



**TASK 7: Fixing a problem with cabbage leaves. Think and Answer (use short, clear answers):**

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

**What went wrong with the cabbage leaves?**

**TEAM 2**

**Situation:**

You are working in the kitchen and preparing cabbage rolls. The cabbage leaves should be soft and elastic for easy rolling. However, the cook forgot to remove the leaves from the boiling water in time. The leaves stayed in hot water and became overcooked. The cabbage rolls are now too soft and hard to handle.

Answer the questions below:

What mistakes were made during preparation?

What changes occur during cooking?

What is the difference between cooking young and old cabbage leaves?

What equipment is used to boil cabbage leaves?

Explain the term "blanching".

What does the brittleness of the leaves indicate?



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

