



Please print clearly

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|--------------|---------------------------|--|
| Date: | Name: _____ | Provider #: <i>(if applicable)</i> _____ |
| | Center Name: _____ | Center #: _____ <i>(3 digits)</i> |
| | Address: _____ | |
| | City: _____ | State: _____ Zip: _____ |

Please fill out the test by hand.

1. When using food as a learning experience, sensory equipment is not as important as the factual knowledge.
TRUE or FALSE
2. Facts taught about food selection and a balanced diet should be detailed and comprehensive.
TRUE or FALSE
3. While working with food, a child's language skills can be developed by increasing vocabulary as well as learning to compare and contrast.
TRUE or FALSE
4. Children learn to read, interpret and draw inferences from pictures and symbols.
TRUE or FALSE
5. The emotional atmosphere, the warmth, the relaxation are not as important as the food served.
TRUE or FALSE
6. Children can begin to understand the difference between food production, distribution and preparation.
TRUE or FALSE
7. Organization, sequencing and following a plan are characteristics of competent, well-functioning young children.
TRUE or FALSE



8. Which of the following math skills is not developed in cooking:
- A) 1 – 1 Correspondence B) Quantity concepts C) Making change
 D) All of these E) None of these
9. Children can learn simple science concepts such as:
- A) Cold-warm B) Mixing-dissolving C) Sinking-floating
 D) None of these E) All of these
10. While preparing, cooking & eating food, children can develop:
- A) Eye/hand coordination B) Fine & gross muscle control
 C) Use each food experience to develop early possible learning
 D) A and B only E) A, B & C

By signing and dating this form, you are agreeing that you have filled out this test to the best of your ability.

Signature

Date

Do not write below this line

DATE CREDIT IS ASSIGNED

PROGRAM REPRESENTATIVE

CREDIT HOURS