Food, Nutrition and Dietetics Student Learning Outcomes for Program Assessment Department of Family and Consumer Sciences

Program Goals are based on:

Department of FCS Goals for all graduates (across degree programs) and the Accreditation Council for Education in Nutrition and Dietetics.

Outcome(s)	Data Needed	What group will be assessed?	Who will facilitate assessment?	Assessment Methods	Timeline for data collection	Data	Action
1.1 Analyze food components in the lab environment.	Students' grades on final food modification research project	FCS 316 Students	FCS 316 Instructor	At least 80% of students will earn a score of 80% or above on the final food modification research project.	Fall and spring semesters		
	Students' grades on the Beef & Pork lab report.	FCS 113 Students	FCS 113 Instructor	At least 80% of students will earn a score of 80% or above on the Beef & Pork lab report.	Fall and spring semesters		
1.2 Apply critical thinking skills in courses and lab experiences.	Alumni responses on Alumni Survey	Alumni (1 and 5 year grads)	University Assessment Services	At least 80% of alumni will rate "Agree" or above in self-report of <i>The program helped me develop capacity for critical thinking.</i>	Summer		
	Supervisors' responses on Evaluation	FCS 398 Supervisors	FCS 398 Instructor	At least 80% of students will score "Average" or above by supervisor for ability to apply critical thinking skills.	Fall, spring and summer semesters		
	Students' responses on Self-Evaluation	FCS 398 Students	FCS 398 Instructor	At least 80% of students will score "Average" or above on self-evaluation for ability to apply critical thinking skills.	Fall, spring and summer semesters		

Outcome(s)	Data Needed	What group will be assessed?	Who will facilitate assessment?	Assessment Methods	Timeline	Data	Action
2.1 Explain the processes involved in delivering quality food and nutrition services.	Students' grades on the Front of the House catering lab report	FCS 319 students	FCS 319 Instructor	At least 80% of students will score 80% or above on the Front of the House Catering lab report.	Fall and Spring semesters		
	Alumni responses on Alumni Survey	Alumni (1 and 5 year grads)	University Assessment Services	At least 80% of alumni will rate "Agree" or above in self-report of <i>The program helped me develop skills in communication, professionalism, and technology.</i>	Summer		
2.2 Communicate professionally.	Supervisors' responses on evaluation	FCS 398 Supervisors	FCS 398 Instructor	At least 80% of students will score "Average" or above by supervisor for professional communication.	Fall, spring and summer semesters		
	Students' responses on self- evaluation	FCS 398 Students	FCS 398 Instructor	At least 80% of students will score "Average" or above on self-evaluation for professional communication.	Fall, spring and summer semesters		

Program Goal 3- The Food, Nutrition and Dietetics students will develop capacity for working in diverse environments								
Outcome(s)	Data Needed	What group will be	Who will facilitate	Assessment Methods	Timeline	Data	Action	
		assessed?	assessment?					
3.1Articulate a	Students'	FCS 217	FCS 217	At least 80% of students will	Fall and			
nutrition	grades on	Students	Instructor	score 80% or above on a	spring			
professional's	Lifecycle			Lifecycle Position Paper.	semesters			

position on relevant issues	Position Paper					
3.2 Interact effectively with diverse individuals in a work situation	Supervisors' responses on evaluation	FCS 398 Supervisors	FCS 398 Instructor	At least 80% of students will score "Average" or above by supervisor for Ability to work with others: including those from diverse backgrounds.	Fall, spring and summer semesters	
	Students' responses on self- evaluation	FCS 398 Students	FCS 398 Instructor	At least 80% of students will score "Average" or above on self-evaluation for Ability to work with others: including those from diverse backgrounds.	Fall, spring and summer semesters	
	Alumni responses on Alumni Survey	Alumni (1 and 5 year grads)	University Assessment Services	At least 80% of alumni will score "Agree" or above in self-report of The program helped me develop capacity for working in diverse environments and demonstrate a global perspective in the nutrition profession	Summer	

Outcome(s)	Data Needed	What group will be assessed?	Who will Facilitate assessment?	Assessment Methods	Timeline	Data	Action
4.1 Apply management theories to the development of programs or services	Students' grades on Management and Business Theories paper	FCS 318 Students	FC 318 Instructor	At least 80% of students will score 80% or above for grade on Management and Business Theories paper.	Fall and spring semesters		
4.2 Students will effectively	Supervisors' responses on	FCS 398 Supervisors	FCS 398 Instructor	At least 80% of students will score "Average" or above	Fall, spring and		

demonstrate knowledge of the food and nutrition	evaluation			by supervisor for Knowledge of the field.	summer semesters
industry	Students' responses on self- evaluation	FCS 398 Students	FCS 398 Instructor	At least 80% of students will score "Average" or above on self-evaluation for Knowledge of the field.	Fall, spring and summer semesters
	Alumni responses on Alumni Survey	Alumni (1 and 5 year grads)	University Assessment Services	At least 80% of alumni will score "Agree" or above in self-report of <i>The program helped me demonstrate</i> specific content knowledge in the field of FND.	Summer

Use of Data (closing the loop)

Two-Year Cycle of Review:

Year 1, fall, October FND Meeting: Goal 1 and data will be analyzed, discussed, and an action plan will be updated if needed.

Year 1, spring, March FND Meeting: Goal 2 and data will be analyzed, discussed, and an action plan will be updated if needed.

Year 2, fall, October FND Meeting: Goal 3 and data will be analyzed, discussed, and an action plan will be updated if needed.

Year 2, spring, March FND Meeting: Goal 4 and data will be analyzed, discussed, and an action plan will be updated if needed.