## Kim Graybill/FamilyConsumerSciences.com

## Kids in the Kitchen with Children's Book Inspired Recipes: A Literary Feast!

Your goal is to choose a children's book about food and connect it to "5 talking points" about the referenced food. Also, include a child-friendly recipe that a child could easily help make. (Talking points provide opportunities to teach the child more about the food being made and help promote communication skills during the experience.) The recipe should use common ingredients, utilize simple, basic kitchen skills and take less than 43 minutes from start to finish. Remember we want children to be able to help and contribute to the preparation of the food. See the sample and rubric below for specific

criteria:

	Recipe CARROT SEED  Stery by Roth Krees Primes by Cocket Palause  Pick image to listen to the story.	Carrots  1st Grown in Afghanistan  Many varieties both domestic & wild  Made up mostly of water88%  Carrots contain 4 types of sugar  Carrots have seeds
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Rubric Criteria	Present	Not Present
Food Related Children's Book including Title & Book Cover		
Linked Recording of Children's Book		
Child Friendly Recipe using Food from Book including link & picture		
5 Talking Points about Referenced Food included on slide (Cite sources)		
Photos relating to Food: 3 minimum (excluding book cover)		
Free of Spelling & Grammatical Errors		
Oral Presentation: Loud & Clear		

Comments:



<b>Book Title</b>	Re	cipe

Criteria	Yes	Somewhat	No
Child Friendly			
Recipe is easy to understand			
Recipe includes basic skills			
Prepared in under 43 minutes			
Healthy			
Tasty & Flavorful			

Answer the following questions in complete sentences (3 points: 2 points content, 1 point complete sentences).

Identify all of the skills a child could learn by helping to prepare this recipe.

Identify the terms a child might learn by helping to prepare this recipe.

Identify some safety tips that you would emphasize when working with a child to prepare this recipe.

List at least two suggestions that might help to make this recipe more child-friendly, healthy and/or flavorful?

