

(Mobile book) The Cookbook for Children with Special Needs: Learning a Life Skill with Fun, Tasty, Healthy Recipes

The Cookbook for Children with Special Needs: Learning a Life Skill with Fun, Tasty, Healthy Recipes

Deborah French

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Deborah French | Illustrated by Leah Ehrlich

THE COOKBOOK FOR CHILDREN WITH SPECIAL NEEDS

Learning a Life Skill with Fun, Tasty, Healthy Recipes



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#959006 in Books French Deborah 2015-07-21 2015-07-21 Original language: English PDF # 1 10.00 x .80 x 7.00, 1.60 #File Name: 1849055386200 pages The Cookbook for Children with Special Needs Learning a Life Skill with Fun Tasty Healthy Recipes | File size: 42.Mb

Deborah French : The Cookbook for Children with Special Needs: Learning a Life Skill with Fun, Tasty, Healthy Recipes before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Cookbook for Children with Special Needs: Learning a Life Skill with Fun, Tasty, Healthy Recipes:

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of 2 people found the following review helpful. My favorite cookbook!!By jenWhat a great book! It explains to parents what may seem obvious in the kitchen, but your child- special needs or not, needs to be taught. The recipes are easy and delicious, and the photos are spectacular! This is a really nice gift for anyone who likes to spend time in the kitchen with kids and a must for parents of special needs children. I'm waiting for the next one...0 of 0 people found the following review helpful. Excellent first cookbookBy _CustomerThe Cookbook for Children with Special Needs by Deborah French is a well thought out cookbook as the author has written this cookbook using step-by-step text, icons and numerous explanatory graphics. There are some very minor language translation difficulties as her book was written for a UK audience, but the icons or graphics help clarify the written text. For example the author refers to a kitchen range as a hob. In the US we would use the terms range or stove not hob. Another example is the use of Golden Syrup in a recipe without a substitute offered. I suspect dark corn syrup could be used instead, but this is not noted in the recipe. The recipes are listed by level of difficulty allowing the cook to gradually learn how to prepare a simple recipe before moving onto a more difficult recipe. Some of the recipes you'll find in French's cookbook include: Minestrone Madness Fruit Mountain Creamy Scrambled Eggs with Smoked Salmon Classic Victoria Sponge Simply Perfect Roast Chicken with Basmati Rice My First Chocolate Cake The author includes information pertaining to kitchen safety and kitchen equipment. Recommend. Review written after downloading a galley from Edelweiss.

Learning to cook not only equips children with a valuable life skill, but will help boost self-esteem in other areas of their lives. The book starts with a basic illustrated guide to where food comes from, the different food groups, how to create our own diet and why cooking is a great skill to master. Simple, step-by-step instructions accompanied by fun illustrations, guide children through three levels of cooking, starting with fundamental basics including the preparation of a wide variety of different foods, and building up to more complex recipes. Health and safety skills are taught as an essential part of the cooking activity and healthy eating habits are reinforced throughout. Parents and carers will find cooking with children with special needs to be enjoyable and rewarding with this book, which thoroughly prepares the child for the cooking experience. Teachers, activity organisers and anyone else working with children with special needs will also find this book to be a great resource for cooking inspiration.