

DELAWARE TECHNICAL & COMMUNITY COLLEGE

COLLEGE WIDE COURSE SYLLABUS

CAMPUS: Collegewide

DEPARTMENT: Early Childhood

COURSE: ECE 111 Childhood Nutrition and Safety

INSTRUCTOR NAME Telephone: Email:

PREREQUISITES:

CO-REQUISITES: None

COURSE HOURS and CREDITS: 3:0:3

COURSE DESCRIPTION:

This course is a study of nutrition, health, and safety needs for normal growth and development during early childhood.

TEXT: *Health, Safety & Nutrition* (4th edition)

MATERIALS: (To be selected by each Campus)

METHOD of INSTRUCTION: Campus Classroom

MANUALS: (To be selected by each Campus)

DISCLAIMER:

COLLEGEWIDE CORE COURSE PERFORMANCE OBJECTIVES:

The student will be able to:

1. Identify the appropriate licensing and public health requirements for Early Childhood Education environments. (PGC: 3 & 8)
2. Discuss the criteria for maintaining a healthy environment via the use of universal precautions. (PGC: 1 & 3, and CCC 2)
3. Discuss relevant health concerns such as communicable diseases, chronic problems, and special health issues (e.g. AIDS). (PGC: 1, 2, & 3)
4. Establish criteria for maintaining a safe environment. (PGC: 3)
5. Demonstrate accepted strategies for managing accidents, injuries, emergencies, and administering first aid. (PGC: 3)
6. Describe the role of the child care provider as it relates to the issues of child abuse and neglect (PGC: 1, 2, 3, & 6, and CCC 4)
7. Identify nutrients and nutritional guidelines essential to the well being of young children. (PGC: 3)
8. Plan educational activities to promote nutrition, health, and safety concepts for young children. (PGC: 1, and CCC 6)
9. Plan, serve and manage mealtimes, with special emphasis on infant feeding. (PGC: 1, 3, & 4)
10. Demonstrate an understanding of, and a proficiency in the use of CPR and standard First Aid. (PGC: 3)

MEASURABLE OBJECTIVES:

1. Identify the appropriate licensing and public health requirements for Early Childhood Education environments.
 - 1.1 Examine *Delacare* Licensing Regulations.
 - 1.2 Outline steps necessary for meeting State Health & Sanitation requirements for various Early Childhood facilities.
2. Discuss the criteria for maintaining a healthy environment via the use of universal precautions.

- 2.1 Demonstrate the use of universal pre cautions .
3. Discuss relevant health concerns such as communicable diseases, chronic problems, and special health issues (e.g. AIDS).
 - 3.1 Identify control measures that may be used to reduce communicable illness .
 - 3.2 Demonstrate appropriate procedure for dealing with special health issues .
4. Establish criteria for maintaining a safe environment.
 - 4.1 Describe the relationship between a child's stage of development and how environment is safely maintained .
 - 4.2 Describe the a care givers role in managing a safe environment for young children .
5. Demonstrate accepted strategies for managing accidents, injuries, emergencies, and administering first aid.
 - 5.1 List basic principles of accident prevention .
 - 5.2 Develop strategies for managing accidents, injuries, emergencies and administering first aid .
6. Describe the role of the child care provider as it relates to the issues of child abuse and neglect
 - 6.1 Recognize signs of abuse and neglect .
 - 6.2 Describe the characteristics of. (a) the abused child and (b) the abusive adult .
7. Identify nutrients and nutritional guidelines essential to the well being of young children.
 - 7.1 Classify foods according to the food groups .
 - 7.2 Discuss recommended daily allowances and other guides for feeding children from infancy through early school age .
8. Plan educational activities to promote nutrition, health, and safety concepts for young children.
 - 8.1 Develop and present developmentally appropriate lesson plans .

8.2 Explore internet for examples of best practice of health, safety & nutrition.

9. Plan, serve and manage mealtimes, with special emphasis on infant feeding.
 - 9.1 Develop weekly menu plans that meet established nutritional guidelines for providing energy, promoting growth of body tissues and regulating body functions (birth to age 8).
 - 9.2 Describe/demonstrate proper infant feeding.
 - 9.3 Give the criteria for selection and serving of nutritious solid foods.
 - 9.4 Evaluate the benefits of commercial vs. home-prepared semi-solid food.
10. Demonstrate an understanding of, and a proficiency in the use of CPR and standard first aid.
 - 10.1 Complete CPR training.
 - 10.2 Complete first aid training.

EVALUATION CRITERIA:

Students will demonstrate proficiency on all measurable performance objectives at least to the 75% level. The final grade will be derived from:

Completion CPR - First Aid	20%
Written Assignment	40%
Activity Presentation	20%
Exams	<u>20%</u>
	100%

College Grading System:

92 - 100	= A
83 - 91	= B
75 - 82	= C
0 - 74	= R

Students should refer to the Student Handbook for information on Academic Standing Policy, Academic Honesty Policy, Student Rights and Responsibilities, and other policies relevant to their academic progress.