



HOUT 3

(CLIL Lesson Plan – Cakes and Cake Decorations: Icing)

Task 3. Do the matching. Use the target terminology in the sentences of your own to give general characteristics of Icing.
(consult the E-dictionary if necessary)

Basic vocabulary

1. Semi-finished	a) mass
2. fine crystalline	b) syrup
3. uncrystallized	c) product
4. simple	d) liquid
5. lukewarm	e) bain-marie
6. sticky	f) surface
7. glossy	g) treacle
8 boiling	h) finish
9. homogeneous	i) temperature
10. thinner	j) impurities
11. undesirable	k) consistency
12. strong	l) flavour

Answers: 1 c, 2 a, 3 b, 4 e, 5 d, 6 g, 7 f, 8 l, 9 k, 10 h, 11 j, 12 l

