What's in the Kit?

- **15 laminated recipes** with step-by-step, easy-to-read, visual instructions for salads, dips, baking and slow-cooker cooking
- Large durable binder for storing recipes
- Brightly colored stainless-steel measuring cups and spoons that coordinate with the color-coded recipe instructions
- Helpful kitchen tools: non-skid cutting mat, dishwasher-safe food prep mat, color-coded plastic measuring cup for liquids, and safe kitchen cutter

How to Expand Your Kit

Visit our website to learn how to expand your kit with **additional laminated recipe packs** that are hole-punched to add to your binder easily. These recipes are also edge color-coded to file by category. Plus, we offer a **two-handed oven mitt** that's a great addition to the kit.

For the Classroom

We offer **classroom resources** for teachers to extend learning beyond cooking! These worksheet activities include matching, finding the ingredients, word scrambles, missing letters, and three levels of seek-andfinds.

Order Your Kit Today!

WEB:www.TheColorCodedChef.comPHONE:636-422-1515EMAIL:orders@TheColorCodedChef.comTerri Jordan, creator and owner









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www.TheColorCodedChef.com

Introducing our innovative cooking kit, designed to make cooking easier. Empower someone you care about to embrace independence through the joy of cooking!



My Son, Our Story

My son was born with a cleft lip and palate. and doctors were quick to diagnose him with failure to thrive. This was hard news to hear. A few weeks later he was diagnosed with low muscle tone, and doctors said he may never walk. We worked tirelessly with a team of therapists and family members. and several hundred therapy hours later my son took his first step at the age of 3. Around the time that I was hoping to hear my son say "Mama" or "Dada," the doctors said he had speech apraxia — he could understand words but couldn't speak. Specialists said if he wasn't talking by age 5 that most likely he would never talk. Several thousand therapy hours later — at age 8 my son started speaking. At age 9, I heard "I love you" for the first time.

We understand the importance of therapy!

The Idea Behind the Kit

Like all parents, I wanted my son to acquire basic life skills. So at age 16, we decided to try cooking. I quickly realized he did not understand things like "1/4 cup" or "2 tablespoons" — the measurements kept him from being able to follow traditional recipes. But he did understand color. This was *The Aha Moment* when the idea behind The Color-Coded Chef was born!

After many hours of trial and effort, the idea of this cooking kit became a handson reality. And its ultimate goal? To spend quality time together while teaching life skills that build self-esteem and independence. WOW!! What a wonderful way to foster pride and self-worth in a loved one as they accomplish an everyday task!









Over the last several years, we have come so far — *as a family and as a company.* And today, I am proud to say my son assembles The Color-Coded Chef kits for shipment.

How Does It Work?

The Color-Coded Chef Kit is a collection of recipes with detailed **step-by-step instructions** and simple **illustrations** that make the recipe easy to follow and understand. The Ingredients page can be used as a **grocery list** at the store, then used as a **checklist** when you begin to cook. The kit comes with a **dryerase marker** so you can easily check off lists on the laminated cards. Wipe off and **reuse**.

Visit www.TheColorCodedChef.com for a sample Chocolate Chip Cookie recipe!

In addition to these user-friendly recipes and instructions, the kit includes **color-coded measuring cups** and **spoons** and a collection of safe, easy-touse **common kitchen utensils** (see back page for full description).

The Benefits of This Kit

The wonderful thing about The Color-Coded Chef Kit is that there are so many more benefits beyond just learning the practical life skill of cooking. With each recipe, you're incorporating:

Decision Making	Teamwork	Social Skills
Sequencing	Directions	Safety
Health/Hygiene	Patience	Self-Discipline

Therapy Opportunities

The more you practice, the better you become at: **Gross and Fine Motor Skills, Speech, Socialization, Teamwork and Behavior.** Plus, when you make your own food, you tend to try more types of food. You open yourself up to new possibilities and you elevate your quality of life.









