



## Course Syllabus Wellness of the Young Child TECA 1318

Semester with Course Reference Number (CRN)

Fall 2015 CN 75805

Instructor contact information (phone number and email address)	Dee Delahoussaye dee.delahoussaye@hccs.edu			
Office Location and Hours	Varies contact via email			
Course Location/Times	Distance education			
Course Semester Credit Hours (SCH) (lecture, lab) If applicable	Credit Hours3.00Lecture Hours2.00Laboratory Hours3.00			
Total Course Contact Hours	80			
Continuing Education Units (CEU): if applicable				
Course Length (number of weeks)	20 weeks			
Type of Instruction	Lecture/Lab Field experience required			
Course Description:	A study of nutrition, health, and safety including community health, universal health precautions, and legal implications as well as the practical application of these principles in a variety of settings.			
Course Prerequisite(s)	None			
Academic Discipline/CTE Program Learning Outcomes	NAEYC Standard 1. Promoting Child Development and Learning NAEYC Standard 3. Observing, Documenting, and Assessing to Support Young Children and Families NAEYC Standard 5. Becoming a Professional			

Course Student Learning Outcomes (SLO): 4 to 7	<ol> <li>Analyze principles of nutrition.</li> <li>Evaluate nutrition assessment.</li> <li>Examine regulatory requirements of nutrition.</li> <li>Describe community health problems, universal health precautions, and legal implications regarding health.</li> <li>Analyze environmental and personal hygiene.</li> <li>Describe principles of safety as they relate to children.</li> <li>Evaluate regulation regarding child safety, safety procedures and children's environment for safety.</li> <li>Demonstrate skills in computation, record keeping, referrals and resources as they apply to nutrition, health, and safety.</li> </ol>
Learning Objectives (Numbering system should be linked to SLO - e.g., 1.1, 1.2, 1.3, etc.)	<ul> <li>Analyze principles of nutrition.</li> <li>1.1 Describe the Food Guide Pyramid and its application to children's needs.</li> <li>1.2 Describe specific methods for planning nutritious meals and snacks for children.</li> <li>1.3 Plan and implement nutrition education activities with children.</li> <li>Evaluate nutrition assessment.</li> <li>2.1 Plan a varied, nutritionally balanced diet for children.</li> <li>2.2 Participate in meal/snack times with children.</li> <li>Examine regulatory requirements of nutrition.</li> <li>3.1 Compare nutritional guidelines and regulations.</li> <li>Describe community health problems, universal health precautions, and legal implications regarding health.</li> <li>4.1 Describe symptoms of common childhood diseases, how they spread and reporting requirements.</li> <li>Analyze environmental and personal hygiene.</li> <li>5.1 List circumstances requiring the use of universal health precautions.</li> <li>Describe principles of safety as they relate to children.</li> <li>6.1 Identify organizations with health guidelines affecting early childhood settings.</li> <li>Evaluate regulation regarding child safety, safety procedures and children's environment for safety.</li> <li>7.1 Compare safety guidelines and regulations.</li> <li>7.2 Explain the relationship between supervision and accident prevention.</li> <li>7.3 Describe ways to structure space and time to create safe, developmentally appropriate indoor and outdoor injuries.</li> <li>Demonstrate skills in computation, record keeping, referrals and resources as they apply to nutrition, health, and safety.</li> <li>8.1 Use computation skill in menu planning.</li> <li>8.2 Identify community resources for specific types of referrals.</li> </ul>
SCANS and/or Core Curriculum Competencies: If applicable	Systems: The student will become familiar with Minimum Standard Rules and understand its importance relating with child care <i>(understands systems)</i> , and evaluates a child care environment during practicum assignment using a checklist <i>(monitor/correct system performance)</i> . <u>Information</u> : The student will gather information about foods from Minimum Standard Rules and food pyramid <i>(acquire/evaluate information)</i> , organize foods into food groups and maintain adequate food portions <i>(interpret/communicate information.)</i> <u>Basis Skills:</u> The student will perform basic math computation when developing menu <i>(arithmetic)</i> .
Course Calendar	See attached table at end of file.
Instructional	Distance (100%)

**Methods** 

**Required Component** This course includes at least one of the following required components: practicum assignment, key assessment, field experience hours, and/or First Aid/CPR certification. If this assignment is not completed with 70% of possible points, you will not receive a passing grade in this class. Your instructor will explain the required component identified for this coursepracticum assignment, field experience and CPR/First Aid certification.

Student Assignments Assignments Assignments Assignments Assignments Assignments Assignments: All assignments must be submitted in a word format. I cannot open other formats. Save the file as the course number 1318, underscore, your last name, underscore, and the assignment number--no capitals and no spaces. (EX: 1318\_delahoussaye\_p1 This would be how I would save Project 1. Your name in the file name identifies your work. If there is no name—who does it belong to?) Remember that you must save your assignments as either a Microsoft word file, they will not be accepted in any other format. If submitted in any other format, the assignment will not be accepted. All assignments are due on the due date (11:55 PM) listed on the calendar. Late assignments are not accepted. After that time the student is locked out and assignments will not be accepted. Submit assignments only in the "Assignment Tool" as an attachment.

- a. **Projects (14 @ 20pts = 280 pts):** These assignments are designed to apply information from the reading into a paper or project. Read the requirements for the projects. Some projects will take some planning for observing or interacting with children. These projects must be submitted in a word format. Grading form will be used for grading.
- b. Topic Paper (100 pts): Choose a topic dealing with <u>one</u> of the following -- nutrition, health or safety of young children (birth through 12 years). For example, in the areas of safety, you may choose to write about "Bicycle Safety. Email your ONE topic choice top your instructor. It you do not choose a topic by the assigned date, you will be assigned a topic choice. For more information look under "Course Syllabus and Information". Grading form is used for grading.
- c. Practicum Assignment (100 pts): Choose a child care center accredited by National Association of Education for Young Children (NAEYC). Instructions for finding a NAEYC accredited center in your area may be found by visiting the NAEYC website. <a href="http://www.naeyc.org/accreditation/center\_search.asp">http://www.naeyc.org/accreditation/center\_search.asp</a> Call for an appointment to visit the center to complete the lab assignment. Print the checklist after downloading it to your computer. Complete the practicum assignment. Transfer the information to the assignment file. Save the file as instructed above and upload in the assignment tool. Check the calendar for due date in order to receive full points for this assignment. For more information look under "Course Syllabus and Information". Grading form is used for grading.
- d. Field Experience (100 pts) Students are required to participate in field experiences with children from infancy through age 12 in a variety of settings with varied and diverse populations. These hours must be documented and signed by the contact person at your site on the field experience form. After you have completed these hours, write

	this assignmen and Informatic e. CPR/First Aid CPR and First how to obtain shortly after cl receive full poi	per. You will not be given a grade for the course without ht. For more information look under "Course Syllabus on". Grading form is used for grading. I (50 pts): Students must have a current Infant/Adult Aid card by the end of the semester. Information about these cards will be available on the discussion tool ass begins. Check the calendar for due date in order to ints for this assignment. You will not be given a grade signment. For more information look under "Course nformation".			
Student Assessment(s)	<b>Tests (4 @ 50 = 200):</b> Tests will be online. You will have 1 hour to complete questions. Tests will be released on Friday at noon and will close the following Sunday at midnight. Check the calendar for testing weekend dates.				
Instructor's Requirements	This course is designed as an online course. <b>IT IS NOT A SELF-PACED</b> <b>COURSE</b> , there are due dates. You will need basic computer skills to feel successful in this course. Correspondence will be through email. All of your assignments will be sent via electronic mail in the Eagle Online class, therefore you will need to know how to download files, save them, and then upload them into Eagle Online. You will find directions for this process when you log into the class on Eagle Online. If you are not familiar with Eagle Online format, that information may be found in the online orientation for this class. I check my email frequently and will respond as needed. Email correspondence should be through my Eagle Online email. Only use my "regular email" for emergencies. Feel free to contact me if you have questions.				
Program/Discipline Requirements: If applicable	NOTICE This course of study would not be appropriate for anyone who falls into the following category as noted by the Texas Department of Family and Protective Services. "No person with a conviction or who is under indictment for, or is the subject of an official criminal complaint alleging violation of any of the crimes listed as a felony against the person or felony violation of the Texas Controlled Substance Act may be present while children are in care." Orientation Students who are completing lab, practicum, or field experience components at Houston Community College Child Development Lab School must complete a mandatory Orientation to the Department of Early Childhood Studies. Contact the department at 713-718-6303 for more details about the orientation.				
HCC Grading Scale	A = 100-90 $B = 89 - 80:$ $C = 79 - 70:$ $D = 69 - 60:$ $59  and below = F$ $IP (In Progress)$ $W(Withdrawn)$ $I (Incomplete)$ $AUD (Audit)$ $IP (In Progress) is given only must re-enroll to receive creditions and the second se$	<ul> <li>4 points per semester hour</li> <li>3 points per semester hour</li> <li>2 points per semester hour</li> <li>1 point per semester hour</li> <li>0 points per semester hour</li> <li>1 points per semester hour</li> <li>1 points per semester hour</li> <li>2 points per semester hour</li> <li>3 points per semester hour</li> <li>4 points per semester hour</li> <li>5 points per semester hour</li> <li>6 points per semester hour</li> <li>7 points per semester hour</li> <li>9 points per semester hour</li> </ul>			

the total grade points by the total number of semester hours attempted. The grades "IP," "COM" and "I" do not affect GPA.

See "Health Science Program/Discipline Requirements" for grading scale.

Instructor Grading Criteria	Grading Scale 830-747 points = A 746-664 points = B 663-581 points = C 580-498 points = D 497 points and below = F
Instructional Materials	Marotz, L. R., Cross, M. A. and Rush, J. M. (2014). Health, Safety, and Nutrition for the Young Child (9 <sup>th</sup> ed.). Albany, NY: Delmar. Minimum Standards for Child Care Centers, Texas Department of Family and Protective Services <u>http://www.dfps.state.tx.us/documents/Child_Care/Child_Care_Standards_and_Regulations/746_Centers.pdf</u>
EGLS3 – Evaluation for Greater Learning Student Survey System	At Houston Community College, professors believe that thoughtful student feedback is necessary to improve teaching and learning. During a designated time, you will be asked to answer a short online survey of research-based questions related to instruction. The anonymous results of the survey will be made available to your professors and division chairs for continual improvement of instruction. Look for the survey as part of the Houston

HCC Policy Statement:

Access Student <u>http://www.hccs.edu/hccs/current-students/student-handbook/the-student-handbook</u> Services Policies on their Web site:

Community College Student System online near the end of the term.

## **Distance Education and/or Continuing Education Policies**

Access DE Policies on their Web site: The Distance Education Student Handbook contains policies and procedures unique to the DE student. Students should have reviewed the handbook as part of the mandatory orientation. It is the student's responsibility to be familiar with the handbook's contents. The handbook contains valuable information, answers, and resources, such as DE contacts, policies and procedures (how to drop, attendance requirements, etc.), student services (ADA, financial aid, degree planning, etc.), course information, testing procedures, technical support, and academic calendars. Refer to the DE Student Handbook by visiting this link: <u>http://de.hccs.edu/de/de-student-handbook</u>

Access CE <u>http://hccs.edu/CE-student-guidelines</u> Policies on their Web site:

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
August	23 Orientation	24	25	26	27	28	29
	30	31	1	2 Last Day to sign up for topic paper	<sup>3</sup> Project 1	4	5
ler	6	7	8	9	10 Project 2	11	12
September	13	14	26	16	17 Project 3	18	19
S	20	21	22	23	24 Project 4	25 TEST 1	26 TEST 1
	27 TEST 1	28	29 Health Topic Paper Due	30	1 Project 5	2	3
	4	5	6	7	8 Project 6	9	10
ber	11	12	13	14	15 Project 7	16 <b>TEST 2</b>	17 TEST 2
October	18 TEST 2	19	20 Safety Topic Paper Due	21	22 Project 8	23	24
	25	26	27	28	29 Project 9	30	31
	1	2	3	4	5 Project 10	6 TEST 3	7 TEST 3
vember	8 TEST 3	9	10	11	12 Project 11	13	14
Novem	15	16	17 Nutrition Topic Paper Due	18	19 Project 12	20	21
	22	23	24	25	26 Project 13	27	28
	29	30	1	2	3 Project 14	4 CPR/First Aid Cert. Due	5
December	6	7 Practicum Due	8 Field Experience Due	9	10	11 TEST 4	12 TEST 4
	13 TEST 4	14	15	16	17	18	19