



## Task 2. Can-do statements and reflection: Fish Pre-processing

(CLIL Lesson Plan – Food Pre-processing – Fish)

1. After the lesson, I can...

	Yes	No	Not sure
Describe different fish pre-processing methods in English	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Name the tools and equipment used for fish pre-processing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Use professional vocabulary related to fish pre-processing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Identify quality criteria for fresh fish	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Work in a team to choose and present a pre-processing method	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

2. Discuss with a partner:

- What new words did you learn?
- What was the most interesting thing you learned?
- What was easy/difficult for you?

