



Texas Southern University
Assessment Plan 2010-2013

Unit Assessment Plan

College of Liberal Arts & Behavioral Science

Bachelor of Science in Dietetics

Introduction

Texas Southern University's Mission

Texas Southern University is a comprehensive metropolitan university. Building on its legacy as a historically black institution, the university provides academic and research programs that address critical urban issues and prepare an ethnically diverse student population to become a force for positive change in a global society.

In order to achieve this mission, Texas Southern University provides:

- quality instruction in a culture of innovative teaching and learning
- basic and applied research and scholarship that is responsive to community issues
- opportunities for public service that benefit the community and the world.

Texas Southern University's Vision

Texas Southern University will become one of the nation's pre-eminent comprehensive metropolitan universities. We will be recognized by the excellence of our programs, the quality of our instruction, our innovative research, and our desire to be a contributing partner to our community, state, nation, and world.

Accreditation Standards

Accreditation by Southern Association of Colleges and Schools Commission on Colleges (SACS) Commission on Colleges signifies that the institution: (1) has a mission appropriate to higher education, (2) has resources, programs, and services sufficient to accomplish and sustain that mission, and (3) maintains clearly specified educational objectives that are consistent with its mission and appropriate to the degrees it offers, and that indicate whether it is successful in achieving its stated objectives.

Source: The Principles of Accreditation: Foundations for Quality Enhancement, 5th edition

Goal 1 Assessment Plan 2010-11 to 2012-13**1 Goal Description**

Goal 1

Prepare competent graduates for entry-level dietetic careers, supervised practice and/or graduate study.

2 SLO Student Learning Outcomes/Objectives

2010-2011

SLO 1.1

Students will demonstrate proficiency in food preparation principles, meal management principles, meal planning and sanitation standards for food preparation.

SLO 1.2

Students will demonstrate knowledge of Nutrition Care Process and Model â Simple and Complex Conditions.

SLO 1.3

Students will demonstrate knowledge of counseling, communication, education and research.

SLO 1.4

Students will demonstrate knowledge of Foodservice Systems.

SLO 1.5

Students will demonstrate knowledge of Foodservice Management.

SLO 1.6

Students will express satisfaction with the breadth and quality of learning experiences provided.

2011-2012

SLO 1.11a

Students will be able to demonstrate how to locate, interpret, evaluate and use professional literature and technologies to make ethical practice decisions and to apply guidelines and protocols.

SLO 1.21a

Students will be able to demonstrate effective oral, written and documentation skills when communicating with individuals, groups and the public.

SLO 1.21b

Students will be able to demonstrate assertiveness, advocacy and negotiation skills appropriately in their role as a registered dietitian.

SLO 1.22a

Students will be able to demonstrate counseling techniques to facilitate behavior change in clients.

SLO 1.23a

Students will be able to locate, understand and apply established guidelines to a professional scenario.

SLO1.23b

Students will be able to identify and describe the roles of others with whom the registered dietitian collaborates in the delivery of food and nutrition services.

SLO 1.31a

Students will be able to use the nutrition care process to make decisions, to identify nutrition-related problems and determine and evaluate nutrition interventions, including medical therapy, disease prevention and health

promotion.

SLO 1.32a

Students will be able to apply knowledge of the role of environment, food and lifestyle choices to develop interventions to effect change and enhance wellness in diverse individuals and groups.

SLO 1.33a

Students will be able to develop an educational session or program/educational strategy for a target population.

SLO 1.41a

Students will be able to apply management and business theories and principles to develop, market, budget, and determine costs for delivery or production of services.

SLO 1.41c

Students will be able to apply principles of human resource management in work distribution, making employment decisions and in working with others as a team.

SLO 1.42a

Students will be able to apply safety principles related to food, personal and consumers.

SLO 1.42b

Students will be able to develop and use outcome measures, informatics principles, and technology to collect and analyze data for assessment and evaluate data to use in decision-making.

SLO 1.43a

Students will be able to explain the impact of public policy positions on dietetics practice.

SLO 1.44a

Students will be able to explain the impact of health care policies and administration, different health care delivery systems, and current reimbursement issues, policies and regulations on food and nutrition services.

SLO 1.51a

Students will be able to apply principles of menu planning, purchasing, facilities planning and finance strategies involved in food service production.

SLO 1.52a

Students will be able to demonstrate knowledge and application of physical and biological concepts into foods and nutrition.

2012-2013

SLO 1.1

Students are able to demonstrate competency in research principles and methodologies and apply them in evidence-based dietetics practices and the Nutrition Care Process, including using scientific and systematic data bases.

SLO 1.2

Students are able to demonstrate proficiency in using a variety of communication skills for entry into pre-professional dietetic practice; including interacting with clients and other professionals with whom they must collaborate.

SLO 1.3

Students are able to demonstrate proficiency in techniques of counseling for varied cultural groups and individuals to facilitate behavioral change in nutrition and lifestyle.

SLO 1.4

Students are able to demonstrate and apply dietetic regulations (federal, state, accreditation and Code of Ethics) to practice scenarios and practical experiences.

SLO 1.5

Students are able to demonstrate knowledge of Medical Nutrition Therapy and the practice of Nutrition Care Process and Modeling including nutritional assessment, diagnosis and terminology and apply that knowledge in implementing appropriate intervention strategies for monitoring and evaluating nutrition related medical conditions for varying population groups.

SLO 1.6

Students are able to demonstrate effective communication skills for clinical and customer services in a variety of formats and for different target groups.

SLO 1.7

Students will be able to design and implement an educational program or workshop targeting nutrition and lifestyle behavior changes for varying population groups.

SLO 1.8

Students are able to apply management and business theories for developing, producing and marketing dietetic programs and services.

SLO 1.9

Students are able to demonstrate quality management of food and nutrition services, including facility and food safety, food security and sanitation that affects employees, customers, and patients.

SLO 1.10

Students are able to demonstrate proficiency in the principles of food science including techniques of food preparation and the development, modification and evaluation of recipes, menus and food products that are acceptable to diverse groups and/or populations.

SLO 1.11 Students are able to demonstrate knowledge of nutrient metabolism.

3 Metric

2010-2011

Metric 1.1

1.1a

Food/Meal Production Project.

1.1b

Exit Assessment.

Metric 1.2

1.2a

Dietetics Exit Assessment scores for Domain II (50 questions).

1.2b

Case Studies.

Metric 1.3

1.3a

Dietetics Exit Assessment scores for Domain III.

1.3b

Counseling, Communication, Education and Research.

Metric 1.4

Dietetics Exit Assessment scores for Domain IV Foodservice Systems.

Metric 1.5
Dietetics Exit Assessment scores for Domain V Management.

Metric 1.6
Survey.

2011-2012

Metric 1.11a
Research Project (Using Nutrition Evidence-based databases/websites for documentation) in FN 434, Experimental Foods.

Metric 1.21a
PowerPoint Presentation - Preventive Measures for Diabetes and Renal Failure in FN 432, Nutrition in Disease I.

Metric 1.23a
Case Study (Requiring the use of Dietetic Professional Codes and Standards) in FN 333, Diet Therapy.

Metric 1.23b
Dietetic Information and Resource File in FN 111, Introduction to Dietetics.

Metric 1.32a
Health and Wellness Diversity Project in FN 428, Nutrition Education.

Metric 1.41a
Embedded questions (#40-55) on Exit Exam (Management, Budgeting, Production Principles) in FN 441, Organization Management of Food Service Systems.

Metric 1.42a
Food Safety Project in FN 341, Management Principles of Food Service Systems.

Metric 1.43a
Nutrition Policy Essay in FN 441, Organization Management of Food Service Systems.

Metric 1.44a
Clinical Practicum Critique (Health Care System) in FN 341, Management Principles of Food Service Systems.

Metric 1.51a
Food Service Catering Project Appraisal in FN 253, Meal Management.

Metric 1.52a
Results of Food and Nutrition using embedded questions (#1-20) in FN 233, Elementary Nutrition.

2012-2013

Metric 1.1
Score on Experimental Foods Research Paper. (FN 434)

Metric 1.2
Rating on Clinical Practicum Appraisal Rubric. (FN 433)

Metric 1.3

Rating on Mock Nutritional Counseling Rubric. (FN 428)

Metric 1.4

1.4a

Rating on Dietetic Information and Resource File which includes professional regulations, ethical standards and dietetic practices.
(FN 111)

1.4b

Score earned on embedded professional ethics questions on the Rising Junior Exam (#20-25) in FN 343.

Metric 1.5

1.5 a

Score earned on Nutrition Care Process Case Study. (FN 433)

1.5b

Score on Food Scientist Analysis Score Sheet. (FN 337)

Metric 1.6

Score on Community Nutrition Project Rubric. (FN 436)

Metric 1.7

Rating on Community Nutrition Workshop Assessment Instrument. (FN436)

Metric 1.8

Score earned on embedded questions on the Dietetics Exit Exam. Questions # 40-50 in FN 437.

Metric 1.9

Rating earned on the Food Preparation and Practices Appraisal. (FN 253)

Metric 1.10

Rating on Food Preparation Appraisal Instrument. (FN 253)

Metric 1.11

Score on Diet Analysis Plus Project. (FN 233)

4 Target 2010-11

2010-2011

Target 1.1

1.1a

At least 80% of the students will score 80 or above on the food production/meal management project assessment.

1.1b

At least 80% of graduating seniors will score 80% or above on the Food Production component of the Assessment

Target 1.2

1.2a

At least 80% of graduating seniors will score 80% or above on Domain II of the Exit Assessment.

1.2b

At least 80% of the students enrolled in Diet Therapy will earn grades of 80 or above on required case studies.

Target 1.3

At least 80% of graduating seniors will score 80 or above on Domain III of the Exit Assessment

Target 1.4

At least 80% of graduating students will score at least 80% on the Domain IV Assessment

Target 1.5

At least 80% of graduating students will score at least 80% on the Domain V Assessment

Target 1.6

80% of the graduating students will express satisfaction with instructional experiences received on the student satisfaction survey.

5 Findings 2010-11

2010-2011

Findings 1.1

1.1a

Based on the project assessment, 100% of the student of the scored 80 or above.

1.1b

100% of graduating students scores 80% or above on the Food Production component of the assessment.

Findings 1.2

1.2a

100% of graduating students scored 80% or above on Domain II of the Exit Assessment.

1.2b

100% of the students enrolled in Diet Therapy earned grades of 80 or above on required case studies.

Finding 1.3

100% of graduating students scored 80% or above on Domain III of the Exit Assessment.

Finding 1.4

100% of graduating seniors scored 80% or above on Domain IV of the Exit Assessment.

Finding 1.5

100% of graduating seniors scored 80% or above on Domain V of the Exit Assessment.

Finding 1.6

100% of the graduating students expressed satisfaction with instructional experiences received on the student satisfaction survey.

6 Action Plan 2010-11

Based on the findings, faculty will continue to monitor and make adjustments as needed in the FN 441 and 341 courses to insure continued improvement of knowledge and skills in the area assessed.

Based on findings obtained, greater efforts will be made to insure that students in the introductory Dietetics course receive greater exposure to Dietetics ethics policies as well as use of literature and technology as resources for Nutritional information and food service protocols.

Faculty will continue to monitor and make necessary adjustments as needed to strengthen learning outcomes in these areas.

Based on findings, faculty will confirm that all enrolled students met pre-requisites and evaluate lecture notes and power point presentation to accommodate abilities.

Re-emphasize oral presentation contribution towards grade.

Recommend students take a communication class that will assist in preparing for presentations.

70% of the students who enroll in the FN 233 course âElementary Nutrition (where many of these concepts are introduced) are from other majors. Plans therefore are to research other books that will provide more

basic elementary nutrition information. Consider offering separate elementary nutrition courses for science/dietetic majors and for non-science/dietetic majors. Also, emphasize the importance of attendance & lectures along with reading is a reinforcement for students Recommend students take a communication class that will assist in preparing for presentations.

Faculty will continue to monitor progress of students in FN 253 and seek other varied ways of strengthening skills in this area.

Findings revealed basic weaknesses in knowledge of principles and application to case scenarios; thus, greater emphasis will be focused on that area. Simulated activities will also be used to broaden student's knowledge of business/ management theories and their application to food service production and delivery. Faculty will continue to provide opportunities for students to expand their knowledge of human resource management principles and team work via computer based scenario involvement and through clinical experiences.

Based on findings, faculty will incorporate additional instructional strategies to insure more focus on safety principles. On-going training will also be implemented.

Faculty will continue to monitor student's abilities to apply food safety principles in food projects. Practice on this objective will also be included in computer-aided instruction and test reviews.

N/A

Based on findings, plans are to review final exam content & complete reviews upon completion of each lecture to check comprehension level and provide more opportunities for students to broaden their logic/critical thinking skills to increase comprehension.

Although findings indicated that students were successful in obtaining knowledge/skills involved in food service production, faculty will continue to provide students with opportunities for strengthening skills in the areas of menu planning, purchasing facilities planning and finance strategies involved in food service production.

Will continue to monitor student's progress in this area and continue to emphasize concepts to strengthen student's attainment of knowledge/skills in this area.

7 Target 2011-12

2011-2012

Target 1.11a

80% of students will score 80 or higher on the Nutrition Research Paper Assignment.

Target 1.21a

80% of students will score 80 or higher on the required PowerPoint Presentation.

Target 1.23a

80% of students will score 80 or higher on the Case Study Analysis.

Target 1.23b

80% of students will score 80 or higher on the Dietetics Information and Resource File.

Target 1.32a

80% of students will score 80 or higher on the Nutrition Diversity Project.

Target 1.41a

80% of students will score 80 or higher on the Food Management, Cost, Production section of the Exit Exam.

Target 1.42a

80% of students will score 80 or higher on the required Food Safety Project.

Target 1.43a

80% of students will score 80 or higher on two (2) required Nutrition Policy Essays.

Target 1.44a

80% of students will score 80 or higher on the Clinical Practicum Critique (Health Care Systems).

Target 1.51a

80% of students will receive ratings of "Meets" or "Exceeds Expectation" on the Food Service Project Appraisal.

Target 1.52a

80% of students will score 70 or higher on the Questions 1-20 included on the FN 233 Mid-Term Exam.

8 Findings 2011-12

2011-2012

Finding 1.11a

95% of the students scored 80 or higher on the Research Assignment.

Target Met.

Finding 1.21a

100% of students scored 80 or higher on their PowerPoint Presentation.

Target Met.

Finding 1.23a

75% of students scored 80 or higher on the Case Study Analysis.

Target Not Met.

Finding 1.23b

80% of students scored 80 or higher on the Dietetic Information and Resource File.

Target Met.

Finding 1.32a

100% of students scored 80 or higher on the Diversity Project.

Target Met.

Finding 1.41a

100% of students scored 80 or higher on the Management, Cost, Production section of the Dietetic Exit Exam.

Target Met.

Finding 1.42a

100% of students scored 80 or higher on the Food Safety Project.

Target Met.

Finding 1.43a

90% of students scored 80 or higher on the Nutrition Policy Essay.

Target Met.

Finding 1.44a

100% of students scored 80 or higher on the Clinical Practicum Critique.

Target Met.

Finding 1.51a

95% of students received ratings of "Meets" and "Exceeds Expectation" on the Food Service Project Appraisal.

Target Met.

Finding 1.52a

74% of students scored 80 or higher on Questions 1-20 of the FN 233 Mid-Term Exam.

Target Not Met.

9 Action Plan 2011-12

2011-2012

Action Plan 1.11a

Involve students in more activities to enhance their research skills and professional knowledge of Dietetics as well as their use of technology.

Action Plan 1.21a

Engage students in more varied activities to enhance their communication/documentation skills, i.e., development and implementation of nutrition Seminars; Mock Counseling activities, etc.

Action Plan 1.23a

Include more opportunities for students to complete case study analyses to enhance critical thinking skills.

Action Plan 1.23b

Seek other opportunities to extend Dietetic/FN students knowledge of resources persons in their field via clinical practicums and seminars.

Action Plan 1.32a

Because of the success and enhanced training provided by the Diversity Project; faculty plan to add more such projects and activities into the curriculum.

Action Plan 1.41a

In addition to tests, require students to complete management related Dietetic case scenerios.

Action Plan 1.42a

Continue to highlight safety principles and practices; also purchase CDs to support lectures and laboratory practice.

Action Plan 1.43a

Increase students exposure to nutrition/dietetic and lifestyle related health issues via attendance at conferences, professional meetings and through extended readings.

Action Plan 1.44a

Provide more opportunities for students to become acquainted with a variety of healthcare options(Policies/regulations).

Action Plan 1.51a

Focus more attention on time management skills to enhance students aware of this concept in food service planning and production.

Action Plan 1.52a

Non-sciences based majors seemed to have had more problems with biological and physical concepts related to foods and nutrition; thus, the faculty will consider offering special sections of the FN 233 class for non-science/health majors.

10 Target 2012-13

2012-2013

Target 1.1

80% of the students will earn scores of 80 or higher on a major Experimental Foods Research Paper.

Target 1.2

80% of the students enrolled in FN 433 will receive ratings of satisfactory or above on the Dietetic Clinical Appraisal Rubric.

Target 1.3

80% of the students will receive ratings of satisfactory or above on a Mock Nutritional Counseling Rubric (designed to assess counseling skills for effecting nutrition and lifestyle changes in clients).

Target 1.4

1.4a

80% of the students will score 80 or higher on the Dietetics Information and Resource File

1.4b

100% of the students enrolled in FN 343 will earn scores of 80 or above on the Imbedded Professional Ethics Questions on the Rising Junior Exam.

Target 1.5

1.5a

80% of the students will earn scores of 80 or higher on a Nutrition Assessment and Intervention Problem Paper-Case Study.

1.5b

80% of the students in FN 337 will earn scores of 80 or higher on the Food Scientist Score Sheet.

Target 1.6

80% of the students in FN 436 will score 80 or higher on the Community Nutrition Project.

Target 1.7

80% of the students will earn ratings of satisfactory or above on the Community Nutrition Workshop Assessment Instrument (for assessing effectiveness of a Nutrition Workshop for Elderly Adults).

Target 1.8

80% of eligible senior level Dietetic students will earn scores of 80 or higher on the Imbedded Questions on the Dietetics Exit Exam assessing application of management and business theories in Dietetics.

Target 1.9

80% of the students enrolled in FN 253 will earn ratings of Satisfactory or Above on the Food Preparation and Practices Appraisal.

Target 1.10

80% of the students will earn ratings of Satisfactory or above on the Food Preparation Appraisal Instrument (for performance on techniques of food preparation and taste testing).

Target 1.11

80% of the students will earn scores of 80 or higher on an assigned Diet Analysis Plus Project (requiring them to use knowledge of nutrient metabolism).

11 Findings 2012-13

2012-2013

Finding 1.1

91% of the students earned 80 or higher on the assigned major Experimental Foods Research.

Target met. N=12 (11/12)

Finding 1.2

100% of the students received ratings of satisfactory or above on the Dietetics Clinical Appraisal Rubric.

Target met. N=13

Finding 1.3

100% of the students assessed earned ratings of Meets or Exceeds Expectations on the Mock Nutritional Counseling Rubric.

Target met. N=11

Findings 1.4

1.4a

81% of the students in FN 111 earned scores of 80 or higher on the Dietetics Information and Resource File.

Target met. N=22 (18/22)

1.4b

100% of the students enrolled in FN 343 earned scores of 80 or higher on the Imbedded Professional Ethics Questions on the Rising Junior Exam.

Target met. N=13

Findings 1.5

1.5a

100% of the students earned scores of 80 or higher on a Nutrition Assessment and Intervention Problem Paper.

Target met. N=14

1.5b

90% of the students assessed earned scores of 80 or higher on the Food Scientist Analysis Score Sheet.

Target met. N=10 (9/10)

Finding 1.6

81% of the students scored 80 or higher on the Community Nutrition Project.

Target met. N=11 (9/11)

Finding 1.7

100% of the students assessed earned ratings of satisfactory or above on the Community Nutrition Workshop Assessment Instrument for Elderly Adults.

Target met. N=11

Finding 1.8

100% of the students assessed earned scores of 80 or higher on the Management and Business Theories Application Imbedded Questions on the Dietetics Exit Exam.

Target met. N=7

Finding 1.9

100% of the students assessed earned ratings of "Satisfactory or Above" on the Food Preparation and Practices Appraisal

Target met. N=11

Finding 1.10

100% of the students earned ratings of "Meets Expectations" or higher on the Food Preparation Appraisal Instrument.

Target met. N=11

Finding 1.11

65% of the students earned scores of 80 or higher on the Diet Analysis Plus Project.

Target not met. N=163 (130/163)

12 Action Plan 2012-13

2012-2013 Dietetics

Action Plan 1.1-1.11 - Due to new accreditation requirements, new Goals and SLOs are being developed for assessment during 2013-2016 cycle.

Action Plan 1.1

Dietetic and Nutrition students will be provided more extended opportunities to both conduct food experiments and develop research papers on the same using scientific and nutrition related data bases and utilizing APA software which hopefully can be purchased by the Department.

Action Plan 1.2

Dietetics faculty will seek to provide more extended opportunities for students to use professional communication skills via involvement in more clinical experiences; keeping mock counseling logs; interactive experiences with DI Directors and other dietetic professionals.

Action Plan 1.3

Mock counseling sessions will become a regular part of the Dietetic curriculum so as to provide students with more practice in learning counseling techniques.

Action Plan 1.4a

The DPD faculty will continue to involve freshmen Dietetic majors with opportunities to learn about the Accreditation Standards for Dietetics as well as information regarding the Code of Ethics and other regulations regarding the Dietetics profession so as to orient them early.

Action Plan 1.4b

The Dietetics/Food and Nutrition faculty will involve students in completing more case study scenarios related to the Dietetics profession and Code of Ethics they are modeled after the Professional Dietetics Exam to enhance their test taking skills and application skills.

Action Plan 1.5a

The Dietetics faculty will continue to provide activities and clinical opportunities for students to increase their knowledge of medical therapeutic interventions and diagnoses and assessment of chronic conditions via more varied clinical experiences, more enhanced classroom content and mock counseling experiences and enhanced creative activities such as the Food Scientist activity.

Action Plan 1.5b

The Dietetics faculty will seek other ways to involve students in more varied activities to enhance their communication and customer service skills.

Action Plan 1.6

The faculty will seek more opportunities for involving students in projects and activities that will increase their knowledge and skills in providing nutrition education to diverse population groups.

Action Plan 1.7

The Dietetics faculty will continue to provide more hands-on experiences to help students to connect business and management theories into day-to-day practices of dietitians. This will be done through providing more varied food service/clinical practicums in institutional settings and agencies; providing more case study experiences; and allowing students to participate in creative nutrition/food service/ production oriented activities on campus.

Action Plan 1.8

Opportunities for learning food service management skills will be expanded by providing more food service practicum sites and via field trips to more varied food service sites.

Action Plan 1.9

To enhance student learning of food preparation skills, students will engage in self evaluation as well as peer evaluation of menus, preparation techniques and sanitation measures in lab settings.

Action Plan 1.10

Encourage students to attend classes as scheduled in order to hear and apply course information.

Action Plan 1.11

Encourage students to purchase the required diet analysis project DVD at the beginning of the semester so that they will have the necessary resources to complete diet analysis assignments

13 Additional Reference Documents

No Reference Documents provided for 2010-2011.

No Reference Documents provided for 2011-2012.

No Reference Documents provided for 2012-2013.

Goal 2 Assessment Plan 2010-11 to 2012-13**1 Goal Description**

Goal 2

Promote social responsibility and public service in the field of Dietetics.

2 SLO Student Learning Outcomes/Objectives

2010-2011

SLO 2.1

Students will apply knowledge of Dietetics and ethics in a related community service activity.

SLO 2.2

Students will develop and present an advocacy report on a nutrition related issue affecting families, children, individuals and/or a special population group

2011-2012

SLO 2.1

Students will demonstrate knowledge of ethics and standards in working with diverse population groups.

SLO 2.2

Students will identify and participate in volunteer learning experiences that promote quality enhancement of the lives of diverse individuals, groups, and the public.

2012-2013

SLO 2.1

Due to changes in department leadership, assessment of this SLO was not done during the 2012-2013 academic year. Assessment efforts will continue during the 2013-2014 cycle.

SLO 2.2

Due to changes in department leadership, assessment of this SLO was not done during the 2012-2013 academic year. Assessment efforts will continue during the 2013-2014 cycle.

3 Metric

2010-2011 Dietetics

Metric 2.1

Service Learning Assessment Rating

Metric 2.2

Presentation Rating

2011-2012

Metric 2.1

Clinical Practicum Appraisal (Ethics Section) in FN 432, Nutrition in Disease I.

Metric 2.2

Community Service Project in FN 337, Human Nutrition.

2012-2013

Metric 2.1

Due to changes in department leadership, assessment of this SLO was not done during the 2012-2013 academic year. Assessment efforts will continue during the 2013-2014 cycle.

Metric 2.2

Due to changes in department leadership, assessment of this SLO was not done during the 2012-2013 academic year. Assessment efforts will continue during the 2013-2014 cycle.

4 Target 2010-11

2010-2011

Target 2.1

At least 80% of the students will score satisfactory or above on the service learning assessment.

Target 2.2

80% of the students will receive a rating of "good" or above on the social issues presentation assessment.

5 Findings 2010-11

2010-2011

Finding 2.1

100% of the students scored satisfactory or above on the service learning assessment.

Target Met.

Finding 2.2

100% of the students received a rating of "good" or above on the social issues presentation assessment.

Target Met.

6 Action Plan 2010-11**Action Plan 2.1****2.1a**

Based on findings, plans are to incorporate a question/answer session after completion of lecture (use to reinforce lecture information) to increase performance in this area.

2.1b

Faculty will continue to provide venues for volunteer experiences and encourage student participation in such activities to broaden their perspective as future professionals.

Action Plan 2.2

Based on findings obtained in FN 111, faculty will be more diligent in planning community service around students' class schedule to increase participation and also reiterate the importance of engaging in volunteer services in the community.

7 Target 2011-12

2011-2012

Target 2.1

Students will receive ratings of satisfactory or above on the Clinical Practicum Appraisals completed in FN 432, Nutrition in Disease I.

Target 2.2

80% of students will participate in at least one volunteer nutrition related projects and submit a summary of their learning experience

FN 341, Management Principles of Food Service Systems.

8 Findings 2011-12

2011-2012

Finding 2.1

100% of the students received ratings of satisfactory or above on their Clinical Practicum Appraisals.

Target Met.

Finding 2.2

100% of students participated in at least one (1) service learning activity and submitted a summary of the

learning experience.

Target Met.

9 Action Plan 2011-12

2011-2012

Action Plan 2.1

Hire a Clinical Practicum Field Instructor to follow-up on Dietetics preceptor comments and recommendations. Include recommendations of preceptors in classes as appropriate.

Action Plan 2.2

Expand opportunities for students to participate in service learning activities, especially in Dietetic related agencies/programs.

10 Target 2012-13

Target 2.1

Due to changes in department leadership, assessment of this SLO was not done during the 2012-2013 academic year. Assessment efforts will continue during the 2013-2014 cycle.

Target 2.2

Due to changes in department leadership, assessment of this SLO was not done during the 2012-2013 academic year. Assessment efforts will continue during the 2013-2014 cycle.

11 Findings 2012-13

2012-2013

Finding 2.1

Due to changes in department leadership, assessment of this SLO was not done during the 2012-2013 academic year. Assessment efforts will continue during the 2013-2014 cycle.

Finding 2.2

Due to changes in department leadership, assessment of this SLO was not done during the 2012-2013 academic year. Assessment efforts will continue during the 2013-2014 cycle.

12 Action Plan 2012-13

2012-2013

Action Plan 2.1

Due to changes in department leadership, assessment of this SLO was not done during the 2012-2013 academic year. Assessment efforts will continue during the 2013-2014 cycle.

Action Plan 2.2

Due to changes in department leadership, assessment of this SLO was not done during the 2012-2013 academic year. Assessment efforts will continue during the 2013-2014 cycle.

Action Plan 2.3

Changes in accreditation standards necessitate a change in Goals and SLOs. New information will be presented in the 2013-2016 assessment cycle.

13 Additional Reference Documents

No Reference Documents received for 2010-2011.

No Reference Documents received for 2011-2012.

No Reference Documents received for 2012-2013.

