

## **USING AN INSTRUCTIONAL HANDBOOK IN THE FOOD LABORATORY**

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Using the right tool for the job is one of the hallmarks of a professional. This may mean the difference between a job well done and one done carelessly, incorrectly, or even dangerously. Equally important is the ability to handle and care for all tools, whether it is a cutting board, a knife, or a mandolin, or a stock pot. Thorough knowledge of these tools and equipment is essential for success in the kitchen. Modern technology continues to develop more and more specialized and technically advanced tools to reduce kitchen labor. But before using any tool or equipment, one should be equipped with the proper instruction on how to use it.

The researcher, who is currently working as Assistant Instructor to the Chef, for five years, has encountered problems in the performance of duties in such a way that students make mistakes in making requisitions before the scheduled Food Laboratory, and there is a problem as to the confusion in the identification of the proper tool /utensil to be used.

The study focused on the use of Instructional Handbook in teaching Culinary at the College of Hospitality and Tourism Management, wherein the students with Handbook and students without Handbook were compared. The study showed that there is a significant difference between the performance of the students who were subjected to the use of the Handbook and those who were not. Students who used the Handbook as a learning aid for the given subject which is Food Preparation, got a high average mean value compared to those students who did not use a Handbook for the said course.