



## FFS PROJECT LTTA PRE-TEST

**Dear participant,**

This form has been prepared in order to evaluate what knowledge you have about FF sector. This is not an exam. It is only designed to assess the functionality of the modules. The form includes two sections. The first section is about your personal information. The second section is about your professional knowledge.

Thank you for taking the time to fill out the pre-test 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  Persons who want to work in floury food production sector,  Persons who are still in training,  
If you are a person who is current in training, which vocational education course do you have? Please  
write:.....
- IV. VET center situated in a?  City  Town
- V. Please write your vocational education centre name?.....
- VI. What is your graduate program? Please write (Faculty, undergraduate, graduate) .....

### PART-II: PROFESSIONAL KNOWLEDGE

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"/>

Annex I

“Funded by the Erasmus+ Program of the European Union. However, European Commission and Turkish National Agency cannot be held responsible for any use which may be made of the information contained therein”

<b>14</b>	I know the function of yeast in the dough.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>15</b>	I can differentiate the types of yeast and additives, their functions in the bread dough.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>16</b>	I can identify the main ingredients of bread.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>17</b>	I can differentiate the stages of bread processing.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>18</b>	I can identify the importance of dough mixing.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>19</b>	I can evaluate care during and after fermentation.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>20</b>	I can differentiate the changes during and after the baking of bread.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>