



HOME ECONOMICS

L I T E R A C Y

A Guide for Teaching
Technology and Livelihood Education

CECILIA ELENA P. DE LOS REYES, EdD

P A F T E
PROJECT
WRITE



OBE - Based



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T able OF C ontents

CHAPTER 1: Home Economics: History, Concepts,	
Principles and Philosophy	1
The Evolution of Home Economics	2
History of Home Economics in the Philippines	4
Societal Changes and Development Brought about by Home Economics	5
What is Home Economics	6
Areas of Home Economics in the 19 th Century	7
 CHAPTER 2: Housekeeping	
Recognizing Tools, Utensils, Materials in Housekeeping	10
Principles and Concepts of Housekeeping	12
Tools, Supplies and Materials Used in Housekeeping	12
Cleaning and Sanitizing Equipment	12
Cleaning Tools	14
Safety Measures in-Doing Household Tasks	17
 CHAPTER 3: Caregiving.....	19
Lesson 1: Caregiving Tools, Materials and Equipment	20
For Taking Vital Signs	21
For Cleaning, Washing and Ironing	22
For Meal Preparation.....	24
Lesson 2: Performing Calculations.....	27
Calculating Pediatric Dosages for Oral Drugs	30
Administering Pediatric Oral Drugs.....	30

Table of Contents

Tools Used in Giving Pediatric Oral Drugs.....	30
Methods to Calculate Pediatric Doses.....	30
Important Reminders in Calculating Doses.....	30
Lesson 3: Occupational Health and Safety Procedures	33
Hazards and Risks.....	34
Types of Hazards.....	34
Recognizing Hazards and Risks in the Workplace.....	36
Practical Ways to Prevent Hazards and Risks.....	38
CHAPTER 4: Beauty Care (Nail Care)	34
Tools, Materials and Equipment in Nail Care.....	40
Tools/Implements for Nail Care	
Materials Needed in Nail Care	
Nail Cosmetics	
Equipment in Nail Care	
Use of Nail Care Tools/Implements	
Maintenance and Safe keeping of Tools and Equipment.....	46
Ways of Maintaining Tools and Equipment	
Preparation of Equipment to be Sanitized	
Preparation of Metal Tools/Implements for Sterilization	
Preparation of Sanitizing Jar	
Keeping the Workplace Clean and Safe	
Things to Do After Every Manicure Service.....	48

Table of Contents

Practice Occupational Health and Safety Procedures	49
Common Hazards in the Beauty Salon.....	49
Personal Protective Equipment (PPE) at Work.....	50

CHAPTER 5: Dressmaking52

Lesson 1: Dressmaking Tools,

Materials and Equipment53

What is Dressmaking?	
Sewing Tools and Equipment	
Classification of Sewing	
Tools and Materials	54
Body Measurement for Men and	
Women Apparels.....	59
Points to Remember in Taking	
Body Measurements	60
Personal Measurement Record	61

Lesson 2: Elements and Principles of Design

in Dressmaking 63

Elements of Design	64
Principles of Design.....	65
Occupational Health and Safety	67

Table of Contents

CHAPTER 6: Handicraft.....	71
Cultural Importance	73
Handicraft in the Philippines: A Brief History	73
Indigenous Philippine Arts and Crafts	74
Handicrafts from Selected Regions.....	75
Handicrafts and Its Basic Elements.....	76
Types of Philippine Handicraft Industry	77
Basic Principles of Handicraft.....	80
CHAPTER 7: Cookery.....	82
Basic Cooking Principles	86
Cooking Tools and Equipment.....	87
Equipment.....	92
Maintaining Kitchen Tools and Equipment Including Kitchen Premises.....	93
Cleaning Kitchen Premises	94
Safety Practices in the Kitchen	96
CHAPTER 8: Basic Baking (Bread and Pastry).....	100
Lesson 1: Classification of Major Ingredients in Baking ..	101
Lesson 2: Tools and Equipment in Baking	107
Lesson 3: Basic Principles in Baking.....	113
Lesson 4: Safety and Sanitation in Baking	117

Table OF Contents

CHAPTER 9: Laws to Protect Workers in the Workplace.....	121
Objective of Occupational Health and Safety.....	122
Aspects of Health and Safety in Food Service.....	123
Basic Principles of Food Safety Act of 2013	124
Identifying Hazards and Risks in the Workplace	126
Steps in Controlling OHS hazards and risks.....	128
The Philippine Clean Air Act of 1999.....	131
APPENDIX A: Republic Act No. 11168	133



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