Towards Independence



Meal preparation and cooking: Introduction





Name:

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This module has been developed as the result of collaborative work between ASDAN and practitioners delivering the Towards Independence programme. Our thanks go to all those who contributed to the development of these materials.

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Welcome

Hint and tips: Tutor/assessor to lead your learner through relevant information.

You are starting a module called

Meal preparation and cooking: Introduction

In doing the activities in this module, you will be asked to:

- say
- show
- choose
- make things

You can say things by talking or signing, or by using any other means to let someone know what you want to say.

You can choose and show things by using:

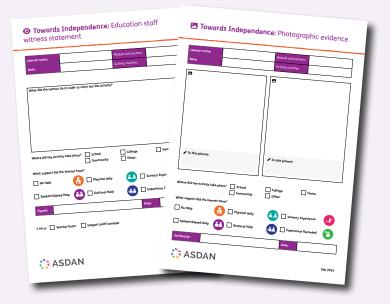
- pictures
- digital recording
- photographs
- computer
- other means

Hint and tips: You can download different evidence templates from our website: asdan.org.uk/towards-independence/ under Course resources at the bottom of the page. These may be helpful to capture different types of evidence.

or by telling someone else so they can write or do it for you. You can have as much help as you need, all the way through.

As you complete each activity, you or your tutor can tick ✓ the box shown alongside the activity and the corresponding box on the **Record of activities** page.

When you have finished the module, remember to complete the **Module review** and **Next steps** at the end of the book.



Levels of support

Ask your tutor to talk to you about these:



NH: No Help You can do things on your own



SH: Spoken/Signed Help You are helped by someone speaking or signing suggestions to you





GH: Gestural Help You are helped by someone using hand signals or other gestural prompts



SE: Sensory Experience

You are given the opportunity of being involved through a sensory experience, eg hearing, touch, sight or taste

PH: Physical Help You are helped by someone holding you and/or helping you to move



ER: Experience Recorded

You are provided with an experience of the activity but are unable to take part



Meal preparation and cooking: Introduction

To complete this module you must complete a minimum of **six** sections.





		Level of support
1. Show you can get ready for	cooking.	
For example:		
 wash your hands 	 put on an apron 	
 tie your hair back 	• other	
 remove jewellery 		
2. Show that you can prepare	your work area.	
For example:		
• clear the work surface		
 clean the food preparation area 		
• other		





(B) Hints and tips: To be completed by the tutor/assessor. Guidance can be found on page 2.

Activity:	optional
Comments:	optional
Tutor/supervisor/learner	
	optional
Level or chosen descriptor from centre's preferred assessment method:	
Subject area:	
Level of support: Skills: Evide	nce ref:
mandatory mandatory mandatory	andatory
Tutor/assessor signature Date:	
mandatory	mandatory

Section F: Preparing a cold drink



		Level of support ↓
1. Get yourself ready to prepar	re a drink.	
2. Choose a drink to prepare.		
For example: • milkshake • squash	 fruit juice other	
3. Collect the things you need.		
4. Prepare your drink.		

Record box: Preparing a cold drink



(1) Hints and tips: To be completed by the tutor/assessor. Guidance can be found on page 2.

Activity:	optional
Comments: Tutor/supervisor/learner	optional
	optional
Level or chosen descriptor from centre's preferred assessment method:	
Subject area:	
Level of support: Skills: E	vidence ref:
mandatory	mandatory
Tutor/assessor signature Date:	
mandatory	mandatory





		Level of support
In this section you can choose yo Here are some ideas:	our own activity.	
 eat at a café or restaurant prepare food for a special celebration choose someone you would like to invite for a snack 	 prepare and try foods from anothe country take part in a blindfolded taste t other 	
1. Decide what your project will b	be.	
2. Plan your project.		
3. Make a list of the things you n	eed.	
4. Do your project.		
5. Show what went well in your p	project.	



(B) Hints and tips: To be completed by the tutor/assessor. Guidance can be found on page 2.

Activity:	optional
Comments: Tutor/supervisor/learner	optional
Level or chosen descriptor from centre's preferred assessment method:	optional
Subject area:	
Level of support: Skills: Evi	dence ref:
mandatory	mandatory
Tutor/assessor signature Date:	
mandatory	mandatory



Q Module reflection

field **Idea:** You can write, draw, use the skills stickers here or put a photo of you using a skill.

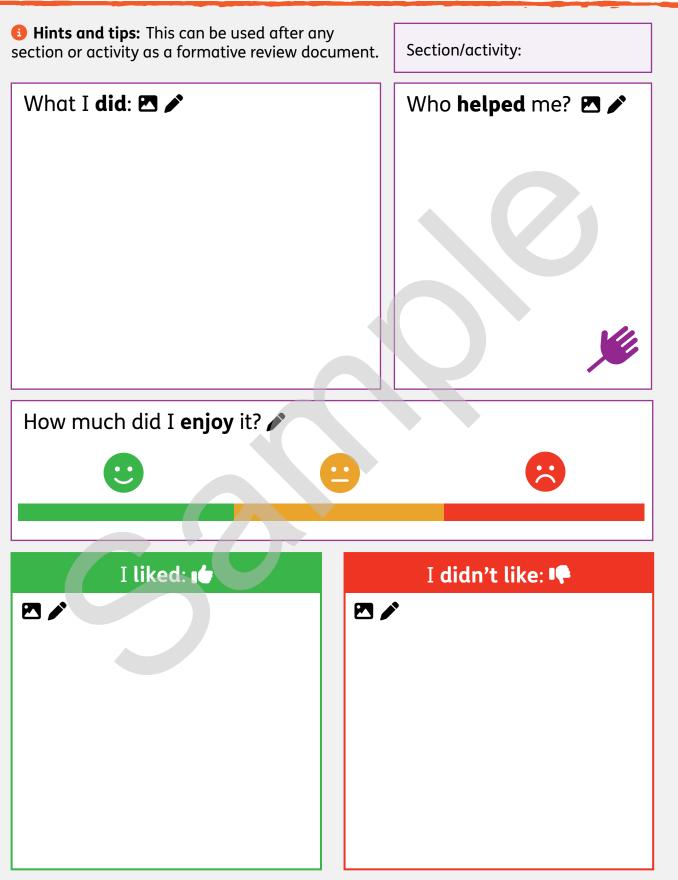


Q Next steps

The next module(s) I would like to t	Refer back to 'My learning journey' map
Who can help me?	
Remember to record that you have review on the Record page in your S	-
Learner signature:	
Tutor/supervisor signature:	Date:
Positive feedback for your learner?	optional
	†

Q Section/activity review

optional



Idea: You can download the digital version for more copies from our website: **asdan.org.uk/towards-independence/** under **Course resources** at the bottom of the page.





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