



Task 3: Match the terms with the definitions:

(CLIL Lesson Plan - Soft Cut Fruit Caramel)

Term	Definition
1. Water activity	a. Machine that blends ingredients evenly.
2. Mixer	b. To divide caramel into smaller, uniform pieces.
3. Fruit purée	c. A sweetener that helps retain moisture and keeps caramel smooth.
4. Pour	d. A cool surface used to let hot caramel set and firm up.
5. Cooling table	e. The amount of free water in a product that affects spoilage and texture.
6. Emulsification	f. A tool used to measure the temperature of the cooking mixture.
7. Cut	g. A thick, blended fruit used to add flavor and color to caramel.
8. Thermometer	h. The sticky or gluey texture often caused by excess moisture.
9. Invert sugar	i. Mixing fat and water-based ingredients into a smooth, stable mixture.
10. Tackiness	j. To move hot caramel into a mold or onto a flat surface for cooling.

