

Sample Course
Great Depression
Dandelion Salad



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Sample Course: Great Depression Dandelion Salad Course Instructions

During this course, you will be using two internet websites:

- YouTube—for course video
- Survey Monkey—for Knowledge Checks, Course Certification, and Course Evaluation Links for each course task can be found in this book.

The checklist of tasks for this course is as follows:

√	Course Task
1.	Review Utensil/Equipment List
2.	Review Ingredient List
3.	Review Recipe
4.	Video 1—Great Depression Cooking Dandelion Salad—YouTube
5.	Knowledge Check—Survey Monkey—about Video 1
6.	Gather Utensils/Equipment
7.	Gather Ingredients
8.	Harvest Dandelions
9.	Prepare and Taste Dandelion Salad
10.	Serve Dandelion Salad
11.	Course Certification
12.	Course Evaluation

- 1) Each video will stop when it is finished.
 - a. Only watch one video, and then return to this course book
 - b. *If you click on or watch any other videos that appear on YouTube, the sequence of videos may not follow what is listed in this course*

- 2) Survey Monkey is used for Knowledge Checks, Course Certification, and Course Evaluation.
 - a. *Avoid opening an account or taking other surveys suggested by Survey Monkey*
 - b. *Purchases are never required for these courses*

- 3) Give time for the videos and surveys to load—extra clicking or trying to go back will create a problem.

Great Depression Dandelion Salad

PURPOSE:	To learn how to make Great Depression dandelion salad
SCOPE:	This procedure applies to anyone wanting to make dandelion salad
KEY WORDS:	Harvest, Preparation, Seasoning
INSTRUCTIONS:	<ol style="list-style-type: none"> 1. Utensils and Supplies Needed <ul style="list-style-type: none"> • Sharp knife • Gloves (optional) • Large bowl • Fresh water • Towel or paper towels 2. Ingredients Needed <ul style="list-style-type: none"> • Fresh dandelions • Lemon juice (to taste) • Olive oil (to taste) • Salt (to taste) 3. Harvest Dandelions <ul style="list-style-type: none"> • Cut dandelions out of the ground with knife • Place dandelions in bowl • Remove roots and keep leaves • Bring bowl of dandelions inside 4. Clean Dandelions <ul style="list-style-type: none"> • Pick off all dead growth • Remove flower (do not eat the flower) • Wash dandelions thoroughly to remove soil <ul style="list-style-type: none"> ○ Place dandelions in clean bowl and soak for one hour ○ Wash and rinse dandelions (after third rinse, rinse and soak at least 2 more times) • Dry dandelions with towel or paper towels 5. Prepare Salad <ul style="list-style-type: none"> • Chop or tear dandelions into bite size pieces and place in clean bowl • Combine lemon juice, olive oil, and salt in small container • Pour combination over dandelions and toss until blended (if using your hands to mix, wash hands thoroughly before tossing) 6. Serving <ul style="list-style-type: none"> • Serve immediately or chill and store at proper temperature to serve later
MONITORING:	<p>The preparer will ensure that:</p> <ol style="list-style-type: none"> 1. Kitchen equipment is properly maintained at all times. This includes knives sharpened and safely stored, bowls stacked neatly, and towels cleaned and ready for use. 2. Ingredients are inventoried, fresh and not expired. 3. Everyone is shown how to use utensils and follow proper washing and cleaning techniques.

Video

Step 1. View— <https://www.youtube.com/watch?v=51VhG8MKxJY>

Presentation Review

Step 2. Knowledge Check— <https://www.surveymonkey.com/r/sampledandelion>

Course Certification and Evaluation

Sample Course: Great Depression Dandelion Salad Course—

Course Certification

Step 9. Please certify your course completion—

<https://www.surveymonkey.com/r/compdandelion>

Sample Course: Great Depression Dandelion Salad Course—

Course Evaluation

Step 10. Please complete the course evaluation—

<https://www.surveymonkey.com/r/8SZCQWT>