Learning Outcome(s)

The FCS FN graduate will be able to apply the sciences of food and nutrition to nutritionally-related problems of individuals, families and communities.

Aligns with University Learning Outcome(s): Think and Create

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The FCS-FN graduate will be able to articulate his or her personal professionally related philosophy, strengths, limitations and life goals.

Aligns with University Learning Outcome(s): Clarify Purpose and Perspective

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The FCS FN graduate will be able to:

Assessment Tools and Procedures

Direct Measure
Thrifty Food Plan assignment.

Indirect Measure
Student assessment of the Thrifty Food Plan assignment.

Face-to-Face Measures
Interviews with students.

Benchmarks

Direct Benchmarks
80% of the students in FCS 270 will score 85% or higher on the Thrifty Food Plan assignment.

Indirect Benchmarks
50% of students will submit their assessment of the Thrifty Food Plan assignment.

Findings

Direct Findings
All students studying food and nutrition completed the Thrifty Food Plan as part of the FCS 275 Experimental Foods course. The students created a comprehensive family meal plan considering the number of people in the family, finances, food preparations resources, time, and nutritional quality of the meals. The students completed a detailed and comprehensive written report to communicate the success and challenges of creating the plan. Seventy nine percent (19/24) students scored 85% or higher on the Thrifty Food Plan Assignment.

Curricular and Co-Curricular Changes to be Made

This was the first year that the assignment has been required in FCS 275 Experimental Foods. It was previously assigned in FCS 270 Scientific Principals of Food Preparation. We will keep the assignment in FCS 275, but include additional guidance for students as they prepare their Thrifty Food Plan. We will remove this assignment as a measure of FCS BS Nutrition Student assessment, as the 400 level Nutrition Education Through the Life Cycle is a better measure of student learning outcomes.
apply foods and nutrition principles.

**Aligns with University Learning Outcome(s):** Learn and Integrate

The FCS FN graduate will be able to effectively engage with individuals, families and communities using a variety of communication methods.

**Aligns with University Learning Outcome(s):** Communicate

The FCS-FN Graduate will adhere to professional and ethical standards.

**Aligns with University Learning Outcome(s):** Practice Citizenship

scored above 80%. The average score was 92%.

**Indirect Findings**
The quality of work across students is not consistent.

**Face-to-Face Findings**
Students report that this assignment is difficult.
Learning Outcome(s)

The FCS FN graduate will be able to apply the sciences of food and nutrition to nutritionally-related problems of individuals, families and communities.

Aligns with University Learning Outcome(s): Think and Create

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Aligns with University Learning Outcome(s): Clarify Purpose and Perspective

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The FCS FN graduate will be able to apply foods and nutrition...
principles.

Aligns with University Learning Outcome(s):
Learn and Integrate

The FCS FN graduate will be able to effectively engage with individuals, families and communities using a variety of communication methods.

Aligns with University Learning Outcome(s):
Communicate

The FCS-FN Graduate will adhere to professional and ethical standards.

Aligns with University Learning Outcome(s):
Practice Citizenship
Close the Loop Questions

Discuss your progress on the actions identified in your Assessment plan for 2014-15.

The Food and Nutrition faculty have successfully carried out the curricular requirements and supported student learning goals. The Food and Nutrition faculty continue to review nutrition/dietetics curriculum and make changes accordingly to maximize student learning, course delivery, and meet the requirements of the Accreditation Council for the Education of Nutrition and Dietetics.

In what ways were the changes you made in 2014-15 effective in improving your program?

Adjusting the course delivery and merging courses allows for a more streamlined approach to provide course content. Changing course numbers to match the level of the course is important for better recognition of how prepared students should be for courses. Continued Food and Nutrition faculty collaboration and discussion on curricular changes has allowed for the advancement of the program to meet the needs of students and the accreditation requirements of the dietetics program.

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