

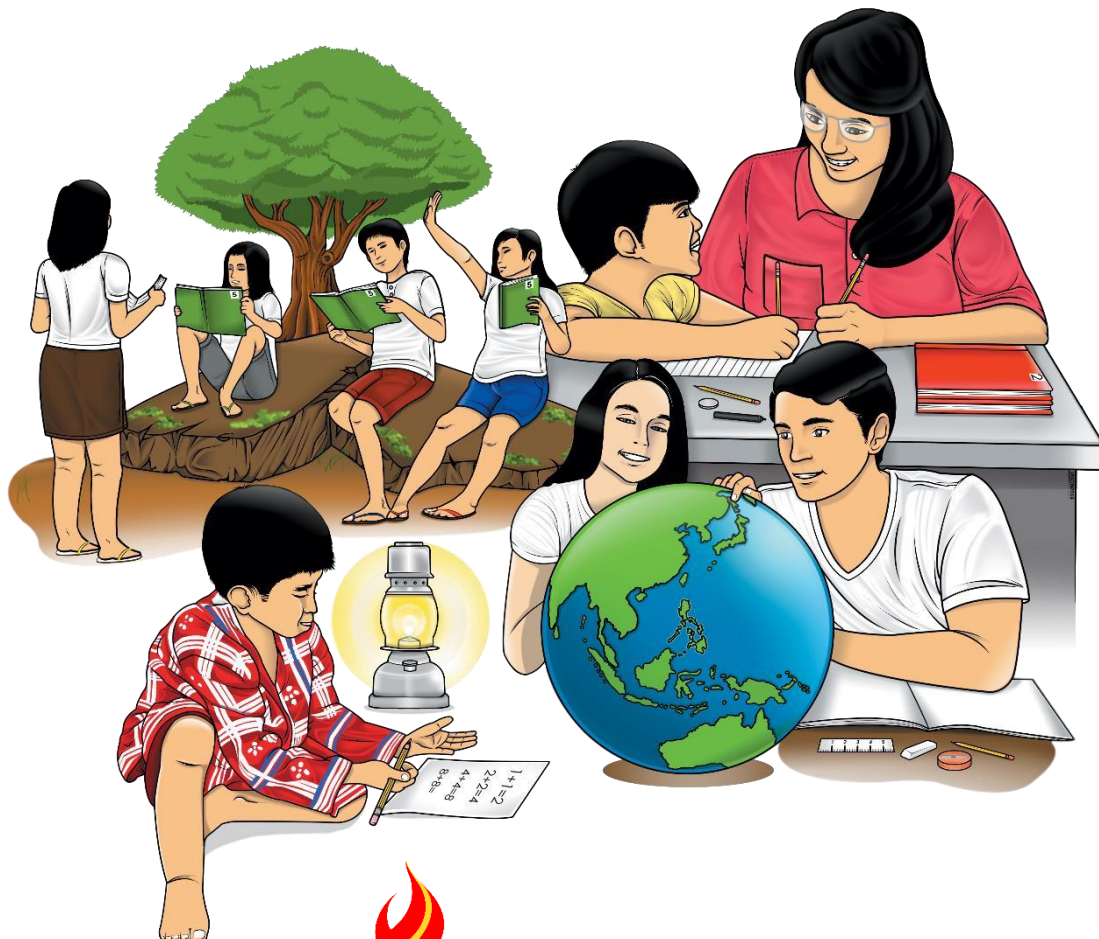
TLE - Bread and Pastry

Production NC II

Quarter 2 – Module 1

Tools, Equipment, and Baking

Terms in Pastry Production



Technology and Livelihood Education – 10
Quarter 2 – Module 1: Tools, Equipment, and Baking Terms in Pastry
Production Alternative Delivery Mode
First Edition, 2020

Republic Act 8293, section 176 states that: No copyright shall subsist in any work of the Government of the Philippines. However, prior approval of the government agency or office wherein the work is created shall be necessary for exploitation of such work for profit. Such agency or office may, among other things, impose as a condition the payment of royalties.

Borrowed materials (i.e., songs, stories, poems, pictures, photos, brand names, trademarks, etc.) included in this module are owned by their respective copyright holders. Every effort has been exerted to locate and seek permission to use these materials from their respective copyright owners. The publisher and authors do not represent nor claim ownership over them.

Published by the Department of Education
Secretary: Leonor Magtolis Briones
Undersecretary: Diosdado M. San Antonio

Development Team of the Module

Writers: Merlie C. Mangannay

Editors:

Reviewers: Jonalyn C. Ambrona, Primo B. Aligo

Illustrator:

Layout Artist: Bernie Rojo Pamplona

Management Team: Estela Leon-Cariño

Rosita C. Agnasi

Georgina C. Ducayso

Khad M. Layag

Jocelyn P. Samidan

Dolores M. Anecang

Atkinson F. Tudlong

Printed in the Philippines by _____

Department of Education –Cordillera Administrative Region

Office Address: Wangal, La Trinidad,
Benguet

Telefax: (074)-422-4074

E-mail Address: car@deped.gov.ph

10

TLE - Bread and Pastry

Production NC II

Quarter 2 – Module 1

**Tools, Equipment and Baking Terms in
Pastry Production**

Introductory Message

This Self-Learning Module (SLM) is prepared so that you, our dear learners, can continue your studies and learn while at home. Activities, questions, directions, exercises, and discussions are carefully stated for you to understand each lesson.

Each SLM is composed of different parts. Each part shall guide you step by-step as you discover and understand the lesson prepared for you.

Pre-tests are provided to measure your prior knowledge on lessons in each SLM. This will tell you if you need to proceed on completing this module or if you need to ask your facilitator or your teacher's assistance for better understanding of the lesson. At the end of each module, you need to answer the post-test to self-check your learning. Answer keys are provided for each activity and test. We trust that you will be honest in using these.

In addition to the material in the main text, Notes to the Teacher are also provided to our facilitators and parents for strategies and reminders on how they can best help you on your home-based learning.

Please use this module with care. Do not put unnecessary marks on any part of this SLM. Use a separate sheet of paper in answering the exercises and tests. And read the instructions carefully before performing each task.

If you have any questions in using this SLM or any difficulty in answering the tasks in this module, do not hesitate to consult your teacher or facilitator.

Thank you.

Lesson

1

Tools, Equipment, and Baking Terms in Pastry Production



What I Need to Know

This module was designed and written with you in mind. It is here to help you master the concepts of bread and pastry production. The scope of this module permits it to be used in many different learning situations. The language used recognizes your vocabulary level. The lessons are arranged to follow the standard sequence of the course. But the order in which you read them can be changed to correspond with the textbook you are now using. This module provides you the necessary information and activities to enrich your knowledge and skills in preparing and presenting pastries.

Lesson 1 –Tools, Equipment and Baking Terms in Pastry Production

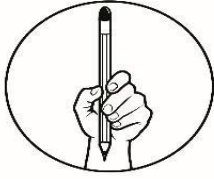
After going through this module, you are expected to:

1. identify tools and equipment used in pastry production;
2. demonstrate how to use tools and equipment in pastry production; and,
3. familiarize self and explain pastries and baking terms related to pastry production.

Before going through this module, you must answer first the activity below.



Illustration by: CLPC



What I Know

Activity 1: Break the Code

Directions: Use the key below to help you break the code and to complete the sentences below. Write your answer on a separate sheet of paper.

	1	2	3	4	5
1	A	B	C	D	E
2	F	G	H	I	J
3	K	L	M	N	O
4	P	Q	R	S	T
5	U	V	W	X	Y
6	Z	,	.	/	-

- In baking pastries you need _____ to monitor your baking time.
45 24 33 15 43
- The oven should have _____
35 52 153445 15 33 41 15 43 11 45 51 4315
- You should use _____ to measure small
33 15 11 44 51 43 24 34 22 44 41 35 35 34
amount of baking powder and salt.
- _____ is used to slice and chopped fruits in making
21 43 15 34 13 23 31 34 24 52 15
44 fruit pie.
- You need _____ to stamp out individual cookies
from
13 35 35 31 24 15 13 51 45 45 15 43
rolled dough.
- In decorating pastries, _____ is used to come up with
41 11 44 45 43 55 45 24 41 44
different design of frosting.
- _____ is done by pinching the sides and tops of pie or tart crust.
13 43 24 33 41
- The product that is highly proportioned by fat to flour with a little amount of
water is _____.
41 11 44 45 43
55
- You need to _____ the crème patisserie into the creampuff.
41 24 44 15 35 51 4 5

10. To slash the surface of pie dough with knife is to .
44 13 35 43 15
11. The length of time that a product is fit for consumption is called .
44 23 15 32 21 32 24 21 15
12. To fold laminated dough into thirds like a letter to incorporate fats is .
45 23 43 15 15 21 35 32 14
13. To prepare pizza in advance you can the crust and top
12 11 31 15 12 32 24 34 14
needed ingredients and bake again for 10 minutes.
14. In rolling dough, is needed to attain the desired shape and size of dough.
41 11 44 45 43 55 33 11 45
15. is used to cut dough in scaling.
14 35 51 22 23 13 51 45 45 15 43



What's In

In the past lessons you have met the different baking terms used in preparing and presenting different breads. Same with pastry production you will encounter culinary and technical terms related to pastries and you will learn also the needed tools and equipment in preparing and presenting pastries. Are you ready to learn those things? But before that let's see if you can still remember what you have learned these past lessons and relate to our topic today by answering the questions below.

True or False

Directions: Write TRUE if the statement is correct and FALSE if it is wrong. Write your answer on a separate sheet of paper.

1. Rolling pin is used in flattening dough of bread and pastry.
2. Dusting of flour is needed in kneading and rolling bread and pastry.
3. Weighing scale is used only in preparing breads.
4. In scaling dough, you have to cut it first with pastry wheel.
5. Cut in is one method in mixing bread dough and pastry crust.
6. Bread requires a special technique in mixing ingredients for flakiness and tenderness.
7. Sifter is use to pass dry ingredients into a fine sieve to remove lumps.
8. Pastries uses largely yeast as leavening agent.
9. Oven temperature is important in baking breads and pastries.
10. Different oven has different baking period.



What's New

Pastry is essentially dough made from fat, flour, water and salt. Eggs, cheese or sugar can be added for richer dough. Success and failure depends on how the shortening and flour are mixed and how the gluten is developed. Yet success or failure depends on how the fats and flour are mixed. And for you to successfully prepare and present different kinds of pastries you should be familiar with the different terms used in making pastry and demonstrate how to use the identify tools and equipment needed.

Activity 1.

A. Classification of Tools

Directions: Classify the following tools based on their usage and identify the terms use in baking. Write the letter of your answer on a separate sheet of paper.

- | | |
|-----------------|-------------------|
| A. Baking Tool | D. Measuring Tool |
| B. Mixing Tool | E. Miscellaneous |
| C. Cutting Tool | F. Decorating |

- _____ 1. Rolling pin
- _____ 2. Wire cooling rack
- _____ 3. Parchment paper
- _____ 4. Pastry wheel
- _____ 5. Cookie cutter

B. Identification

Directions: Identify the word that is being described below. Write your answer on a separate sheet of paper.

1. This is the process of alternating layers of dough with butter in pastry making.
2. This is the trade of making pastries as well as a shop where pastries are sold.
3. The thick sauce that made from puréed and strained vegetables or fruits is _____.
4. The process where in a liquid or mixture has reached its boiling temperature and produces a lot of bubbles is _____.
5. This is done by using your finger to press pie dough together.



What Is It

It's time for you to read and understand the information below.

I. Baking Tools and Equipment in Pastry Making

In the previous lesson, bread making has its own appropriate tools and equipment, although most of these are also used in pastry production. However, there are tools which are intended only for pastry production. Tools and equipment may come in different designs and brands so it is always wise to consider quality and safety standards of materials to buy. Although you may still use simple, improvised and local utensils, these utensils/tools or equipment could save time as they are readily available in the markets.

Safety precautions and hygiene must always be observed at all times during the whole process in baking.

A. Measuring Tools These tools are used to achieve an exact amount of ingredients written in a recipe.

1. 2 Types of Measuring cups
 - Graduated or Liquid measuring cup = use to measure liquid ingredients
 - Individualized or Dry measuring cups = use to measure dry ingredients
2. Measuring spoons = use to measure small quantities of ingredients
3. Weighing Scale = use to measure quantities of ingredients by weight
4. Timer = monitors cooking and baking time
5. Oven Temperature = helps ensure the proper temperature of food inside the oven.
6. Candy thermometer = used to measure temperature of boiled sugar especially pulled sugar.

B. Mixing Tools These tools are used in combining ingredients together. Having the right tools to use makes work easy.

1. Mixing bowls = use to holds ingredients while mixing
2. Rubber Scrapper = use to scrape or remove remaining ingredients from the sides of the bowl.
3. Whisk = use to whip cream and eggs
4. Wooden spoon = use to mix ingredients into the bowl
5. Flour sifter = use in sifting dry ingredients to remove lumps and foreign matters.
6. Pastry blender = use to blend or cut in butter into the flour

C. Cutting Tools These tools are used in cutting, slicing, chopping, paring. Sharp cutting tools works best and safer to use because lesser pressure is required.

1. Chef's or French knives = known as all-purpose knives because it is use for chopping, slicing, and mincing tasks.
2. Kitchen shears = use in cutting dried fruits and vegetables, fresh herbs, and cutting pastry.
3. Grate and shredder = use to grate, shred or slice vegetables, fruits and cheese.
4. Cookie cutters = these are made of thin sheet metal or plastic that has been molded or formed into shape. These are used to stamp out individual cookies from rolled dough.
5. Dough cutter = also known as bench scraper, it is use to cut dough for scaling.
6. Pastry wheel = it has a very sharp, round; nickel-plated blade attached to a handle, the wheel rotates as it uses in cutting pastries.

D. Miscellaneous Tools These tools are vital for you to have since they make the process of baking more efficient and easier.

1. Metal spatula = also known as pallet knife; used to loosen cookies from the pan and level the flour.
2. Rolling pin = it rolls out, flattens or thins the dough or paste. It may be made of wood, metal, marble or synthetic materials.
3. Pastry brush = made of soft, flexible nylon or unbleached hog bristles. It is used for greasing pans, applying egg wash and for brushing crumbs.
4. Parchment paper = it is grease- resistant, non-stick, heatproof, quick-release coated paper. It is used as lining baking pans and making piping cones for décor work.
5. Pastry mat = made of highly-quality, food-grade silicone and fiber glass. The markings allow for accurate sizing and reduce the risk of over-processing the dough
6. Wire Cooling Racks = they have feet that raise them above the counter so that moisture does not collect under cooling baked goods. These racks can also be used for glazing and confectionery works.

E. Baking Tools These are used to bake pastries inside the oven. Most chefs use all kinds of pans in making pastries, but there are commonly used specific pans.

1. Pie pan = used in baking different kinds of pies
2. Tart molders = comes in different sizes and design and are used in baking individual tart.
3. Cookie sheets = used in baking cookies, and holds tart molders.

F. Decorating Tools These are used in applying glazes, filing and decorating baked pastries.

1. Pastry bags = these are used in conjunction with pastry tips to finish pastries; made out of plastic, cloth or disposable plastic and come in various sizes.
2. Pastry tips = comes in different sizes and different design; these are fit on a pastry bag and are used to decorate cakes and pastries with frosting.

G. Equipment

1. Ovens = an enclosed device that enclosed spaces in which food is heated, usually by hot air. Comes in various types, either electrical or gas operated ovens.

Steps on how to use your oven

1. Know your oven

= Recipes may indicate certain temperatures of oven to be use but your own knowledge of how your oven works is vital. Your experiences in using youroven determine themost appropriate temperature and cooking length times.

2. Understandsthe effects of oven positions

= Each level of oven has different cooking impact and it is useful to know this in order to get the best results.



<http://www.com/use-an-Oven#image:Use-an-Oven-step-2-preview.jpg>.

- a. Top level of oven = this level is best for quick cooking and hightemperature cooking.
 - b. Middle level of oven = this level is good formoderate temperature cooking
 - c. Bottom level of oven = this level isbest for slow cooking andlow temperature cooking.
3. Be able to make general oven temperature conversion

= It is very useful to have a general notion of the oven temperatures in both Celsius and Fahrenheit so that you can bake recipes from cook books that use either temperature. Below are the most common conversions that are useful to know.

 - a. 160° C – 325° F
 - b. 180 C – 350 F
 - c. 190° C - 375° F

d. 200° C - 400° F



<http://www.com/use-an-Oven#image:Use-an-Oven-step-4-preview.jpg>

4. Learn the temperature ranges

Fahrenheit	Celsius	Gas Mark
275° F	140° C	gas mark 1-cool
300° F	150° C	gas mark 2 gas mark 3-
325° F	165° C	very moderate gas mark 4-
350° F	180° C	moderate gas mark 5 gas
375° F	190° C	mark 6-moderately hot
400° F	200° C	gas mark 7- hot gas mark
425° F	220° C	9 gas mark 10- very hot
450° F	230° C	
475° F	240° C	

5.Preheat the oven prior to cooking

= it is important to always preheat the oven to the temperature suggested by the recipe. This will ensure that the oven is at the right temperature when you put the item for cooking.

5 Tips for Baking in a Gas Oven



<https://www.thekitchn.com/5-important-things-to-know-about-baking-in-a-gas-oven-226270>

1. Always rotate your trays.

Gas ovens are notorious for having hot spots, so it's important to rotate your trays once or twice during cooking (depending on the length of cooking). This ensures that everything bakes as evenly as possible.

2. A pizza stone helps provide even cooking.

A pizza stone holds heat incredibly well and also radiates it outward at a very even and steady rate. This makes it a great tool not just for making pizza, but also for turning your cranky gas range into a sure and steady cooking machine.

3. Move trays higher for browner tops.

Since gas ovens tend to have more ambient moisture in the air, it can take longer for foods to brown on top. If you'd like to speed along the browning process, move the tray to the top of the oven or place a second baking sheet directly above the food.

4. Turn up the heat for more crisping action.

If crunchy and crispy is your aim, try turning up the oven heat by 25°F. The cooking time will change slightly, so be attentive toward the end of cooking and look out for visual and aromatic cues that your food is done.

5. Avoid dark metal cookware.

Avoid using dark-colored metal bake ware, as this absorbs more heat and speeds up cooking. Light-colored metal, glass, and silicone are great choices for baking in gas ovens and will reduce the risk that the bottoms burn.

2. Refrigerator/ Freezer = use to store ingredients and bake product to prevent spoilage but proper storing should be observe indside the refrigerator ***Baking Terms in Pastry Production***

To understand more on how to use your pastry tools you should familiarize yourself on the different terms that you will encounter in the next lessons.

Bake blind= baking the crust of a pie/tart without the filling

Coulis = thick sauce made from puréed and strained vegetables or fruits.

Cut in = mixing butter or shortening into the flour using knife, fork or a pastry blender until they are well mixed.

Crème patisserie = custard made from eggs and butter, sugar and cornstarch or flour then enriched with butter and flavored with vanilla; most often used in fruit tarts and creampuff.

Crimp= pinching the sides and tops of pie or tart crust.

Crust = the outer skin of a bread or pie, typically hard in texture.

Docking = to poke small holes all over the dough before putting it into the oven

Flaky = the crust breaks or separate easily into small thin pieces

Laminate = the process of alternating layers of dough with butter

Marble = to partly mix two colors of batter or icing so that the colors are in decorative swirl.

Mold=to pinch or give shape to something such as bread or pie dough.

Pastry =made of high proportion of fat to flour with a relatively small amount of liquid.

Pastries =are rich and delicate baked products that usually consist of a dough or pastry and a filling.

Pastry case= uncooked or blind baked pastry container used to hold savory or sweet mixtures.

Pastry cream = a thick sauce containing eggs and starch.

Patisserie = the trade of making pastries as well as a shop where pastries are sold.

Pie = defined as a crust topped with a sweet or savory filling.

Pinch = using your finger to press something (usually a pie dough) together.

Pipe out = to press the mixture out from the piping out.

Rolling boil = this happens when a liquid or mixture has reached its boiling temperature and produces a lot of bubbles.

Rubbing in = the process of crumbling and breaking butter into small pieces rubbing them into flour.

Score = slashing the surface of food as bread/pie dough using a sharp knife.

Shelf- life = the length of time that a product is usable, fit for consumption, and can be kept.

Tart = a flat, baked item consisting of a pastry and a sweet or savory topping; it is like pies without top crust.

Three- fold = laminated dough is folded into thirds like a letter to incorporate the fat and produce multiple layers of fat and dough.

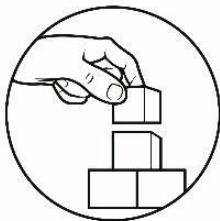
Tulipe = a thin, crisp cookie molded into a cup shape.

Viennoiserie = commonly used as term for many laminated and puff and choux-based pastries.



Wow! Thank you for reading and understanding it. I hope you learned from the reading you did a while ago. I supposed you are now excited to explore on another activity. Are you ready?

Illustrated by: CLPC



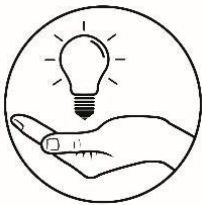
What's More

Activity 1. Guess What?

Directions: Identification: Supply the correct word to complete the sentences. Write your answer on a separate sheet of paper.

1. I use this tool to measure large amount of All-purpose flour in making my pie.
2. I need 1 teaspoon of salt, what measuring tool will I use?
3. If you mix butter into the flour using fork or pastry blender to make a crust, what do you call this process or mixing?

4. I have to poke small holes to the dough to prevent the pie from bulging on top, what do you call this process?
5. I use this, with the pastry mat to flatten and roll the dough to achieve uniform thickness of pie crust.
6. I use this to apply egg wash on top of the pie crust to achieve a golden yellow crust when baked.
7. I use this to loosen baked cookies from the cookie sheets.
8. When I crumb and break the butter into small pieces and rub this into the flour, what is this process?
9. This happens when mixture of water and flour has reached its boiling temperature and produces a lot of bubbles.
10. I put this first in the pan before putting my mixture of ingredients to easily removed when baked.
11. I need this to totally cool down my baked pastries.
12. In making this thick sauce you need fruit or vegetable purees, what is this?
13. I need these in making my pine apple tarts.
14. I use this to slice evenly my freshly baked meaty pizza pie.
15. I used this to measure the temperature my boiled sugar.



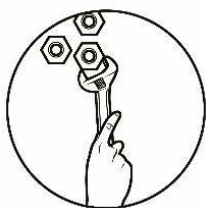
What I Have Learned

Fill in the blanks

Directions: Fill in blank with appropriate term to complete the idea of each sentence.

1. _____ are used to achieve an exact amount of ingredients written in a recipe.
2. _____ are used in combining ingredients together.
3. Baking the crust of a pie/tart without the filling is called _____.

4. These rich and delicate baked products that usually consist of a dough or pastry and a filling is _____.
5. _____ are used in applying glazes, filing and decorating baked pastries.
6. Avoid using _____ metal bake ware because it absorbs more heat and speeds up cooking
7. _____ are notorious for having hot spots, so it's important to rotate your trays once or twice during cooking
8. It is important to always _____ the oven to the temperature suggested by the recipe.
9. _____ are used in slicing, chopping, cutting and paring fruits, vegetables and other ingredients.
10. _____ is best for quick and high temperature cooking.



What I Can Do

Directions: Explain the following, write your answer in a separate sheet of paper. (5 points each) Rubrics will be used to assess your answers.

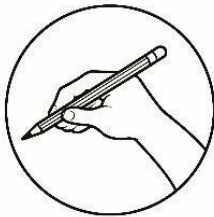
1. How are you going to use pastry brush and parchment paper in lining your pan?

2. How are you going to manipulate your oven in baking, what are the precautions that you will bear in mind in using your oven?

Rubrics

Criteria	4	3	2	1
Clarity	Exceptionally clear and easy to understand	Generally clear and quite easy to understand	Lacks clarity and difficult to understand	Unclear cannot understand

Comprehensiveness	Thorough and comprehensive explanation	Substantial explanation	Partial or not comprehensive explanation	Misunderstanding or serious misconception on the explanation
Relevance	Highly relevant	Generally relevant	Somewhat relevant	Irrelevant



Assessment

Multiple Choice: Choose the letter of the best answer. Write the chosen letter on a separate sheet of paper.

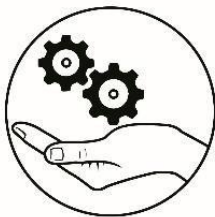
- Which of the following is needed to apply frosting design in pastries?
 - Pastry bag
 - Pastry tips
 - Rubber scrapper
 - Spatula
- The thin and crisp cookie molded into a cup shape is _____.
 - Cookies
 - Pastry
 - Tart
 - Tulipe
- What baking product is made of more fat than flour and small amount of liquid?
 - Cookies
 - Pastry
 - Tart
 - Tulipe
- Which of the following means slashing the surface of pie dough with a knife?
 - Cutting
 - Score
 - Slicing
 - Trimming
- What do you call the length of time that a product is fit for consumption?
 - Duration
 - Expiration
 - Self-life
 - Timeline
- To fold laminated dough into thirds like a letter to incorporate fats is _____.
 - Four fold
 - One- fold
 - Three- fold
 - Two- fold
- What is tool is use to monitor baking time?
 - Candy Thermometer
 - Oven Temperature
 - Timer
 - Weighing scale
- Every oven should have to ensure the proper temperature of food inside the oven.
 - Candy thermometer
 - Oven temperature
 - Timer
 - Weighing scale
- Which is used to slice and chopped fruits in making fruit pie?
 - French knife
 - Knife

- b. Fruit cutter
 10. What tool is used to measure baking soda needed in a recipe?
 a. Heater
 b. Measuring cup
 11. The blind baked pastry container that used to hold savory or sweet mixtures is
 a. Pastry
 b. Pastry bag
 12. The tool use to stamp out individual cookies from rolled dough is
 a. Cookie cutter
 b. Dough cutter
 13. The process of baking the crust pie in advance without the filling or topping is
 a. Baking
 b. Bake blind
 14. Which tool is most often used to cover cookie sheets in baking?
 a. Foil
 b. Parchment paper
 or tart crust is
 a. Crimp
 b. Crumbing
 c. Pinching
 d. Rubbing
 c. Pastry blender
 c. Measuring spoon
 d. Weighing scale
 c. Pastry case
 d. Tulipe
 c. French knife
 d. Pastry wheel
 c. Pre-cooking
 d. Pan-frying
 c. Pastry bag
 d. Pastry mat
 15. Pinching the sides and tops of pie



How did it go? Were you able to get them correctly?

Illustrated by: CLPC



Additional Activity

Give a brief definition of the following. Write your answer on a separate sheet of paper.

1. Cut in = _____
2. Crème patisserie = _____
3. Docking = _____
4. Flaky = _____

5. Laminate = _____

6. Pastries = _____

7. Patisserie = _____

8. Pinch = _____ 9.

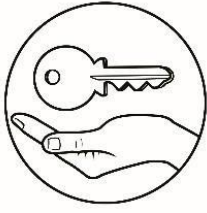
Rolling boil = _____

10. Rubbing = _____



***Congratulations, you can move
now to the next module.***

Illustrated by: CLPC



Answer Key

What I Know

1. Timer
2. Oven temperature
3. Measuring spoon
4. French knives
5. Cookie cutter
6. Pastry tips
7. Crimp
8. Pastry
9. Pipe out
10. Score
11. Shelf-life
12. Three-folds
13. Blind bake
14. Rolling pin
15. Dough cutter

What's New

1. E
2. E
3. E
4. C
5. C
6. Laminated
7. Patisserie
8. Coulis
9. Rolling boil
10. Pinch

What's More

1. Measuring cup
2. Measuring spoon
3. Cut-in
4. Docking
5. Rolling pin
6. Pastry wheel
7. Metal spatula
8. Rubbing in
9. Rolling boil
10. Parchment paper
11. Wire cooling racks
12. Coulis
13. Tart mold
14. Pastry wheel
15. Candy thermometer

What I have learned

1. Measuring tools
2. Mixing tools
3. Bake blind
4. Pastries
5. Decorating tools
6. Dark-colored
7. Gas oven
8. Pre-heat
9. Cutting tools
- Top level

Assessment

1. B
2. D
3. B
4. B
5. C
6. C
7. C
8. B
9. A
10. D
11. C
12. A
13. B
14. D
15. A

References

Kong, Aniceta S. et.al., Bread and Pastry Production Manual. Sunshine Interlinks Publishing House, Quezon City, Philippines. 2016, p.80-85

Christensen, Emma. "5 Important Things about Baking in a Gas". December 7, 2015. Access on July 4, 2020 from <https://www.thekitchn.com/5-important-things-to-knowabout-baking-in-a-gas-oven-226270>.

Access on July 4, 2020 from <http://quizlet.com>culinary-and-technical-terms-reltaedto-pastry-production>

For inquiries or feedback, please write or call:

Department of Education - Bureau of Learning Resources (DepEd-BLR)
Ground Floor, Bonifacio Bldg., DepEd Complex
Meralco Avenue, Pasig City, Philippines 1600
Telefax: (632) 8634-1072; 8634-1054; 8631-4985
Email Address: blr.lrqad@deped.gov.ph * blr.lrpd@deped.gov.ph
Telefax: (632) 8634-1072; 8634-1054; 8631-4985