# 7/17/2020

# brcc keystone logo

Baton Rouge Community College

*Academic Affairs Master Syllabus*

Date Approved: 13 August 2020

Term and Year of Implementation: Spring 2021

**Course Title:** Health, Safety, and Nutrition

**BRCC Course Rubric:** CDYC 1203

**Previous Course Rubric**: CDYC 1120

**Lecture Hours per week-Lab Hours per week-Credit Hours**: 3-0-3

**Per semester: Lecture Hours-Lab Hours-Instructional Contact Hours**: 45-0-45

**Louisiana Common Course Number:**

**CIP Code:** 19.0709

**Course Description:** Examines health, safety, and nutrition for children. Includes signs and symptoms of common communicable diseases, pediatric first aid, infant/child Cardiopulmonary Resuscitation (CPR), and principles of nutrition (with emphasis on prenatal nutrition).

**Prerequisites:**  None

**Co-requisites:** None

**Suggested Enrollment Cap:** 25

**Learning Outcomes.** *Upon successful completion of this course, the students will be able to:*

1. Apply safe and healthy practices that comply with state and national regulations for child care.

2. Implement basic health practices and prevention procedures for workers and children regarding childhood illness and communicable diseases.

3. Implement strategies to teach children health, safety, and sanitation habits.

4. Plan safe and healthy meals and snacks.

5. Demonstrate security and emergency procedures.

**Assessment Measures.** Assessment of all learning outcomes will be measured using the following methods:

1. Assessment measures may include, but are not limited to, presentations, performances, collaborative projects, in-class activities, observations, reports, menu plans, lesson plans, homework, quizzes, and exams.

**Information to be included on the Instructor’s Course Syllabi:**

* ***Disability Statement*:** Baton Rouge Community College seeks to meet the needs of its students in many ways. See the Office of Disability Services to receive suggestions for disability statements that should be included in each syllabus.
* ***Grading:*** The College grading policy should be included in the course syllabus. Any special practices should also go here. This should include the instructor’s and/or the department’s policy for make-up work. For example in a speech course, “Speeches not given on due date will receive no grade higher than a sixty” or “Make-up work will not be accepted after the last day of class”.
* ***Attendance Policy*:** Include the overall attendance policy of the college. Instructors may want to add additional information in individual syllabi to meet the needs of their courses.
* ***General Policies*:** Instructors’ policy on the use of things such as beepers and cell phones and/or hand held programmable calculators should be covered in this section.
* ***Cheating and Plagiarism*:** This must be included in all syllabi and should include the penalties for incidents in a given class. Students should have a clear idea of what constitutes cheating in a given course.
* ***Safety Concerns:*** In some courses, this may be a major issue. For example, “No student will be allowed in the lab without safety glasses”. General statements such as, “Items that may be harmful to one’s self or others should not be brought to class”.
* ***Library/ Learning Resources:*** Since the development of the total person is part of our mission, assignments in the library and/or the Learning Resources Center should be included to assist students in enhancing skills and in using resources. Students should be encouraged to use the library for reading enjoyment as part of lifelong learning.

**Expanded Course Outline:**

I. Approved health practices and procedures for preventing illness and disease in the early childhood center/environment

II. Safety practices and procedures for maintaining a safe environment in the early childhood center/environment

III. Curriculum materials, teaching activities, and equipment in the areas of health and safety for the young child in the classroom/laboratory setting

IV. The nutritional needs of the pregnant woman, the breast feeding mother and child, the infant, toddler, preschooler, and the school-age child for maintaining good health and promoting appropriate development

V. Planning menus for meals for early childhood centers that meet nutritional requirements for the different age groups