Cooking on High with Early College & Dual-Enrollment Programs

Jolene Cole
Georgia College, jolene.cole@gcsu.edu

Follow this and additional works at: https://kb.gcsu.edu/lib
Part of the Information Literacy Commons

Recommended Citation
https://kb.gcsu.edu/lib/4

This Book Chapter is brought to you for free and open access by Knowledge Box. It has been accepted for inclusion in Ina Dillard Russell Library by an authorized administrator of Knowledge Box.
**Cooking on High with Early College & Dual-Enrollment Programs**

*Jolene Cole, Instruction Coordinator & Associate Librarian, Georgia College, jolene.cole@gcsu.edu*

**NUTRITION INFORMATION**
Many academic libraries serve populations beyond traditional students, faculty, and staff. Early College and dual-enrollment programs are among the many high school-level programs offered at universities across the country. Librarians should recognize that these students might not be able to fathom how the library could benefit them. They may not even realize the library is something that is theirs to explore and use. By creating engaging and interactive programming, librarians not only welcome these students to campus, but also encourage students to utilize the library’s services. If libraries learn to connect with these students early on, the more likely they are to use the library later on in their college careers.

**NUMBERS SERVED**
10–70+ students

**COOKING TIME**
50 minutes

**DIETARY GUIDELINES**
- This allows the two groups time to establish a set of mutual outcomes and conduct the orientation yearly for incoming students. The joint program encourages students to make connections with librarians beyond the traditional one-shot or class assignment.

**ACRL FRAMEWORKS ADDRESSED**
Students will cook with the Framework areas Search as Strategic Exploration and Information Creation as a Process by finding needed information and acknowledging that information can be communicated in a range of formats.

**MAIN COOKING TECHNIQUE**
The instructor opens with a short cooking demonstration by informing student chefs how to create recipe cards. Student chefs are then broken into groups of 4 or 5, depending on the size of the group. Chefs then return to the kitchen to share the recipe cards they have created by exploring the library.

**MAIN INGREDIENTS**
- A worksheet full of prompts for students to answer as they create their recipe cards
- Wi-Fi and an instructor station with projector
- A map of the library (optional)

**PREPARATION**
1. The librarian or head cook should prep the kitchen by creating a LibGuide that will be home to each recipe card the student chefs create. A welcome tab to introduce students to the process can be helpful, followed by a tab for each group of chefs.
2. Librarians will then need to add a Padlet page to each tab so that the student chefs can create their own cards using prompts given to them via the worksheet.
3. The worksheet will include the following prompts:
   » Snap a pic of the desk where you check out books.
   » Snap a pic where you can get help with your research.
   » Snap a pic of something that you didn’t know the library had.
   » Find a book that has the first half of its call number QC 981 and grab a pic.
   » Snap a picture of the weirdest book you can find in the reference section.
» Snap a pic of something that you find confusing.
» Locate the service area where you can get extra help from tutors. Take a pic.
» Locate a library service, e.g. writing center, laminating, printing, computers, etc. Take a pic.

MAIN COOKING TECHNIQUE
1. Welcome student chefs with a brief introduction to the library.
2. Separate the chefs into groups of 4–5, depending on the number of students. Assign each group a tab in the LibGuide.
3. Using the welcome tab of the LibGuide, explain the steps to create their own Padlet page.
4. Student chefs will be set free to explore the library by snapping pictures of the various ingredients that they need to find to create their recipe card. Allow the students about 20 minutes to engage with the front of the house, library, and library services.
5. Student chefs will return to the kitchen and present their recipe cards to the class. Allow approximately 10–15 minutes for this section.
6. For dessert, wrap up the program with a simple assessment of your choice.

ALLERGY WARNINGS
If you find the chefs aren’t cooking to their abilities, you may want to encourage them with prizes and add a little competition to the activities.

CHEF’S NOTE
- Student chefs may need a small amount of assistance in using the technology.

This activity requires reliable Wi-Fi access.
This activity can also be adjusted to work with incoming first-year students.
B. Library Programming

Early College Sec. 1: Group 7
Answer the Questions! Add a Caption! Add An Image

Weirdest book

Something that we did not know was in the library. Bean Bags!

Library Service: The Study Rooms!

The place where you look up your research

The place you check out books! The Circ Desk!

Printing area

Something confusing