



HOUT 5

(CLIL Lesson Plan – World Cuisine: Milk Balls)

Can-do-statements

After studying the topic, I will be able to:	Yes	No	Not sure
Explain the importance of the main components and processes of Milk balls cooking to create a quality product.			
Describe the use of topping for decorating Milk balls.			
Analyze the “recipe” composition and ratio of raw materials in the preparation of Milk balls.			
Characterize Milk balls by organoleptic and chemical characteristics.			
Correct defects that occur in the process of cooking Milk balls.			
Create a new brand product, to introduce novelty into the classical recipes of Milk balls.			
Total:			



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

