

ACADEMIC YEAR 2021-2022 / ANNUAL PROGRAM REVIEW (APR)

BS Food and Nutrition (FN)

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Plan Item was last modified on 10/25/21, 9:50 PM

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Template:

Student Learning Assessment Report (add one "plan item" for each major, degree, and/or certificate offered by dept)

Name of degree/major or credential (example: Psychology BA/BS):

BS Food and Nutrition (FN)

Assessment Cycle State Date:

8/23/2021

Assessment Cycle End Date:

5/16/2022

Progress:

Section Completed, Waiting for Feedback

Providing Department:

Family and Consumer Sciences-Academic

Responsible Users:**Assessment Report Contact:**

Katie Miner

Program Changes in Past Year:

Food and Nutrition has been changed from an option within the FCS major to its own major. Senior students are currently completing the final year of the undergraduate Coordinated Program in Dietetics option. The Food and Nutrition degree will now provide pre-requisites for students planning to apply for the MS Dietetics program in addition to an entry-level degree program for students working in food service management, community nutrition, nutrition education and other food and nutrition related professionals. New program outcomes have been created for the food and nutrition degree. Spring 2021 was the first year assessment began for the revised program.

Learning Outcomes are Communicated to All Students in Program (check box if true):

true

Learning Outcomes are Communicated to All Faculty (check box if true):

true

Optional: Framework Alignment:

Accreditation Council for Education in Nutrition and Dietetics (ACEND)

Import Outcomes Data (from Anthology Outcomes):

1.

Applied Knowledge

The student will be able to apply foundational sciences to food and nutrition knowledge to meet the needs of individuals, groups, and organizations.

Academic Year 2020-2021: Food & Nutrition (B.S.)

Term: Overview

Exceeded		68.57%	24
Met		25.71%	9
Partially Met		5.71%	2
Not Met		0%	0

2.

Principles and Practice

The student will be able to apply and integrate client/patient-centered principles and competent nutrition and dietetics practice to ensure positive outcomes when addressing real-world nutrition issues.

Academic Year 2020-2021: Food & Nutrition (B.S.)

Term: Overview

Exceeded		68.57%	24
Met		25.71%	9
Partially Met		5.71%	2
Not Met		0%	0

3.

Management Skills

The student will be able to apply food systems principles and management skills to ensure safe and efficient delivery of food.

Academic Year 2020-2021: Food & Nutrition (B.S.)

Term: Overview

Exceeded		75%	12
Met		18.75%	3
Partially Met		6.25%	1
Not Met		0%	0

4.

Professional Communication

The student will be able to demonstrate professional behaviors and effective communication in all nutrition and dietetics interactions.

Academic Year 2020-2021: Food & Nutrition (B.S.)

Term: Overview

Exceeded		82.86%	29
Met		11.43%	4
Partially Met		0%	0
Not Met		5.71%	2

5.

Health Theory

The student will be able to apply community and population nutrition health theories when providing support to community or population nutrition programs through diverse global perspectives.

Academic Year 2020-2021: Food & Nutrition (B.S.)

Term: Overview

Exceeded		0%	0
Met		94.74%	18
Partially Met		0%	0
Not Met		5.26%	1

6.

Leadership and Management

The student will be able to demonstrate leadership, business and management principles to implement and evaluate delivery of food and nutrition services.

Academic Year 2020-2021: Food & Nutrition (B.S.)

Term: Overview

No Results

7.

Integrate and Collaborate

The student will be able to integrate evidence-informed practice, critical thinking, respect for diversity, and principles of sustainability, while working collaboratively to promote food and nutrition.

Academic Year 2020-2021: Food & Nutrition (B.S.)

Term: Overview

Exceeded		68.57%	24
Met		25.71%	9

Partially Met		5.71%	2
Not Met		0%	0

Summary of Student Learning:

Five out of seven learning outcomes were assessed in program courses during spring 2021. Students mostly met or exceeded expectations for outcomes. Some limitations in project completion and assessment of outcomes existed due to Covid-19.

Attached Files

There are no attachments.

Summary of Faculty Discussion:

The program is in the process of transition. The management skills and management and leadership outcomes were not accessed for spring 2021. These outcomes will be included in assessment for the 2021-2022 cycle during fall 2022. A key assignment for assessment is the FCS 492 Nutrition Education Curriculum Project. This course was taught on-line for spring 2021 due to Covid-19 which eliminated the group work component. This will be re-incorporated for spring 2022.

Attached Files

There are no attachments.

Summary of Changes/Improvements Being Considered:

The challenges to assessment were related to Covid-19 and changes in regular course / project implementation. The assessment plan will continue for 2021-2022 in a more normal format.

Attached Files

There are no attachments.

Inter-rater Reliability:

Project faculty meet regularly throughout the academic year to discuss assessment methods and review outcomes.

Closing the Loop:

Projects will be revised to ensure they are targeted to the program outcomes with consideration for challenges that existed due to Covid-19. The FCS 492 project did not work well without the group collaboration. This course will not be taught again in the on-line format (if at all possible) to ensure students can have the collaboration experience as part of this project. The course is planned in a hybrid format for Spring 2022 to incorporate the group project.

Attached Files

There are no attachments.

Quality Assessment Feedback:**Attached Files**

[PLO Report CALS FCS Food and Nutrition BS 2021-22.pdf](#)

Related Items

No connections made