



Course Syllabus Wellness of the Young Child TECA 1318

Semester with Course Reference Number (CRN)	Spring, 2017 CRN 15381
Instructor contact information (phone number and email address)	Katherine A. Abba 713 718 5471 Katherine.abba@hccs.edu
Office Location and Hours	Central Campus, EDC Building, D-106 Mondays, 11:00am-2:00pm, or, by appointment
Course Location/Times	
Course Semester Credit Hours (SCH) (lecture, lab) If applicable	Credit Hours 3.00 Lecture Hours 2.00 Laboratory Hours 3.00
Total Course Contact Hours	80
Course Length (number of weeks)	16
Type of Instruction	Lecture/Lab Field experience required
Course Description:	1) A study of the factors that impact the well-being of the young child including healthy behavior, food, nutrition, fitness, and safety practices. Focus on local and national standards and legal implications of relevant policies and regulations; 2) course content must be aligned as applicable with State Board for Educator Certification Pedagogy and Professional Responsibilities standards; 3) requires students to participate in field experiences with children from infancy through age 12 in a variety of settings with varied and diverse populations; 4) course includes a minimum of 16 hours of field experiences.
Course Prerequisite(s)	
Academic	NAEYC Standard 1. Promoting Child Development and Learning

**Discipline/CTE
Program Learning
Outcomes**

NAEYC Standard 3. Observing, Documenting, and Assessing to Support Young Children and Families
NAEYC Standard 6. Becoming a Professional

**Course Student
Learning Outcomes
(SLO): 4 to 7**

1. Analyze principles of nutrition.
2. Evaluate nutrition assessment.
3. Examine regulatory requirements of nutrition.
4. Describe community health problems, universal health precautions, and legal implications regarding health.
5. Analyze environmental and personal hygiene.
6. Describe principles of safety as they relate to children.
7. Evaluate regulation regarding child safety, safety procedures and children's environment for safety.
8. Demonstrate skills in computation, record keeping, referrals and resources as they apply to nutrition, health, and safety.

**Learning Objectives
(Numbering system
should be linked to
SLO - e.g., 1.1, 1.2,
1.3, etc.)**

Analyze principles of nutrition.

1.1 Describe MyPlate and <http://www.choosemyplate.gov/> and its application to children's needs.

1.1 Describe specific methods for planning nutritious meals and snacks for children.

1.2 Plan and implement nutrition education activities with children.

Evaluate nutrition assessment.

2.1 Plan a varied, nutritionally balanced diet for children.

2.2 Participate in meal/snack times with children.

Examine regulatory requirements of nutrition.

3.1 Compare nutritional guidelines and regulations.

Describe community health problems, universal health precautions, and legal implications regarding health.

4.1 Describe symptoms of common childhood diseases, how they spread and reporting requirements.

Analyze environmental and personal hygiene.

5.1 List circumstances requiring the use of universal health precautions.

Describe principles of safety as they relate to children.

6.1 Identify organizations with health guidelines affecting early childhood settings.

Evaluate regulation regarding child safety, safety procedures and children's environment for safety.

7.1 Compare safety guidelines and regulations.

7.2 Explain the relationship between supervision and accident prevention.

7.3 Describe ways to structure space and time to create safe, developmentally appropriate indoor and outdoor injuries.

Demonstrate skills in computation, record keeping, referrals and resources as they apply to nutrition, health, and safety.

8.1 Use computation skill in menu planning.

8.2 Identify community resources for specific types of referrals.

**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 (*understands systems*), and evaluates a child care environment during practicum assignment using a checklist (*monitor/correct system performance*).

Information: The student will gather information about foods from Minimum Standard Rules and food pyramid (*acquire/evaluate information*), organize foods into food groups and maintain adequate food portions (*interpret/communicate information.*)

Basis Skills: The student will perform basic math computation when developing menu (*arithmetic*).

Course Calendar	See below										
Instructional Methods	Distance (100%) Web-enhanced (49% or less) Face to Face										
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 course-										
Student Assignments	<table border="0"> <tr> <td>6 Assignments (found on Canvas) @ 25 points=</td> <td>150</td> </tr> <tr> <td>1 report/presentation</td> <td>150</td> </tr> <tr> <td>NAEYC observation=</td> <td>50</td> </tr> <tr> <td>16 Field Experience hours =</td> <td>100</td> </tr> <tr> <td><u>CPR/First Aid=</u></td> <td><u>50</u></td> </tr> </table>	6 Assignments (found on Canvas) @ 25 points=	150	1 report/presentation	150	NAEYC observation=	50	16 Field Experience hours =	100	<u>CPR/First Aid=</u>	<u>50</u>
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1 report/presentation	150										
NAEYC observation=	50										
16 Field Experience hours =	100										
<u>CPR/First Aid=</u>	<u>50</u>										
Student Assessment(s)	All items listed above are used to assess students, in addition to weekly quizzes and final exam.										
Instructor's Requirements	Arrive to class on time, read all chapter material prior to class, participate actively in class, and use of academic English in all written assignments.										
Program/Discipline Requirements: If applicable	<p>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."</p> <p>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 Only one revision allowed per student on key assessments and required component assignments. The maximum grade a student can earn on a revised assignment is 70 % of the possible points. If a student uses any tutoring service, he or she must take/send assignment description or directions with the first draft. IF student does not pass the assignment the first time, any or all of the following will be required:</p> <ol style="list-style-type: none"> a. Conference with professor b. Take an APA and/or Plagiarism online tutorial and pass the quiz (upon instructor's request): <p>APA Tutorials http://flash1r.apa.org/apastyle/basics/index.htm?_ga=1.19617784.1771959994.1463149658</p> <p>OR</p> <p>http://www.lib.usm.edu/legacy/tutorials/apatutorial/definition.html</p> <p>Plagiarism Tutorial</p> <ol style="list-style-type: none"> c. See an in-person tutor at professor's discretion 										

HCC Grading Scale

A = 100- 90	4 points per semester hour
B = 89 - 80:	3 points per semester hour
C = 79 - 70:	2 points per semester hour
D = 69 - 60:	1 point per semester hour
59 and below = F	0 points per semester hour
IP (In Progress)	0 points per semester hour
W(Withdrawn)	0 points per semester hour
I (Incomplete)	0 points per semester hour
AUD (Audit)	0 points per semester hour

IP (In Progress) is given only in certain developmental courses. The student must re-enroll to receive credit. COM (Completed) is given in non-credit and continuing education courses. To compute grade point average (GPA), divide the

Incomplete Policy The grade of "I" (Incomplete) is conditional. Incompletes are at the discretion of the professor and aligned with departmental guidelines. The grade of "I" may be earned if a student is passing the course with a D or higher. Additionally, the student must have a justifiable and documented reason for not completing the work on schedule.

If you receive an "I" you must arrange with the instructor to complete the course work within six months. After the deadline, the "I" becomes an "F". All "I" designations must be changed to grades prior to graduation. The changed grade will appear on your record as "I"/Grade (example: "I/A") (see HCC Student Handbook, Academic Information Section).

Instructor Grading Criteria

6 Assignments @ 25 points each =	150
1 midterm (11 reading quizzes @ 15 pts.)	150
1 final exam=	150
1 report/presentation	150
NAEYC observation=	50
16 Field Experience hours =	100
<u>CPR/First Aid=</u>	<u>50</u>
Total =	800

Grading Scale

800- 720 = A
719- 640 = B
639- 560 = C
559- 480 = D
< 480 = F

Instructional Materials

Marotz, L. R., Cross, M. A. and Rush, J. M. (2015). Health, Safety, and Nutrition for the Young Child (9th ed.). Albany, NY: Delmar.

Texas Department of Family and Protective Services. (2014). Minimum Standards Rules for Licensed Child- Care Centers.

https://www.dfps.state.tx.us/Child_Care/documents/Standards_and_Regulations/746_Centers.pdf

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

**Access Student Services
Policies on their Web site:**

<http://www.hccs.edu/district/students/student-handbook/>

Title IX

a) Title IX of the Education Amendments of 1972 requires that institutions have policies and procedures that protect students' rights with regard to sex/gender discrimination. Information regarding these rights is on the HCC website under Students-Anti-discrimination. Students who are pregnant and require accommodations should contact any of the ADA Counselors for assistance.

*b) It is important that every student understands and conforms to respectful behavior while at HCC. Sexual misconduct is not condoned and will be addressed promptly. Know your rights and how to avoid these difficult situations by logging in from your HCC student email account, go to www.edurisksolutions.org Go to the button at the top right that says **Login** and click. Enter your student number.*

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

**Access DE Policies on their Web
site:**

<http://de.hccs.edu/media/houston-community-college/distance-education/student-services/2013-2014HCCDEStudentHandbook-%28Revised8-1-2013%29.pdf>

Attendance Policy

For a 3-credit-hour lecture class, meeting 3 hours per week (48 hours of instruction), you can be dropped after 6 hours of absence. The 6 hours includes accumulated minutes late to class and leaving class early.

DE Attendance Policy

All students are expected to attend classes regularly, thus DE students must login to this course on a regular basis. DE students who do not login and actively participate before the Official Day of Record will be AUTOMATICALLY dropped for non-attendance. Completing the DE online orientation does not count towards attendance.

Active participation means turning in assignments each week. If you are having technical difficulties and cannot login, you must immediately contact your professor and the *Eagle Online* Help desk or you will be counted as absent.

Course Calendar

Date	Readings/ Assignments Due	CLASS WORK
Week 1 Jan. 17,19	Introductions/Course Content/ begin Chapter 1	UpSwing; English Lab, Plagiarism Tutorial
Week 2 Jan. 24,26	Chapter 1: Children's Well-Being Reading quiz	Interrelationship of Health, Safety, Nutrition Jan. 26- <i>Choose Topic for Health and Safety Report and begin writing (topics from text, chapters 4-6)</i>
Week 3 Jan. 31, Feb. 2	Chapters 2: Health Observations 2/2- Min. Standards Assignment Due/ MEET IN Rm. 115 in the library for class Reading quiz	Share Minimum Standards
Week 4 Feb.7,9	Chapter 3:Assessing Children's Health 2/9-ALL BMI Due Reading quiz	
Week 5 Feb. 14,16	Chapter 4,5:Children with Special Medical Conditions; Infection and Environment Reading quiz	2/16- Group Presentation meetings.
Week 6 Feb. 21,23	Chapters 6,7: Childhood Illness and Creating High-Quality Environments 2/23 –ALL Health and Safety Reports Due	2/16- Group Presentation meetings. 2/23- Presentations in class
Week 7 Feb. 28,Mar.2	Chapter 8,9:Safety Management; Injury and Acute Illness 3/2- Playground equipment due Reading quiz	3/30 - Presentations in class
Week 8 Mar. 7,9	Chapter 10:Maltreatment of Children Reading quiz	
Mar. 13-20	<i>SPRING BREAK!!!</i>	
Week 9 Mar. 21,23	Chapter 11: Planning for Health and Safety Educ. 3/23- Children's Books Due Reading quiz	3/23-Share Children's Books
Week 10 Mar. 28,30	Chapter 12:Nutrition Guidelines 3/30 NAEYC Center Lab Log, Checklist, and Summary Due	Share NAEYC Information
Week 11 Apr. 4,6	Chapter 13,14:Energy Nutrients; Growth Nutrients 4/6- Children's Eating Habits Due Reading quiz	Share Children's Eating Habits
Week 12 Apr. 11,13	Chapters 15,16:Feeding Infants, Toddlers, and Young Children Reading quiz	
Week 13 Apr. 18,20	Chapter 17:Meal Planning 4/20- CPR/First Aid Cards Due Reading quiz	School Menu Activity – in class
Week 14 Apr. 25,27	Chapter 18:Food Safety 4/27-Field Experience Log & Summary Due	
Week 15 May 2,4	Chapter 19: Nutrition Education 5/4- Healthy Snack due- bring to class Reading quiz	Healthy Snack sharing
Week 16 May 8-12	Final Exam	Final Exam

