



Task 9. Students diagnose problems, ask professional questions, and propose solutions based on culinary standards.

(CLIL Lesson Plan – Culinary Products. Pancakes with different fillings).

Team 1. Be the Kitchen Inspector!

TASK DESCRIPTION:

You are working in a **Quality Control Team** in a professional kitchen. You've been asked to **inspect another team's preparation** of apple filling and cranberry sauce for pancakes.

Group Roles:

Team A: Cooks (present their filling and sauce: ingredients, steps, problems faced)

Team B: Inspectors (ask questions, assess quality, identify defects, and suggest improvements)

Each Inspector Team Must:

- Ask at least 5 professional questions**, such as:
 - What was the temperature during caramelization?
 - Was acid added to the apple mixture?
 - What kind of cookware was used?
 - Was the sauce covered during cooling?
- Observe (or imagine) the product:**
 - What is the **color, aroma, texture** of the filling and sauce?
 - Use **organoleptic methods** (sight, smell, touch, taste – if possible).

Recommended Table for Students:

Defect	Probable Cause	Professional Recommendation
Sauce too thick	Excess starch or over-reduced	Add liquid gradually; adjust thickener ratio

Professional culinary phrases:

- The sauce was over-reduced...
- We used stainless steel cookware to avoid discoloration.
- The filling lacks acidity, which affected its brightness.
- The starch wasn't dispersed properly, causing lumps.



Team 2. Be the Kitchen Inspector!

TASK DESCRIPTION:

You are part of the **Quality Control Team** in a professional kitchen. You've been asked to inspect the **pancake batter** preparation of another team. The batter turned out **too runny**.

Group Roles:

Team A (Cooks):

Present the recipe, ingredients, preparation steps, and problems encountered with the batter.

Team B (Inspectors):

Ask professional questions, assess the batter quality, and suggest improvements based on culinary standards.

Each Inspector Team Must:

1. Ask at least 5 professional questions:

What was the ratio of liquid to flour?

Did you sift the flour before mixing?

Was the batter rested before frying?

What type of flour did you use (wheat, buckwheat, oat)?

How did you measure the liquid ingredients?

2. Observe (or imagine) the product:

Use **organoleptic methods**: sight, touch, aroma, texture, and consistency.

What does the batter look like? Is it smooth, lumpy, too runny?

Recommended Table for Students:

Defect	Reason	Decision
Uneven baking	Frying temperature too high	Monitor and regulate frying temperature

Professional Culinary Phrases:

- *The batter consistency was too runny due to excess liquid.*
- *We used whole wheat flour, which made the pancakes denser.*
- *The batter was not rested, so the texture was uneven.*
- *We substituted milk with kefir, which made the pancakes softer and tangier.*

