

HANDOUT 3

Identifying dough mistakes in brandy tube preparation

Objective: the student recognises possible mistakes in brandy tube dough and can identify their causes.

1. True or False Quiz

Determine whether the following statements are **T (true)** or **F (false)**.

Write the answer and provide a possible explanation.

Statement	T / F	Reason or Explanation
1. The dough became too dense and hard.		
2. The sponge cake was very fluffy but collapsed after being taken out of the oven.		
3. The dough was too runny and spread out on the baking sheet.		
4. Egg whites were under-whipped, leaving the dough lumpy.		
5. The sugar amount was significantly reduced, yet the result remained airy.		

2. Open-Ended Question (For discussion or written response)

What do you think are the **two to three most common mistakes** made when preparing brandy tube dough? How could these mistakes be avoided?

3. Optional Practical Activity – Teacher-led

Show images or real examples of different dough outcomes (e.g., too runny, overbaked, collapsed) and ask students to identify:

What might have gone wrong? What would you do differently next time?