

Language & Communication

- * Say / Sign the materials name
- * Say / Sign the ingredients name
- * Read and understand new recipes for chocolates.
- * Order taking
- * Selling

Writing Skills

- * Prepare shopping list
- * Prepare order booking sheet
- * Take orders
- * Stock taking

Hygiene

- * Trim nails frequently
- * Wash hands before the work
- * Use gloves, mask
- * Do not scratch head or body during work
- * Avoid or move away when you feel like sneezing, coughing
- * Always keep the chocolates in the plates or on the butter paper.
- * Do not take the chocolates or nuts that have fallen down.
- * Do not eat anything while preparing chocolates.

Concepts

- * Number – Count the moulds, count the chocolate packs.
- * Quantity- How much chocolate to pour in the moulds. How much essence to add.
- * Weighing – Weigh 50gm, 100gm or as per the requirements.
- * Time – How long to leave the chocolates to set.
- * Money – Receive money and give balance. Add the money earned.

CHOCOLATE MAKING

Independent Living Skills

- * Clean the place, materials before chocolate making.
- * Bring all the materials necessary For preparation.
- * Wash / Clean the utensils or materials after preparation.
- * Clean the place after chocolate Making.

Safety

- * Do not touch the hot surfaces of the induction stove and the vessel.
- * Do not turn on/off the power switch with wet hands.
- * Have enough lighting while working
- * Seek immediate help if any accidents take place.
- * Do not play / fight with friends while working.

Orientation and Mobility

- * Reach the shop and come back to school
- * Go to different units and all the classes for order taking and selling the chocolates.

Savings

- * Maintain passbook
- * Be aware of total amount in savings
- * Follow withdrawal procedure