

CDEV 124 – Creative Cooking for Young Children

Instructor: Fonda Miller

Class Code: CRN: 30072 –Room 202

Academic Term: Summer, 2013

Phone: 760-355-6233; e-mail: fonda.miller@imperial.edu

Office: 2201

Office Hours:

Text: *The Cooking Book – Fostering Young Children’s Learning and Delight* by Laura Colker. Published by the National Association for the Education of Young Children, 2005.

Various internet references as assigned in class and placed on Blackboard.

Course Description:

Cooking experiences for the preschool classroom. Development of effective, developmentally appropriate cooking activities. (CSU)

Student Learning Outcomes:

1. Identify the domains of learning involved in cooking.
2. Identify, plan and demonstrate developmentally appropriate cooking activities.
3. Create extensions of cooking activities into other areas of the curriculum.

Course Objectives and Minimum Standards for a Grade of “C”:

Student will be able to:

1. Demonstrate ability to create and carry out developmentally appropriate cooking activities.
2. Write lesson plans for cooking activities
3. Create a cooking curriculum for young children.
4. Recognize the relationship between cooking and children’s development in premath, preliterature, and nutrition.

Core Content:

Cooking, activities; cooking curriculum; and the relationship between cooking and other areas of development.

Disabled Student Programs and Services (DSP&S)

Any student with a documented disability who may need educational accommodations should notify the instructor and the Disabled Student Programs (DSP&S) office as soon as possible.

DSP&S (760) 355-6312

Room 2117

Health Sciences Building

Methods of Evaluation:

Grades will be based upon class participation, attendance and the completion of **assignments**, pop quizzes, quizzes and tests throughout the semester. All material presented in the text, **study** guide, videos and handouts will be part of the evaluation process.

All assignments should be typed or written legibly in blue or black ink.

No assignments or projects will be accepted late. They are due on the date assigned. Every student has the same chance to prepare for quizzes and tests. If you miss a quiz and have extra time to study, it is unfair to those students who took the quiz on time. In order to make up a test, quiz, or assignment you must show proof for the absence (doctors's note, hospitalization paperwork) and it must be approved by the instructor. Regardless of the reason for a missed quiz, all missed quizzes and tests must be made up within a week of when your class took the test or quiz. Make-ups are at my office during office hours. Please make sure you are here when tests are scheduled. If you are not here for a scheduled test, you will receive no points for the test. A missed assignment or test is considered an "F" and no points will be given. Plan a schedule to allow for ample study time so you will be prepared. There is no penalty for taking a quiz or test *before* the scheduled time.

Grading Policy

"When grades are given for any course of instruction taught in a community college district, the grade given to each student determined by the faculty member of the course, and the determination of the student's grade by the instructor, in the absence of a mistake, fraud, bad faith or incompetency, shall be final." *California Education Code, Section 76224(a)*

Everyone in each class can earn an "A" grade. There is no set number or percentage that limits how many A's can be earned in each class.

All assignments have a rubric by which the student can view what is required to receive the highest grade on that assignment.

Attendance and Class Policies

Regular attendance in all classes is expected of all students enrolled. Instructors are expected to take a student's attendance record into account in computing grades. A student may be excluded from further attendance in a class during a semester when absences after the close of registration have exceeded the number of class hours which the class meets per week.

An instructor will drop any student judged to be disturbing element in class or lab.

The instructor has the right to ask any student to leave class or lab who is disrupting the education of others.

Each time a student is tardy, they will automatically have attendance points deducted from the total possible points for attendance.

Each absence will mean an automatic deduction of points from the total possible points.

It is the student's responsibility to complete a drop request if they are withdrawing from the class.

It is also the student's responsibility to make an appointment with the instructor if they have concerns about their progress in the class.

Cheating and plagiarism (using someone else's ideas or writing without acknowledgement or permission, or passing off someone else's work as your own) can result in any one of a variety of sanctions and will receive a zero on the assignment or test.

The use of cellular phones, smart phones, beepers, alarm watches, etc. is not permitted in class. Please be sure to turn off such devices upon arriving to class. Please contact the instructor about any special circumstances that might make it difficult for you to comply with this rule.

No food or drink is allowed in any classroom.

Class Schedule, Assignments, and Grade Breakdown

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Schedule is subject to change at the instructor's discretion. Student is responsible for all changes.

Last day to drop with a 'W' grade is July 23, 2013

1. 6/24 Introduction to course
2. 6/25 Reading: Chap1 in text; On Blackboard: Healthy From the Start and Learning Through Play
3. 6/26 p.6-10 – Do reading questions to turn in on the following Monday7/1
4. 7/1
5. 7/2 Colker – Chap. 2 & 3; On Blackboard: Learning through Play 11-20; Cup Cooking handout
6. 7/3
7. 7/8 Demonstrations Colker – Chap. 4; On Blackboard: How to Feed Babies & Toddlers in the 21st Century, Learning through Play : p. 21-35
8. 7/9 Demonstrations
9. 7/10 Demonstrations and 5 recipes with lesson plans due to be turned in
10. 7/15 Colker-Chap. 5; On Blackboard: What Can We do to prevent Obesity?
11. 7/16
12. 7/17 5 step-by step recipes due with lesson plans
13. 7/22 Demonstrations of Book in a Bag Art and Science Recipes
14. 7/23 Demonstrations on Book in a Bag Last Day to Drop with a W

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| 15. 7/24 | Demonstrations on Book in a Bag | 5 recipes with lesson plans Due |
| 16. 7/29 | Demonstrations | Selected Handouts |
| 17. 7/30 | Review | |
| 18. 7/31 | Final Exam from reading questions | |

Course Assignments:

5 step-by-step recipe cards	100 points
10 recipes with lesson plans **	100 points
Presentation of one step-step recipe	50
Book in a bag prep/sharing	50
Reading Questions (5 x 10 pts. Each)	50
Final Exam	50 points
TOTAL	400 points

** indicates portfolio assignment

Grade Breakdown:

100 - 90%	= A	= 360 -400 points
89 - 80%	= B	= 359 – 320 points
79 - 70%	= C	= 319 – 280 points
69 - 60%	= D	= 279 – 240 points
59% and below	= F	= 239 points