

Framingham State College
Division of Graduate and Continuing Education

Course Syllabus for Managing Life Threatening Allergies in Schools

- **Course Information –**
Title: Managing Life Threatening Food Allergies in Schools
Location: on-line
Instructor's name: Christanne Smith Harrison
ONE CREDIT COURSE

- **Course Description –** Using the Massachusetts' Department of Educations' *Allergy Guidelines* as a text, this course is geared to school personnel working to accommodate the increasing number of children with food allergies. The roles played by each member of the multi-disciplinary team in planning and implementing policy are examined. Students assess the needs of their school and review other policies to develop an appropriate policy for their school. **Prerequisite:** Food Allergy Workshop, Exploring Food Allergies, or permission of the instructor.

- **Course Objectives –**
At the end of this course, course participants will be able to:
 1. Work as an effective member of the school multi-disciplinary team in writing a school food allergy policy.
 2. Describe methods for keeping children with food allergies safe in school
 3. Identify areas in a school that could pose a threat to a child with food allergies
 4. Identify personnel in his/her school that should be part of the multi-disciplinary food allergy team and issues that each will have to address.
 5. Write a food allergy policy action plan.

- **Course Expectations –** This on-line course is NOT a self paced course. Students are expected to work on line each week to complete the assignments by the due dates. Late assignments can and will be held against students. This participation is crucial to make the on-line class work smoothly. In lieu of exams, students will be expected to complete a final project to be submitted the day before the last day of the class. Class assignments will include participation in on-line discussions.

- **Course Content/Outline –**

**Course Requirements and Grading Criteria
Managing Life Threatening Food Allergies in Schools**

Module	Assignment	Points
Module 1: Food Allergies Causing Changes in School Customs	Assignment #1: Introductions	
	Part I- Create homepage Part II- Share an experience with allergies on the discussion board	5 5
	Module Content <ul style="list-style-type: none"> I. Background to Food Allergies in Schools <ul style="list-style-type: none"> a. Research b. Local examples II. Introduction to Managing Life Threatening Food Allergies <ul style="list-style-type: none"> a. Task force b. Methodology III. Overview of food allergies 	
Module 2: Planning and Implementation	Module Content <ul style="list-style-type: none"> I. Role of Multi-disciplinary team in planning <ul style="list-style-type: none"> a. Nurse <ul style="list-style-type: none"> i. Individual Health Care Plan ii. Allergy Action Plan iii. Epi-pen training iv. Administration of Medication b. Parents c. Administrative representative <ul style="list-style-type: none"> i. Policy ii. School's emergency response system iii. Standardized communication d. Teachers e. Food service f. Coaches/PE g. Custodian 	

	<ul style="list-style-type: none"> h. Bus driver i. Local EMS j. Support staff k. Student <ul style="list-style-type: none"> II. Implementation <ul style="list-style-type: none"> a. Classroom b. School Field Trips c. School Bus d. Gym and Recess e. After School Activities f. Food Services/Cafeteria III. Response to Emergencies 	
	<p>Assignment #2 Problem solving activity</p> <p>Part I- Post your problem on the discussion board</p> <p>Part II- Post suggestions to problems</p> <p>Part III- Submit your solution</p>	<p>5</p> <p>10</p> <p>10</p>
	<p>Assignment #3 Policy Writing by Role</p>	<p>15</p>
<p>Module 3: Policies and Laws</p>	<p>Module Content</p> <ul style="list-style-type: none"> I. Role of the school <ul style="list-style-type: none"> a. Policy <ul style="list-style-type: none"> i. How to write ii. Allergy policy examples b. Laws <ul style="list-style-type: none"> i. Section 504- Rehabilitation Act ii. Individuals with Disabilities Education Act iii. Americans with Disabilities Act, Title II & III iv. USDA Federal Regulation v. Massachusetts General Law 	

	II. Conclusion	
	Assignment #4 Critiquing allergy policies	
	Part I- Post critique on discussion board.	15
	Part II- Comment on at least two responses.	5
Final Project	Final Project: Food allergy action plan	50
Total Points		120

Grade Breakdown in Percentage

Assignments: 70 points, 58% of grade

Final Project: 50 points, 42% of grade

Course Assignments

Managing Life Threatening Food Allergies in Schools

Assignment #1

[Introductions](#)

Part I worth 5 points and Part II worth 5 points

Part I

To know one another in this class and feel more comfortable working together, be sure to create a homepage. Follow the instructions below:

Under the section "User Tools" go to "Edit Your Homepage" and fill in the text boxes with information about you.

Indicate your current position and what previous experience you have had working in education. Under personal information, please indicate what you hope to get out of this course. I'd also like to know how many of you have taken an online course in the past and your overall experience with computers.

The personal photo is optional. If you do choose to include one, make sure it is no larger than 2"x3". Remember that you can also fill in more information as the class progresses.

After you have completed your homepage, you can read the biographies of your fellow classmates to get a better idea of the people taking this course with you. Go to "Communications" > "Roster" > List All> List All (again) and click on a name to view other students' homepages.

Be sure to read my homepage as well (click the Instructor's Bio button)!

Part II-

In this course we will be discussing ways to prepare your school to adequately meet the needs of children who have life threatening food allergies. I would like to know what previous experiences each of you have had with food allergies. Post a short paragraph about your experience with food allergies. If you have not had direct experience with food allergies then you may share why you feel this is an important issue.

Discussion Board>Allergy Experience.

Read the postings of your classmates and make at least one thoughtful comment to one of the postings. (A thoughtful comment is one that adds an ORIGINAL idea to the discussion thread. Please make your responses as concise as possible, and refrain from simple statements such as "I agree".)

Assignment #2

[Problem Solving Activity](#)

Part I worth 5 points

Part II worth 10 points

Part III worth 10 points

Part I

This assignment will help you apply what you are learning in this course to your own school. When you think about making a food allergy policy in your school, do you foresee any problems? Are there parents or school staff who you think may be difficult to work with? Are there logistics that may be a problem?

On the discussion board, post one potential problem that you think might arise as you are trying to implement a food allergy policy in your school.

Discussion Board>Problem Solving.

Part II

In this part of this activity we are going to help each other by suggesting answers to the potential problems posted on the discussion board. Read each of the problems posted and submit a possible solution for each.

Part III-

Read each of the comments you received for your posed problem. From your reading and from classmate comments, write a short paragraph on how you think you could best handle this situation should it arise. When you have finished, put the assignment into the digital drop box. User Tools>Digital Drop Box (If you are unfamiliar with the digital drop box, you can find instructions by going to Student Tutorial>Student Tools>Digital Drop Box.)

Assignment #3

[Policy Writing by Role](#)

Part I worth 15 points

Part II worth 5 points

Part I

You should have been emailed a policy area for this assignment (please email me if you have not). Each person will write an outline of a food allergy policy for one of the following areas that you were assigned: classroom, school field trip, school bus, gym and recess, after school activities, and food services/cafeteria.

Start by re-reading the section of the guidelines that pertains to your area. Then outline the major components of a policy regarding your assigned area that you think would be effective in your school. (Please be specific in the action that you want to take. For example if you think the classroom should have no food, write that, not just “food regulations”.) When you are working on this assignment, think about solutions and difficulties that relate to your own school. Think about the team members that would be affected by this policy and how they would react to proposed solutions. You may have to make compromises, but try to write a policy that would be attainable and effective.

When you are finished, put your outline on the discussion board.

Part II

Read the policy outlines on the discussion board and comment on at least 2 of them. Mention things you like about the policy and suggestions for improving it. This activity should be useful in writing your final project.

Assignment #4

Critiquing Food Allergy Policy

Part I worth 10 points

Part II worth 5 points

Part I

This assignment will give you the opportunity to read three food allergy policies that are already being used in other schools. These documents are found in Module 3: Policies and Laws at the very end of Section 1.1.

While you are reading the policies, think about the following questions: Do you think these policies are complete? Have they left anything out? Are there sections that you think need more clarification?

Post your thoughts about these policies in a paragraph on the discussion board. Discussion Board> Critiquing Policy.

Part II-

Read your classmates' comments posted to the discussion board and write a thoughtful comment for at least two of them.

Final Project

Worth 50 points

For your final project you will prepare a food allergy policy action plan. From the readings and assignments in this course, outline the steps that you would take to adopt a food allergy policy in your school.

This should include: a list of people that should be part of your multi-disciplinary team and how you would contact them and get them involved, an outline of a food allergy policy with components you feel are necessary for your school (it is not as important that you have specific wording completed as it is to have all of the topics that will need to be covered and major points included), information that you will need to collect, and procedures for adopting a policy in your school. This action plan should be 3-5 pages.

Submit your final project through the digital drop box.

- **Course Texts and Materials** – The Massachusetts' food allergy guidelines, *Managing Life Threatening Allergies in Schools* will be the text and can be downloaded at:
<http://www.doe.mass.edu/cnp/2002/news/allergy.pdf>

Other required readings can be found on-line, see list below.

New York Teachers Magazine. Coping with Food Allergies. October 22, 2003.
<http://www.nysut.org/newyorkteacher/2003-2004/031022allergies.html>

Leister B. The Arlington Advocate. School Hungry for Food Allergy Policy. Nov 13, 2003.
http://www.townonline.com/arlington/news/local_regional/aa_newaafodallergies11132003.htm

Johns Hopkins Medical Institute. Food Allergy Reactions in Schools: Improvements Needed to Reduce and Respond. Aug 2001.
<http://www.hopkinsmedicine.org/press/2001/august/010814.htm>

Rolph D. Food Allergy Connection. The Rolph Family School Nomination.
<http://www.foodallergyconnection.org/id28.html>

Burge K. Boston Globe. Food Allergies Changing School Customs. Nov 2003.
http://www.boston.com/news/local/articles/2003/11/10/food_allergies_changing_school_customs/

Cambridge Public Schools Administrative Guidelines for Food Allergy Program.
Dec 19, 2003.

http://www.cpsd.us/Web/PubInfo/Food_Allergy_Admin_Procedures.pdf

American College of Allergy, Asthma and Immunology. School Found Unprepared for Preventing and Managing Children's Allergic Reactions to Foods. Feb 22, 2001.

<http://allergy.mcg.edu/news/foodSch.html>

Nowak-Wegrzyn A, Conover-Walker M, Wood RA. Archives of Pediatrics and Adolescent Medicine. Food-Allergic Reactions in Schools and Preschools. Vol. 155 No. 7, July 2001.

<http://archpedi.ama-assn.org/cgi/content/abstract/155/7/790>

American Academy of Allergy Asthma and Immunology. Position Statement: Anaphylaxis in schools and other child-care settings.

http://www.aaaai.org/media/resources/academy_statements/position_statements/ps34.asp

Allergy Support. Section 504 Primer for Parents & Educators of Children with Food Allergies and Asthma.

<http://www.allergysupport.org/index.php?contents=rhondadocs/Primer.htm>

Parenthood. Peanut Allergies not to be Taken Lightly.

http://www.parenthoodweb.com/articles.html?article_id=1799

Food Allergy and Anaphylaxis Network. Managing Allergies in Schools.

<http://www.foodallergy.org/school.html>

Food Allergy and Anaphylaxis Network. Managing Food Allergies in the Cafeteria.

<http://www.foodallergy.org/school/cafeteria.html>

Food Allergy and Anaphylaxis Network. Field Trip Tips.

<http://www.foodallergy.org/school/fieldtrip.html>

Food Allergy and Anaphylaxis Network. Food Allergies and Schools.

<http://www.foodallergy.org/school/faandschool.html>

Food Allergy and Anaphylaxis Network. Avoiding an Allergic Reaction.

<http://www.foodallergy.org/school/avoid.html>

Food Allergy and Anaphylaxis Network. Lunch Suggestions.

<http://www.foodallergy.org/school/lunch.html>

Food Allergy and Anaphylaxis Network. Food Allergies and School Buses.
<http://www.foodallergy.org/school/bus.html>

Food Allergy Initiative. Section 504 Plan Outline.
http://www.foodallergyinitiative.org/section_home.cfm?section_id=4&sub_section_id=4&article_id=35

Spokane Nutrition Services. Allergy Information and Special Diets.
<http://www.spokaneschools.org/NutritionServices/Allergies/>