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7-Layer Citation Salad—The Joy of Identifying Distinct Ingredients and Assembling a Glorious Delight: Students as Information and Citation Creators

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7-Layer Citation Salad—The Joy of Identifying Distinct Ingredients and Assembling a Glorious Delight: Students as Information and Citation Creators

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NUTRITION INFORMATION

In the 7-Layer Citation Salad critical-thinking exercise, students become apprentice chefs as they learn to create journal article citations adhering to the *Publication Manual of the American Psychological Association*. The library instruction chef draws parallels to *mise en place* (“everything in its place”) and to assembling a structured salad as the apprentices discover the rewards of identifying each citation ingredient from articles and assembling the ingredients in the proper order. The library chef discusses the need to credit other authors for their ideas. The standard recipe may be adapted to any citation style and the number of layers modified.

LEARNING OUTCOMES

Students will

- create knowledge;
- assume responsibility for acknowledging others’ ideas and avoiding plagiarism;
- identify discrete citation elements from journal articles; and
- assemble citation elements in proper order to form a complete citation.

COOKING TIME

50 minutes for library-chef-led group creation of demonstration citation-and student-pair creation of second journal article citation

NUMBER SERVED

2 to 50, with larger classes several library instruction chefs recommended

DIETARY GUIDELINES

- Information Has Value
- Scholarship as Conversation

INGREDIENTS AND EQUIPMENT

Ingredients:

- Demonstration journal article: sufficient copies of the first page of one journal article so the library chef, course professor, and each apprentice chef have copies; needs all American Psychological Association (APA) journal citation elements, 2 authors, and continuous pagination
- Practice journal article: prepare 1 copy of the first page of a second article for each student pair and 1 for course professor (for a class of 25, make 13 copies of article’s first page + 1); expand learning by

using article from individually paginated journal

- APA Template Handout: containing at least 3 copies of a fill-in-the-blank APA journal article citation template with label beneath each element; one handout per participant
- 7-Layer Salad image
- Tossed green salad image
- *Mise en place* image
- Additional food images as desired
- Optional: prizes

Equipment:

- Networked document camera
- Projection screen
- System to display library chef’s networked computer images
- Workstation for each apprentice pair

PREPARATION

- Library chef creates fill-in-the-blank APA citation template; identifies, photocopies, and assembles into handout packets sufficient copies of the first page of 2 journal articles and the APA template; prepares the 2 completed APA citations; and identifies food images.

- Whet students' visual and auditory taste-buds and prepare them to become apprentice chefs by showing the first 2:12 minutes of *Julia Child Remixed* or other movie or still images showcasing structured food.

COOKING METHOD

1. Introduce the class session as learning together how to cite others' ideas, the 7 key ingredients of an American Psychological Association citation, how to identify the ingredients from a journal article, and how to assemble the ingredients into a properly formatted APA citation.
2. Explain that identifying citation elements and putting them in the correct order is much like chefs preparing components of a 7-Layer Salad and assembling them in the proper order. Show the 7-Layer Salad image; point out each distinct layer and how the layers together create a complete salad, a full citation assembled in its proper order. Show the image of a tossed salad and contrast its mixed-up ingredients with the easy-to-find ingredients of the structured 7-Layer Salad.
3. Explain that all authors are responsible for crediting others' ideas, words, and other works they use in their own work and that formatting and using proper citations is part of acknowledging others' contributions. Refer to university plagiarism policy. Spark interest: as authors, we add value to our work by citing excellent authors; as chefs, we add value by citing the source of our high-quality ingredients ("5 Star Farm" tomatoes, not just tomatoes).
4. Show *mise en place* image with each ingredient "in its place"; orderly preparation makes proper assembly easier.
5. Identify and describe the seven ingredients of an APA journal article citation—author name, publication date, article title, journal name, volume and issue numbers, page range, and Digital Object Identifier (DOI). Refer to the fill-in-the-blank APA citation template.
6. Display the demonstration journal article's first page. Lead the apprentice chefs in identifying author names; circle the names. Print the authors' names in the correct order on the fill-in-the-blank author spot as you explain name order and punctuation.
7. Continue identifying each ingredient, circling it, explaining its characteristics, and transferring it to the fill-in-the-blank APA template. Once the full citation is assembled, call attention to its neat appearance.
8. Ask the apprentice chefs to pair with an apprentice next to them. Instruct the pairs to identify the seven ingredients from the first page of the second article and to complete a second APA citation template. The library chef circulates, providing cooking tips as needed.
9. Display the second article's correct APA citation so student pairs can evaluate their salads' appearance and taste. Prepare apprentices for recipe variations by noting there are specific citation standards for each information source type and that the

Publication Manual of the American Psychological Association contains recipes for most. Summarize learning.

ALLERGY WARNING

While this recipe ignites most students' quest for citation elements and their proper assembly, learning outcomes are achievable without cooking or food references.

CHEF'S NOTES

- During planning, consult course professors to ascertain whether students will enjoy and benefit from a cooking approach and whether students have been cautioned against plagiarism.
- The recipe works well with English as a Second Language learners; they gain a greater understanding of the need to cite information sources.
- This recipe engages auditory, visual, and tactile senses.
- Spices (prizes) add zest: cups, pizza cutters, notepads, or other library promotional items.

NOTES

American Psychological Association. *Publication Manual of the American Psychological Association*. 6th ed. Washington, DC: American Psychological Association, 2010.

Boswell, John D. [melodysheep]. *Julia Child Remixed—Keep on Cooking*. PBS Digital Studios. August 13, 2012. <https://www.pbs.org/video/pbs-digital-studios-julia-child-remixed-keep-cooking/>.