Supporting the inclusion of children and young people with visual impairment

Top Access Tips: Practical Lessons

Design Technology

- Checking accuracy of pieces of cut wood – place them upright on a flat surface and run hand across the top to check the level is the same
- Use a scriber or a black pen to mark wood, before cutting
- Use measuring sticks cut to the requisite length, to ensure wood is accurately cut
- Blu tack the measuring stick to the wood being measured to stop it from moving about, and/or Blu tack the wood to the bench to measure
- Using a G clamp or bull dog clips to hold wood in place to measure/cut
- Additional task lighting may be helpful during measuring, cutting activities
- Tray with contrasting base and side lips to keep pins, nails and tools in
- Magnet to hold pins and nails to keep them in one place
- Sawing needs one to one, hand on hand support
- A piece of thin wood clamped to the sawing line guides the cut
- The beginning of the cut may need to be started, with the child completing the middle section with hand on hand help
- A sanding block is a safer option to use than a sanding wheel

Science

- Hi mark the rim of beakers, test tubes and measuring cylinders
- Use a syringe to fill test tubes with the appropriate amount of liquid
- Syringes marked with different measurement levels
- Rubber bands wrapped around test tubes and cylinders to show liquid levels
- Contrasting coloured card, with highlighted edges to collect powders
- Test tube racks and Bunsen burner bases painted to contrast with the work surface
- Food colourings added to colourless liquids
- Wikki Stix to make shapes, guidelines, diagrams, graph axis, lines of best fit

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Food Technology

- Oven glass rather than polythene measuring jugs are easier to check levels
- Measuring sticks, blocked off every centimeter, with black markings or Braille dots
- Coloured chopping boards/bowls, different coloured knife handles to chopping board
- Scissors instead of knife to cut sausages, meat, spring onions, herbs
- Auto chopping machine in place of a knife
- Grater with a slicer attachment to slice foods, e.g. cucumber, cheese
- Wheel design pizza cutter to chop foods e.g. cabbage or meat
- Pouring hot liquid – measure the liquid out cold and then heat in a microwave
- Use a kettle to boil pre-measured water
- Draining boiling liquids - Place pan in colander stood in the sink and tip contents out
- Use a large sink style colander
- Elastic band around a wooden spoon/spatula to stir hot foods, keep hand above marker
- Use flat edged spatula to check for burnt on food on pan base
- Peeling vegetables – D design peeler with free moving blade or scrub vegetables instead
- Use a cup or measuring cups and spoons for weighing
- Glaze food with fingertips to know where the glaze is