

## Touching and understanding Perception of detail



### Activity: Explore herb shakers

Various objects used in the kitchen have interesting details. Shakers often have recesses to open the lid and the lid often has pins that fit in the holes.

### Set-up of the activity

The herbs can be used during a cooking activity.

0-2

- Explore various herb shakers together with the client and discover the details.
- Let the client smell the scents.

2-4

- Explore various herb shakers together with the client and discover the details.
- Let the client smell the scents.
- Point out the opening to the client and shake a bit of the herb on the client's hand.

4-6

- Let the client discover the details and name them, such as "a pin", "a hole" or "a knob".
- Let the client smell the herb and name several smells, if possible.
- Point out the opening to the client and shake a bit of the herb on the client's hand or let him do this by himself, if possible.
- Use the herbs to bake something, such as a spice mix for gingerbread.

### Points for observation and focus

- Observe how the client explores the details. Note how big the details need to be in order for the client to perceive them properly.
- Check whether the client's fine motor skills are sufficient for perceiving the details.
- Notice whether the smells and touching of the herbs provoke any aversion.
- Check whether the client has sufficient language comprehension to name the herbs and details.

### Alternative materials

- Shaker with icing sugar
- Shower head

### Can also be used in the categories

- Two-handedness (TH)
- Tactual language (TL)