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TASK 9. The teacher completes the table based on observations during the practical task. Final comments may be provided to highlight strengths and suggest areas for improvement.

(CLIL Lesson Plan –National Cuisine. Seasonal Ingredients in Sustainable Cooking)

Student Name	Technique (Slicing, Mixing Baking, Rolling out, Cooling)	Time Management	Hygiene & Setup	Use of Tools	Teamwork	Final Product Appearance	Taste (if evaluated)



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

