



HOUT 5

(CLIL Lesson Plan – Flour and Confectionery Products: Shortcrust)

Can-do-statements

After studying the topic, I will be able to:	Yes	No	Not sure
Explain the importance of the main components and processes of shortcrust baking to create a quality product.			
Describe the use of the filling to better the taste of the shortcrust product.			
Analyze the “recipe” composition and ratio of raw materials in the preparation of shortcrust dough.			
Characterize shortcrust product by organoleptic and chemical characteristics.			
Correct defects that occur in the process of shortcrust baking.			
Create a new brand product, to introduce novelty into the classical recipes of shortcrust baking.			
Total:			

