

Food & Cooking



Food Storage



If you struggle to remember what you have, and end up having food spoil before it is used:



Keep food visible!



Arrange the fridge so you can see perishable or important things right away



For pantry items, try open shelves or wire baskets



Keep things organized in predictable places so you always know where they

Keep a list of current items on the fridge door

Recipes & Cooking



Keep a list of familiar recipes that you like to eat in a visible spot to make decision making easier

Find simple recipes! There are even cook books written with autistic people in mind.



Don't be afraid to play with recipes you find!

- It's okay to replace or exclude ingredients you don't like
- You can play with **changing textures**, like blending lumpy foods



Try something **kitchen tools** that make things quicker an easier

- Air fryer or toaster oven can be less intimidating than the oven
- Easy cooking items like boiled egg makers or rice cookers



Prepared food items can make things simpler, like pre-shredded cheese



Keep your favorite go-to non-perishable stocked, and pack one with you in your bag as a just-in-case