



TASK 6. Now look at the table below. Read the sauce problems, their possible causes, and the solutions.

Choose one problem from the table. Write a short explanation (3–4 sentences) about what went wrong and how to fix it. Use the example below to help you.

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

Example:

My sauce was too thick because I used too much flour. To fix it, I added some warm water slowly and stirred well. Next time, I will measure the flour more carefully.

Table: Sauce Problems and How to Fix Them

Defect	Possible Cause	How to Fix It
Sauce too thick	Too much flour or too little liquid	Add warm broth or water slowly
Sauce has lumps	Flour added the wrong way	Use a whisk or strain the sauce
Sauce too sour	Too much tomato paste or sour cream	Add a little sugar or more cream
Sauce separates	Sauce got too hot or was not stirred enough	Stir well and lower the heat
Sauce has no taste	Not enough salt or spices	Add seasoning (salt, pepper, herbs)