ECE R129: CHILD NUTRITION, HEALTH AND SAFETY

Originator pmendez

College

Oxnard College

Discipline (CB01A) ECE - Early Childhood Education

Course Number (CB01B) R129

Course Title (CB02) Child Nutrition, Health and Safety

Banner/Short Title Child Nutrition/Health/Safety

Credit Type Credit

Start Term Fall 2021

Catalog Course Description

This course provides an introduction to the laws, regulations, standards, policies, procedures, and best practices related to health, safety, and nutrition in both care and education settings for children, from birth through middle childhood. 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. This course focuses on integrating the concepts taught into everyday planning and program development. -ID: ECE 220.

Taxonomy of Programs (TOP) Code (CB03)

1305.00 - *Child Development/Early Care and Education

Course Credit Status (CB04)

D (Credit - Degree Applicable)

Course Transfer Status (CB05) (select one only)

B (Transferable to CSU only)

Course Basic Skills Status (CB08)

N - The Course is Not a Basic Skills Course

SAM Priority Code (CB09)

C - Clearly Occupational

Course Cooperative Work Experience Education Status (CB10)

N - Is Not Part of a Cooperative Work Experience Education Program

Course Classification Status (CB11)

Y - Credit Course

Educational Assistance Class Instruction (Approved Special Class) (CB13) N - The Course is Not an Approved Special Class

Course Prior to Transfer Level (CB21)

Y - Not Applicable

Course Noncredit Category (CB22)

Y - Credit Course

Funding Agency Category (CB23) Y - Not Applicable (Funding Not Used)

Course Program Status (CB24) 1 - Program Applicable

General Education Status (CB25) Y - Not Applicable

Support Course Status (CB26) N - Course is not a support course

Field trips

May be required

Faculty notes on field trips; include possible destinations or other pertinent information

Students may be asked to visit community resources for support (i.e., Tri-Counties, referrals for infants/toddlers with special needs; WIC, Cal-Fresh, Department of Health, SELPA, Cal-Works).

Grading method

Letter Graded

Does this course require an instructional materials fee?

No

Repeatable for Credit

No

Is this course part of a family? No

Units and Hours

Carnegie Unit Override No

In-Class

Lecture Minimum Contact/In-Class Lecture Hours 52.50 Maximum Contact/In-Class Lecture Hours 52.50

Activity

Laboratory

Total in-Class

Total in-Class Total Minimum Contact/In-Class Hours 52.50 Total Maximum Contact/In-Class Hours 52.50

Outside-of-Class

Internship/Cooperative Work Experience

Paid

Unpaid

Total Outside-of-Class

Total Outside-of-Class Minimum Outside-of-Class Hours 105.00 Maximum Outside-of-Class Hours 105.00

Total Student Learning

Total Student Learning Total Minimum Student Learning Hours 157.5 Total Maximum Student Learning Hours 157.5

Minimum Units (CB07)

3 Maximum Units (CB06)

3

Student Learning Outcomes (CSLOs)

Student Learning Outcomes (OSLOS)		
	Upon satisfactory completion of the course, students will be able to:	
1	Analyze, describe, and rate strategies used to promote the health, safety, and nutrition of children and adults in care and education settings.	
2	Identify, evaluate, and describe environments for both positive and negative impacts on children's and adults' health, safety, and nutritional meals.	
3	Analyze and identify regulations, standards, policies, and procedures related to health, safety, and nutrition in care and education settings.	
Course Objectives		

	Upon satisfactory completion of the course, students will be able to:	
1	Define the broad concepts of health, safety, and nutrition.	
2	Identify laws and regulations related to health, safety, and nutrition.	
3	Identify health and safety risks in care and education settings.	
4	Describe a caregiver's role and responsibility in modeling good health, safety, and nutrition habits.	
5	Describe culturally responsive strategies for partnering with families and the community in support of a healthy and safe environment for children.	
6	Explore community resources available to support children and families.	
7	Apply the recommendations for children's nutrition to the development of healthy and economical meals and snacks based on the age and individual needs of children.	
8	Plan learning experiences on the topics of health, safety, and nutrition.	

Course Content

Lecture/Course Content

- 1. Interrelationships Between Health, Safety, and Nutrition for Children Birth Through Middle Childhood
 - a. Define physical and mental health
 - b. Define safety
 - c. Define nutrition
- 2. Laes, Codes, Regulations, and Policies
 - a. Fire and health codes
 - b. Title 22
 - c. Title 5
 - d. Emergency Medical Services Authority
 - e. Local requirements
 - f. Food programs
 - g. Child abuse and neglect
 - i. Mandated reporting
 - ii. Prevention strategies
 - iii. Community resources
- 3. Safety Management
 - a. Safe environments
 - b. Accommodations for special needs
 - c. Injury prevention and care
 - d. Emergency preparedness response and recovery
 - e. Car seats
- 4. Health Management
 - a. Universal precautions
 - b. Daily health check
 - c. Food safety
 - d. Communicable diseses
 - e. Infectious process
 - f. Illness and exclusion poicies
 - g. Common health issues such as pink eye, mental health, obesity
 - h. Sleeping and napping
 - i. Diapering and toileting
 - j. Health assessment tools
 - k. Staff safety and well being
 - i. Risk management
 - ii. Employee policies
 - 1. Physical health
 - 2. Mental health
- 5. Teachers and Caregivers Roles
 - a. Teachers as role models of best health, safety, and nutrition practices
 - b. Collaboration with families and other professionals to promote health, safety, and nutrition
 - c. Communication
 - i. families
 - ii. Other health professionals
 - d. Community resources for children and families at risk
 - i. Homelessness
 - ii. Foster care/child welfare
 - iii. Incarceration
 - iv. Trauma and abuse
 - v. Medicall fragile
- 6. Meals and Snacks
 - a. Nutrition guidelines
 - b. Diet analysis
 - c. Mealtime policies and regulations
 - d. Menu planning
 - e. Budgeting

- f. Culture, traditions, adn family choices
- g. Allergies and food sensitivities
- h. Special feeding needs
- i. Sanitary food handling
- 7. Planning Learning Experiences in Health, Safety, and Nutrition
 - a. Developmentally sound practices
 - b. Cultural, linguistic, and developmental differences of families, teachers, and children
 - c. Learning opportunities integrated during daily routines
 - d. Physical fitness
 - e. Use of instructional technology
 - f. Accomodations for childreen with special needs

Laboratory or Activity Content

None (this is not a lab-course)

Methods of Evaluation

Which of these methods will students use to demonstrate proficiency in the subject matter of this course? (Check all that apply): Written expression

Methods of Evaluation may include, but are not limited to, the following typical classroom assessment techniques/required assignments (check as many as are deemed appropriate):

Essay exams Essays Group projects Individual projects Journals Oral analysis/critiques Objective exams Oral presentations Portfolios Research papers Written creation (poem, screenplay, song)

Instructional Methodology

Specify the methods of instruction that may be employed in this course

Audio-visual presentations Computer-aided presentations Collaborative group work Class activities Class discussions Case studies Distance Education Field trips Group discussions Guest speakers Lecture Role-playing Small group activities

Describe specific examples of the methods the instructor will use:

- 1. Instructor may utilize case studies, information about community programs/videos (i.e., Tri-Counties, referrals for infants/toddlers with special needs; WIC, Cal-Fresh, Department of Health, SELPA, Cal-Works).
- 2. Lecture and present material fro Title 22, and Title 5, safety and regulations requirements, including pandemics, allergies, health issues.
- 3. Instructor will provide a source for CPR/First aid certification in infants/toddlers and young children. The instructor will provide with video and PowerPoint the process to identify and report child abuse.

Representative Course Assignments

Writing Assignments

- 1. Students will answer the questions at the end of each chapter related to nutrition, health, and safety as assigned by professor.
- 2. Students will develop a checklist where student will be able to identify appropriate characteristics for infants and toddlers, such as: physical characteristics, social behaviors and achievements.
- 3. Students will complete forms that evaluate children's health status, including observations, health records, screening procedures, daily health checks, and interactions with parents.
- 4. Students will formulate 10-20 health activity plans, safety, and nutrition for preschool children. Include the name of the activity, concept, objective, materials, learning activities and evaluation.

Critical Thinking Assignments

1.Professor will present case-studies, scenarios in which students will need to think and solve the scenario presented based on knowledge gained in class (i.e., You are the teacher of a 5-year-old whose parents are going through a very contentious divorce. The father has been a model parent and always helps out in your class. He seems very loving and concerned. The mother often comes into school raging and complaining. She is harsh with her child. You have been asked by the child's father to testify on his behalf in a child custody hearing).
 2. Participate in class and small-group discussions analyzing laws and regulations for Health, Safety, and Nutrition.
 3. Analyzing Regulations for Title 22 (Licensing).

Reading Assignments

- 1. This course requires the students to read weekly one chapter from the textbook: Health, Safety, and Nutrition for the Young Child.
- 2. For additional health, safety, and nutrition resources: http://www.safekids.org and http://www.EarlyChildEd.delmar.com

Other assignments (if applicable)

- 1. Students will obtain access to the state's licensing regulations (Title 22 & 5). Organize a class debate on the topic of minimal quality vs. high quality standards for early childhood programs
- 2. Students will plan a day's diet for a four-year-old child. Include the recommended number of servings and the appropriate serving sizes from the Food Guide Pyramid
- 3. Students will review and compare health care policies from a child-care center, home day care, Head Start program and elementary school. How are they similar? How do they differ?
- 4. Students will develop a pamphlet that illustrates self-protection skills for young children. Use it with a group of three-to-four-yearolds. Evaluate their response.

Outside Assignments

Representative Outside Assignments

- Students will identify agencies that support children's health, safety, and nutrition. Students will conduct research, visit the
 agencies, research online, an/or interview someone that works in those agencies. Student will develop a PowerPoint and present
 it to the class. Examples of Programs include: Interface, Tri-Counties, referrals for infants/toddlers with special needs; WIC, CalFresh, Department of Health, SELPA, Cal-Works, Licensing Title 22.
- 2. Students will read weekly chapters from the textbook
- 3. Students will develop a pamphlet that illustrates self-protection skills for young children. Use it with a group of three-to-four-yearolds. Evaluate their response.
- 4. Students will plan a day's diet for a four-year-old child. Include the recommended number of servings and the appropriate serving sizes from the Food Guide Pyramid.

Articulation

C-ID Descriptor Number

ECE 220

Status

Approved

Comparable Courses within the VCCCD

CD M23 - Health, Safety, & Nutrition CD V24 - Child Nutrition, Health, and Safety

District General Education A. Natural Sciences **B. Social and Behavioral Sciences** C. Humanities **D. Language and Rationality** E. Health and Physical Education/Kinesiology F. Ethnic Studies/Gender Studies CSU GE-Breadth Area A: English Language Communication and Critical Thinking Area B: Scientific Inquiry and Quantitative Reasoning Area C: Arts and Humanities Area D: Social Sciences Area E: Lifelong Learning and Self-Development CSU Graduation Requirement in U.S. History, Constitution and American Ideals: **IGETC Area 1: English Communication** Area 2A: Mathematical Concepts & Quantitative Reasoning Area 3: Arts and Humanities Area 4: Social and Behavioral Sciences **Area 5: Physical and Biological Sciences**

Area 6: Languages Other than English (LOTE)

Textbooks and Lab Manuals Resource Type Other Resource Type

Description Complete basic CPR and first aid courses..

Resource Type Other Resource Type

Description For additional health, safety, and nutrition http://www.safekids.org and http://www.EarlyChildEd.delmar.com.

Resource Type Textbook

Classic Textbook No

Description

Marotz, Lynn R., Health, Safety, and Nutrition for the Young Child. 9th.edition. Stamford, CT. Cengage Learning (2017).

Distance Education Addendum

Definitions

Distance Education Modalities Hybrid (51%–99% online) Hybrid (1%–50% online) 100% online

Faculty Certifications

Faculty assigned to teach Hybrid or Fully Online sections of this course will receive training in how to satisfy the Federal and state regulations governing regular effective/substantive contact for distance education. The training will include common elements in the district-supported learning management system (LMS), online teaching methods, regular effective/substantive contact, and best practices.

Yes

Faculty assigned to teach Hybrid or Fully Online sections of this course will meet with the EAC Alternate Media Specialist to ensure that the course content meets the required Federal and state accessibility standards for access by students with disabilities. Common areas for discussion include accessibility of PDF files, images, captioning of videos, Power Point presentations, math and scientific notation, and ensuring the use of style mark-up in Word documents. Yes

Regular Effective/Substantive Contact

Hybrid (1%-50% online) Modality:

Method of Instruction	Document typical activities or assignments for each method of instruction			
Face to Face (by student request; cannot be required)	Student may request in-person conferences in conjunction with the face to face poriton of the hybrid class.			
E-mail	Regular email correspondence between students and between students and instructor.			
Asynchronous Dialog (e.g., discussion board)	Regular discussions between via discussion board or other collaborative tools, such as zoom/Google Docs.			
Video Conferencing	The instructor may choose to provide online video conference times.			
Synchronous Dialog (e.g., online chat)	The instructor may choose to provide online chat room conference times.			
Other DE (e.g., recorded lectures)	The instructor may choose to record video lectures and presentiaons. He/She may also use pre-existing video(s) or other digital materila(s).			
Telephone	The instructor may choose to provide telephone conference times.			
Hybrid (51%–99% online) Modality:				
Method of Instruction	Document typical activities or assignments for each method of instruction			
Face to Face (by student request; cannot be required)	Student may request in-person conferences in conjunction with the face to face poriton of the hybrid class.			
E-mail	Regular email correspondence between students and between students and instructor.			
Asynchronous Dialog (e.g., discussion board)	Regular discussions between via discussion board or other collaborative tools, such as zoom/Google Docs.			
Video Conferencing	The instructor may choose to provide online video conference times.			
Synchronous Dialog (e.g., online chat)	The instructor may choose to provide online chat room conference times.			

The instructor may choose to record video lectures and presentiaons. He/She may also use pre-existing video(s) or other digital materila(s).			
The instructor may choose to provide telephone conference times.			
Document typical activities or assignments for each method of instruction			
Regular email correspondence between students and between students and instructor.			
Regular discussions between via discussion board or other collaborative tools, such as zoom/Google Docs.			
The instructor may choose to provide online video conference times.			
The instructor may choose to provide online chat room conference times.			
The instructor may choose to record video lectures and presentiaons. He/She may also use pre-existing video(s) or other digital materila(s).			
The instructor may choose to provide telephone conference times.			
Hybrid (1%–50% online) Modality Online On campus			
Additional Minimum Qualifications			
Minimum Qualifications			

EarlyChildhood Education

Review and Approval Dates

Department Chair 09/09/2020

Dean 09/09/2020

Technical Review 09/23/2020

Curriculum Committee 09/23/2020

Curriculum Committee 11/25/2020

CCCCO MM/DD/YYYY

Control Number CCC000543995

DOE/accreditation approval date MM/DD/YYYY