

MICROWAVE INTRODUCTION

This unit was revised and developed to give the student an opportunity to use, care and operate a microwave oven. It has been observed that many students are afraid of using the conventional oven in class and at home. Microwaves are found in most households, group homes and schools. Consequently, it was felt the students would benefit greatly by adding this unit.

A program called AN INTRODUCTION TO MICROWAVE COOKING by Jean Bunnell was purchased through:

J. Weston Walch, Publisher
P.O. Box 658
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Cost: \$22.95 plus shipping and handling

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AN INTRODUCTION TO MICROWAVE COOKING will give students that basic knowledge they need to use a microwave oven effectively. The unit outlines important concepts and give practical experience in microwave cooking.

Materials included in this unit are: a pretest, 12 activity sheet (2 experiments and 10 recipes), 5 worksheets, 7 information sheets, a final test, and 6 posters. The teacher's material gives specific directions for teaching a 14-day unit on microwave cooking. An overview shows how all the materials fit into the unit. A shopping list is provided to let you know all the ingredients needed to prepare the recipes in the unit.

These recipes have been adapted to the same basic format as those included in the units before. It is intended that the student with the assistance of the peer tutor will become independent in using and understanding the microwave oven.

Based on the needs of the students and time available, recipes can be adapted to be either teacher taught by concept or individualized. Regardless of the teaching method used, the students will benefit from continued monitoring through collection of data. As in the previous units, the peer tutor observes to collect data and records the information on a generic data sheet using the following prompts:

- + correct
- v verbal prompt
- m model prompt
- p physical prompt

The markings are recorded and dated for comparison.

The following steps must be passed off correctly before moving on to the next recipe:

- 1) Get the proper supplies.
- 2) Measure correctly.
- 3) Demonstrate the proper use of equipment.
- 4) Use the stove/oven/microwave appropriately.
- 5) Follow the steps in the recipe.
- 6) Practice safety rules.
- 7) Set the table with the proper place setting.
- 8) Use appropriate table manners.

Upon completion of the unit, individualized recipes will be adapted for the student to independently prepare and pass off before going on to the next recipe. Some recipes are included in this guide; however, additional recipes will continue to be developed. For more information regarding these recipes contact:

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