STATE UNIVERSITY OF NEW YORK COLLEGE OF TECHNOLOGY CANTON, NEW YORK



MASTER SYLLABUS

ECHD 340: Policies and Regulations in Early Childhood Settings

CIP Code 13.1210

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School of Business and Liberal Arts
Social Sciences
Fall 2026

A. <u>TITLE</u>: Policies and Regulations in Early Childhood Settings

B. **COURSE NUMBER:** ECHD 340

C. CREDIT HOURS: 3 lecture hours per week for 15 weeks

D. WRITING INTENSIVE COURSE: No

E. GER CATEGORY: None

F. SEMESTER(S) OFFERED: Fall

G. COURSE DESCRIPTION:

This course examines childcare licensing regulations. Students will gain knowledge of state mandated policies and procedures pertaining to health and safety, children's programming, staffing, and the physical environment. Students will research and develop policies according to state childcare mandates and apply methods of childcare program evaluation criteria throughout the course.

H. <u>PRE-REQUISITES/CO-REQUISITES</u>:

a. **Pre-requisite(s):** ECHD 101; ECHD 121. Early Childhood Major (1327), Early Childhood Management Major (2699), Early Childhood Studies Minor, or permission of instructor

b. Co-requisite(s): None

I. STUDENT LEARNING OUTCOMES:

Student Learning Outcome		PLO	ISLO	
PLO 1: Acquire and apply management principles and business skills for administering high quality early				
care and education organizations.				
a.	Examine licensing regulations and policies relevant to the	PLO 1	5	
	operation of childcare facilities.		Industry Professional	
			Skills	
b.	Evaluate and assess policies to ensure adherence to state		5	
	mandated regulations.	PLO 1	Industry Professional	
			Skills	
c.	Compare program evaluation tools and policy criteria as a means		5	
	for assessing program quality.	PLO 1	Industry Professional	
			Skills	
d.	Develop policies and procedures to comply with health, safety,		5	
	building/space, and state/local regulations required for	PLO 1	Industry Professional	
	operating a quality childcare center.		Skills	

KEY	Institutional Student Learning Outcomes [ISLO 1 – 5]
ISLO #	ISLO & Subsets
1	Communication Skills Oral [O], Written [W]
2	Critical Thinking Critical Analysis [CA], Inquiry & Analysis [IA] , Problem Solving [PS]
3	Foundational Skills Information Management [IM], Quantitative Lit, /Reasoning [QTR]
4	Social Responsibility Ethical Reasoning [ER], Global Learning [GL], Intercultural Knowledge [IK], Teamwork [T]
5	Industry, Professional, Discipline Specific Knowledge and Skills

J. APPLIED LEARNING COMPONENT: Yes

Classroom/Lab

K. TEXTS: To be determined by instructor

L. REFERENCE:

New York State Office of Children and Family Services (2021, October). *Group and/or Family Child Care Regulations* http://ocfs.ny.gov/main/childcare/daycare regs.asp

- M. <u>EQUIPMENT</u>: University Supplied Equipment / Learning Management System
- N. GRADING METHOD: A-F

O. SUGGESTED MEASUREMENT CRITERIA/METHODS

- Quiz/Exams
- Assignments / Projects
- Participation

P. <u>DETAILED COURSE OUTLINE</u>:

I. Child Day Care Center Regulations - Overview

- A. Program Licensing: Family and Group
- B. Licensing Procedures
- C. Orientation

II. Building and Inspections

- A. Occupancy: Fire / Building Codes
- B. Zoning
- C. Health / Safety / Sanitation Compliance
- D. Liability Insurance Polices

III. Building and Equipment

- A. Program Layout and Design
- B. Physical Space and Equipment Needs
- C. Safety Requirements [Fire, Safety, Transportation]

IV. Program Planning Policies and Procedures

- A. Schedules / Routines
- B. Supervision: Teacher/Child Ratio
- C. Supervision: Group Size
- D. Transportation / Field Trips

V. Behavior Management Plan

- A. Guidelines
- B. Procedures
- C. Child Abuse and Maltreatment Policies

VI. Health and Infection Control

- A. Enrollment Policies
- B. Documentation
- C. The Health Care Plan
- D. Universal Health and Safety Precautions
- E. Training: CPR, First Aid, MAT
- F. Prevention: Cleaning and Sanitizing

VII. **Nutrition Guidelines and Policies**

- A. Meal Menu Planning and Requirements
- B. USDA Child and Adult Food Program
- C. Food Preparation and Facilitates

VIII. Staff Qualifications

- A. Background Checks
- B. Director, Assistant Director, Lead Teacher, Assistant Teacher
- C. Supervision

IX. Staff Training and Professional Development

- A. Requirements
- B. NYS Training [9] Topics:
 - Child Development
 - Nutrition and Health Needs
 - Program Development
 - Safety and Security Procedures
 - o Business Record maintenance and Management
 - o Child Abuse and Maltreatment Identification and Prevention
 - Statutes and Regulations Pertaining to Child Care
 - Statutes and Regulations Pertaining to Child Abuse and Maltreatment
 - o Identification, Diagnosis and Prevention of SIDS

X. Management and Administration

- A. General Licensing Requirements
- B. General Operations Requirements
- C. Confidentiality
- D. Program Admittance
- E. Electronic Monitors and Surveillance Equipment

- F. Required Notifications to Licensing Authority
- G. Childcare Administration: Role and Responsibilities
- H. The Role of the Director and Assistant Director
- I. Time Management, Organization, and Multi-Tasking
- J. Professional Development, Training, and Support

XI. Policies

- A. Payment Policies
- B. Enrollment Process
- C. Evacuation Plan
- D. Health Care Policy
- D. Behavior Management Policy
- E. Termination Policy
- F. Attendance Records, Health Records
- G. Visitation Policy
- H. Personnel Policies and Practices

02-13-2025