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Task 2. Briefly remind students what roller buns are and that they are made with yeast dough. Students work individually or in pairs to circle the correct words from the list:
(CLIL Lesson Plan – Pastry. Ukrainian roller buns with poppy seeds and rose jam filling)

Bake – fry – rise – mix – twist – shape – egg – glaze – chill – roll – steam – flour – proof – knead-preheat – brush

2. Go over the answers with the class. Clarify the meaning or pronunciation of difficult words. Ask comprehension questions such as:

What do we do when we knead dough?

What happens when dough rises?

Why do we preheat the oven?

3. Students choose 3–5 vocabulary words and write short commands or steps using them (e.g., “Knead the dough for 10 minutes”).



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

