

**TECHNOLOGY AND LIVELIHOOD EDUCATION (TLE)
GRADES 9 or 10**

COMPONENT: FAMILY AND CONSUMER SCIENCE

SECTOR: BEAUTY CARE SERVICES

DESCRIPTION: This is one of the sectors under Family and Consumer Science consisting of the preliminary competencies in the specializations of Beauty/Nail Care, Hairdressing, and Barbering. It covers the necessary procedures in hand and foot spa, manicure and pedicure, and haircutting.

QUARTER I/III

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Nail Care <ul style="list-style-type: none"> • services in nail care • diseases and conditions of client’s nails • occupational safety and health procedures 	demonstrate an understanding of the concepts and principles of providing beauty care services	1. explain different nail care services 2. discuss diseases and conditions of the nails
Hand and Foot Spa with Massage Services <ul style="list-style-type: none"> • benefits of hand spa and foot spa • pressure points applied in hand and foot massage • massaging techniques 		3. discuss the benefits of hand and foot spa 4. identify the pressure points applied in hand and foot massage 5. demonstrate the different techniques in hand and foot massage following the safety precautions

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Procedures <ul style="list-style-type: none"> • hand and foot spa • hand and foot massage 		6. perform the steps in the hand and foot spa, and massage following the safety precautions
Manicure and Pedicure <ul style="list-style-type: none"> • nail shapes • nail designs • procedures in manicure and pedicure 		7. perform manicure and pedicure following the safety precautions
PERFORMANCE STANDARD	The learners provide nail care services following the safety precautions.	

QUARTER II/IV

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Introduction to Haircutting Services Career and Business Opportunities	demonstrate an understanding of the concepts and principles of haircutting services	<ol style="list-style-type: none"> 1. discuss the haircutting services 2. determine career and business opportunities in haircutting services
Pre and Post Haircutting Services <ul style="list-style-type: none"> • shampooing • conditioning • blow-drying 		<ol style="list-style-type: none"> 3. explain the steps in pre- and post-haircutting services 4. perform pre-haircutting services
Haircutting <ul style="list-style-type: none"> • draping • haircutting strokes <ul style="list-style-type: none"> ▪ blocking ▪ sectioning • haircutting styles <ul style="list-style-type: none"> ▪ male ▪ female 		<ol style="list-style-type: none"> 5. perform steps in haircutting services following the safety precautions 6. perform post-haircutting procedures
PERFORMANCE STANDARD	The learners perform haircutting services following the safety precautions	
Service Cost <ul style="list-style-type: none"> • materials costing manpower (labor cost) 		<ol style="list-style-type: none"> 7. calculate labor, materials, and cost of the service
PERFORMANCE STANDARD	The learners calculate the labor cost of each services.	

COMPONENT: FAMILY AND CONSUMER SCIENCE

SECTOR: FOOD SERVICE

DESCRIPTION: This is one of the sectors under Family and Consumer Science consisting of the preliminary competencies in the specializations of Food and Beverage, Barista, and Bartending. It covers the necessary procedures in setting the table for service and providing beverages to the guest.

QUARTER I/III

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Fundamentals of Food Service <ul style="list-style-type: none"> • history of the food service industry • types of restaurants • areas in the restaurant <ul style="list-style-type: none"> ▪ front of the house ▪ back of the house • careers in the food service industry 	demonstrate an understanding of the concepts and principles of food and beverage services	1. discuss the fundamentals of food service
Attributes of a Food Service Attendant <ul style="list-style-type: none"> • duties and responsibilities of food attendants • intrapersonal and interpersonal skills • customer service Occupational Safety and Health (OSH) Standards		2. recognize the attributes of a food service attendant 3. explain occupational safety and health standards in food service
Restaurant Service Area <ul style="list-style-type: none"> • dining environment (atmosphere/climate) 		4. discuss the preparation in the service area

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> cleanliness, and orderliness in the dining area 		
<p>Table Setting</p> <ul style="list-style-type: none"> table implements for table setting <ul style="list-style-type: none"> linen silverware/flatware dinnerware glassware holloware types of table setting <ul style="list-style-type: none"> informal formal 		<p>5. identify the table implements for table setting</p> <p>6. demonstrate table setting in accordance with industry standards</p>
<p>Restaurant Service Sequence</p> <ul style="list-style-type: none"> welcoming the guests seating the guests presenting the menu taking orders serving and bussing billing and payment assisting guest departure <p>Clearing and Re-setting</p>		<p>7. execute the sequence of restaurant service following the safety precautions</p>
PERFORMANCE STANDARD	The learners perform basic table setup and sequence of service following the safety precautions.	

QUARTER II/IV

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Beverages <ul style="list-style-type: none"> • alcoholic and non-alcoholic beverages • bar tools and equipment 	demonstrate an understanding of the concepts and principles of alcoholic and non-alcoholic beverages	1. differentiate alcoholic and non-alcoholic beverages
Non-Alcoholic Beverages <ul style="list-style-type: none"> • types of non-alcoholic beverages • ingredients of non-alcoholic beverages • methods of mixing 		2. identify bar tools and equipment 3. discuss the types of non-alcoholic beverages 4. identify the ingredients used in preparing non-alcoholic beverages 5. discuss the mixing methods
Business Opportunities in Food and Beverage Services <ul style="list-style-type: none"> • business related to food and beverage service • consumer analysis using primary and secondary data 		6. apply the methods of preparing non-alcoholic beverages following the safety precautions 7. conceptualize business ideas
PERFORMANCE STANDARD	The learners create non-alcoholic beverages following the safety precautions that can be used in generating business.	

COMPONENT: FAMILY AND CONSUMER SCIENCE

SECTOR: GARMENTS

DESCRIPTION: This is one of the sectors under Family and Consumer Science consisting of the preliminary competencies in the specializations of Dressmaking and Tailoring. It covers the necessary procedures for producing upper and lower garments for both males and females.

QUARTER: I/III

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Introduction to the Garments Industry <ul style="list-style-type: none"> • History of dressmaking/ tailoring • Characteristics/ attributes of a dressmaker/tailor Career and Business Opportunities	demonstrate an understanding of the concepts and principles of making upper garments	1. discuss the concepts related to the garment industry
Upper Garments (Clothing) <ul style="list-style-type: none"> • types • styles • parts <ul style="list-style-type: none"> ▪ sleeves ▪ collars ▪ pockets ▪ necklines ▪ plackets ▪ facing and interfacing ▪ seams 		2. identify the types, styles, and parts of upper garments
Procedure in Making Upper Garments <ul style="list-style-type: none"> • pattern drafting and cutting <ul style="list-style-type: none"> ▪ body measurement 		3. explain the procedures for drafting and cutting patterns

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> ▪ drafting front and back patterns ▪ drafting basic/block pattern ▪ manipulating basic/block pattern ▪ techniques in cutting the final pattern 		
<ul style="list-style-type: none"> • preparing and cutting fabric <ul style="list-style-type: none"> ▪ laying-out pattern pieces ▪ transferring marks onto fabric ▪ rules for cutting the fabric 		4. discuss the procedures for preparing and cutting fabric
<ul style="list-style-type: none"> • assembling procedures <ul style="list-style-type: none"> ▪ preparing and cutting fabric ▪ sewing and assembling upper garments • altering of assembled/ completed upper garments 		5. explain the procedures for assembling upper garments
<ul style="list-style-type: none"> • techniques in finishing garments <ul style="list-style-type: none"> ▪ types of finishing touches (hemming stitches and fasteners) ▪ trimming techniques ▪ pressing techniques • packaging and labeling 		6. discuss procedures in making upper garments and finishing touches 7. produce upper garments or mini dresses with safety precautions
PERFORMANCE STANDARD	The learners make upper garments following the safety precautions	

QUARTER II/IV

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Lower Garments <ul style="list-style-type: none"> • types • style • parts • waistband 	demonstrate an understanding of the concepts and principles of making lower garments	1. identify the types, styles, and parts of lower garments
Produce Lower Garments <ul style="list-style-type: none"> • drafting and cutting patterns • preparing and cutting fabric • assembling procedure • finishing touches 		2. apply procedures in making lower garments following the safety precautions
PERFORMANCE STANDARD	The learners make a lower garment following the safety precautions	
Selling of Finished Garment Products <ul style="list-style-type: none"> • costing of product • pricing and promotional strategy 	demonstrate an understanding of the concepts and principles of selling finished garment products	3. perform selling of finished garment products
PERFORMANCE STANDARD	The learners sell finished garment products	

COMPONENT: FAMILY AND CONSUMER SCIENCE
SECTOR: HEALTH AND WELLNESS MESSAGE

DESCRIPTION: This is one of the sectors under Family and Consumer Science consisting of the preliminary competencies in the specializations of Wellness Massage and Caregiving. It covers the necessary procedures in wellness massage and care for newborns, infants, and toddlers without special needs.

QUARTER I/III

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Introduction to Wellness Massage <ul style="list-style-type: none"> • origin • health benefits 	demonstrate an understanding of the concepts and principles of providing wellness massage services	1. discuss the origin of wellness and its services
Wellness Workplace Policy and Procedures <ul style="list-style-type: none"> • personnel • facilities • legal documents 		2. explain the health benefits of wellness massage 3. determine the workplace requirements and policies for a wellness facility
Wellness Massage Services <ul style="list-style-type: none"> • types <ul style="list-style-type: none"> ▪ therapeutic ▪ wellness • pre-services <ul style="list-style-type: none"> ▪ vital health information of clients ▪ recordkeeping 		4. discuss the different types of massage
<ul style="list-style-type: none"> • Pre-Massage Services <ul style="list-style-type: none"> ▪ draping ▪ warm-up massage 		5. discuss the pre-massage services
Wellness Massage <ul style="list-style-type: none"> • Swedish • <i>Hilot</i> 		6. apply the steps in providing wellness massage with safety precautions

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> post-massage procedures 		
PERFORMANCE STANDARD	The learners perform wellness massage service following the safety precautions	

QUARTER II/IV

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Fundamental Concepts of Caregiving <ul style="list-style-type: none"> • clientele <ul style="list-style-type: none"> ▪ without special needs ▪ with needs • types of caregiving services <ul style="list-style-type: none"> ▪ in-bed patient ▪ non-bed patient 	demonstrate an understanding of the concepts and principles of providing care and support to newborns, infants, and toddlers without special needs	1. discuss the concepts and principles in caregiving
Workplace Policy and Procedures Code of Conduct <ol style="list-style-type: none"> 1. Confidentiality 2. Dress code 3. Reporting misconduct 4. Patient’s Bill of Rights Occupational, Safety, and Health (OSH) Standards in the Workplace <ul style="list-style-type: none"> • safety • sanitation hygiene 		2. discuss workplace policy and procedures in providing care to clientele
Procedures in Providing Care and Support to Clientele (Newborns, Infants, and Toddlers without special needs) <ul style="list-style-type: none"> • checking of vital signs 	demonstrate an understanding of providing care and support to newborns, infants, and toddlers without special needs	3. explain the procedures for providing care and support to clientele

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> ▪ body temperature • bathing <ul style="list-style-type: none"> ▪ oral care ▪ hair care ▪ dressing and undressing • bed making (unoccupied) • feeding requirement 		4. apply the appropriate caregiving procedures to newborns, infants, and toddlers without special needs
PERFORMANCE STANDARD	The learners perform care and support to infants and toddlers without special needs	

COMPONENT: FAMILY AND CONSUMER SCIENCE

SECTOR: FOOD PREPARATION

DESCRIPTION: This is one of the sectors under Family and Consumer Science consisting of the preliminary competencies in the specializations of Cookery, and Bread and Pastry. It covers the necessary procedures in kitchen operations.

QUARTER I/III

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Introduction to Hot and Cold Kitchens <ul style="list-style-type: none"> • hot and cold kitchens • kitchen brigade 	demonstrate an understanding of the concepts and principles of hot and cold kitchens	1. differentiate a hot kitchen from the cold kitchen 2. discuss the kitchen brigade system
Occupational Safety and Health (OSH) Standards in the Kitchen <ul style="list-style-type: none"> • safety • sanitation • hygiene 		3. explain the importance of occupational safety and health in kitchen operations
Recipes and Food Cost <ul style="list-style-type: none"> • recipe • standardized recipe • instructional recipe • parts of a recipe • food cost • recipe quantification 		4. familiarize themselves to each component/element of a recipe 5. perform recipe costing
Cutting Techniques		6. perform cutting techniques following the occupational safety and health standards
Salad and Salad Dressing <ul style="list-style-type: none"> • classifications of salad 		7. prepare salad and salad dressing following the safety standards

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> • components of a salad • types of salad dressing • guidelines for preparing salad and salad dressing 		
<p>Stocks</p> <ul style="list-style-type: none"> • stocks (fond) • uses of stocks • types of stocks 		<p>8. discuss stocks (fond)</p> <p>9. identify the types of stocks</p> <p>10. discuss the steps of preparing stocks</p>
<p>Soup</p> <ul style="list-style-type: none"> • classifications of soup • guidelines for preparing soups 		<p>11. prepare soup following the safety standards</p>
PERFORMANCE STANDARD	The learners prepare salad and soup following the safety standards.	

QUARTER II/IV

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Fundamentals in Baking <ul style="list-style-type: none"> • types of baked products • ingredients and substitutes • oven temperature requirement • mixing methods 	demonstrate an understanding of the concepts and principles of preparing quick bread and yeast bread	<ol style="list-style-type: none"> 1. discuss types of baked products 2. familiarize themselves with the different baking ingredients and their substitutes 3. identify oven temperature requirement for each baked product 4. explain the mixing methods used in baking
Breads <ul style="list-style-type: none"> • quick breads <ul style="list-style-type: none"> ▪ muffins ▪ biscuits • yeast breads <ul style="list-style-type: none"> ▪ dough mixing methods 		<ol style="list-style-type: none"> 5. discuss the different types of bread 6. prepare bread product
PERFORMANCE STANDARD	The learners prepare bread following the safety standards	
Business Ideas <ul style="list-style-type: none"> • food trends • product selling 	demonstrate an understanding of the concepts and principles in business ideas	<ol style="list-style-type: none"> 7. conceptualize business ideas in baking
PERFORMANCE STANDARD	The learners conceptualize business ideas in baking	

COMPONENT: FAMILY AND CONSUMER SCIENCE

SECTOR: HOTEL SERVICES

DESCRIPTION: This is one of the sectors under Family and Consumer Science consisting of the preliminary competencies in the specializations of Front Office and Housekeeping. It covers the necessary procedures for reservation and maintenance of public areas in the hotel.

QUARTER I/III

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Hotel Organizational Structures and Their Services Career Opportunities Front Office Department <ul style="list-style-type: none"> • front office operational functions Front Desk <ul style="list-style-type: none"> • uniformed services • concierge • front office accounting system • Private Branch Exchange (PBX) 	demonstrate an understanding of the concepts and principles of hotel services	1. discuss the organizational structures of the hotel and their services 2. discuss career opportunities in the front office 3. explain the duties and functions of the front office department
Front Office Operations <ul style="list-style-type: none"> • front-house • back-house Front Office Operational Structure <ul style="list-style-type: none"> • front desk positioning • front office communication <ul style="list-style-type: none"> ▪ internal and external communication • switchboard operators 		4. explain front office operations 5. discuss the operational structure of a front office

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Front Office Personnel <ul style="list-style-type: none"> • duties and responsibilities • attributes • skills Hotel Guest Cycle <ul style="list-style-type: none"> • pre-arrival • arrival • occupancy • departure 		6. discuss the front office personnel’s responsibilities, attributes, and skills 7. discuss the hotel guest cycle
Occupational Safety and Health (OSH) Standards in Hotels		8. explain the importance of occupational safety and health standards in hotels
Hotel Reservations and Processes <ul style="list-style-type: none"> • Reservation <ul style="list-style-type: none"> ▪ types of hotel reservation ▪ types of reservation systems ▪ sources reservation ▪ managing reservation • Reservation Process <ul style="list-style-type: none"> ▪ hospitality ethics in communication • Receiving and Processing Reservation <ul style="list-style-type: none"> ▪ denying reservation ▪ cancelling of the reservation 		9. perform the hotel reservation following the safety standards
PERFORMANCE STANDARD		The learners perform the hotel reservation following standards

QUARTER II/IV

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Housekeeping Department <ul style="list-style-type: none"> • organizational structure • personnel characteristics <ul style="list-style-type: none"> ▪ physical ▪ educational background ▪ duties and responsibilities ▪ skills Career Opportunities	demonstrate an understanding of the concepts and principles of housekeeping operation	1. discuss the housekeeping organization 2. discuss the role and functions of a housekeeping personnel 3. discuss career opportunities in the housekeeping department
Sections in the Housekeeping Department <ul style="list-style-type: none"> • Uniform Room • Tailor’s Room • Laundry Area • Public Area • Flower Room • Lost and Found Section • Linen Room Storage • Desk Control Room • Executive Housekeeper Office 		4. discuss the functions of the different housekeeping sections
Classification of Guest Rooms and Status <ul style="list-style-type: none"> • according to the number of beds • according to price, layout, facilities, and amenities 		5. classify guest rooms 6. familiarize themselves with room status
Housekeeping Procedures <ul style="list-style-type: none"> • cleaning methods 		7. explain the standard procedures of hotel housekeeping

<ul style="list-style-type: none"> ○ manual ○ mechanical ● care and maintenance of cleaning tools, supplies, and equipment ● handling, storage, and disposal of used chemicals in cleaning ● 5R's of waste management 		<ol style="list-style-type: none"> 8. discuss housekeeping tools, supplies, and equipment 9. discuss correct handling, storage, and disposal of used chemicals 10. recognize the importance of 5R's in waste management
<p>Public Area Sections in Housekeeping Department</p> <ul style="list-style-type: none"> ● lobby ● reception ● restaurant/bar/coffee shop ● restrooms <p>Maintenance of Public Areas in a Hotel</p>		<ol style="list-style-type: none"> 11. identify the public area section in housekeeping department 12. demonstrate the procedures in maintaining public areas in a hotel
<p>PERFORMANCE STANDARD</p>	<p>The learners perform cleaning and maintaining public areas</p>	

COMPONENT: FAMILY AND CONSUMER SCIENCE

SECTOR: HANDICRAFTS

Description: This is one of the sectors under Family and Consumer Science consisting of the preliminary competencies in the specializations of Needle Works and Leather Craft. It covers the necessary procedures in making handicraft products.

QUARTER I/III

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Introduction to Needlecraft <ul style="list-style-type: none"> • history and development of needlecraft <ul style="list-style-type: none"> ▪ trends Career and Business Opportunities in Handicraft Industry	demonstrate an understanding of the concepts and principles in needlecrafts	1. discuss the concepts in needlecraft
Needlecraft <ul style="list-style-type: none"> • techniques <ul style="list-style-type: none"> ▪ embroidery ▪ smocking ▪ knitting ▪ needlepoint • products • crocheted clothes • knit dress • patchwork • quilted fabrics 		2. discuss the different techniques used in needlecraft 3. determine the products of Quilting and Calado
Quilting <ul style="list-style-type: none"> • styles • techniques and design 		4. identify the styles, techniques, designs and patterns used in quilting

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<ul style="list-style-type: none"> • quilt patterns • supplies and materials • steps in quilting according to the products to be made 		5. perform the steps in quilting following the safety precautions
<p>Calado</p> <ul style="list-style-type: none"> • techniques • characteristics • local designs • supplies and materials • steps in applying Calado design to fabric 		6. identify the techniques used in Calado 7. describe the characteristics and designs of Calado 8. apply Calado designs on fabric following the safety precautions
PERFORMANCE STANDARD	The learners perform Calado and Quilting in creating/designing products	
<p>Market Needlecraft Products</p> <ul style="list-style-type: none"> • marketing strategies • packaging materials • product costing 	demonstrates an understanding of the concepts and principles in marketing needlecraft products	9. discuss marketing needlecraft products 10. sell finished products
PERFORMANCE STANDARD	The learners apply the technique of Calado and Quilting in creating products and designs	

QUARTER II/IV

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Fundamentals of Leathercraft Origin of Leathercraft Leather Industries <ul style="list-style-type: none"> • materials, tools and equipment used in making leathercraft products • characteristics of a good leather • kinds of leather 	demonstrate an understanding of the concepts and principles in leathercraft	1. explain the fundamentals of leathercraft
Leather Preparation <ul style="list-style-type: none"> • curing • tanning • dyeing • dressing • finishing Process of Tanning Leather		2. discuss the methods of preparing leather
Produce Leather Products <ul style="list-style-type: none"> • stitches used in leather crafting • patterns for leather products • steps in making leather products 		3. discuss the stitches use in leather crafting 4. familiarize the patterns in different leather products 5. follow steps in producing leathercraft products 6. sell finished leathercraft products
PERFORMANCE STANDARD	The learners produce leathercraft products	

COMPONENT: FAMILY AND CONSUMER SCIENCE

SECTOR: TOURISM SERVICES

Description: This sector is composed of three (3) TVL specializations, Local Tour Guiding, Tourism Promotion, and Travel Services, clustered in a semester to master the required competencies in tour guiding and promotion.

QUARTER I/III

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
<p>Tourism Industry in the Philippines and the Roles of Agencies in Tourism Services</p> <ul style="list-style-type: none"> • concepts of tourism • overview of the tourism industry in the Philippines • agencies and their roles in tourism services - <ul style="list-style-type: none"> ▪ government ▪ private ▪ financial ▪ intermediary agencies • sectors of the travel and tourism industry <ul style="list-style-type: none"> ▪ accommodation ▪ adventure tourism and recreation ▪ attractions ▪ events and conferences ▪ food and beverages ▪ tourism services ▪ transportation sectors ▪ travel and trade 	<p>demonstrate an understanding of the concepts of the tourism industry in the Philippines</p>	<ol style="list-style-type: none"> 1. explain the concepts of tourism 2. discuss the historical development of the tourism industry in the Philippines 3. identify the key roles of the various agencies in tourism services 4. examine the sectors of the tourism industry 5. identify the career opportunities in the tourism sectors

<p>Career Opportunities in Tourism Industry sectors</p> <ul style="list-style-type: none"> • tour guide • ticketing aide • tour operator • destination manager • travel writer • tour package consultant, etc 		
<p>PERFORMANCE STANDARD The learners discuss the various tourism sectors and their functions</p>		
<p>Attributes of a Tour Guide</p> <ul style="list-style-type: none"> • qualities • roles, functions, and duties 	<p>demonstrate an understanding of the attributes of an ideal tour guide</p>	<p>6. discuss the attributes of an ideal tour guide</p>
<p>Tourist Maps and Contents</p> <ul style="list-style-type: none"> • sightseeing • qualified tourism • other types of tourism 	<p>demonstrate an understanding of the elements of tourist maps, types of attractions, events, and festivals</p>	<p>7. interpret the contents of tourist map</p>
<p>Attractions, Events, and Festivals</p> <ul style="list-style-type: none"> • types of attractions • types of events in tourism festivals 		<p>8. identify the different attractions, events, and festivals of the regions</p>
<p>PERFORMANCE STANDARD The learners display the roles and functions of a tour guide</p>		

QUARTER II/IV

CONTENT	CONTENT STANDARD The learners...	LEARNING COMPETENCIES The learners...
Tourism Information Sources <ul style="list-style-type: none"> • agencies <ul style="list-style-type: none"> ▪ DOT ▪ LGU ▪ tourism offices ▪ travel agencies • media <ul style="list-style-type: none"> ▪ print ▪ non-print 	demonstrate an understanding of gathering tourism information sources	1. familiarize with the sources of tourism information
Tourism Products and Services <ul style="list-style-type: none"> • tangible • intangible 	demonstrate an understanding of tourism products and services	2. identify tangible and intangible tourism products and services
Tourism Promotions <ul style="list-style-type: none"> • tourism promotional tools <ul style="list-style-type: none"> ▪ social media ▪ newsletter ▪ direct mails ▪ videos ▪ others Ethical Standards in Tourism Promotion	demonstrate an understanding of the tools used in promoting tourism products and services	3. apply ethical standards in promoting tourism products and services
Tour Commentary (Tourist Guides Script) <ul style="list-style-type: none"> • types of commentary <ul style="list-style-type: none"> ▪ required ▪ informative 	demonstrate an understanding the concepts of a tour commentary	4. recite tour guide commentary/script

<ul style="list-style-type: none"> ▪ requested ▪ optional <p>Guidelines on Writing Tour Commentary</p> <p>Elements of a Tour Commentary</p>		
<p>PERFORMANCE STANDARD</p>	<p>The learners perform competencies of a tour guide</p>	