

Making Chocolate Milk

Objective: To teach students to make chocolate milk using recipe book

Setting and Materials:

Setting: Kitchen area

Materials:

1. Picture recipe book with pictures and words of the 18 steps necessary to make chocolate milk
2. Two sets each (one set for the trainer and one for the student):
 - a) Glass
 - b) Spoon
 - c) Napkin
 - d) Chocolate mix
 - e) Milk

Content Taught

Task analysis for making chocolate milk

1. Get the chocolate milk recipe book
2. Put the book on the table
3. Get the chocolate mix
4. Get the milk
5. Get the glass
6. Get the spoon
7. Get the napkin
8. Open the chocolate mix
9. Put one scoop in the glass
10. Open the milk
11. Pour the milk into the glass
12. Stir the milk

13. Put the spoon in the sink
14. Close the chocolate mix
15. Put away the chocolate mix
16. Close the milk
17. Put away the milk
18. Put away the recipe book

Teaching Procedures

1. Present the task direction “Fix chocolate milk”.
2. Point to the words in the recipe book while saying them and model the first step on the task analysis and wait 5 seconds for a response.
3. If the student responds within 5 seconds, allow the student to complete the step correctly within 20 seconds and praise the student (e.g. “Good job”).
4. If the student fails to respond or responds incorrectly within 5 seconds or fails to complete the task correctly within 20 seconds provide error correction by physically guiding the student through the step.
5. Follow steps 2-4 for the remainder of the task analysis steps.

Evaluation

Collect student performance data on the number of steps on task analysis that are performed correctly.

Lesson Plan Based on:

Fiscus, R. S., Schuster, J. W., & Morse, T. E. (2000). Teaching elementary students with cognitive disabilities food preparation skills while embedding instructive feedback in the prompt and consequence event. *Education and Training in Mental Retardation and Developmental Disabilities, 37*, 55-69.

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