

Basic Course Information

Semester:	Spring 2017	Instructor Name:	Cecile Richmond
Course Title & #:	Creative Cooking for Children CDEV 124	Email:	cecile.richmond@imperial.edu
CRN #:	21150	Webpage (optional):	
Classroom:	211	Office #:	
Class Dates:	13 FEB TO 09 JUN 2017	Office Hours:	
Class Days:	Thursdays	Office Phone #:	760=235-5441
Class Times:	6:00pm to 8:15pm	Emergency Contact:	
Units:	2.0		

Course Description

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

Student Learning Outcomes

Upon course completion, the successful student will have acquired new skills, knowledge, and or attitudes as demonstrated by being able to:

1. Identify the domains of learning involved in cooking. (ILO1, ILO2)
2. Identify, plan and demonstrate developmentally appropriate cooking activities. (ILO1, ILO2, ILO4)
3. Create extensions of cooking activities into other areas of the curriculum. (ILO1, ILO2, ILO4)

Course Objectives

Upon satisfactory completion of the course, students 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 cooking curriculum for young children.
4. Recognize relationship between cooking and children's development in pre-math, pre-literature, and nutrition.

Textbooks & Other Resources or Links

- Colker, Laura J 2009. *The Cooking Book: Fostering Young Children's Learning and Delight* NAEYC ISBN: 978-1928896203.
- OPTIONAL: Cook, Deanna F 1995. *The Kids' Multicultural Cookbook: Food & Fun Around the World (Williamson Kids Can! Series)* Williamson Publishing Company ISBN: 978-0913589915
California State Preschool Learning Foundations, Available at:
<http://www.cde.ca.gov/sp/cd/re/documents/preschoollf.pdf>

Course Requirements and Instructional Methods

Grades will be based upon class participation, attendance and 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.

To make up a test, quiz or assignment you must show proof for the absence (doctor's note, hospitalization paperwork, etc.) 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 that quiz. Make-ups are to be determined upon scheduling.

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 your 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.

Computer Assisted Instruction

Out of Class Assignments: The Department of Education policy states that one (1) credit hour is the amount of student work that reasonably approximates not less than one hour of class time and two (2) hours of out-of-class time per week over the span of a semester. WASC has adopted a similar requirement.

Course Grading Based on Course Objectives

COURSE ASSIGNMENTS:

• <u>2 Quizzes - 2 x 25 points</u>	= 50 points
• <u>10 Recipes for Young Children - 10 x 5 points</u>	= 50 points
• <u>Demonstration of Recipe with Activity Plan</u>	= 50 points
• <u>Cooking kit Demonstration</u>	= 150 Points
• <u>Children's Cookbook *** With 20 Recipes, minimum and 5 recipes done in rebus recipe step by step format</u>	= 200 points
	TOTAL = 500 POINTS

*** Indicates portfolio assignment

GRADE BREAKDOWN:

100 - 90% = A = 450 - 500 Points

89 - 80% = B = 449 - 400 Points

79 - 70% = C = 399 - 350 Points

69 - 60% = D = 349 - 300 Points

59% and below = F = 299 Points

"When grades are given for any course of instruction taught in a community college district, the grade given to each student shall be the grade determined by the faculty member of the course, and the determination of the student's grade by the instructor, in the absence of 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

- A student who fails to attend the first meeting of a class or does not complete the first mandatory activity of an online class will be dropped by the instructor as of the first official meeting of that class. Should readmission be desired, the student's status will be the same as that of any other student who desires to add a class. It is the student's responsibility to drop or officially withdraw from the class. See [General Catalog](#) for details.
- Regular attendance in all classes is expected of all students. A student whose continuous, unexcused absences exceed the number of hours the class is scheduled to meet per week may be dropped. For online courses, students who fail to complete required activities for two consecutive weeks may be considered to have excessive absences and may be dropped.

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- Absences attributed to the representation of the college at officially approved events (conferences, contests, and field trips) will be counted as 'excused' absences.

Classroom Etiquette

- Electronic Devices: Cell phones and electronic devices must be turned off and put away during class, unless otherwise directed by the instructor.
- Food and Drink are prohibited in all classrooms. Water bottles with lids/caps are the only exception. Additional restrictions will apply in labs. Please comply as directed by the instructor.
- Disruptive Students: Students who disrupt or interfere with a class may be sent out of the room and told to meet with the Campus Disciplinary Officer before returning to continue with coursework. Disciplinary procedures will be followed as outlined in the [General Catalog](#).
- Children in the classroom: Due to college rules and state laws, no one who is not enrolled in the class may attend, including children.

Online Netiquette

- What is netiquette? Netiquette is internet manners, online etiquette, and digital etiquette all rolled into one word. Basically, netiquette is a set of rules for behaving properly online.
- Students are to comply with the following rules of netiquette: (1) identify yourself, (2) include a subject line, (3) avoid sarcasm, (4) respect others' opinions and privacy, (5) acknowledge and return messages promptly, (6) copy with caution, (7) do not spam or junk mail, (8) be concise, (9) use appropriate language, (10) use appropriate emoticons (emotional icons) to help convey meaning, and (11) use appropriate intensifiers to help convey meaning [do not use ALL CAPS or multiple exclamation marks (!!!!)].

Academic Honesty

Academic honesty in the advancement of knowledge requires that all students and instructors respect the integrity of one another's work and recognize the importance of acknowledging and safeguarding intellectual property.

There are many different forms of academic dishonesty. The following kinds of honesty violations and their definitions are not meant to be exhaustive. Rather, they are intended to serve as examples of unacceptable academic conduct.

- Plagiarism is taking and presenting as one's own the writings or ideas of others, without citing the source. You should understand the concept of plagiarism and keep it in mind when

taking exams and preparing written materials. If you do not understand how to “cite a source” correctly, you must ask for help.

- Cheating is defined as fraud, deceit, or dishonesty in an academic assignment, or using or attempting to use materials, or assisting others in using materials that are prohibited or inappropriate in the context of the academic assignment in question.

Anyone caught cheating or plagiarizing will receive a zero (0) on the exam or assignment, and the instructor may report the incident to the Campus Disciplinary Officer, who may place related documentation in a file. Repeated acts of cheating may result in an F in the course and/or disciplinary action. Please refer to the [General Catalog](#) for more information on academic dishonesty or other misconduct. Acts of cheating include, but are not limited to, the following: (a) plagiarism; (b) copying or attempting to copy from others during an examination or on an assignment; (c) communicating test information with another person during an examination; (d) allowing others to do an assignment or portion of an assignment; (e) using a commercial term paper service.

Additional Student Services

Imperial Valley College offers various services in support of student success. The following are some of the services available for students. Please speak to your instructor about additional services which may be available.

[Blackboard Support Site](#). The Blackboard Support Site provides a variety of support channels available to students 24 hours per day.

[Learning Services](#). There are several learning labs on campus to assist students through the use of computers and tutors. Please consult your [Campus Map](#) for the [Math Lab](#); [Reading, Writing & Language Labs](#); and the [Study Skills Center](#).

[Library Services](#). There is more to our library than just books. You have access to tutors in the [Study Skills Center](#), study rooms for small groups, and online access to a wealth of resources.

Disabled Student Programs and Services (DSPS)

Any student with a documented disability who may need educational accommodations should notify the instructor or the [Disabled Student Programs and Services](#) (DSP&S) office as soon as possible. The DSP&S office is located in Building 2100, telephone 760-355-6313. Please contact them if you feel you need to be evaluated for educational accommodations.

Student Counseling and Health Services

Students have counseling and health services available, provided by the pre-paid Student Health Fee.

[Student Health Center](#). A Student Health Nurse is available on campus. In addition, Pioneers Memorial Healthcare District provide basic health services for students, such as first aid and care for minor illnesses. Contact the IVC [Student Health Center](#) at 760-355-6128 in Room 1536 for more information.

Mental Health Counseling Services. Short-term individual, couples, family, and group therapy are provided to currently enrolled students. Contact the IVC [Mental Health Counseling Services](#) at 760-355-6196 in Room 2109 for more information.

Student Rights and Responsibilities

Students have the right to experience a positive learning environment and to due process of law. For more information regarding student rights and responsibilities, please refer to the IVC [General Catalog](#)

Information Literacy

Imperial Valley College is dedicated to helping students skillfully discover, evaluate, and use information from all sources. The IVC [Library Department](#) provides numerous [Information Literacy Tutorials](#) to assist students in this endeavor.

Anticipated Class Schedule/Calendar

<u>Date or Week</u>	<u>Activity, Assignment, and/or Topic</u>	<u>Pages/ Due Dates/Tests</u>
<u>Week 1</u> <u>2/16/17</u>	Syllabus & Introduction to Creative Cooking	Read chapter 1
<u>Week 2</u> <u>2/23/17</u>	<ul style="list-style-type: none"> • Lesson Plans/Activity plan • Recourses • Recipes 	Review chapter 1 Read chapter 2
<u>Week 3</u> <u>3/2/17</u>	Discussion on <ul style="list-style-type: none"> • Cooking Vocabulary • Materials and Tools for Cooking 	Review chapter 2 Read chapter 3 Recipe#1 Due
<u>Week 4</u> <u>3/9/17</u>	<ul style="list-style-type: none"> • Health and Safety • Hand Washing/ Demonstration • Nutrition/Food Groups • Food Pyramid 	Quiz #1 Cooking vocabulary and Tools for cooking Recipe#2 Due
<u>Week 5</u> <u>3/16/17</u>	<ul style="list-style-type: none"> • Setting up the physical environment/Space for cooking (Video) Discussion 	Recipe#3 Due Read Chapter 4
<u>Week 6</u> <u>3/23/17</u>	<ul style="list-style-type: none"> • Developmental Readiness/Age Appropriate chart/Discussion • Cooking with a small group 	Review Chapter 4 Read Chapter 5 Recipe#3 Due

<u>Date or Week</u>	<u>Activity, Assignment, and/or Topic</u>	<u>Pages/ Due Dates/Tests</u>
<u>Week 7</u> <u>3/30/17</u>	<ul style="list-style-type: none"> • Meaningful cooking experiences • Reinforcing concepts. • Extending children's learning 	Review Chapter 5 Recipe #4 Due
<u>Week 8</u> <u>4/6/17</u>	<ul style="list-style-type: none"> • Using Recipes with young children/Cooking Charts/Cooking Cards/Using Visuals • Discuss Recipe Demonstrations/Choices of extended areas. 	Read Part 2 in book "Lets Get Cooking" Quiz #2 Recipe #5 Due
<u>Week 9</u> <u>4/13/17</u>	Learning to Cook /Cooking to learn <ul style="list-style-type: none"> • How cooking addresses learning goals • Intergrading and connecting curriculum • Demonstration of Recipe Connected with a curriculum area 	Review Part 2 Demonstrations of Recipe of choice /Cooking Activity plan due Recipe #6 due
<u>Week 10</u> <u>4/20/17</u>	<ul style="list-style-type: none"> • Spring break/no class 	
<u>Week 11</u> <u>4/27/17</u>	<ul style="list-style-type: none"> • Learning to Cook /Cooking to learn • How cooking addresses learning goals • Intergrading and connecting curriculum (continued) 	Recipe #7 Due Continue Demonstrations of Recipe of choice/ Cooking Activity plan due
<u>Week 12</u> <u>5/4/17</u>	<ul style="list-style-type: none"> • Connecting Math with Creative Cooking (Demo) • Connecting Science with Creative Cooking 	Recipe # 8 Due
<u>Week 13</u> <u>5/11/17</u>	<ul style="list-style-type: none"> • Connecting Art with Creative Cooking (Demo) • Connecting Culture with Creative Cooking 	Recipe #9 Due
<u>Week 14</u> <u>5/18/17</u>	<ul style="list-style-type: none"> • Connecting literacy with Creative Cooking (Demo) • Connecting Music with Creative Cooking • Connecting a theme with Creative Cooking 	Recipe # 10 Due
<u>Week 15</u> <u>5/25/17</u>	<ul style="list-style-type: none"> • Review Learning to Cook/Cooking to Learn • Connecting and Intergrading curriculum • Begin Cooking Kit Presentations 	Start Cooking Kit Presentations
<u>Week 16</u> <u>6/1/17</u>	<ul style="list-style-type: none"> • Cookbooks Due • Continue with Cooking Kit Demonstrations 	Cookbooks due
<u>Week 17</u> <u>6/8/17</u>	<ul style="list-style-type: none"> • Review and Discussion on class • Finish Cooking Kit Demonstrations 	Finish Demonstations

Tentative, subject to change without prior notice