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HANDOUT 4

Reflection based on the True or False Quiz

After learning about the topic, I know:

Statement	Yes	No	Not Sure
You recognize the ingredients required for brandy tube preparation.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
You understand the technology used in making brandy tubes.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
You are familiar with the baking parameters for brandy tubes.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
You can describe brandy tubes based on their organoleptic and sensory properties.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
You know the causes of errors that occur during brandy tube preparation.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



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Reflection

Knowledge and Understanding

Statement	Yes	No	Not Sure
I can explain the preparation of brandy tubes.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I can describe the preparation of brandy tube buttercream.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I can explain the assembly of brandy tubes.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I know different decoration elements.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Skills and Application

Statement	Yes	No	Not Sure
I can prepare brandy tubes using the correct methods.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I can troubleshoot common mistakes in brandy tube preparation and apply appropriate solutions.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I can pipe buttercream correctly into brandy tubes.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I can use different decoration elements in brandy tube presentation.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



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Reflection

Evaluation and Creativity

Statement	Yes	No	Not Sure
I can evaluate the quality of brandy tubes based on texture, taste, and appearance.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I can adapt sugar-based dough recipes to dietary preferences or restrictions (e.g., vegan, gluten-free).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Problem Solving

Statement	Yes	No	Not Sure
I can adjust glaze recipes based on different environmental conditions (e.g., high humidity or heat).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I can identify product defects and understand their causes.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>