



**Task 10. 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 – Culinary Products. Pancakes with different fillings).

After studying the topic, I will be able to:	Yes	no	not sure
Explain the importance of the main components and processes involved in making pancakes, semi-finished products, fillings, and achieving a quality dish.			
Describe the characteristics of preparing different types of pancake dough. What makes each type special?			
Analyze the recipe composition and the ratio of raw materials when preparing pancakes with different fillings.			
Describe the dish based on organoleptic and chemical indicators.			
Identify and correct any defects that occur while making pancakes.			
Create a creative recipe for pancakes with various types of fillings.			
Total:			

After studying the topic:	Yes	no	not sure
<b>Knowledge and Understanding</b> I can explain how to make different types of dough and pancake fillings. I can describe the role of pancakes in the diets of children, the elderly, and others. I can identify key ingredients and their roles in preparing various types of fillings. I can explain the unique characteristics of specific types of dough.			
<b>Skills and Applications</b> I can prepare different types of pancake fillings using correct techniques.			

<p>I can identify common defects in pancake making and apply appropriate solutions.</p> <p>I can make pancakes with the proper shape.</p> <p>I can be creative when making pancakes.</p> <p>I can prepare different sauces to serve with pancakes.</p> <p><b>Assessment and Creativity</b></p> <p>I can evaluate the quality of pancakes by their texture, taste, and appearance.</p> <p>I can adapt pancake recipes to dietary preferences or restrictions (e.g., vegan, gluten-free).</p> <p>I can create original recipes for pancakes, fillings, and sauces.</p> <p>I can combine several types of fillings (for example, cherry and cream cheese).</p> <p><i>Problem Solving</i></p> <p><i>I can adapt dough and filling recipes to different environmental conditions (e.g., high humidity or heat).</i></p> <p><i>I can correct mistakes during the pancake-making process.</i></p> <p><i>I can fix a sauce that has lumps or does not have the right consistency.</i></p>			
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