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HANDOUT 1

Introductory Exercise: What do you know about brandy tube?

Objective: Determine students' prior knowledge about the preparation of a cognac tube and spark interest in the topic.

1. Warm-up Questions

Answer the following questions briefly (Discussion or Written):

- Have you ever tried a brandy tube? What did it look and taste like?
- What ingredients might be needed to prepare a brandy tube?
- What techniques might be used (e.g., dough, cream, baking, etc.)?
- Do you know why it is called a "brandy tube"?
- What food hygiene and safety rules should be followed during its preparation?

2. Image Observation (Optional: display a few images of brandy tubes)

Look at the images of brandy tubes and answer the following questions:

- What components appear to be inside and on top of the tube?
- How do you think this dessert is assembled?
- Which product in these images is not a brandy tube?



3. My Experiences (Written or Spoken Sharing): briefly describe whether you have ever made something similar yourself (such as filled pastries, tubes, sweet rolls, etc.).