



Social Skills

Social Skills is taught by a special education teacher. Students learn how to socialize and have appropriate conversations with their peers and adults. Skills are practiced not only with classmates, but with PALS, student aides and adults around campus. Teachers target specific needs with social narratives and visuals. Teachers and students discuss what to do and say both in the community and at school with scenarios provided. Students learn critical skills such as active listening, appropriately expressing emotions, sharing ideas and opinions, asking -wh questions, asking clarifying questions, commenting, peer interaction, joint or shared attention, taking turns, losing gracefully, cooperation, reading body language, responding to and initiating greetings, knowing the difference between right and wrong, being aware of personal space and responding to questions.

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Mrs. Lodge

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Lopez Middle School

A.L.E. Electives



Mrs. Morrow's Work Skills

Work Skills is taught on site in the cafeteria. Students learn how to rack trays, operate the dishwasher, wash dishes, dry and stack dishes, refill the refrigerator with beverages, and refill condiments and utensils. Students are provided visuals and step-by-step instructions by a special education teacher. Support is tapered throughout the year to increase workplace independence, and progress is monitored through a rubric. Students will fill out an application and interview with their boss, the cafeteria manager, before beginning training. Students are taught critical skills such as following directions, accepting criticism and feedback, understanding and following behavioral expectations of varying situations, planning what needs to be done, making pro-social statements, delayed gratification, reminding yourself and others, ignoring natural sounds in order to work independently, how to handle safety issues, prioritizing what is most important, what to do when someone is in your way, how to ask for help, and how to problem solve in order to get the job done, as well as expected grooming, hygiene and clothing for professional environments.



Mrs. Lodge's Work Skills

Work Skills is taught on site in the classroom. Students learn functional skills needed in the grocery store and a restaurant setting such as making a grocery list, following that list, paying for items in a grocery store setting, how to read a menu, order from a menu, and pay for items in a restaurant setting. Students will also learn how to bag and restock groceries, take an order, put together orders and will have an opportunity to learn about a cash register. Students are provided visuals and step-by-step instructions by a special education teacher. Support is tapered throughout the year to increase workplace independence. Students are taught critical skills such as following directions, taking turns, understanding and following behavioral expectations of varying situations, recognizing the need for help, how to ask for help, as well as expected grooming, hygiene and clothing for professional environments.

