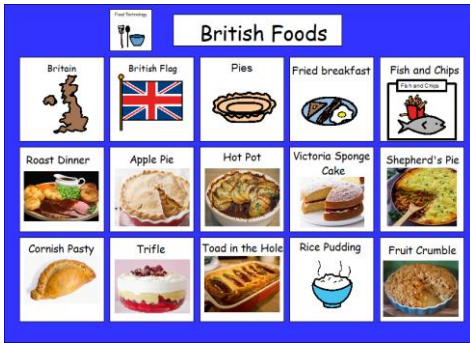
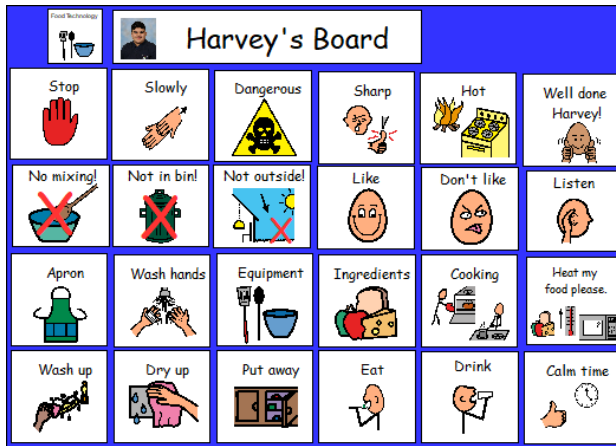


Symbols are used to help pupils describe the sensory aspects of food, to discuss key words, cookery skills and topics.



Personalised communication boards are adapted for individual pupils.



Visual equipment lists are in each cupboard and set of drawers to help pupils organise themselves as independently as possible.

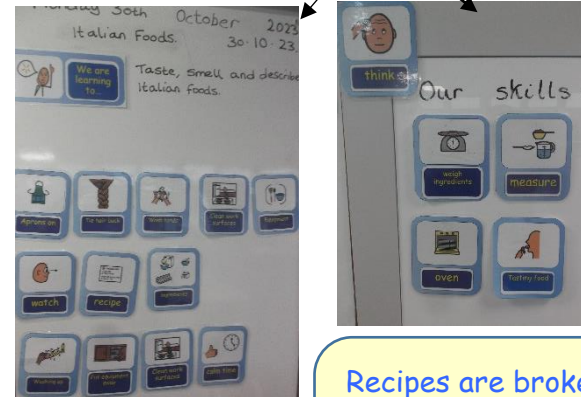
Drawer Equipment Check List	
2	Rolling Pins
2	Slotted Spoons
2	Serving Spoons
2	Washers
2	Whisks
2	Pastry Brushes
2	Fish Slice
2	Spatulas
2	Mixing Spoons

# Food Technology

Symbols are displayed around the Food Technology room to help pupils locate things in the room such as calm time activities, aprons, fridge and freezer.

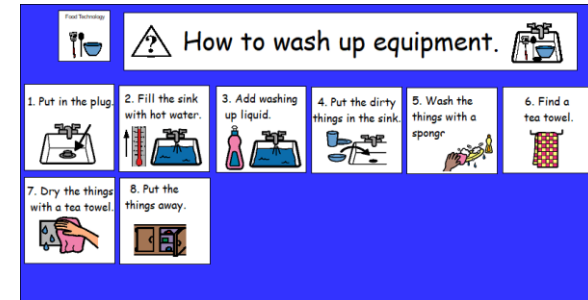


We use the TEACCH approach to reduce anxiety. A visual timetable is shown on the board.



Recipes are broken down into simplified steps and complemented with Boardmaker symbols.

Boardmaker symbols are displayed to help pupils with important routines in the room, such as washing hands and washing up equipment. Routines remain consistent. Personal workspace remains static. Sensory needs are catered for; use of gloves, options to view, taste or lick food.



# NOVIO



## Toffee Apples

1. Line a baking tray with baking paper.
2. Insert the wooden lolly sticks into the apple and set aside in the fridge.
3. Unwrap 50g toffees and place into a saucepan.
4. Add 2tbsp. Of water.