, the students demonstrate cooking prowess with their signature styles like what chef Boy exhibits in his cooking shows.

With his antics, kitchen secrets, easy to follow cooking recipes and signature phrases Ping-ping-ping and yum-yum-yum, Boy Logro has successfully became one of the country’s most loved chef today.

These are just a few of the tailor – fit, customized and innovative strategies that we can create and implement in our classroom. As teachers, we should always feel free to experiment in the name of education.

*References:*