

Program: B.S. in Dietetics

Department: CFS/D

College: CHHS

Date: June 2011

Program Mission: To provide quality dietetics education and training in the areas of foods, nutrition, medical nutrition therapy and foodservice management. Graduates of the program will be prepared to work with a culturally diverse population and to serve the present and future nutrition needs of individuals, families, consumers and the institutions, industries, and businesses serving them.

Measurable Student learning outcomes (SLOs)	Place in curriculum where each outcome is addressed	Academic year outcome was/will be assessed	Assessment/procedures Methods/strategies	Summary of findings	Use of findings for program improvement
CADE Knowledge Requirement 1.1.a. CADE Knowledge Requirement 1.1.b	DFM 485 Medical Nutrition Therapy II	2011-2012			
CADE Knowledge Requirement 1.1.b. 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	DFM 353 Foodservice Systems Management (GWAR)	2010-2011	Students attend a workshop in the library on conducting nutrition-related searches.	Target Measure: 90% or more of the students will attend the library workshop. 92% of students (47/51) attended the library workshop.	Teaching strategies were modified in Fall 2010 to improve term paper research techniques and written performance due to new GWAR requirements.

<p>Healthcare Research and Quality, National Guideline Clearinghouse Websites.</p>					
<p>CADE Knowledge Requirement 4.1.a. Students are able to apply management and business theories and principles to the development, marketing and delivery of programs or services.</p>	<p>DFM 353 Foodservice Systems Management (GWAR)</p>	<p>2010-2011</p>	<p>Foodservice Facility Business Plan Proposal grading rubric used</p>	<p>Target Measure: 80% or more of the students will score 85% or higher on their Foodservice Facility Business Plan Proposal.</p> <p>82% of students (42/51) scored 85% or higher on their Business Plan Proposal for an average score of 88.8%.</p>	<p>Teaching strategies will be maintained in areas of high knowledge and performance.</p> <p>Project depth and performance improved due to GWAR requirement.</p>

<p>CADE Knowledge Requirement 4.1.b. Students are able to determine costs of services or operations, prepare a budget and interpret financial data.</p>	<p>DFM 353 Foodservice Systems Management (GWAR)</p>	<p>2010-2011</p>	<p>Foodservice Facility Business Plan Proposal Budget grading rubric used</p>	<p>Target Measure: 80% or more of the students will score 85% or higher on the budget portion of the Business Plan Proposal.</p> <p>64% of students (32/51) scored 85% or higher on the Foodservice Facility Business Plan Budget.</p>	<p>More time will be spent in class working on actual budgets is needed.</p> <p>Faculty will meet to discuss lower knowledge and skill areas and how to improve student learning and application.</p>
<p>CADE Knowledge Requirement 4.2.a. Students are able to apply safety principles related to food, personnel and consumers.</p>	<p>DFM 353 Foodservice Systems Management (GWAR)</p>	<p>2010-2011</p>	<p>National ServSafe Food Protection Manager Certification Examination</p>	<p>Target Measure: 80% or more of the students will pass the ServSafe exam.</p> <p>94.9% of students (37/39) passed the ServSafe exam. The exam is not required; therefore, not all students took the exam.</p>	<p>Teaching strategies will be maintained in areas of high knowledge and performance.</p>

<p>CADE Knowledge Requirement 4.4.a. 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</p>	<p>DFM 353 Foodservice Systems Management (GWAR)</p>	<p>2010-2011</p>	<p>Midterm & final exam – specific questions regarding health care foodservice delivery systems and food and nutrition services policies and regulations are available and on file.</p>	<p>Target Measure: 80% or more of the students will score 80% or higher on the midterm and final exams.</p> <p>69% of students (35/51) scored 80% or higher on the midterm (average score 81.7%).</p> <p>78% of students (39/50) scored 80% or higher on the final exam (average score 82.8%).</p>	<p>Faculty will meet to discuss lower knowledge and skill areas and how to improve student learning and application.</p> <p>Plan to incorporate more “problem-based” learning and scenarios in lecture and activities.</p>
<p>CADE Knowledge Requirement 2.1.a.2., 2.3.b., 3.1.a, 4.2.b., 4.4.a.</p>	<p>DFM 484/485 Medical Nutrition Therapy I/II</p>	<p>2011-2012</p>			