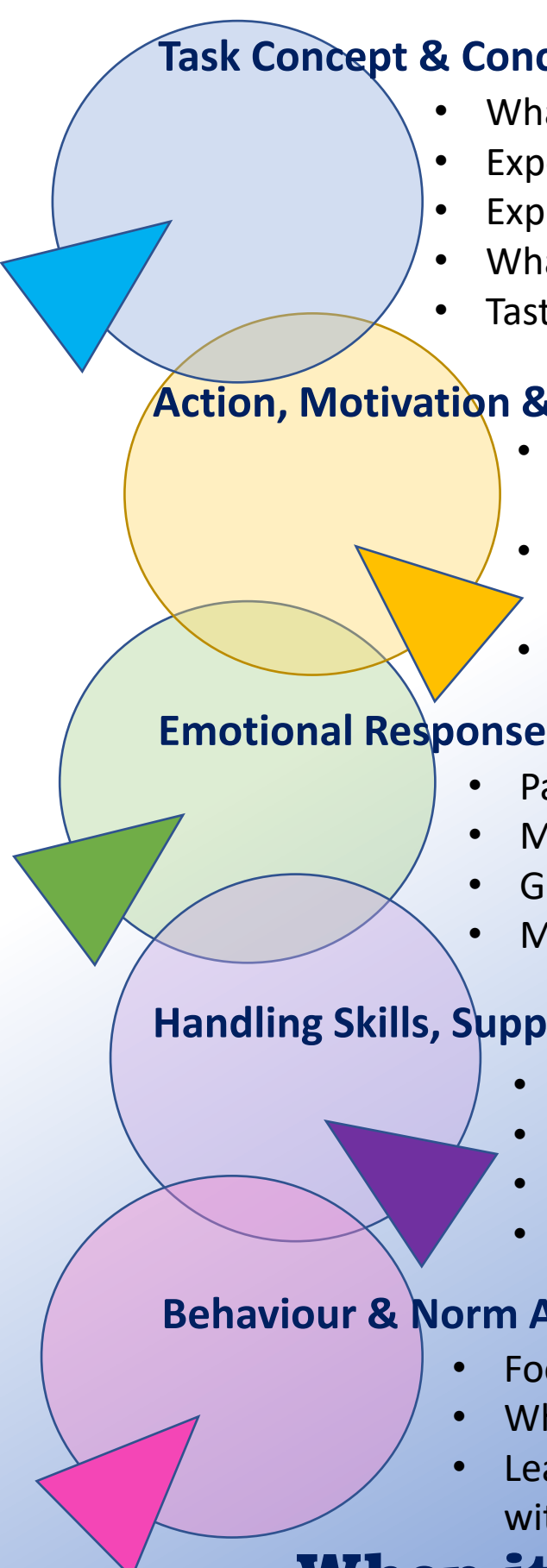


When is a Pizza not a Pizza? ...

A taster session in the **Vona Du Toit Model of Creative Ability** and how to apply the theory to support a patient's participation in a cooking session. See supporting documents for more information



Task Concept & Concept Formation

- What makes a pizza a pizza?
- Experience the kneading of dough
- Explore different toppings
- What knowledge & skills do you need?
- Taste of Italy or something nouveau?

Action, Motivation & Product

- Does it matter what it looks like if it tastes good?
- What situations would motivate you to make a pizza?
- How much effort is appropriate?

Emotional Responses & Relating to Others

- Passively follows or leads others
- Making it fun
- Getting the atmosphere right
- Making pizza for others or for ourselves

Handling Skills, Support & Supervision

- Back to basics or fancy equipment?
- Familiar kitchen or over a fire pit?
- Technical ability or using 'life hacks'
- Recipe book or master class?

Behaviour & Norm Awareness

- Food hygiene
- What's acceptable in the session?
- Learns from mistakes or struggles with failure?

...When it is an Occupational Therapy Intervention!