



FFS PROJECT LTTA POST-TEST

Dear participant,

This form has been prepared in order to evaluate what skill you earned from the LTTA of FFS project. The form includes three sections. The first section is about your personal info. The second section is about your professional achievements level. The third part is about your thoughts.

Thank you for taking the time to fill out the evaluation form.

FFS ILLLA Team

PART-I. PERSONAL INFORMATION

- I. Gender Female Male
- II. What is your age? 16-20 21-25 26-29
- III. What is your status? Person who wants to work in floury food production sector, Person who is still in training,
If you are a person who is still in training which vocational education course do you have? Please write:.....
- IV. VET center situated in a? City Town
- V. Please write the your vocaitonal education centre name?.....
- VI. What is your graduate program? Please write (Faculty, undergraduate, graduate)

PART-II: PROFESSIONAL ACHIEVEMENTS LEVEL

No	Questions	Yes	Partly	No
1	I am aware of the importance of sustainability aspects in Floury Food sector.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	I know what sustainable development is.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	I am aware of the importance to have an ecosystem approach and an integrity and prosperity dimension.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	I am aware of the importance to respect the ecosystem and have a food safety approach.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	I am aware of the legal position related to Food Safety.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	I know how to prepare a hazard analysis and risk assessment.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	I am aware of the requirements of the HACCP system.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	I know the principles and methodology of implementing the HACCP system.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	I know how to draw up a HACCP plan.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	I know how to prepare the necessary documentation for the operation of the HACCP system.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	I am aware of the benefits of implementing the HACCP system.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	I know the origin of yeast.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	I know the fermenting agents of bread.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	I know the function of yeast in the dough.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	I can differentiate the types of yeast and additives, their functions in the bread dough.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Annex III

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16	I can identify the main ingredients of bread.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	I can differentiate the stages of bread processing.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	I can identify the importance of dough mixing.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	I can evaluate care during and after fermentation.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	I can differentiate the changes during and after the baking of bread.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

PART-III: THOUGHTS

1. What did you find most useful information in the modules?

2. What did you find least useful information the modules?

3. Do you have any additional information that you would like to be included in the modules or you want to learn? If **YES**, please write.