



Task 5. 1. Students work in small groups. Provide recipe printouts and baking materials.
(CLIL Lesson Plan – Pastry. Ukrainian roller buns with poppy seeds and rose jam filling)

Step-by-Step Student Instructions (in English):

- 1. Check Ingredients:** Make sure your group has all the ingredients and tools (flour, milk, butter, etc.)
- 2. Follow the Recipe:** Use the **10-step sequence** provided on your worksheet. Take turns reading and performing each step aloud
- 3. Speak English While Cooking:**

Use phrases like:

“Let’s add the yeast now.”

“Can you mix the butter and sugar?”

“I’ll roll the dough; you spread the filling.”

- 4. Teacher circulates, prompting with questions:**

“Why do we let the dough rise?”

“How thick did you roll it out?”

- 5. Timekeeper Rol:**

One student watches the clock and says:

“We need to let it rise for 1 hour.”

“The oven should be preheated to 180°C.”

- 6. Presentation:**

After baking, describe your product:

“Our buns are soft and golden.”

“We added extra rose jam for flavor.”

2. Students taste their buns (if baked in class) or sample teacher-made examples. Practice opinions: “I think the filling is too sweet / it has a nice texture.”

What did you enjoy most?”

Which step was tricky?”



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

