CDEV 101 – Health, Safety and Nutrition

Instructor: Fonda Miller Class Code: TR 1:30-2:55(CRN 20301); Academic Term: Spring, 2013 Phone: 760-355-6233; e-mail: <u>fonda.miller@imperial.edu</u> Office: 2201 Office Hours: M-R: 12-1

Text: *Health, Safety and Nutrition for the Young Child,* 8th *Ed. by Lynn R. Marotz Published by Thomson/Delmar, 2012.*

Course Description:

Introduction to the laws, regulations, standards, policies and procedures and early childhood curriculum related to child health safety and nutrition. The key components that ensure physical health, mental health and safety for both children and staff will be identified along with the importance of collaboration with families and health professionals. Focus on integrating the concepts into everyday planning and program development for all children. (CSU)

Student Learning Outcomes:

- 1. Assess strategies to maximize the mental and physical health of children and adults in programs for all children in accordance with culturally, linguistic and developmentally sound practice.
- 2. Identify health, safety, and environmental risks in children's programs.
- 3. Analyze the nutritional needs of children at various ages and evaluate the relationship between healthy development and nutrition.
- 4. Evaluate regulations, standards, policies and procedures related to health, safety, and nutrition in support of young children, teachers and families.
- 5. Distinguish aspects of quality in programs for young children as related to health and safety, acknowledging the value of collaboration with families and community.

Course Objectives and Minimum Standards for a Grade of 'C':

A. Demonstrate effective strategies for evaluating health and safety policies and procedures.

B. Compare and contrast various methods of collaboration with teachers and families to promote. health and safety in settings for children ages 0-5.

C. Compare and contrast various health assessment tools and policies.

D. Identify environmental health and safety risks for children ages 0-5.

E. Identify symptoms of common communicable diseases and other health conditions that effect children young children.

F. Identify and discuss common health and safety issues in early childhood settings.

G. Identify characteristics of abuse and neglect and demonstrate knowledge of mandated child abuse reporting procedures.

H. Differentiate the nutritional needs of various ages of children and plan economical and nutritional meals and snacks based on the individual needs of children.

I. Write appropriate early childhood curriculum on the topics of health, safety, and nutrition appropriate for families and all children.

J. Recognize a caregiver's role and responsibility to model good health, safety and nutrition habits

K. Research current health issues related to children and families.

L. Review laws and regulations (e.g., Title 22, Title 5, Fire Code) supporting health, safety, and nutrition in children's programs.

Disabled Student Programs and Services (DSP&S)

Any student with a documented disability who may need educational accommodations should notify the instructor and the Disabled Student Programs (DSP&S) office as soon as possible. DSP&S (760) 355-6312

Room 2117 Health Sciences Building

Methods of Evaluation:

Grades will be based upon class participation, attendance and the completion of assignments, pop quizzes, quizzes and tests throughout the semester. All material presented in the text, study guide, videos and handouts will be part of the evaluation process.

All assignments should be typed or written legibly in blue or black ink.

No assignments or projects will be accepted late. They are due on the date assigned. Every student has the same chance to prepare for quizzes and tests. If you miss a quiz and have extra time to study, it is unfair to those students who took the quiz on time. In order to make up a test, quiz, or assignment you must show proof for the absence (doctors's note, hospitalization paperwork) and it must be approved by the instructor. Regardless of the reason for a missed quiz, all missed quizzes and tests must be made up within a week of when your class took the test or quiz. Make-ups are at my office during office hours. Please make sure you are here when tests are scheduled. If you are not here for a scheduled test, you will receive no points for the test. A missed assignment or test is considered an "F" and no points will be given. Plan a schedule to allow for ample study time so you will be prepared. There is no penalty for taking a quiz or test *before* the scheduled time.

Grading Policy

"When grades are given for any course of instruction taught in a community college district, the grade given to each student determined by the faculty member of the course, and the determination of the student's grade by the instructor, in the absence of a mistake, fraud, bad faith or incompetency, shall be final." *California Education Code, Section* 76224(a)

Everyone in each class can earn an "A" grade. There is no set number or percentage that limits how many A's can be earned in each class.

All assignments have a rubric by which the student can view what is required to receive the highest grade on that assignment.

Attendance and Class Policies

Regular attendance in all classes is expected of all students enrolled. Instructors are expected to take a student's attendance record into account in computing grades. A student may be excluded from further attendance in a class during a semester when absences after the close of registration have exceeded the number of class hours which the class meets per week.

An instructor will drop any student judged to be disturbing element in class or lab.

The instructor has the right to ask any student to leave class or lab who is disrupting the education of others.

Each time a student is tardy, they will automatically have attendance points deducted from the total possible points for attendance.

Each absence will mean an automatic deduction of points from the total possible points.

It is the student's responsibility to complete a drop request if they are withdrawing from the class.

It is also the student's responsibility to make an appointment with the instructor if they have concerns about their progress in the class.

Cheating and plagiarism (using someone else's ideas or writing without acknowledgement or permission, or passing off someone else's work as your own) can result in any one of a variety of sanctions and will receive a zero on the assignment or test.

The use of cellular phones, smart phones, beepers, alarm watches, etc. is not permitted in class. Please be sure to turn off such devices upon arriving to class. Please contact the instructor about any special circumstances that might make it difficult for you to comply with this rule.

No food or drink is allowed in any classroom.

Class Schedule, Assignments, and Grade Breakdown: see attached

CDEV 101 – Health, Safety and Nutrition Class Schedule – TR 10:15-11:40 (CRN:10438)

Schedule is subject to change at the instructor's discretion. Student is responsible for changes.

Last day to drop with a 'W' grade is April13, 2013

1. 1/14, 15,17	Intro and Chap. 1 – Children's Well Being	
2. 1/21Hol, 1/22,24	4 Chap. 1 & Chap 2- Daily Health Observations	
3. 1/28, 1/29,31	Chap. 3 – Assessing Children's Health	
	Chap. 4 – Common Chronic Medical Conditions	
4. 2/4, 5,7	Chap. 5 – The Infectious Process TEST on 1-3	
5. 2/11, 12, 14	Chap. 6 – Communicable and Acute Illness: Identification	
	Disease Information Display Due	
6. 2/18Hol; 19,21	Chap. 7 – Creating High Quality Environments TEST on 4-6	
7. 2/25, 26,28	Chap. 8 – Safety Management	
8. 3/4, 5, 7	Chap. 9- Management of Injuries and Acute Illness – Title 22 paper	
due		
9. 3/11, 12, 14	Chap. 10 – Maltreatment of Children: Abuse & Neglect	
0. 3/18, 19, 21 Chap. 11 – Planning for Children's Health & Safety Education		
11. 3/25, 26, 28	Chap. 12&13 – Nutritional Guidelines & Nutrients that	
	Provide Energy TEST on 7-11	
Spring Break – April 1 – 5 – No Class		
12. 4/8, 9, 11 Chap. 14& 15 – Nutrients that Promote Growth of Body Tissue		
	Nutrients that Regulate Body Functions	
13.4/ Chap 16 &	2 17 Feeding Infants, Toddlers and Young Children	
1	TEST on 12-15	
14. 11/19 11/21	Chap. 18 & 19 Planning & Serving Nutritious and Economical	
	Meals & Food Safety MENU PLANNING DUE	
15. 11/26 11/28	Chap. 18 and 19 Continued REVIEW	
16. 12/3 – Final Exam Day		

Course Assignments:

Communicable Disease Info (PLO7,8)	25 points
Interview (PLO 7,8)	25 points
Title 22 paper (PLO, 7)	50 points
Menu Planning (PLO 8)	100 points
Parent Brochure/Paper/Presentation(PLO8)	100 points
4 tests @50 points each	200 points
Final Exam	100 points
TOTAL	600 points

Grade Breakdown:

90 - 100% = A = 600 - 540 points 80 - 89% = B = 539 - 480 points 70 - 79% = C = 479 - 420 points 60 - 69% = D = 419 - 360 points 59% and below = F = 359 points