

**MAYLAND COMMUNITY COLLEGE
Welcomes You To:**

**EDU 153A, Section CA
Health, Safety, and Nutrition Lab
Credit Hours: 1 Contact Hours: 2**

TERM (Spring 2006)

Course Description

This course provides a laboratory component to complement EDU 153. Emphasis is placed on practical experiences that enhance concepts introduced in the classroom. Upon completion, students should be able to demonstrate a practical understanding of the development and implementation of safe indoor/outdoor environments and nutrition education programs.

Prerequisites: None

Corequisites: EDU 153

Instructor Information

Instructor:	Alicia Shell
Office Location:	Phillips-Gwaltney CDC
Telephone Number:	765-1401
E-mail Address:	adshell@mayland.edu
Office Hours:	7:30-3:30 and before and after class

Course Information

Class meets on Thursday 6:00 – 7:50 at the Crossnore Academy

Required Text(s):

LRC Resources: Early Childhood books, magazines, and journals.

Required supplies: Materials for first aid kit (list provided by instructor)

Course Objectives/Competencies:

1. Practice and demonstrate skill in the following areas:
 - a. Menu planning and the preparation of balanced meals and snacks.
 - b. Identify symptoms of child abuse and neglect.
 - c. Recognize symptoms of communicable diseases and illnesses.
 - d. Respond appropriately to emergency situations.
 - e. Discover proper hand-washing techniques.
2. Identify general health and sanitation standards and practices as required of child development center and personnel and required by state health authorities.

3. List responsibilities and requirements of the child development professional for administering medications.
4. Identify child immunizations as required by NC state law.
5. Discover pertinent information regarding toxic and non-toxic plants.

Attendance Policy/Tardiness/Make-Up Work:

Regular class attendance is regarded as essential to the academic progress of the student. You are expected to attend class and are responsible for contacting the instructor if you must be absent from class. To reward attendance and to allow for legitimate absences, attendance is counted as one test grade. The grade is computed as follows: 16 class meetings: 6.25 points for each attendance. Two tardies will equal one absence. You will be counted tardy if you enter the classroom after the appointed hour to begin. The student must be present for the entire class to receive the attendance points.

Make-up work will be assigned at the instructor's discretion. If the students have acceptable reasons for absences, make-up work will be assigned. This work must be turned into the instructor within one week of the date it was assigned.

Grading Criteria/Tests/Projects:

Grades will be assigned according to the following criteria:

1. Reading materials as they are assigned.
2. Participation in all assigned activities and discussions on a professional level.
3. Students will present to the class one health, safety, and nutrition activity of their choice each week.
4. Develop a teacher-made material (poster, door decoration, flannel/magnetic board, book, bulletin board, etc.) related to health, safety, and nutrition. You must complete a teacher-made materials sheet and turn it in with your project. Your instructor will assist you in choosing your project. If you have other ideas for projects, check with the instructor before making it. This project is due March 2.
5. Students will assemble a Basic First Aid Kit following the instructor's directions. Kit is due on April 27.
6. Students will work in pairs to create and co-teach a topic that relates to health, safety and nutrition. Groups will sign up for a date to teach the class.

7. Students will participate in a number of learning activities designed to increase knowledge and skill in meal planning for young children, recognizing symptoms of childhood illnesses, and other activities that will complement course work in EDU 153.
8. Students will study emergency action principles, discover methods of responding to emergencies, and demonstrate techniques for handling common childhood injuries.
9. Students will discover emergency action principles and rescue procedures for the following:
 - a. Choking
 - b. Burns
 - c. Fractures
 - d. Bites and stings
 - e. Wounds
 - f. Scrapes
 - g. Bruises
 - h. Cuts and lacerations
 - i. Poisoning
 - j. Allergic reactions
 - k. Eye and nose injuries
 - l. Sudden changes in body temperatures
 - m. Seizures
10. Assignments are due according to dates printed on this syllabus or at times specifically assigned by the instructor, whether the student is present or not. If you must be absent on the due date of an assignment, turn it in early to avoid late penalty. Failure to turn in an assignment on the due date will result in a 10-point deduction for each class day that it is late. If problems arise, you are encouraged to contact the instructor prior to the due date.

Homework assignments may be given at the instructor's discretion and will be due the following class meeting.

Grading Criteria:

Daily assignments and Participation	20%
Teacher-made material	10%
Weekly presentations	25%
Co-teaching	25%
First Aid Kit	20%

Grading Scale:

A = 94 – 100
B = 86- 93
C = 78- 85
D = 70 - 77
F = Below 70

Inclement Weather Procedures:

In all periods of inclement weather you are reminded to use sound judgment when making travel decisions. Life and safety are the primary considerations. We expect you to give due consideration to your responsibility for attendance; however, we expect you to make decisions of whether to travel on unsafe highways and to accept the responsibility for your decision. Make-up work will be assigned according to procedures already cited in this syllabus. Additional information concerning inclement weather is listed in the Student Handbook.

Academic Standards/Student Expectations/Ethics:

In addition to academic performance, students should exhibit the qualities of honesty and integrity. Any form of dishonesty (cheating, fabrication, facilitation of academic dishonesty, plagiarism, etc.) will make the student subject to disciplinary action. **Be honest!**

The incomplete "I" grade indicates that the student had failed to finish a portion of the required work for the class due to unusual circumstances. Should you request and receive an "I" for this course; it must be removed before the end of the next semester to avoid the grade automatically changing to an "F". The instructor had the liberty to assign a due date for work needed to satisfy an incomplete grade. If he/she chooses to do this, you must meet the instructor's due date.

While I have attempted to be as thorough as possible with this syllabus, course procedure may vary from this outline to meet the needs of this particular group of students.

Withdrawal Dates:**Spring 2006**

End of Unconditional Withdrawal
End of Conditional Withdrawal

Monday, February 13, 2006
Monday, March 27, 2006

The following Administrative Withdrawal statement: If a student has not been in contact with the instructor and has not attended class for a consecutive two-week period, an administrative withdrawal will be submitted by the instructor.

- For a full explanation of correct procedures for withdrawal from this course see the Student Handbook. Any student failing to complete the withdrawal process and not attending class will receive a grade of “F” for this course.

The following ADA statement: Any student requesting special accommodations for this course due to a disability should apply for services through the SOAR Office or the Counseling Center, which will document the disability. A counselor will then help determine which accommodations, if any, the student needs for success in this course.

Course Outline/Weekly Topics

	Topic	Reading	Assignment
1/12/2006	Introduction		
1/19/2006	Promoting good health Health appraisals		
1/26/2006	Health assessment tools		
2/2/2006	Chronic conditions		
2/9/2006	Infectious illness Acute Illness		
2/16/2006	Nutritional guidelines		
2/23/2006	Nutrients		
3/2/2006	Infant feeding		Teacher-made material
3/9/2006	Spring Break – No Class		
3/16/2006	Toddler & Preschooler feeding		
3/23/2006	Food Safety Nutrition activities		

3/30/2006 Creating Environments

4/6/2006 Safety Management

4/13/2006 No class

4/20/2006 First Aid

4/27/2006 Child abuse & neglect

First Aid Kit

5/4/2006 Planning

5/9/2006 Evaluation