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# dragonfly gazette

Vol. 2, March 2018

## News Around The Pond

Hello **dragonfly** families,

As we head into March we will be doing several things to support us in our goal toward becoming an accredited agency. We will be delivering accreditation Parent and Provider surveys through late March and early April, please complete these and return them sealed in the envelope provided to you. Once returned, all answers will be compiled by Dragonfly FHDA; prompt, honest survey answers will help guide our program in improving our services and concerns will be addressed in our Quality Enhancement Plan goals. In early March your family's provider will be asking you to complete an ASQ:3 for your child. For more information about the ASQ:3 read below or delve deeper at <http://agesandstages.com/about-asq/>.

In order to increase understanding of the Accreditation process and certification I will be including a new section called 'Accreditation Standards Briefs' explaining one of the 6 Alberta Child Care Accreditation Standards.

In February we had the pleasure of having Nicole from the Accreditation Resource Centre for Quality Enhancement (ARCQE) come into 3 of our day homes and complete Caregiver Interaction Scales. These scales highlight the provider's areas of strength and need in their communication with children in their program. The results of the scales will be used by the provider to guide their future interactions and any areas of need will be addressed in their professional development plan.



## Ages and Stages Questionnaire (ASQ:3):

**What is it?** "Ages & Stages Questionnaires® (ASQ) provides reliable, accurate developmental and social-emotional screening for children between birth and age 6. Drawing on parents' expert knowledge, ASQ has been specifically designed to pinpoint developmental progress and catch delays in young children—paving the way for meaningful next steps in learning, intervention, or monitoring."

**Why do we use it?** **Dragonfly FDHA** is committed to the development of each child. Through use of ASQ:3 results our educators are able to provide additional activities to help your child build their skills in areas that may be of concern.

**How do we use it?** **Dragonfly** FDHA delivers the ASQ:3 to families for completion 4 times a year. Once completed ASQs are returned to their family's provider for scoring. Once scoring is completed the scores are discussed with parents and if there are areas of concern, parents can take the completed ASQ:3 to their child's physician or other professional agencies for further review.

**Accreditation Standards Briefs**

**Standard One:**

"Positive, supportive relationships and enriched physical and emotional environments foster children's well being and development."

A few examples of indicators that agencies and educators show to support Standard One are:

- i) engage with children in small-group and one-on-one interactions
- ii) communicate warmth and acceptance through verbal and non-verbal reassuring behaviours.
- iii) engage in active listening with children
- iv) model respectful interactions with other adults.
- v) support children in engaging in positive behaviours and expressing their feelings in socially acceptable ways.

**Accreditation Q&A**

Q: How does a Family Day Home Agency become accredited?

A: There are Four parts in the Accreditation process. 1) Enrolment in Accreditation 2) Self-Evaluation and Quality Enhancement 3) Site Visit 4) Maintaining Accreditation. Right now **dragonfly** FDHA is in part 2. If you would like to help our agency achieve accreditation status and are interested in being a part of our Accreditation Team we would love to hear from you! Please call Jenn at 780.621.2123 or send an email to [dragonflydayhomes@gmail.com](mailto:dragonflydayhomes@gmail.com)

**Freezer Friendly Lemon Hummus**



- 1 lb dried chickpeas
- 2/3 c lemon juice
- 1 c tahini
- 1/3 c extra virgin olive oil
- 4 cloves garlic
- 1/2 tsp cumin
- 1/4 c water
- 2 tsp salt

Soak chickpeas overnight, then drain and cook until tender. Place lemon juice, tahini, garlic, salt, and cumin in a food processor and run until smooth and creamy. Add warm cooked chickpeas, olive oil, and water and run until smooth. Portion and freeze for up to 3 months!

For the complete recipe and how-to click [here](#) to visit SuperHealthyKids.com



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