

**Task 2: Study the vocabulary list:**

(CLIL Lesson Plan - Soft Cut Fruit Caramel)

Term	Definition
Moisture content	The amount of water present in a food product.
Hygroscopic	Able to absorb moisture from the air.
Invert sugar	A sugar mixture that stays liquid and keeps caramel soft and smooth.
Water activity	The level of free water in a product that can support spoilage or stickiness.
Tackiness	A sticky or slightly wet feeling on the surface of the caramel.
Syneresis	The release or leaking of water from a gel, such as fruit in caramel.
Batch cooking	Cooking a fixed quantity of product all at once, not continuously.
Emulsification	Mixing of fat and water-based ingredients to form a smooth, stable blend.
Tool	Definition
Thermometer	A tool to measure the temperature of the caramel while cooking.
Mixer	Machine used to blend ingredients evenly.
Cooking pot / kettle	A large pot used for heating and mixing caramel.
Cooling table	A flat, cool surface where caramel is poured to set.
Cutting knife	A sharp tool for slicing caramel into individual pieces.
Wrapping machine	A device that wraps finished caramel pieces.
Verb	Definition
Heat	To raise the temperature of the mixture during cooking.
Pour	To transfer hot caramel into moulds or onto a cooling surface.
Stir	To mix ingredients while heating to prevent burning.
Cool	To let the caramel set and firm up.
Cut	To divide caramel into uniform pieces.
Wrap	To cover each caramel with paper or film for storage.
Weigh	To measure ingredients accurately.
Cook	To apply heat to make the caramel mixture.
Ingredient	Usage
Sugar	The main sweetener used in caramel.
Glucose syrup	Prevents crystallization and keeps caramel soft.
Cream	Adds fat and richness to caramel.
Butter	Provides fat and improves texture.
Fruit purée / pieces	Adds flavour and colour, but must be well-balanced to avoid leaking.
Invert sugar	Helps retain moisture and prevent crystallization.
Salt	Enhances flavour balance.

- *Work in pairs to learn 5 new words from today's topic. Quiz each other.*

