

**TECHNOLOGY AND LIVELIHOOD EDUCATION (TLE)
GRADE 6**

QUARTER I – INFORMATION AND COMMUNICATION TECHNOLOGY (ICT)

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Web conferencing <ul style="list-style-type: none"> • different web conferencing tools • web conferencing netiquette 	demonstrate an understanding of utilizing web conferencing	1. perform web conferencing in a safe and responsible manner
Online form builder <ul style="list-style-type: none"> • different online form builder applications/mobile apps • steps in using online form builder applications/mobile apps 	demonstrate an understanding of utilizing online form builders	2. use online forms builder in a safe and responsible manner
Cloud storage <ul style="list-style-type: none"> • different cloud storage platforms • cloud storage security • uploading and sharing files 	demonstrate an understanding of utilizing cloud storage	3. perform uploading and sharing of files in cloud storage in a safe and responsible manner
Word Processing Software <ul style="list-style-type: none"> • Watermark • Page Color • Page Borders • Page Number • Headers and Footers 	demonstrate an understanding of using productivity tools	4. create word documents with watermark, page color, page borders, page numbers, and header and footers
Presentation Software <ul style="list-style-type: none"> • record toolbar 	demonstrate an understanding of applying slide recording	5. perform slide recording
Desktop Publishing Software <ul style="list-style-type: none"> • Master Page • Background • Guides 	demonstrate an understanding of using productivity tools	6. create documents using desktop publishing

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> • Headers and Footers • Page numbers 		
Spreadsheet Software <ul style="list-style-type: none"> • Charts • Data Validation features <ul style="list-style-type: none"> • Filtering • Grouping • Sorting 	demonstrate an understanding of using productivity tools	7. create spreadsheets with charts and data validation features
PERFORMANCE STANDARD	The learners perform the utilization of online and productivity tools in a safe and responsible manner	
Block Coding <ul style="list-style-type: none"> • Sensing block codes • Operators block codes • Variables block codes 	demonstrate an understanding of using block codes	8. use block codes to create animations/games/digital story
PERFORMANCE STANDARD	The learners perform the utilization of block codes to create animations/games/digital story in a safe and responsible manner	

GRADE 6
QUARTER II – AGRICULTURE AND FISHERY ARTS (AFA)

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Fishery Arts and its branches/fields <ul style="list-style-type: none"> • Fish culture • Fish capture • Fish processing 	demonstrate an understanding of the basic concepts and principles of planning the natural way of raising, harvesting, and selling of fish as a source of food and income	1. discuss fishery arts and its branches/fields
Importance and benefits of fish raising Source of: <ul style="list-style-type: none"> • food • income • employment Benefits of fish raising: <ul style="list-style-type: none"> • values inculcation • health benefits • economic benefits 		2. discuss the importance and benefits in fish raising
Legal basis and agencies that support fish raising <ul style="list-style-type: none"> • (Organic Agriculture Act of 2010 or Republic Act No 10068) • Government agencies and non-governmental organizations that support fish raising • Department of Agriculture • Bureau of Fisheries and Aquatic Resources councils 		3. explain the legal basis and agencies in fish raising

<p>CONTENT</p>	<p>CONTENT STANDARD The learners...</p>	<p>LEARNING COMPETENCIES The learners...</p>
<ul style="list-style-type: none"> Department of Environment and Natural Resources 		
<p>Successful fish raisers in the community and their characteristics</p> <p>Successful Fish Raisers in the Philippines</p> <ul style="list-style-type: none"> Robert Patines tilapia Cagayan Valley Vicente B Lugagay tilapia Isabela Jean Gonzales milkfish Pampanga Joel Sims catfish Valenzuela Mike Go goldfish Audie Lim milkfish Ozamis City <p>Characteristics of fish raisers</p> <ul style="list-style-type: none"> determined honest innovative industrious risk-taker 		<p>4. discuss the successful fish raisers in the community and their characteristics</p>

<p align="center">CONTENT</p>	<p align="center">CONTENT STANDARD The learners...</p>	<p align="center">LEARNING COMPETENCIES The learners...</p>
<p>Requirements for natural fish raising</p> <ul style="list-style-type: none"> • water supply • method of fish raising • fish culture management • oxygen management • stocking density • salinity and temperature management • kind of fish to raise • knowledge and skills of fish raiser • topography • drainage • sources of feeds/ feeding requirements <p>Tools and equipment in fish raising</p> <ul style="list-style-type: none"> • Use and maintenance of tools and equipment • Occupational Safety and Health (OSH) • Alternative ways in fish raising <ul style="list-style-type: none"> ▪ fish tank ▪ ponds ▪ aquarium 		<p>5. discuss the requirements for natural fish raising</p>
<p>Anatomy of Fish</p> <ul style="list-style-type: none"> • Types of mouths • Types of tail • Types of scales • Parts of gills 		<p>6. discuss the anatomy of fish</p>

<p align="center">CONTENT</p>	<p align="center">CONTENT STANDARD The learners...</p>	<p align="center">LEARNING COMPETENCIES The learners...</p>
<ul style="list-style-type: none"> External and internal Parts 		
<p>Fish diseases</p> <ul style="list-style-type: none"> Common fish diseases and their signs and symptoms(eg fin rot, mouth fungus, vibriosis, white spots) Classifications of the causes of fish diseases <ul style="list-style-type: none"> biotic – presence of virus, bacteria, parasites, or algae, abiotic – lack or excess of oxygen and salinity and water pollution Prevention and control of diseases <ul style="list-style-type: none"> quality of pond or fish tank maintaining clean and good quality of water feeding the fish properly stocking density 		<p>7. discuss the diseases, causes, sign and symptoms, preventions, and control measures of fish diseases</p>
<p>Performing the procedures for natural fish raising</p> <ul style="list-style-type: none"> occupational Safety and Health (OSH) Procedures <p>Basic steps in fish raising</p> <ul style="list-style-type: none"> preparing tools and equipment, pond/fish tank and materials 		<p>8. perform the procedure for natural fish raising with safety precautions</p>

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> • preparing pond/fish tanks • adding substrate and water for the pond/fish tank • acclimatizing fishes before stocking • stocking fishes to the pond/fish tank • feeding fish • managing water and aerations • monitoring the growth of fishes 		
<p>Harvesting fishes</p> <ul style="list-style-type: none"> • characteristics of harvestable fish • methods of harvesting fishes • recording of harvested fishes 		<p>9. perform harvesting fishes with safety precautions</p>
<p>Selling of Fishes</p> <ul style="list-style-type: none"> • marketable quality of fishes • types of selling strategies <ul style="list-style-type: none"> ▪ online ▪ offline • types of selling <ul style="list-style-type: none"> ▪ wholesale ▪ retail • recording of income and expenses from fish raising using spreadsheet and/or productivity tools 		<p>10. perform selling of fishes with safety precautions</p>
PERFORMANCE STANDARD	The learners perform the natural way of raising, harvesting, and selling of fish following safety precautions	

GRADE 6
QUARTER III – FAMILY AND CONSUMER SCIENCE (FCS)

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Family resources <ul style="list-style-type: none"> • Needs and wants • Family budget • Simple family budget 	demonstrate an understanding of a simple family budget plan in managing family resources	1. identify the different family resources 2. discuss needs and wants 3. prepare a simple family budget plan
Food preparation <ul style="list-style-type: none"> • Basic cooking terms • Meal planning <ul style="list-style-type: none"> ▪ Principles of meal planning • Importance of food hygiene, safety and sanitation preparing meals 	demonstrate an understanding of the food preparation	4. create a meal plan
<ul style="list-style-type: none"> • Kitchen waste <ul style="list-style-type: none"> ▪ food waste ▪ non-food waste • Kitchen waste disposal 		5. discuss kitchen waste disposal
<ul style="list-style-type: none"> • Basic home kitchen tools and equipment <ul style="list-style-type: none"> ▪ cutting tools ▪ measuring tools ▪ hand tools ▪ pans and pots ▪ equipment • Proper Care and Maintenance 		6. familiarize themselves with basic home kitchen tools and equipment

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> • Measuring techniques <ul style="list-style-type: none"> ▪ dry ingredients ▪ liquid ingredients 		7. demonstrate measuring techniques with safety precautions
<ul style="list-style-type: none"> • Basic Cutting techniques <ul style="list-style-type: none"> ▪ dice ▪ mince ▪ slice ▪ julienne 		8. demonstrate cutting techniques with safety precautions
Cooking Methods <ul style="list-style-type: none"> • Dry heat • Moist heat 		9. perform the method/s of cooking in preparing a simple meal with safety precautions
PERFORMANCE STANDARD	The learners prepare simple meals following kitchen operations with safety precautions	
Food preservation <ul style="list-style-type: none"> • Importance of food preservation • Basic method <ul style="list-style-type: none"> ○ salting <ul style="list-style-type: none"> ▪ sugar-concentration ▪ pickling ▪ drying • Types of packaging and labeling 	demonstrate an understanding of the food preservation and food processing	10. perform food preservation with precautions 11. sell preserved products
PERFORMANCE STANDARD	The learners preserve and sell products with safety precautions.	

GRADE 6
Quarter IV – INDUSTRIAL ARTS (IA)

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Wood/bamboo works <ul style="list-style-type: none"> • Different wood/ bamboo joints • Methods of wood/ bamboo finishing 	demonstrate an understanding of the basic principles of making wood or bamboo works	1. perform wood/bamboo works with safety precautions
Metal works <ul style="list-style-type: none"> • different sheet metal joining processes • methods of sheet metal finishing • sheet metal works procedures <ul style="list-style-type: none"> • cutting • bending • forming 	demonstrate an understanding of the basic principles in performing sheet metal works	2. perform sheet metal works with safety precautions
Basic electrical works <ul style="list-style-type: none"> • Types of current (direct current and alternating current) • Parts of a simple circuit • Splices and joints • Basic electrical skills <ul style="list-style-type: none"> • Wire splicing • Terminal connection • Basic installation, etc 	demonstrate an understanding of the basic principles of performing basic electrical works	3. perform basic electrical skills with safety precautions
PERFORMANCE STANDARD	The learners perform the basic competencies in wood or bamboo works, sheet metal works, and electrical works with safety precautions	

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Product Development <ul style="list-style-type: none"> • Creation • Innovation • Improvement • Enhancement (Project may be made of wood/bamboo, metal, electrical, or a combination of the three materials)	demonstrate an understanding of product development and selling	4. create simple wood/bamboo, metal and/or electrical project with safety precaution 5. sell product
PERFORMANCE STANDARD	The learners develop and sell simple project with safety precautions	