

HANDOUT 6: Brandy Tube Dough Vocabulary Quiz

1 Cooking Verbs – Match the verbs to their definitions

Verb	Definition
Whisk	a) To mix ingredients quickly to add air
Knead	b) To work the dough with hands to develop texture
Pipe	c) To squeeze cream or filling through a pastry bag
Sift	d) To remove lumps from dry ingredients
Fold	e) To gently combine ingredients without deflating air

2 Ingredients – Unscramble the ingredient names

R U G A S → _ _ _ _ _

F L O U R → _ _ _ _ _

G S E G → _ _ _ _ _

T E R B T U → _ _ _ _ _

M I L K → _ _ _ _ _

3 Baking Tools – Identify the correct tool for each task

Task	Tool Options
Applying glaze evenly	a) Brush, b) Whisk, c) Spoon
Rolling out dough	a) Knife, b) Rolling pin, c) Ladle
Filling brandy tubes	a) Pastry bag, b) Spatula, c) Tongs

4 Multiple Choice – Which term refers to a soft, airy baked dough?

- a) Batter b) Sponge c) Paste d) Glaze