



# Family Fun Guidelines for All Ages

### **DEMONSTRATE HOW-TO'S**

- Teach children how to wash their hands. Encourage them to keep their hands away from hair, nose, mouth, etc., while handling food.
- Show children how to use cooking utensils correctly.
- Use a preparation surface that is at the child's level. It is not safe for your child to stand on a chair or stool.
- Teach children how to clean up.

#### BE FLEXIBLE

Keep an ingredient substitution chart handy. Be willing to explore food substitutions for an ingredient your child cannot eat. Enjoy imperfections and creative shapes!

## TALK TO YOUR CHILD ABOUT THE FOOD YOU ARE PREPARING

Reinforce math skills (counting, measuring, separating, sequencing of events, etc.). Notice your child's eye-hand coordination and use of small motor skills.



Sometimes you lead, sometimes you follow. Let this be a learning experience for you, too!

# CHILDREN CAN DO MANY THINGS IN THE KITCHEN

Find out the guidelines by age for your children, and know what to expect.

Age Appropriate Skills				
Preschooler	K - 2nd Grade	3rd - 6th Grade	Pre-Teen	Teen
Read the recipe to them Learn to wash hands, surfaces Adult may pre-measure some ingredients, let them add to bowl Stir, tear, squeeze, cut with plastic knife May be able to cut shapes with cookie cutters, with supervision Sprinkle baked goods with candies, chopped fruits, sugars, etc.	can do as well  Begin to read recipe and instructions Chop soft foods, grating cheese  Wash fruits and vegetables  Measure, stir batters,	<ul> <li>All of the above as well as</li> <li>Read the recipe, assemble all ingredients</li> <li>Learn how to use small appliances, preheat oven</li> <li>Handle pans in and out of oven with parental supervision</li> </ul>		Plan foods into menus, shop, teach someone younger

