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Activity: **Fine Motor/ Pre-Braille**

Making Braille Cookies!

Skills to work on in this lesson:

Daily living, Listening comprehension, Following directions, Reading

Math, Orientation and Mobility, Science and Art.

Before you begin:

Your favorite sugar cookie mix could be a boxed mix or premade dough. I strongly encourage using a mix with a recipe so that your child can explore everything that you are using to make the cookies. For example, letting them explore the different ingredients such as flour. Also consider using different size measuring cups instead of the one big measuring cup so your child can explore the different sizes of the cups.

Help in the kitchen:

Infants and young children can benefit from knowing and being a part of what's going on around them in the kitchen. Even though they may not be able to help gather the supplies, you can talk to your baby while you gather the supplies and if they are able let them touch, smell, and look at the different supplies.

If you are comfortable let your child help gather all the needed materials for this activity. It is important that they know where to find things in the kitchen and learn to organize the workspace. Use directional words while helping them locate things (Ex; Left, right, under, on top of, behind, in front, etc.).

Let's Get Baking!

Infants and young children will benefit from hearing the directions read aloud and being shown each ingredient one at a time. Talk about each step as you are performing it. For example, I'm turning on the oven to warm it up so that it can bake our cookies."

Read the directions aloud to your child. You can read a little at a time, and ask them to repeat key points for example, how many eggs do we need?

Use different sizes for cookies. For example, you can use different size cups to cut out cookies to make "large and "small" cookies. Cation, if you do make different size cookies, make sure to explain about different cooking times for different size cookies so they are not burned or under cooked.

Before placing your cookies in the oven, let your child explore the raw dough. When they are finished baking, let them see how the dough changed texture when it was baking.

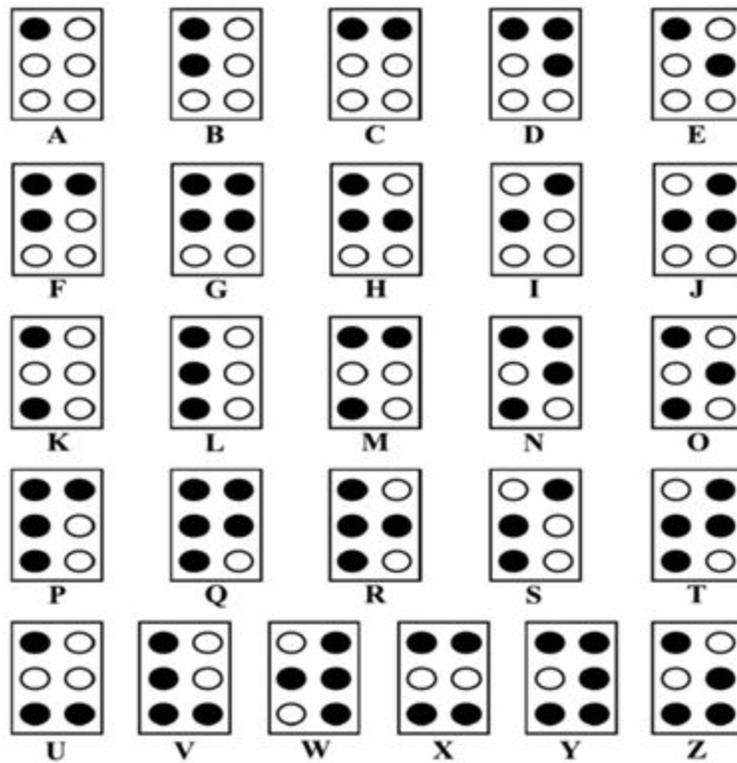
Decorating Time!

The toppings that seem to work the best are candy coated candies like M&M's and cereal like cheerios. I suggest baking your cookies for half the recommended time, pulling them out and creating your braille characters, replacing them in the oven, and baking for the remainder of the recommended time.

If you do not have access to braille, or are in the early stages of braille literacy I have provided a link to the alphabet braille chart below, as well as a picture.

https://www.formsbank.com/template/23839/braille-alphabet-chart.html?utm_source=pinterest&utm_medium=social_cpc&utm_campaign=pinterest_ad

Braille Letters



Clean Up Time:

For infants and young children during clean up talk to them and let them know what you are cleaning and putting away.

If you feel comfortable, let your child help clean up while your cookies are cooling. It is important that they learn good kitchen skills to keep themselves safe and their environment clean. You can wash dishes by hand or let them load/unload the dishwasher and put the supplies away.

After the cookies have cooled, let your child find their favorite braille letter, maybe even create a word by lining up cookies with the corresponding letters, etc. You can also set limits by letting them eat specific letters each day so they do not ruin their dinner. Enjoy!

