## HEAD START FOOD EXPERIENCE

Center	Food l	Experience Name:	Chef/Cook Job	
Person leading experience		n of time: 15 minu	tes	
Description: Reason for choosing project, in terms of children learning (behavioral goals): Discuss what a chef or cook does. What do they wear? How are they a community helper?				
This food experience allows children to learn by participating in:				
asting	dipping/portioning	pouring	cutting	
nixing	measuring	cooking		
ther (describe)				
What other classroom activity/activities related or added to this experience?				
nath	music	art	film	
ooks	field trip	X other (describ	e) Discussion	
Supplies needed: Picture of a chef or cook, Book about a chef or baker (if available)				
re step-by-step:				
<ol> <li>Read a book about a chef or baker if available</li> <li>Have a discussion with the class about how to recognize a chef/baker (White coat/Chef hat)</li> <li>Who can be a chef? where do they work?</li> <li>Talk about how we can all be healthy chefs/cooks at school or home</li> <li>When we go to a resturant, or eat at school who makes our food?</li> <li>7.</li> <li>8.</li> <li>9.</li> <li>10.</li> </ol>				
	eading experience tion: Reason for choosing does. What do they we had experience allows ching asting ther (describe) ther classroom activity/anath the cooks are step-by-step:  Read a book about a cill Have a discussion with Who can be a chef? we Talk about how we can	eading experience Length tion: Reason for choosing project, in terms of chi does. What do they wear? How are they a come of experience allows children to learn by particip asting dipping/portioning mixing measuring ther (describe) her classroom activity/activities related or added math music ooks field trip s needed: Picture of a chef or cook, Book about re step-by-step: Read a book about a chef or baker if available Have a discussion with the class about how to r Who can be a chef? where do they work? Talk about how we can all be healthy chefs/coo	does. What do they wear? How are they a community helper?  Index experience allows children to learn by participating in:  It asting dipping/portioning pouring pouring  Inixing measuring cooking ther (describe)  The classroom activity/activities related or added to this experience?  In ath music art pooks field trip X other (describes a needed: Picture of a chef or cook, Book about a chef or baker (if a present a discussion with the class about how to recognize a chef/bake Who can be a chef? where do they work?  Talk about how we can all be healthy chefs/cooks at school or home.	

Possible enhancements to this Activity:

Evaluation:
Would you do this experience again?
How would you improve this experience in the future?
Did the children meet the learning objectives? Why or why not?