

TECHNOLOGY AND LIVELIHOOD EDUCATION (TLE)

Pamilya Masigasig

Pamilya Masigasig is a series on skills training and related entrepreneurship episodes developed for Technical and Vocational Education (TECH-VOC) teachers and learners. The *teleserye* tells how a couple became financially stable after acquiring tech-voc know-hows and entrepreneurial skills that lead to good-paying jobs and eventually, high earning business ventures.

AgriCOOLture

The *AgriCOOLture* series was made for students to appreciate agriculture, encourage them to take agriculture courses in college, and to be agripreneurs thereafter. Agriculture does not only provide the daily food and nutritional needs of Filipinos, but also greatly contributes to the improvement of the economy.

Pamilya Masigasig: Food Processing Part 1

Learning Competency: Food Processing

This episode talks about the strategies and techniques in Food Processing. It specifically demonstrates different procedures and techniques on food preservation.

Nov 1(Tue)	11:40am - 12:00pm
Nov 3(Thu)	4:00pm - 4:20pm
Nov 8(Tue)	11:40am - 12:00pm
Nov 10(Thu)	4:00pm - 4:20pm

Pamilya Masigasig: Food Processing Part 2

Learning Competency: Food Processing

This episode talks about the strategies and techniques in Food Processing. It specifically demonstrates different procedures and techniques on food preservation.

Nov 1(Tue)	4:00pm - 4:20pm
Nov 3(Thu)	11:40am - 12:00pm
Nov 8(Tue)	4:00pm - 4:20pm
Nov 10(Thu)	11:40am - 12:00pm
Nov 15(Tue)	11:40am - 12:00pm
Nov 17 (Thu)	4:00pm - 4:20p,

Pamilya Masigasig: Waitering/Food and Beverage Part 1

Learning Competency: Food and Beverage

This episode talks about the strategies and techniques in serving food and making customers feel comfortable while eating in restaurants or diners.

Nov 15(Tue)	4:00pm - 4:20pm
Nov 17(Thu)	11:40am - 12:00pm

Nov 22(Tue) 11:40am - 12:00pm
Nov 24(Thu) 4:00pm - 4:20pm

Pamilya Masigasig: Waitering/Food and Beverage Part 2

Learning Competency: Food and Beverage

This episode talks about the strategies and techniques in serving food and making customers feel comfortable while eating in restaurants or diners.

Nov 29(Tue) 4:00pm - 4:20pm
Dec 1(Thu) 11:40am - 12:00pm
Dec 6(Tue) 11:40am - 12:00pm
Dec 8(Thu) 4:00pm - 4:20pm

Pamilya Masigasig: Commercial Cooking (Basic Cooking)

Learning Competency: Cookery

This episode focuses on the basic concepts and theories of Cookery.

Dec 6(Tue) 4:00pm - 4:20pm
Dec 8(Thu) 11:40am - 12:00pm
Dec 13(Tue) 11:40am - 12:00pm
Dec 15(Thu) 4:00pm - 4:20pm

Pamilya Masigasig: Commercial Cooking (Hot Preparations)

Learning Competency: Cookery

This episode focuses on the basic concepts and theories of Cookery. It specifically talks about hot preparations.

Dec 13(Tue) 4:00pm - 4:20pm
Dec 15(Thu) 11:40am - 12:00pm
Dec 20(Tue) 11:40am - 12:00pm
Dec 22(Thu) 4:00pm - 4:20pm

AgriCOOLture: Aquaculture Learning Competency: Fish Farming and Harvesting Tools

This episode talks about the different harvesting tools needed in Fish Farming. It also tackles the harvesting containers and the commonly used farm tools and equipment.

Dec 20(Tue) 4:00pm - 4:20pm
Dec 22(Thu) 11:40am - 12:00pm
Jan 3(Tue) 11:40am - 12:00pm
Jan 5(Thu) 4:00pm - 4:20pm

AgriCOOLture: Aquaculture Learning Competency: Water Quality Management

This episode talks about Water Quality Management, monitoring tools and instruments.

Jan 3(Tue)	4:00pm - 4:20pm
Jan 5(Thu)	11:40am - 12:00pm
Jan 10(Tue)	11:40am - 12:00pm
Jan 12(Thu)	4:00pm - 4:20pm

AgriCOOLture: Animal Production/ Livestock Learning Competency: Selecting Quality Chicks and Physical Characteristics of a good quality chick

This episode talks about the strategies in selecting and procuring strain for table egg and chicken meat production. It also tackles how to select quality chicks and the characteristics of a good quality chick.

Jan 10(Tue)	4:00pm - 4:20pm
Jan 12(Thu)	11:40am - 12:00pm
Jan 17(Tue)	11:40am - 12:00pm
Jan 19(Thu)	4:00pm - 4:20pm

AgriCOOLture: Animal Production/ Livestock Learning Competency: Status of the breed/strain of stocks to raise, Essential nutrients needed by the chicken

This episode talks about the evaluation status of the breed/strain of stocks to raise. It also tackles the purpose of feeding essential nutrients needed by the chicken.

Jan 17(Tue)	4:00pm - 4:20pm
Jan 19(Thu)	11:40am - 12:00pm
Jan 24(Tue)	11:40am - 12:00pm
Jan 26(Thu)	4:00pm - 4:20pm

AgriCOOLture: Crop Production Learning Competency: Farm Implements, Hand Tools and Equipment

This episode focuses on the basic hand tools and equipment needed in crop production.

Jan 24(Tue)	4:00pm - 4:20pm
Jan 26(Thu)	11:40am - 12:00pm
Jan 31(Tue)	11:40am - 12:00pm
Feb 2(Thu)	4:00pm - 4:20pm

AgriCOOLture: Crop Production Learning Competency: Large Scale Farming, risk of tractor accidents

This episode focuses on large scale farming, the dangers and risks and safety when handling large equipment.

Jan 31(Tue)	4:00pm - 4:20pm
Feb 2(Thu)	11:40am - 12:00pm
Feb 7(Tue)	11:40am - 12:00pm
Feb 9(Thu)	4:00pm - 4:20pm

Pamilya Masigasig: Commercial Cooking (Cold Preparations)

Learning Competency: Cookery This episode focuses on the basic concepts and theories of Cookery. It specifically talks about hot preparations.

Feb 7(Tue)	4:00pm - 4:20pm
Feb 9(Thu)	11:40am - 12:00pm
Feb 14(Tue)	11:40am - 12:00pm
Feb 16(Thu)	4:00pm - 4:20pm

Pamilya Masigasig: House Keeping (Make up Rooms) Part 1

Learning Competency: House Keeping

This episode talks about the different ways and strategies in making guests feel comfortable in their rooms. It specifically focuses on the procedures and techniques in fixing clothes, linens and fabrics (make up).

Feb 14(Tue)	4:00pm - 4:20pm
Feb 16(Thu)	11:40am - 12:00pm
Feb 21(Tue)	11:40am - 12:00pm
Feb 23(Thu)	4:00pm - 4:20pm

Pamilya Masigasig: House Keeping (Make up Rooms) Part 2

Learning Competency: House Keeping

This episode talks about the different ways and strategies in making guests feel comfortable in their rooms. It specifically focuses on the procedures and techniques in fixing clothes, linens and fabrics (make up).

Feb 21(Tue)	4:00pm - 4:20pm
Feb 23(Thu)	11:40am - 12:00pm
Feb 28(Tue)	11:40am - 12:00pm
Mar 2(Thu)	4:00pm - 4:20pm

Pamilya Masigasig: House Keeping (Check out)

Learning Competency: House keeping

This episode talks about the different ways and strategies in making customers feel comfortable in their rooms. It specifically tackles the procedures and techniques in fixing clothes, linens and fabrics (check out).

Feb 28(Tue)	4:00pm - 4:20pm
Mar 2(Thu)	11:40am - 12:00pm
Mar 7(Tue)	11:40am - 12:00pm
Mar 9(Thu)	4:00pm - 4:20pm

Pamilya Masigasig: Tour Guiding Learning Competency: Travel Services

This episode helps the learners schedule and identify the appropriate market and destination in travel services appropriate to the travelers' needs, motives and aspirations.

Mar 7(Tue)	4:00pm - 4:20pm
Mar 9(Thu)	11:40am - 12:00pm
Mar 14(Tue)	11:40am - 12:00pm
Mar 16(Thu)	4:00pm - 4:20pm

Agri-COOL-ture: Science of Agriculture and Livestock Learning Competency: Science of Agriculture and Livestock

This episode talks about the Science of Agriculture. It also discusses livestock production strategies and concepts.

Mar 14(Tue)	4:00pm - 4:20pm
Mar 16(Thu)	11:40am - 12:00pm
Mar 21(Tue)	11:40am - 12:00pm
Mar 23(Thu)	4:00pm - 4:20pm

Agri-COOL-ture: Crop Production and Marketing Learning Competency: Crop Production and Marketing

This episode talks about crop production and nursery work. It also teaches proper use of farm tools and equipment.

Mar 21(Tue)	4:00pm - 4:20pm
Mar 23(Thu)	11:40am - 12:00pm
Mar 28(Tue)	11:40am - 12:00pm
Mar 30(Thu)	4:00pm - 4:20pm

Agri-COOL-ture: Aquaculture Learning Competency: Aquaculture

This episode talks about aquaculture and aquaculture market opportunities. It also discusses proper use of tools and equipment in aquaculture.

Mar 28(Tue)	4:00pm - 4:20pm
Mar 30(Thu)	11:40am - 12:00pm
Apr 4(Tue)	11:40am - 12:00pm
Apr 6(Thu)	4:00pm - 4:20pm

Agri-COOL-ture: Science of Agriculture and Livestock Learning Competency: Science of Agriculture and Livestock

This episode talks about the Science of Agriculture. It also discusses livestock production strategies and concepts.

Apr 4(Tue)	4:00pm - 4:20pm
Apr 6(Thu)	11:40am - 12:00pm