

## Answers to the tasks in the HOUTs

### CLIL Lesson Plan Sustainable Cooking

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#### HANDOUT 1

##### Part I:


1. C – No waste through composting and reusables
2. C – “Nose-to-tail” & “root-to-tip” use
3. C – Strengthen local networks, improve food security
4. B – Integrate local producers into urban supply
5. B – Lack of communication between producers and consumers


##### Part II (sample answers):


6. Silo achieves zero waste by composting, avoiding packaged goods, and using reusables
7. Whole-use approaches reduce waste and respect the ingredient
8. Stronger rural-urban ties improve distribution and reduce import dependence
9. Challenges include logistics, infrastructure, and limited cooperation
10. Vocational students can engage via projects, education, and local producer partnerships

**HANDOUTS 2-6:** answers may vary, no answer key needed

#### **HANDOUT 7: Sustainable Cooking English Vocabulary Quiz**

Task 1.  1 - b 2 - e 3 - d 4 - a 5 - c

Task 2.  1 - broth, 2 - sustainable, 3 - puree, 4 - preservation, 5 - peel

Task 3.  1 - b, 2 - a, 3 - b