

PYRAMID EDUCATIONAL CONSULTANTS

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Lesson: Making Chocolate Milk

Materials/Ingredients:

- Milk
- Chocolate Syrup
- Spoon for stirring
- Glass

Directions:

Simple Task Analysis:

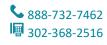
Step 1.	Open milk
Step 2.	Pour milk into glass
Step 3.	Open chocolate syrup
Step 4.	Squeeze syrup into glass (3 seconds)
Step 5.	Stir with spoon (10-15 seconds)
Step 6.	Drink and enjoy!

Possible Lesson Targets:					
	Requesting	Commenting	Following Directions	Possible Skills to Teach	
-	Glass	– I like	- Get the	 Waiting (especially if you are making with more than one learner) Increased independence allowing learner to make chocolate milk independently (see task analysis) 	
_	Spoon	- I don't like	– Put in		
-	Milk	- It's good	– Stir		
_	Chocolate syrup	– It's bad	– Pour		
-	Stir My turn	- I drank	– Drink		
				- Following a visual recipe	
				 Responding yes/no (when asking "Do you want chocolate syrup?") 	
				Asking for help	



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Supplemental Activities:

- Get out all your materials and/or have student retrieve materials and start preparing chocolate milk.
- Students who are in Phase 4 can request items using a sentence.
- Students who are in Phase 4+ Attributes can request using descriptive vocabulary such as, "I want brown milk" or "I want chocolate milk" or "I want big glass chocolate milk".
- Students who are in Phase 6 -Commenting can tell us what they like and how the chocolate milk tastes such as "I like chocolate milk" or "It's good/bad".
- Promote independence with all steps for making chocolate milk, see task analysis and use backwards/forward chaining across opportunities.
- Prepare plan for generalizing this skill by making chocolate milk from powder, prepared in a carton, with different people, various times of day, for snack vs for a drink with a meal.

Have fun!!!!