

HANDOUT 7, pages 1-2

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 kringel preparation for obtaining a quality product.			
Describe the use of kringel in Estonian culture.			
Prepare a kringel correctly.			
Create a work plan and follow it during the kringel preparation process.			
Prepare a kringel in accordance with occupational safety and food safety regulations.			

Can-do-statements

After studying the topic:	Yes ✓	No ✗	Not sure ?
<p>Knowledge & Understanding</p> <ol style="list-style-type: none"> 1. I can explain the differences between yeast-based doughs used for sweet versus savory kringel. 2. I can describe the traditional and regional variations of kringel (e.g., Estonian kringel, Danish kringel, Finnish pullakranssi). 3. I can identify the key ingredients in kringel dough and explain their functions (e.g. flour, fat, sugar, eggs, milk). 4. I can explain the importance of gluten development and dough resting in rich yeast doughs. 5. I can describe the impact of lamination, braiding, or twisting techniques on final texture and appearance. <hr/> <p>Skills & Application</p> <ol style="list-style-type: none"> 1. I can prepare enriched yeast dough with consistent texture and elasticity. 2. I can shape kringles using various techniques (e.g. braiding, twisting, filling and rolling). 3. I can apply egg wash, glaze or toppings (e.g., almonds, pearl sugar) correctly and evenly. 			



<p>4. I can monitor fermentation and proofing to avoid under- or over-proofed dough.</p> <p>5. I can bake kringel evenly and determine proper doneness.</p> <hr/> <p>Evaluation & Creativity</p> <p>1. I can evaluate kringel based on crumb structure, crust color, and aroma.</p> <p>2. I can create innovative flavor combinations for fillings (e.g. marzipan, cinnamon, nuts, berries).</p> <p>3. I can adapt kringel recipes for dietary needs (e.g., lactose-free, egg-free, vegan).</p> <p>4. I can present kringel in visually appealing forms for display or gifting purposes.</p> <hr/> <p>Problem-Solving</p> <p>1. I can adjust the dough hydration or flour type to improve dough handling.</p> <p>2. I can identify and correct issues like splitting during baking, dense texture, or uneven coloring.</p> <p>3. I can plan the production timeline for kringel, including resting, shaping, proofing, and baking stages.</p> <p>4. I can salvage slightly overbaked or dry kringel by using glazes.</p>			
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HANDOUT 8

Reflection questions using Bloom's Taxonomy

Please answer these questions:

SKILLS	Example Questions
Remembering	What did I learn?
Understanding	What is important about what we did?
Applying	How can I apply this in a new subject?
Analyzing	Are there patterns I recognise?
Evaluating	How well did I do? How can I improve?
Creating	How can I use this in a new professional situation?

Your notes and answers based on the questions: