Long Term Plan Meal Preparation and Independent Living

Section 1 of 8	Section 2 of 8	Section 3 of 8
Meal Preparation – Making Breakfast	Meal Preparation – Making a Hot Drink	Meal Preparation – Making a Packed Lunch
 When do we eat breakfast? Why is it important? What foods do you eat for breakfast? Make: porridge, cereals, toast, fry ups, different eggs, sausage sandwich, bacon sandwich, hash browns. Collect ingredients/utensils Hygiene Safety – electric, utensils, heat Tidying up All link together 	 Why do we need to drink? Different drinks Make different drinks (hot) Hot chocolate Tea Coffee Bovril Horlicks Lemon/orange Different teas (herbal/green) Safety Hygiene Collect things you need Tidy up Taking drinks safely to table Visit coffee shop Serve drinks in school café All link together	 When do we have lunch? Healthy/unhealthy lunches Your ideal lunch List of things for your ideal lunch Go shopping to buy planned lunch How long will it take to make? When will you need to start? Make lunch Hygiene Collect items Pack lunch in suitable container or wrap it Wash up, tidy up Take your lunch out for a picnic All link together

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Section 4 of 8	Section 5 of 8	Section 6 of 8
Meal Preparation – Making a Main Meal	Independent Living – Cleaning	Independent Living – Using a Washing Machine and Tumble Dryer
 When do we eat our main meals? What makes a good main meal? Favourite meals Make a meal on a plate – art Food groups List ingredients to make meal. Shopping list Go shopping How to store ingredients – fridge/cupboard Length to cook – see packaging Make meal (Shepherd's Pie, Lasagne, Jacket Potato, Cauliflower Cheese) Hygiene Safety Preparation – lay table, sort food Wash up All link together	 Why do we clean? What do we need to clean? For example, floor, units, bedding. What do we use for cleaning? List products, sorting. Polish – What? How? Different dusters? Do. Kitchen sprays/bathroom/toilet - What? How, Do. Bins. Glass cleaner – What? How? Do. Vacuum cleaner – What? How? Do. Safety – plug, water. Floor cleaners – mop, broom, dustpan and brush, products Making bed 	 Why do we wash our clothes? How do we wash our clothes? How did people wash their clothes in the past? Sorting clothes: Darks/lights/mixed colours Wool/silk/cotton Hand washing items Washing powders – smell, favourite, price Using the washing machine: Turn on, safety, plug, turn off Putting cloths in/out Drying the clothes – airer/washing line/tumble dryer (labels, safety time, temperature) Folding clothes Put away

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Section 7 of 8	Section 8 of 8	Notes
Independent Living – Ironing	Project	
 Why do we iron? History of ironing Visit Leigh Heritage Centre to see old irons Different irons SAFETY Checking clothes labels Setting up the ironing boards Temperatures Ironing clothes Putting board Down Where do you store the board/iron? Folding clothes 	Ideas Diary of chores Work experience Class laundry/ironing Price School café Visit and use a laundrette Cost Jobs Visit hotel Jobs Cleaning Beds Cook Interviewing school cleaner	