



Task 8: Can-do statements and reflection:

(CLIL Lesson Plan - Brownie)

1. After studying the topic, I can:	Yes	No	Not sure
Explain the importance of the main components and processes of brownie preparation to obtain a quality product.			
Describe the use of brownie for confectionery.			
Analyze the “recipe” composition and ratio of raw materials in the preparation of brownie.			
Correct defects that occur during the preparation of brownie.			

2. Discuss with a partner:

- What new words did you learn?
- What was the most fun part?
- What was easy/difficult?

