



Answers:

Task 1.

1. Pancakes are a culinary dish made from wheat, buckwheat, rice, or oat flour.

Task 2

1. **The first pancakes were made by the ancient Greeks and Romans.**

☛ *I think it's fact because... the Greeks and Romans had simple ingredients like flour and eggs, and they liked cooking on hot stones or pans.*

2. **In 1500, pancakes were used as bandages in France.**

☛ *I believe it's fiction, maybe because... pancakes are food, not medicine. That doesn't sound useful or hygienic.*

3. **Pancake Day is always on December 25th.**

☛ *I think it's fiction because... December 25th is Christmas Day, not Pancake Day. Pancake Day is before Easter.*

4. **The first ready-made pancake mix appeared in 1931.**

☛ *I think it's fact because... 1930s was a time when many quick food products were invented, like instant meals.*

5. **American pancakes were first made in India.**

☛ *I believe it's fiction, maybe because... American pancakes are from the USA, not India. India has its own flatbreads.*

6. **The world's first pancake race was held in England.**

☛ *That sounds strange, but maybe it's true! I think it's fact because... I've heard about funny English traditions like pancake races.*

Task 3.

1 - e, 2 - c, 3 - f, 4 - b, 5 - g, 6 - i, 7 - l, 8 - a, 9 - d, 10 – h.

Task 4.

1 – d, 2 – f, 3 – e, 4 – b, 5 – a, 6 – c

Task 5

1 – d, 2 – b, 3 – c, 4 – a, 5 – e, 6 – f

Task 9.

Complete the Inspection Report Table: Team 1

Defect	Probable Cause	Professional Recommendation
Sauce too thick	Excess starch or over-reduced	Add liquid gradually; adjust thickener-to-liquid ratio

Filling too dark	Oxidation or wrong pan	Use acid and non-reactive pans
Bitter aftertaste	Over-caramelized	Lower heat, add acidity to balance sweetness
Film on surface	Sauce cooled uncovered	Cover with cling film directly on surface
No cinnamon taste	Forgotten or poorly measured ingredients	Review mise en place; taste test before serving

Complete the Inspection Report Table: Team 2

Defect	Reason	Decision
Uneven baking	Frying temperature too high	Monitor and regulate frying temperature
Rough texture, too thick	Not enough liquid in the batter	Follow the recipe and adjust the liquid ratio
Pancakes are tearing	Low-gluten or poor-quality flour	Use high-quality flour with sufficient gluten
Bland taste	Lack of salt, sugar, or aromatic ingredients	Follow the recipe and add appropriate seasonings