



## HOUT 6

(CLIL Lesson Plan – Cakes and Cake Decorations: Icing)

### Can-do-statements

#1

After studying the topic, I will be able to:	Yes	No	Not sure
Explain the importance of the main components and processes of Icing preparation to obtain a quality product.			
Describe the use of icing for decorating confectionery.			
Analyze the “recipe” composition and ratio of raw materials in the preparation of icing.			
Characterize icing by organoleptic and chemical characteristics.			
Correct defects that occur during the preparation of icing.			
Create sugary semifinished product, to introduce novelty into the classical recipes of sugary icing			
Total:			



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





### Can-do-statements #2:

After studying the topic:	Yes	No	Not sure
<b>Knowledge &amp; Understanding</b> <ol style="list-style-type: none"><li>1. I can explain the different types of cake icings (e.g., buttercream, royal icing, ganache, fondant, glaze).</li><li>2. I can describe the purpose of icing in cake decoration and preservation.</li><li>3. I can identify the key ingredients and their roles in various types of icings.</li><li>4. I can explain the concept of icing maturation and its importance for texture and flavor.</li></ol>			
<b>Skills &amp; Application</b> <ol style="list-style-type: none"><li>1. I can prepare different types of cake icings with proper techniques.</li><li>2. I can troubleshoot common icing defects and apply appropriate solutions.</li><li>3. I can apply icing smoothly and evenly on a cake.</li><li>4. I can pipe decorations and designs using icing.</li><li>5. I can color and flavor icing to suit different themes or tastes.</li></ol>			
<b>Evaluation &amp; Creativity</b> <ol style="list-style-type: none"><li>1. I can evaluate the quality of icing based on texture, flavor, and appearance.</li><li>2. I can adapt icing recipes for dietary preferences or restrictions (e.g., vegan, gluten-free).</li><li>3. I can create unique designs and patterns with different icing techniques.</li><li>4. I can combine multiple icing types (e.g., buttercream and fondant) in one cake.</li></ol>			
<b>Problem-Solving</b> <ol style="list-style-type: none"><li>1. I can adjust icing recipes to suit different environmental conditions (e.g., high humidity or heat).</li><li>2. I can determine the appropriate icing type for specific cake styles or occasions.</li><li>3. I can salvage icing that has separated, curdled, or hardened prematurely.</li></ol>			





## References

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3. FoodCrumbles. (2021, October 28). *The science of powdered sugar/glace icing*. FoodCrumbles. Retrieved June 18, 2025, from <https://foodcrumbles.com/the-science-of-powdered-sugar-glace-icing/>
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5. TeachThought. (n.d.). *Reflection questions based on Bloom's Taxonomy*. TeachThought.  
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