

Food, Nutrition and Dietetics Program Assessment

Department of Family and Consumer Sciences

Updated Fall 2012

Program Goal				
The curriculum must reflect the scientific basis of the dietetics profession and must include research methodology, interpretation of research literature and integration of research principles into evidence-based practice.				
Outcome(s)	What group(s) will be assessed?	Assessment Methods	Who will conduct assessment?	Timeline
Students are able to demonstrate how to locate, interpret, evaluate and use professional literature to make ethical evidence-based practice decisions.	FCS 316: Food Science	80% of students will earn a score of 80% or above on the final food science research project.	Instructor	Fall semester
Students are able to use current information technologies to locate and apply evidence-based guidelines and protocols, such as the ADA Evidence Analysis Library, Cochrane Database of Systematic Reviews and the U.S. Department of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites.	FCS 316: Food Science	95% of students will use the ADA EAL or other appropriate research database for referencing articles for their food science research project.	Instructor	Fall semester

Program Goal				
The curriculum must include opportunities to develop a variety of communication skills sufficient for entry into pre-professional practice.				
Students are able to demonstrate effective and professional oral and written communication and documentation and use of current information technologies when communicating with individuals, groups and the public.	FCS 316: Food Science	80% of students will earn a score of 80% or above on food science research project.	Instructor	Fall semester
	FCS 311: Community Nutrition	80% of students will earn a score of 80% or above on community nutrition critical thinking activity.	Instructor	Fall semester
Students are able to demonstrate assertiveness, advocacy and negotiation skills appropriate to the situation.	FCS 213: Food Planning, Marketing and Cost Controls	80% of students will earn a score of 4.0 or above on a 5.0 scale on their peer review by group members in FCS 213 and FCS 318 projects.	Instructor	Spring semester
	FCS 318: Food Service Management		Instructor	Fall semester

Program Goal				
The curriculum must provide principles and techniques of effective counseling methods.				
Students are able to demonstrate counseling techniques to facilitate behavior change.	FCS 312: Medical Nutrition Therapy	95% of students will participate in and demonstrate counseling skills during an in-class group counseling project.	Instructor	Spring semester

Program Goal The curriculum must include opportunities to understand governance of dietetics practice, such as the ADA Scope of Dietetics Practice Framework, the Standards of Professional Performance and the Code of Ethics for the Profession of Dietetics; and interdisciplinary relationships in various practice settings.				
Outcome(s)	What group(s) will be assessed?	Assessment Methods	Who will conduct assessment?	Timeline
Students are able to locate, understand and apply established guidelines to a professional practice scenario.	FCS 300: Leadership Development of FCS Professionals	95% of students will complete an ADA Code of Ethics assignment.	Instructor	Fall semester
Students are able to identify and describe the roles of others with whom the Registered Dietitian collaborates in the delivery of food and nutrition services.	FCS 300: Leadership Development of FCS Professionals	80% of students will earn a score of 80% or above on a roles and a responsibilities of R.D.s and other related professionals assignment	Instructor	Fall semester

Program Goal The curriculum must reflect the nutrition care process and include the principles and methods of assessment, diagnosis, identification and implementation of interventions and strategies for monitoring and evaluation.				
Students are able to use the nutrition care process to make decisions, to identify nutrition-related problems and determine and evaluate nutrition interventions, including medical nutrition therapy, disease prevention and health promotion.	FCS 311: Community Nutrition	80% of students will earn a score of 80% or above on case studies using the NCP	Instructor	Fall semester
	FCS 312: Medical Nutrition Therapy	80% of students will earn a score of 80% or above on case studies using the NCP	Instructor	Spring semester

Program Goal The curriculum must include the role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.				
Students are able to apply knowledge of the role of environment, food and lifestyle choices to develop interventions to affect change and enhance wellness in diverse individuals and groups	FCS 311: Community Nutrition	80% of students will earn a score of 80% or above on community nutrition critical thinking assignment.	Instructor	Fall semester

Program Goal The curriculum must include education and behavior change theories and techniques.				
Students are able to develop an educational session or program/educational strategy for a target population.	FCS 311: Community Nutrition	80% of students will earn a score of 80% or above on nutrition education critical thinking assignment.	Instructor	Fall semester

Program Goal				
The curriculum must include management and business theories and principles required to deliver programs and services.				
Outcome(s)	What group(s) will be assessed?	Assessment Methods	Who will conduct assessment?	Timeline
Students are able to apply management and business theories and principles to the development, marketing and delivery of programs or services.	FCS 213: Food Planning, Marketing and Cost Controls	80% of students will earn a score of 80% or above on buffet project	Instructor	Spring semester
	FCS 318: Food Service Management	80% of students will earn a score of 80% or above on restaurant project	Instructor	Fall semester
Students are able to determine costs of services or operations, prepare a budget and interpret financial data.	FCS 213: Food Planning, Marketing and Cost Controls	80% of students will earn a score of 80% or above on buffet project	Instructor	Spring semester
	FCS 319: Quantity Foods	80% of students will earn a score of 80% or above on quantity theme meal project.	Instructor	Spring semester
Students are able to apply the principles of human resource management to different situations	FCS 213: Food Planning, Marketing and Cost Controls	80% of students will earn a score of 80% or above on buffet production sheets	Instructor	Spring semester
	FCS 318: Food Service Management	80% of students will earn a score of 80% or above on restaurant project staffing schedule	Instructor	Fall semester
	FCS 319: Quantity Foods	80% of students will earn a score of 80% or above on theme meal scheduling	Instructor	Spring semester

Program Goal The curriculum must include content related to quality management of food and nutrition services.				
Outcome(s)	What group(s) will be assessed?	Assessment Methods	Who will conduct assessment?	Timeline
Students are able to apply safety principles related to food, personnel and consumers.	FCS 316: Food Science	90% of students will earn a score of 80% or above on the Institutional Review Board (IRB) application form assignment to acknowledge the safety of their recipe modifications and sensory evaluation techniques for their Food Science research project.	Instructor	Fall semester
	FCS 319: Quantity Foods	95% of student will pass the Food Safety Sanitation Certification exam.	Instructor	Spring semester
Students are able to develop outcome measures, use informatics principles and technology to collect and analyze data for assessment and evaluate data to use in decision-making	FCS 316: Food Science	80% of students will earn a score of 80% or above on their final food science research project for creating research outcomes, collecting, analyzing, and assessing the data in order to answer food science research question.	Instructor	Fall semester

Program Goal The curriculum must include the fundamentals of public policy, including the legislative and regulatory basis of dietetics practice.				
Students are able to explain the impact of a public policy position on dietetics practice.	FCS 311: Community Nutrition	80% of students will earn a score of 80% or above on community nutrition letter writing activity	Instructor	Fall semester

Program Goal The curriculum must include content related to health care systems.				
Students are able to explain the impact of health care policy and administration, different health care delivery systems and current reimbursement issues, policies and regulations on food and nutrition services	FCS 311: Community Nutrition	80% of students will earn a score of 80% or above on community nutrition critical thinking assignment.	Instructor	Fall semester
	FCS 312: Medical Nutrition Therapy	80% of students will earn a score of 80% or above on healthcare policy, administration, delivery systems and reimbursement issues assignment	Instructor	Spring semester