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Task 4. Students identify the main steps, tools used, and ingredients involved in each phase of the process.

(CLIL Lesson Plan – Pastry. Ukrainian roller buns with poppy seeds and rose jam filling)

Pair Work: Students sequence the steps in the correct order using cards.

Recipe Comprehension (10 minutes)

Provide a **stripped-down version** of the recipe:

1. Mix dry ingredients
2. Add wet ingredients
3. Knead dough
4. Let dough rise
5. Roll out dough
6. Spread filling
7. Roll & slice
8. Proof shaped buns
9. Brush with egg wash
10. Bake at 180°C for 35 minutes



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

