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

**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.

**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.

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

**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.

**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.

**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.

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