





Task 8. Pair Work: Interview a Chef.

(CLIL Lesson Plan – Culinary Products. Pancakes with different fillings).

Student A:  You are the chef. Answer questions about how you make pancakes.

Student B:  You are a food blogger. Interview the chef for your blog article.

Useful Cooking Verbs:

- mix
- whisk
- pour
- flip
- fry
- measure
- serve

Useful Kitchen Instruments:

- bowl
- whisk
- frying pan
- spatula
- ladle
- measuring cup

Sample Interview Questions:

- How do you prepare pancake batter?
- What tools do you use to measure ingredients?
- Do you whisk the eggs first or mix everything together?
- What kind of pan do you fry the pancakes in?
- Do you use a ladle to pour the batter?
- How do you know when it's time to flip the pancake?
- Do you ever add cinnamon or fruit to your batter?
- What's your favorite topping when you serve pancakes?



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

