



### Task 8: Can-do statements and reflection:

(CLIL Lesson Plan - Soft Cut Fruit Caramel)

<i>After studying the topic, I am able to:</i>	Yes	No	Not sure
Explain the importance of the main components and processes of soft cut fruit caramel preparation to obtain a quality product.			
Describe the use of soft cut fruit caramel for confectionery.			
Analyze the “recipe” composition and ratio of raw materials in the preparation of soft cut fruit caramel.			
Correct defects that occur during the preparation of soft cut fruit caramel.			

- *Say new words you learned today.*
- *What did you enjoy and what was challenging.*

