



TASK 8. Read the can-do statements below. Put a tick in the box that best describes your ability. Be honest and think about how confident you feel.

(CLIL Lesson Plan – Pastry. Different types of Meringue)

| After studying the topic, I will be able to: | Yes | No | Not sure |
|--|-----|----|----------|
| Explain the importance of the main components and processes of Meringue preparation to obtain a quality product. | | | |
| Analyze the “recipe” composition and ratio of raw materials in the preparation of meringue. | | | |
| Characterize meringue by organoleptic and chemical characteristics. | | | |
| Correct defects that occur during the preparation of meringue. | | | |
| Total: | | | |

| After studying the topic: | Yes | No | Not sure |
|--|-----|----|----------|
| Knowledge & Understanding I can explain the different types of meringue I can identify the key ingredients and their roles in various types of meringue. I can explain the concept of icing maturation and its importance for texture and flavor. Skills & Application I can prepare different types of meringue with proper techniques. I can troubleshoot common meringue defects and apply appropriate solutions. | | | |

| | | | |
|---|--|--|--|
| <p>I can pipe uniform and even meringues.</p> <p>I can color and flavor meringues to suit different themes or tastes.</p> <p>Evaluation & Creativity</p> <p>I can evaluate the quality of meringues based on texture, flavor, and appearance.</p> <p>I can create unique designs meringues.</p> <p>Problem-Solving</p> <p>I can adjust meringues recipes to suit different environmental conditions (e.g., high humidity or heat).</p> <p>I can determine the appropriate meringue type for specific occasions.</p> <p>I can salvage meringues that has fallen prematurely.</p> | | | |
|---|--|--|--|



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

