



TASK 8. Read the can-do statements below. Put a tick in the box that best describes your ability. Be honest and think about how confident you feel.

(CLIL Lesson Plan – Pastry. Different types of Meringue)

After studying the topic, I will be able to:	Yes	No	Not sure
Explain the importance of the main components and processes of Meringue preparation to obtain a quality product.			
Analyze the “recipe” composition and ratio of raw materials in the preparation of meringue.			
Characterize meringue by organoleptic and chemical characteristics.			
Correct defects that occur during the preparation of meringue.			
Total:			

After studying the topic:	Yes	No	Not sure
<p>Knowledge & Understanding</p> <p>I can explain the different types of meringue</p> <p>I can identify the key ingredients and their roles in various types of meringue.</p> <p>I can explain the concept of icing maturation and its importance for texture and flavor.</p> <p>Skills & Application</p> <p>I can prepare different types of meringue with proper techniques.</p> <p>I can troubleshoot common meringue defects and apply appropriate solutions.</p> <p>I can pipe uniform and even meringues.</p> <p>I can color and flavor meringues to suit different themes or tastes.</p>			



<p>Evaluation & Creativity</p> <p>I can evaluate the quality of meringues based on texture, flavor, and appearance.</p> <p>I can create unique designs meringues.</p> <p>Problem-Solving</p> <p>I can adjust meringues recipes to suit different environmental conditions (e.g., high humidity or heat).</p> <p>I can determine the appropriate meringue type for specific occasions.</p> <p>I can salvage meringues that has fallen prematurely.</p>			
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