

Basic Course Information

Semester:	FALL 2025	Instructor Name:	CECILE RICHMOND
Course Title & #:	CDEV 124 CREATIVE COOKING	Email:	CECILE.RICHMOND@IMPERIAL.EDU
CRN #:	11371	Webpage (optional):	
Classroom:	207	Office #:	203 C
Class Dates:	8/11/25 TO 12/5/25	Office Hours:	M-3:30PM TO 5:30PM W-11:30AM TO 1:30PM
Class Days:	TTH	Office Phone #:	760-235-5441
Class Times:	8AM TO 9:05AM	Emergency Contact:	760-235-5441
Units:	2	Class Format/Modality:	FACE TO FACE

Course Description

Cooking experiences for the preschool classroom. Development of effective, developmentally appropriate cooking activities that encourage learning in science, math, and literacy skills. (CSU)

Course Prerequisite(s) and/or Corequisite(s)

NONE

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

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 premath, preliterature, 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. California State Preschool Learning Foundations, Available at: <http://www.cde.ca.gov/sp/cd/re/documents/preschoollf.pdf>

Course Requirements and Instructional Methods

- 5 Recipes with Rebus for Young Children - 20 x 5 points = 100 points
- Cooking activity with Rebus and Demonstration = 100 points
- Cooking Area PowerPoint Presentation = 100
- Cooking kit and Demonstration = 150 Points
- In class participation = 50 points
- Final: Children's Cookbook With 10 Recipes, and 5 recipes done in rebus recipe step by step format = 200 points

Course Grading Based on Course Objectives

A= 100-90 % B= 89-80 % C= 79-70% D= 69-59%, F=58% and below

Academic Honesty (Artificial Intelligence -AI)

IVC values critical thinking and communication skills and considers academic integrity essential to learning. Using AI tools as a replacement for your own thinking, writing, or quantitative reasoning goes against both our mission and academic honesty policy and will be considered academic dishonesty, or plagiarism unless you have been instructed to do so by your instructor. In case of any uncertainty regarding the ethical use of AI tools, students are encouraged to reach out to their instructors for clarification.

Accessibility Statement

Imperial Valley College is committed to providing an accessible learning experience for all students, regardless of course modality. Every effort has been made to ensure that this course complies with all state and federal accessibility regulations, including Section 508 of the Rehabilitation Act, the Americans with Disabilities Act (ADA), and Title 5 of the California Code of Regulations. However, if you encounter any content that is not accessible, please contact your instructor or the area dean for assistance. If you have specific accommodations through **DSPS**, contact them for additional assistance.

We are here to support you and ensure that you have equal access to all course materials.



Course Policies

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.

□ 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. Plagiarism is to take and present 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 correctly 'cite a source', 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, or assisting others in using materials, which are prohibited or inappropriate in the context of the academic assignment in question. 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 School 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) use of a commercial term paper service on the exam or assignment.

Other Course Information

USE THE TECHNOLOGY

In order to complete your work for this course, you will be using a variety of technologies

- Within Canvas (discussion boards, blogs, assignments, and quizzes).
- Google Docs/Slides/Forms (you do not have to create an account).

Contributions you make to the course (through Discussion Boards, Google Docs, Google Slides, etc.) are not made available to anyone outside of our course. If you ever have concerns about sharing, please

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contact me directly.

CREATE A CULTURE OF RESPECT

This course must be a safe place to allow people to fully engage and share.

- Please be open-minded, respectful, and non-judgmental of diverse practices and views.
- If you need further guidance, refer to the Ground Rules or reach out to me.
- Please let me know immediately if you see or experience anything that is inappropriate, offensive, or confrontational.

BE A COURSE QUALITY ADVOCATE

- While I would prefer that my course be error-free and close to perfect, it won't be.
- You may find issues in Canvas that I miss.
- Please contact me when you see an error, or if something is not working correctly.
- If the first student who finds such a thing lets me know, it can be fixed before it affects anyone else.

YOUR PRESENCE MATTERS

The learning that takes place in this course is a group effort.

- Everyone must be responsible for their actions in the course and recognize their importance and impact on everyone's learning.
- The learning environment for everyone is negatively impacted when students are not participating.
- Your presence is important!)

Financial Aid

Your Grades Matter! In order to continue to receive financial aid, you must meet the Satisfactory Academic Progress (SAP) requirement. Making SAP means that you are maintaining a 2.0 GPA, you have successfully completed 67% of your coursework, and you will graduate on time. If you do not maintain SAP, you may lose your financial aid. If you have questions, please contact financial aid at finaid@imperial.edu.

IVC Student Resources

IVC wants you to be successful in all aspects of your education. For help, resources, services, and an explanation of policies, visit <http://www.imperial.edu/studentresources> or click the heart icon in Canvas.

Anticipated Class Schedule/Calendar

Date or Week	Activity, Assignment, and/or Topic	Pages/ Due Dates/Tests
<u>Week 1</u> 8/12 8/14	<ul style="list-style-type: none"> • <u>SYLLABUS &</u> • <u>INTRODUCTION OVERVIEW OF CLASS AND BOOK</u> • DISCUSS ASSIGNMENTS AND FINAL 	
<u>Week 2</u> 8/19 8/21	<u>REVIEW CHAPTER 1 AND 2</u> <ul style="list-style-type: none"> • CHOOSING RECIPES • AGE-APPROPRIATE PAGE 6 DAP • COOKING AND BAKING EQUIPMENT <u>DISCUSSION ON</u> • COOKING VOCABULARY • MATERIALS AND TOOLS FOR COOKING • UTENCILS TOOLS, SMALL APPLIANCES • IN CLASS ACTIVITY "UTENCILS" 1/4 	<ul style="list-style-type: none"> • IN CLASS COOKING ACTIVITY UTENCIL PRESENTATION
<u>Week 3</u> 8/26 8/28	<ul style="list-style-type: none"> • WHY COOK WITH CHILDREN DISCUSS RECIPES AND ASSIGNMENTS • WHAT IS A REBUS CHART AND CARDS • USING RECIPES WITH YOUNG CHILDREN/COOKING CHARTS/COOKING CARDS/USING VISUALS • DISCUSS RECIPE DEMONSTRATIONS/CHOICES OF AREAS • IN CLASS ACTIVITY 	<ul style="list-style-type: none"> • READ CHAPTER 2 "SETTING UP TO COOK" • RECIPE #1 AND 2 DUE •
<u>Week 4</u> 9/2 9/4	<ul style="list-style-type: none"> • COOKING MATERIALS • SETTING UP A COOKING AREA IN CLASS COOKING ACTIVITY • COOKING SET UP AND • DISCUSS COOKING KIT 	<ul style="list-style-type: none"> • IN CLASS COOKING ACTIVITY

Date or Week	Activity, Assignment, and/or Topic	Pages/ Due Dates/Tests
Week 5 9/9 9/11	<ul style="list-style-type: none"> • SHARE RECIPES AND REBUS • COOKING KIT PRESENTATIONS 	
Week 6 9/16 9/18	<ul style="list-style-type: none"> • SHARE RECIPES AND REBUS • COOKING KIT PRESENTATIONS 	<ul style="list-style-type: none"> • READ CHAPTER 3 "PUTTING SAFETY AND HEALTH FIRST" •
Week 7 9/23 9/25	<ul style="list-style-type: none"> • PUTTING SAFETY AND HEALTH FIRST • SHARP STUFF. • SAFETY AND SUPERVISION • TEACHER PREPARATION • HOT STUFF • GERMY STUFF • KITCHEN RULES • SHARE RECIPES • REVIEW REBUS CARDS AND CHART • IN CLASS COOKING ACTIVITY • DISCUSS COOKING ACTIVITY PRESENTATIONS • 	<p>DEMONSTRATION ON WASHING HANDS AND IN CLASS COOKING ACTIVITY</p>
Week 8 9/30 10/2	<ul style="list-style-type: none"> • □ LESSON PLANS/ACTIVITY PLAN □ RESOURCES □ RECIPES • LEARNING TO COOK /COOKING TO LEARN □ • HOW COOKING ADDRESSES LEARNING GOALS • INTERGRADING AND CONNECTING CURRICULUM • CONNECTING ART WITH CREATIVE COOKING • CONNECTING CULTURE WITH CREATIVE COOKING 	<ul style="list-style-type: none"> •

Date or Week	Activity, Assignment, and/or Topic	Pages/ Due Dates/Tests
	<ul style="list-style-type: none"> • MEANINGFUL COOKING EXPERIENCES • REINFORCING CONCEPTS. • EXTENDING CHILDREN'S LEARNING 	
<u>Week 9</u> 10/7 10/9	<u>DISCUSS CHAPTER 4 AND 5</u> <ul style="list-style-type: none"> • HOW COOKING ADDRESSES LEARNING • CONNECTION TO MATH SCIENCE, LANGUAGE, LITERACY AND MUSIC • REVIEW FINAL "COOKBOOK" • 	<ul style="list-style-type: none"> • IN CLASS COOKING ACTIVITY
<u>Week 10</u> 10/14 10/16	WORK ON ACTIVITY PLAN FOR COOKING ACTIVITY	•
<u>Week 11</u> 10/21 10/23	WORK ON COOKING ACTIVITY AND REBUS FOR PRESENTATIONS	•
<u>Week 12</u> 10/28 10/30	<ul style="list-style-type: none"> • COOKING ACTIVITY AND REBUS CARDS AND CHART PRESENTATIONS 	•
<u>Week 13</u> 11/4 11/6	<ul style="list-style-type: none"> • COOKING ACTIVITY AND REBUS CARDS AND CHART PRESENTATIONS 	•
<u>Week 14</u> 11/11 11/13	PRESENTATION of Recipe ACTIVITY PLAN Connected with MATH OR SCIENCE AND REBUS	•
<u>Week 15</u> 11/18 11/20	<ul style="list-style-type: none"> • COOKING AREA POWERPOINT DUE ON CANVAS ONLY • REVIEW OF CHAPTERS • WORK ON FINAL • REVIEW FINAL • 	•
<u>Week 16</u> 11/25 11/27	<u>NO CLASS THANKSGIVING BREAK</u>	



Date or Week	Activity, Assignment, and/or Topic	Pages/ Due Dates/Tests
<u>Week 17</u> 12/2 12/4	<ul style="list-style-type: none">FINAL RECIPE BOOK DUE	<ul style="list-style-type: none">

Subject to change without prior notice