

5055 Santa Teresa Blvd Gilroy, CA 95020

Course Outline

Course: CD 24 Division: 50 Also Listed As:

Term Effective: 200930, INACTIVE COURSE

Short Title: ED/COOK/NUTR/EXCHLD

Full Title: Educational Cooking & Nutritional Experiences for Children

 Contact Hours/Week
 Units
 Number of Weeks
 Total Contact Hours

 Lecture: 1.5
 2
 17.34
 Lecture: 26.01

 Lab: 1.5
 Lab: 26.01
 Other: 0
 Other: 0

 Total: 3
 Total: 52.02

Credit Status: D - Credit - Degree Applicable

Grading Modes: L - Standard Letter Grade

Repeatability: N - Course may not be repeated

Schedule Types: 02 - Lecture and/or discussion

03 - Lecture/Laboratory

04 - Laboratory/Studio/Activity

Course Description:

Focuses on methods of helping young children acquire basic knowledge and positive attitudes towards nutritious foods. Students develop projects, prepare educational experiences, make educational games and activities that support key concepts in nutrition. The student will also learn to complete government reimbursement forms and state approved menus.

ARTICULATION and CERTIFICATE INFORMATION

Associate Degree:

CSU GE:

IGETC:

CSU TRANSFER:

Transferable CSU, effective 199050

UC TRANSFER:

Not Transferable

PREREQUISITES:

COREQUISITES:

STUDENT LEARNING OUTCOMES:

- 1. Students will complete 10 month educational cooking curriculum plan.
- 2. Students will make a cooking presentation appropriate for young children.
- 3. Students will develop a nutrition notebook to include recipes, literature pertaining to food, fingerplays, poetry, games, science, art, multicultural and celebration activities.
- 4. Students will make additional projects to use in the classroom for an integrated curriculum using food related activities.

TOPICS AND SCOPE:

Inactive Course: 12/08/2008

Please see new course content that is attached to the course

outline which is located in the Instruction Office.

ASSIGNMENTS:

Assignments are included with course content.

COURSE OBJECTIVES:

- 1. Plan food experience projects for young children.
- 2. Execute successfully such projects for young children.
- 3. Plan daily menus for young children, taking into consideration the government's reimbursible patterns and nutritional guidelines.
- 4. Make games and activities to support food/nutrition learnings promoted at mealtime and snack preparation experiences.

METHODS OF INSTRUCTION:

Lecture, hands-on experiences, demonstrations

REPRESENTATIVE TEXTBOOKS:

^uCook and Learn (A Child's Cookbook)^s, Beverly Veitch, Thelma Harms

^uCreative Food Experiences for Children^s, Helen T. Goodwin, Gerry Pollen

^uCan Piaget Cook?^s, Mary Ann Christenberry and Barbara Stevens OTHER MATERIALS REQUIRED TO BE PURCHASED BY THE STUDENT: Food for one presentation, felt markers, permanent markers, contact paper, 2 yds. pellon, tag board.

SUPPLEMENTAL DATA:

Basic Skills: N

Classification: I Noncredit Category: Y Cooperative Education:

Program Status: 2 Stand-alone

Special Class Status: N

CAN:

CAN Sequence:

CSU Crosswalk Course Department: CD CSU Crosswalk Course Number: 24

Prior to College Level: Y

Non Credit Enhanced Funding: N

Funding Agency Code: Y

In-Service: N

Occupational Course: C Maximum Hours: Minimum Hours:

Course Control Number: CCC000149601 Sports/Physical Education Course: N Taxonomy of Program: 130500