



## HOUT 8

### Can-do-statements

After studying the topic, I will be able to:	Yes	No	Not sure
Explain the importance of the main components and processes of SHORTBREAD baking to create a quality product.			
Describe the use of topping for decorating SHORTBREAD baking			
Analyze the “recipe” composition and ratio of raw materials in the preparation of SHORTBREAD baking			
Characterize SHORTBREAD baking by organoleptic and chemical characteristics.			
Correct defects that occur in the process of cooking SHORTBREAD.			
Create a new brand product, to introduce novelty into the classical recipes of SHORTBREAD baking			
<b>Total:</b>			

