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## **TASK 5. Fixing a problem with sauce. Think and answer (use short, clear answers):**

(CLIL Lesson Plan – Culinary Products. Cabbage rolls with millet.)

### **What Went Wrong with the Sauce?**

#### **TEAM 1.**

**Situation:** You are working as a cook in the hot kitchen. You notice a problem: the sauce for the cabbage rolls is too thick.

Answer the questions below:

1. Was the sauce made correctly? What could have gone wrong?
2. What is the right balance between thickener (like flour) and liquid for a good sauce?
3. How do you prepare flour before adding it to a sauce?
4. What are two ways to cook (sauté) flour for sauces?
5. How can you tell if a sauce is cooked properly? (Use your senses: look, taste, feel, smell)



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

