

## Lesson Format:

- **Review Expectations & Schedule** (1-2 minutes) Begin each lesson by reviewing the expectations for the lesson and the schedule. Utilize visuals, mini schedules, and other tools if needed to concretely communicate what is going to happen.
- **Review Core Concepts** (2-5 minutes) Review the anchor chart. Explain the information found in a menu and show examples, if possible. Demonstrate how to find items and their prices on the menu. Review each type of restaurant and the "rules" for each. Review acceptable restaurant behaviors. If working in a small group, incorporate turn-taking and peer interaction during this process.
- **Complete the Worksheet** (2-5 minutes) Have the student complete one worksheet (or more than one if appropriate for the student and your schedule/pacing). This can be done as a small group or done as independently as possible and then reviewed together after completion. Prompt the student to utilize the anchor chart for support instead of teacher-directed verbal prompts. Provide reinforcement and error correction as needed.
- **Extension Activities** (2-15 minutes) Following the worksheet, complete or discuss one of the hands-on extension activities focused on the core concepts in this unit. Incorporate following directions, social skills, and communication opportunities. See ideas for additional extension activities below.

## Extension Activity Ideas:

- Collect menus from local restaurants. Have the students practice ordering items from the menu including any customizations to their order. To increase the complexity, have students write down their order and price(s) and add up the total.
- Collect menus from local restaurants. Laminate them or place them in a page protector. Name a food item from the menu and have the student point to or circle the price.
- Show the students a real menu. Ask comprehension questions related to the menu in the form requiring a verbal response or yes/no.
- Look at menus from popular restaurants on the internet and have students identify items on the menu and their prices.
- Practice using food delivery apps to look at restaurant menus and prices.
- Have students design their own menus complete with pictures and prices.
- Set up a mock restaurant that is either fast food or sit down. Have the students engage in mock ordering using menus. Have the students follow the appropriate steps for each type of restaurant.
- Write the steps for each type of restaurant on index cards. Have the students sequence the steps to each type of restaurant.
- Go on field trips to each type of restaurant. If possible, dine at fast food or sit down restaurants. Observe customers at a drive through.
- Write or say one of the steps to one of the restaurants. Have the students identify what step comes next.
- Write the three restaurant types on separate index cards. Say a step to one of the restaurants (e.g., pull up to the window) and have the student point to the type of restaurant that applies.
- Demonstrate or describe appropriate and inappropriate restaurant behaviors. Have the students give a thumbs up/down if the behavior you demonstrate is appropriate for restaurants.
- For very in-depth life skills exposure to restaurants, check out the [All About the Restaurant Life Skills Unit](#) featuring 3 levels of social stories, adapted books, worksheets, anchor charts, pre/post tests, homework, and a word wall.