

**TECHNOLOGY AND LIVELIHOOD EDUCATION (TLE)
GRADE 8**

QUARTER I - INFORMATION COMMUNICATIONS AND TECHNOLOGY (ICT)

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
ICT as a Tool in Online Marketing	demonstrate an understanding of ICT as a tool for online marketing	1. assess ICT as tools for online marketing
Digital Citizenship <ul style="list-style-type: none"> • Elements Digital Footprints and Identity	demonstrate an understanding of digital citizenship	2. discuss current events reflecting on their own digital citizenship
ICT-Related Legal Bases <ul style="list-style-type: none"> • Republic Act No 10844 Section 4, 5, and 6 (Establishment of DICT) • Republic Act No 10627 Section 2-D (Cyberbullying Act) • Republic Act No 10173 (Data Privacy Act of 2012) Chapter VIII Sec 26 Republic Act No 8293 (Intellectual Property Code of the Philippines) Chapter XVII Sec 216-217	demonstrate an understanding of ICT-related legal issues	3. distinguish ICT-related legal bases and their consequences
Tools and Equipment in ICT <ul style="list-style-type: none"> • computer programming • visual arts • computer system servicing 	demonstrate an understanding of the tools and equipment in ICT	4. familiarize themselves with the tools and equipment in ICT

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> • telecommunication 		
Software Applications <ul style="list-style-type: none"> • application software • system software 	demonstrate an understanding of software applications	5. familiarize themselves with appropriate software applications for specific tasks
Graphic Design Software <ul style="list-style-type: none"> • software • user interface • setting page size and resolution • types of graphics • photo editing 	demonstrate an understanding of graphic design tools	6. utilize graphic design tools for graphic production
Video Editing <ul style="list-style-type: none"> • video editing applications • user interface • user experience • trim • crop • adding text, effects, images, transitions, narration, and audio effects 	demonstrate an understanding of video editing tools	7. utilize video editing tools with multimedia materials
PERFORMANCE STANDARD	The learners create videos with graphics design in a safe and responsible manner	

GRADE 8
QUARTER II – AGRICULTURE AND FISHERY ARTS (AFA)

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Aquaculture and Fisheries <ul style="list-style-type: none"> • brief background of aquaculture • types of aquaculture systems 	demonstrate an understanding of the concepts and skills in fisheries	1. discuss the background of aquaculture and its relation to fisheries
Career and Business Opportunities <ul style="list-style-type: none"> • career opportunities <ul style="list-style-type: none"> ▪ aqua culturist ▪ fishery technician ▪ fish farm caretaker ▪ fish farm aide/worker ▪ fishery facilities repair and maintenance worker ▪ research officer ▪ fisheries resources protection group ▪ fish wharf operator • business opportunities <ul style="list-style-type: none"> ▪ fish farm owner (hatchery, nursery, and grow-out) ▪ fish distributor/ supplier/ handler/ trader 		2. discuss career and business opportunities related to fisheries
Phases of Fish Culture <ul style="list-style-type: none"> • fish cultivation <ul style="list-style-type: none"> ▪ extensive ▪ semi-intensive ▪ intensive • fish propagation <ul style="list-style-type: none"> ▪ natural propagation 		3. discuss the phases of fish culture

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> ▪ semi-natural propagation ▪ artificial propagation • fish conservation <ul style="list-style-type: none"> ▪ importance of fish conservation ▪ local endangered species ▪ fish sanctuary ▪ open and end season 		
Classification of Fish According to their Habitat <ul style="list-style-type: none"> • marine fishes or open sea fishes • freshwater fishes or inland fishes • brackish water fishes or estuarine fishes 		4. identify common fishes according to their habitat
Republic Act 10654 An act to prevent, deter and eliminate illegal, unreported, and unregulated fishing, amending Republic Act No 8550, otherwise known as "The Philippine Fisheries Code of 1998," and for other Purposes <ul style="list-style-type: none"> • Sec 2 Application of Provision • Sec 105 Importation and Exportation of Fish and Fishery Products Aquaculture <ul style="list-style-type: none"> • Sec 107 Aquatic Pollution • Sec 112 Noncompliance with Good Aquaculture Practices Fish Capture		5. familiarize themselves with sections of RA. 10654

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> • Sec 93 Use of Fine Mesh Net • Sec 94 Fishing and Overexploited Fishery Management Areas • Sec 102 Fishing or Taking the Rare, Threatened, or Endangered Species 		
<p>Species of Fish in the Philippines</p> <ul style="list-style-type: none"> • significant rare • threatened • endangered • prohibited 		6. discuss fish species in the Philippines
<p>Occupational Hazards in Fisheries</p> <ul style="list-style-type: none"> • Occupational Safety and Health (OSH) hazards <ul style="list-style-type: none"> ▪ ergonomic health ▪ physical health ▪ biological ▪ psychosocial health ▪ environmental ▪ chemical 		7. discuss Occupational Safety and Health (OSH) hazards in fisheries
<p>Advantages and Disadvantages of Organic Aquaculture</p>		8. discuss advantages and disadvantages of organic aquaculture
<p>Aquaculture Methods and Practices</p> <ul style="list-style-type: none"> • open water system • fishpond, cage, and pen system <ul style="list-style-type: none"> ▪ area and depth requirement of aquaculture facilities ▪ preparation of facility ▪ water parameter ▪ stocking of fish ▪ feeding of fish 		9. identify different aquaculture methods and selected practices 10. determine the area and depth requirement of aquaculture facilities

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Tools and Equipment Used in Aquaculture <ul style="list-style-type: none"> • water pump • laboratory thermometer • salinometer or refractometer • dissolved oxygen meter • pH meter • secchi disk 		11. discuss the uses of tools and equipment in aquaculture
Fishing Gears Used for Catching Fish <ul style="list-style-type: none"> • fish trap (salakab) • scoop net • seine net • cast net • hand diggers and collectors • dredges • spears • stupefying aids • hooks and lines <ul style="list-style-type: none"> ▪ basic parts of hook and line ▪ stationery entangling nets ▪ stationary enclosures ▪ mobile enclosing nets 		12. identify fishing gears used for catching fish 13. create a simple hand line following safety precautions
Basic Fishing Bait Methods <ul style="list-style-type: none"> • traditional • modern 		14. discuss basic fishing bait methods
Post-Harvest Handling Activities <ul style="list-style-type: none"> • sorting and grading <ul style="list-style-type: none"> ▪ quality ▪ size and weight • storing 		15. discuss post-harvest handling activities 16. perform sorting, grading, and storing of fishes following safety precautions

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
PERFORMANCE STANDARD	The learners perform the skills in fisheries following safety precautions	
Importance of Food Processing Career and Business Opportunities	demonstrate an understanding of the concepts and skills in food processing	17. discuss the importance of food processing 18. discuss opportunities for food processing as a career and as a business
Classifications of Ingredients Used in Food Processing <ul style="list-style-type: none"> • types of meat • fish and shellfish • fruits and vegetables 		19. discuss different raw materials used in food processing
Ingredients Used for Food Processing <ul style="list-style-type: none"> • condiments • herbs and spices • food additives/ preservatives 		20. explain the ingredients used for food processing
Different Methods of Food Processing Following the Industry Standard <ul style="list-style-type: none"> • sugar concentration • fermentation • pickling • salting • curing • smoking • drying • dehydration 		21. discuss different methods in food processing following industry standards
Tools and Equipment in Food Processing		22. discuss different tools and equipment, uses, and maintenance in food processing

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> • functions and uses of basic tools and equipment • maintenance of specific food processing tools, and equipment <ul style="list-style-type: none"> ▪ calibration ▪ sanitation ▪ storage 		
Recipe Quantification and Standard Weight <ul style="list-style-type: none"> • percentage • ratio and proportion of ingredients 		23. perform quantification procedures in processing food
Packaging and Labelling of Food Products <ul style="list-style-type: none"> • Importance and Purpose of Food Packaging and Labeling • Food Labelling Requirements and Guidelines 		24 discuss different packaging materials used in food processing 25. develop sample label design for processed food products
PERFORMANCE STANDARD	The learners perform recipe quantification in food processing and develop label design for processed products	

GRADE 8
QUARTER III – FAMILY AND CONSUMER SCIENCE (FCS)

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Introduction to Beauty Care and Wellness Services <ul style="list-style-type: none"> • concepts of beauty care and wellness services • structures of nail, skin, and hair 	demonstrate an understanding of the concepts of beauty care and wellness services	1. discuss the concepts of beauty care and wellness services
Career and Business Opportunities		2. identify the structures of nail, skin, and hair
Legal Basis (Republic Act No 7877) Sec 3 Work, Education or Training-related Sexual Harassment Defined		3. identify career and business opportunities in beauty care and wellness services
Trends, Issues, and Challenges in Beauty Care and Wellness Services		4. discuss the legal basis in beauty care and wellness services
Tools, Implements, Materials, and Equipment <ul style="list-style-type: none"> • beauty care (nail, skin, hair) • wellness services (massage, reflexology, <i>hilot</i>) • sanitation and maintenance in the workplace, tools, implements, materials, and equipment 		5. identify trends, issues, and challenges in beauty care and wellness services
Occupational Safety and Health (OSH) Practices <ul style="list-style-type: none"> • personal protective equipment • hazards and risks 		6. identify tools, implements, materials, and equipment in beauty care and wellness services
		7. discuss sanitation and maintenance in the workplace, tools, implements, materials, and equipment
		8. discuss the Occupational Safety and Health (OSH) practices in beauty care and wellness services

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Hand Spa Services <ul style="list-style-type: none"> • nail trimming • hand scrub • hand massage 		9. perform hand spa services following safety precautions
PERFORMANCE STANDARD	The learners perform hand spa services following safety precautions	
Introduction to Garments <ul style="list-style-type: none"> • types of garments • trends and innovation • ergonomics 	demonstrate an understanding of the principles of drafting patterns in making garments	10. discuss the concepts in making garments
Supplies and Materials Used for Making Garments <ul style="list-style-type: none"> • kinds of fabric • finishing materials 		11. identify supplies and materials used for making garments
Principles in Making Garments <ul style="list-style-type: none"> • garment style and design • body measurement • qualities of well-finished garment products • pattern drafting 		12. apply the principles of pattern drafting in making garments following safety precautions
PERFORMANCE STANDARD	The learners draft a pattern in making garments following safety precautions	
Introduction to Handicrafts <ul style="list-style-type: none"> • types of handicrafts • trends and innovation 	demonstrate an understanding of the principles in making handicrafts	13. discuss the concepts in making handicrafts
Supplies and Materials Used for Making Handicrafts <ul style="list-style-type: none"> • craft materials 		14. identify supplies and materials used for making handicrafts

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Principles in Making Handicrafts <ul style="list-style-type: none"> • handicrafts <ul style="list-style-type: none"> ▪ style and design ▪ product specification • qualities of well-finished handicraft products 		15. apply the principles in making handicrafts following safety precautions
PERFORMANCE STANDARD	The learners apply principles in making handicrafts following safety precautions	

GRADE 8
QUARTER IV – INDUSTRIAL ARTS

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Working Drawings and Signs and Symbols <ul style="list-style-type: none"> • construction services <ul style="list-style-type: none"> ▪ blueprint / residential plan • electrical services • electronics services • automotive and small engine Schematic and Block Diagram <ul style="list-style-type: none"> • electrical and electronics engine 	demonstrate an understanding of the signs and symbols of working drawings	1. explain signs and symbols for construction services, electrical services, electronics services, and automotive and small engine services
Types of Manuals <ul style="list-style-type: none"> • users and operator’s manuals • service manuals • maintenance manuals Consumables <ul style="list-style-type: none"> • construction services (paint, electrode, cutting/grinding disc, teflon tape, sealant, cement, steel, gravel and sand, wood lumber, joint, and elbow) • electronics-electrical services (soldering lead, soldering paste, wire, and electrical tape) • automotive and small engine (adhesive, sealant, coolant, lubricant, and gas) 	demonstrate an understanding of the types of manuals used in industrial arts services demonstrate an understanding of the consumables and component parts in industrial arts services	2. discuss the types of manuals used in industrial arts services 3. discuss the consumables in industrial arts services
Component Parts <ul style="list-style-type: none"> • construction services 		4. discuss the component parts of industrial arts services

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> ▪ residential structure ▪ sewerage system ▪ electrical wiring ▪ water system (hot & cold water) ▪ fixtures ● electrical-electronics services <ul style="list-style-type: none"> ▪ electrical circuit ▪ electronics circuit ● automotive and small engine <ul style="list-style-type: none"> ▪ engine ▪ under chassis ▪ electrical system ▪ steering system ▪ brake system 		
<p>Diagnostics and Troubleshooting in Industrial Arts Services</p> <ul style="list-style-type: none"> ● construction services (woodwork, metal works, masonry, construction painting, plumbing, tile setting) ● electrical-electronics services (electronics product assembly and services, electrical installation and maintenance, domestic refrigeration and air condition services) ● automotive and small engine (automotive servicing, motorcycle/ small engine servicing) 	<p>demonstrate an understanding of the concepts and principles in performing simple diagnostics and simple troubleshooting in industrial arts services</p>	<ol style="list-style-type: none"> 5. discuss simple diagnostics in industrial arts services 6. perform simple troubleshooting in industrial arts services

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Service Cost <ul style="list-style-type: none"> ● replacement material costing ● manpower labor costing 		7. discuss repair service cost in industrial arts
PERFORMANCE STANDARD	The learners perform simple diagnostics and simple troubleshooting in industrial arts services	