



Task 4. Design a seasonal 2-course lunch:

(CLIL Lesson Plan - From Farm to Table: Local Seasonal Products)

1. *Work in pairs to design a 2-course lunch menu (starter + main dish) using only local and seasonal products.*

Choose ingredients that are in season in your country now or during a specific season (e.g. autumn).

Use the seasonal produce chart and vocabulary from previous tasks to help with planning.

2. *Complete the menu planning table with:*

- The name of each dish
- The local seasonal ingredients used
- A short reason why you chose them (taste, freshness, tradition, sustainability, etc.)

3. *Prepare a short presentation to explain your menu to the class.*



Vocabulary help? Access the project [Gastronomy e-Pictionary](#)

