Task 3: Watch the video and learn why mixing matters:

(CLIL Lesson Plan - Mixing Protein Dough - Classic Nougat)

Video Protein Dough Explained – Mixing Matters

- *Choose the correct answers to the comprehension questions about the video:*

1. What are the two main sources of protein in baking dough?

   A. Butter and sugar

   B. Gluten and egg whites

   C. Milk and oil

   D. Water and yeast

2. What is the function of gluten in dough?

   A. It adds sweetness

   B. It gives color

   C. It creates a stretchy net to trap gases

   D. It prevents the dough from rising

3. What happens when water meets flour?

   A. Dough becomes sweet

   B. Gluten starts to form

   C. The dough turns brown

   D. Egg whites break down

4. What is the role of egg whites in dough?

   A. They make it oily

   B. They weaken the structure

   C. They add extra structure and airiness

   D. They stop gluten formation

5. What is the main danger of overmixing dough?

   A. It becomes too sweet

   B. It loses flavor

   C. The dough becomes tough and dry

   D. It won't bake at all

6. What does properly mixed dough feel like?

A. Sticky and wet

B. Stiff and hard

C. Soft and stretchy

D. Dry and crumbly

7. Which of the following is a result of overmixed dough?

A. Light and airy texture

B. Dense and chewy texture

C. Soft and fluffy structure

D. Golden brown color

8. Why is mixing technique important when working with protein dough?

A. To add sugar

B. To melt the butter

C. To control how proteins link and form structure

D. To make the dough rise faster

9. What is the best advice for mixing dough with protein?

A. Mix until it feels very thick

B. Mix quickly for at least 10 minutes

C. Mix just until combined, then stop

D. Always mix with a spoon

10. What is the overall message of the video?

A. Baking is easy and requires no skill

B. The more you mix, the better

C. Understanding protein helps you bake better

D. Always bake at high temperatures