

COURSE SYLLABUS

LAST REVIEW	Spring 2021
COURSE TITLE	Health, Safety and Nutrition in Early Childhood
COURSE NUMBER	ECED 0150
DIVISION	Social and Behavioral Sciences & Public Services
DEPARTMENT	Early Childhood Education and Development
CIP CODE	19.0708
CREDIT HOURS	3
CONTACT HOURS/WEEK	Class: 3
PREREQUISITES	None
COURSE PLACEMENT	Students must meet the correct placement measure for this course. Information may be found at: https://www.kckcc.edu/admissions/information/mandatory-evaluation-placement.html

COURSE DESCRIPTION

The Health, Safety and Nutrition for Young Children course presents the basic health, nutrition and safety management practices for young children within the context of cultural, linguistic and ability diversity. Targeted information on establishing and maintaining a physically and psychologically safe and healthy learning environment appropriate for the needs of young children emphasizing Universal Design for Learning are included.

PROGRAM LEARNING OUTCOMES

1. PLO #1 Describe and demonstrate the practices necessary to provide a safe, healthy learning environment for infants and toddlers or preschool aged children.
2. PLO #2. Evaluate the physical, intellectual, social and emotional development of the child to implement a developmentally appropriate program.
3. PLO #3. Describe the principles of child development and learning as it relates to their own professional philosophy of the education of infants and toddlers or preschool aged children.
4. PLO #4. Describe and demonstrate effective program management including positive interactions with children and families.

Institutional Learning Outcomes

- Communication
- Computation and Financial Literacy
- Critical Reasoning
- Technology and Information Literacy

- Community and Civic Responsibility
- Personal and Interpersonal Skills

TEXTBOOKS

<http://kckccbookstore.com/>

METHODS OF INSTRUCTION

A variety of instructional methods may be used depending on content area. These include but are not limited to, lecture, multimedia, cooperative/collaborative learning, labs and demonstrations, projects and presentations, speeches, debates, panels, conferencing, performances, and learning experiences outside the classroom. Methodology will be selected to best meet student needs.

COURSE OUTLINE

- I. Promoting Wellness Practices
- II. The Foundations of Nutrition
- III. Planning and Feeding Young Children
- IV. Promoting and Evaluating Child Health
- V. Special Health Care Needs
- VI. Child Abuse and Neglect
- VII. Managing Emergencies

COURSE LEARNING OUTCOMES

- A. CLO #1. Demonstrate knowledge of basic physical, mental health, nutritional, and safety needs that influence the growth and development.
- B. CLO #2. Demonstrate skills implementing and evaluating research-based basic health, safety, and nutritional practices.
- C. CLO #3. Identify a safe environment by identifying hazards and risks; conducting regular health and safety assessments consistent with regulations and quality standards; and taking corrective action when necessary.
- D. CLO #4. Identify signs and symptoms and emergency treatment options of childhood diseases and those which might indicate physical, sexual and psychological abuse or neglect
- E. CLO #5. Identify strategies supporting food preparation and mealtime a culturally responsive, developmentally appropriate learning experience for each child, including those of diverse abilities.
- F. CLO #6. Plan culturally responsive, nutritionally sound meals and identify strategies of collaboration with families and health professionals in meeting children's individual health and nutritional needs.
- G. CLO #7. Demonstrate understanding of CACFP guidelines, regulations and menu planning
- H. CLO #8. Identify and describe screening and referral procedures to assess children's developmental and health status.

ASSESSMENT OF COURSE LEARNING OUTCOMES AND COMPETENCIES

Student progress is evaluated through both formative and summative assessment methods. Specific details may be found in the instructor's course information document.

COLLEGE POLICIES AND PROCEDURES

Student Handbook

<https://www.kckcc.edu/files/docs/student-resources/student-handbook-and-code-of-conduct.pdf>

College Catalog

<https://www.kckcc.edu/academics/catalog/index.html>

College Policies and Statements

<https://www.kckcc.edu/about/policies-statements/index.html>

Accessibility and Accommodations

<https://www.kckcc.edu/academics/resources/student-accessibility-support-services/index.html>.