

Educational Program Learning Outcome Assessment Plan

These are Learner Outcomes identified for the **current** year. Contents of the table should be very brief. Footnotes may be included for items needing explanation or documentation. Bachelor of Science Degree in Family & Consumer Sciences

Concentration in Nutrition and Dietetics

<p style="text-align: center;">Learning Outcome</p> <p style="text-align: center;"><i>What should a graduate in this major know, value, or be able to do at graduation and beyond?</i></p> <p>Major: Family & Consumer Sciences Concentration: Nutrition/Dietetics</p>	<p style="text-align: center;">Data Collection and Analysis</p> <p style="text-align: center;"><i>What assessment tools and/or methods will you use to determine achievement of the learning outcome? Describe how the data from these tools and/or methods will be collected. Explain the procedure to analyze the data.</i></p>	<p style="text-align: center;">Results of Evaluation</p> <p style="text-align: center;"><i>What were the findings of the analysis? List any specific recommendations.</i></p>	<p style="text-align: center;">Use of Evaluation Results</p> <p style="text-align: center;"><i>What changes in curriculum, courses, or procedures were made as a result of the program learning outcome assessment process?</i></p>
<p>Apply knowledge of nutrition needs of individuals and groups from conception until old age.</p>	<p>Menus are developed and evaluated through the use of USDA food database and Computrition® software. Individual summaries are provided for each student. Using specific competencies developed by the American Dietetic Association, the facility preceptors (in each Supervised Practice location: FCS 477, FCS 478, and FCS 479) rate each student using a 5-point Likert-like scale and provide feedback comments. (Competencies/evaluation form included in Appendix 6.)</p>	<p>Most of the students (9 out of 10 Supervised Practice rotations) received scores of “met” or “exceeded entry-level requirements”.</p>	<p>Faculty are pleased with the results of the 2005 evaluations. Based on results of future evaluations, faculty may add or modify menu-planning projects.</p>
<p>Describe the processes of digestion, absorption, and metabolism of nutrients in the body, particularly the relationship of nutrition and</p>	<p>Students complete a minimum of 10 nutrition assessments and case studies during Supervised Practices (FCS 477 and FCS 479), and formally present one of</p>	<p>Most of the students (9 out of 10 Supervised Practice rotations) received scores of “met” or “exceeded entry-level requirements”.</p>	<p>Faculty are pleased with the results of the 2005 evaluations. Based on the results of future evaluations, the faculty may increase the number or specific</p>

<p>exercise to weight control.</p>	<p>these case studies to faculty, preceptors, and local registered/licensed dietitians. Using specific competencies developed by the American Dietetic Association, the facility preceptors (in each Supervised Practice location) rate each student and provide feedback comments. (Competencies/evaluation form included in Appendix 6.)</p>		<p>types (specify the number of cases with diabetes, cardiovascular disease, digestive disorders, inborn errors of metabolism, etc.) of nutrition assessments and case studies required.</p>
<p>Describe the various organizational frameworks used in foodservice systems and be able to list advantages and disadvantages of each.</p>	<p>Class assignments include role-playing of employee disputes, problem-solving steps, employee scheduling and other foodservice management functions. Students develop a professional portfolio with written documentation of these experiences as well as accounts of their onsite experiences within the Supervised Practice in Foodservice Management (FCS 478). Portfolio contents are evaluated in concert with the ADA competencies for the specific Supervised Practice rotation.</p>	<p>Most of the students (9 out of 10 Supervised Practice rotations) received scores of “met” or “exceeded entry-level requirements”. Feedback from facility preceptors indicated that students would benefit from prior exposure to commercial/institutional kitchens/bakeries prior to beginning the rotation. *Note: since that recommendation, the division of FCS has opened the Ada Swindle Mitchell Foods Laboratory and students have been utilizing that laboratory since the beginning of spring 2006.</p>	<p>Based on the results of the 2005 evaluations, faculty have determined that there may be a need for more “hands-on” projects within foodservice organizations prior to the beginning of the Supervised Practice. To that end, a practicum is being developed that will be integrated into FCS 460 Foodservice Management. This practicum will allow the student to gain experiences and apply content knowledge in both retail and institutional foodservice operations. A standardized third-party evaluation process will be developed (similar to that used in the Supervised Practice rotations).</p>

<p>Assess nutritional status of individual patient's/client's health status.</p>	<p>Students complete a minimum of 10 nutrition assessments and case studies during Supervised Practices (FCS 477 and FCS 479), and formally present one of these case studies to faculty, preceptors, and local registered/licensed dietitians. Using specific competencies developed by the American Dietetic Association, the facility preceptors (in each Supervised Practice location) rate each student and provide feedback comments. (Competencies/evaluation form included in Appendix 6.)</p>	<p>Most of the students (9 out of 10 Supervised Practice rotations) received scores of "met" or "exceeded entry-level requirements".</p>	<p>Faculty are pleased with the results of the 2005 evaluations. Based on the results of future evaluations, the faculty may increase the number or specific types (specify the number of cases with diabetes, cardiovascular disease, digestive disorders, inborn errors of metabolism, etc.) of nutrition assessments and case studies required.</p>
<p>Develop a business or operating plan appropriate for a commercial or institutional foodservice setting.</p>	<p>Students complete <i>Inlet Isles Case Study</i> as well as a business plan and budget for a mythical business of their choosing. Students develop a professional portfolio with written documentation of the business plan, budget and other necessary elements. Additionally, content knowledge from this experience is evaluated as part of the students' onsite experiences within the Supervised Practice in Foodservice Management (FCS 478). Portfolio contents are evaluated in concert with the</p>	<p>Most of the students (9 out of 10 Supervised Practice rotations) received scores of "met" or "exceeded entry-level requirements". Feedback from facility preceptors indicated that students would benefit from prior exposure to commercial/institutional kitchens/bakeries prior to beginning the rotation. *Note: since that recommendation, the Division of FCS has opened the Ada Swindle Mitchell Foods Laboratory and students have</p>	<p>Based on the results of the 2005 evaluations, faculty have determined that there may be a need for more "hands-on" projects within foodservice organizations prior to the beginning of the Supervised Practice. A practicum is being developed that will be integrated into FCS 460 Foodservice Management. This practicum will allow the student to gain experiences and apply content knowledge in both retail and institutional foodservice operations. A</p>

	ADA competencies for the specific SP rotation.	been utilizing the laboratory since the beginning of spring 2006.	standardized third-party evaluation process will be developed (similar to that used in the Supervised Practice rotations). In addition, the division is utilizing the Foods Laboratory to allow students to provide catering for a number of functions on campus.
Describe the functions of major food ingredients in food systems; make rational menu and food choices, exhibiting an understanding of cost per serving, labels, and food standards.	Students participate in laboratory experiments, menu design for catering, and produce catering events for DSU and Cleveland community events. Students include these events in the professional portfolio, in which written documentation of the menu, budget and other necessary elements can be found. Additionally, content knowledge from this experience is evaluated as part of the students' onsite experiences within the Supervised Practice in Foodservice Management (FCS 478). Portfolio contents are evaluated in concert with the ADA competencies for the specific SP rotation.	Most of the students (9 out of 10 Supervised Practice rotations) received scores of "met" or "exceeded entry-level requirements". Feedback from facility preceptors indicated that students would benefit from prior exposure to commercial/institutional kitchens/bakeries prior to beginning the SP rotation. *Note: since that recommendation, the division of FCS has opened the Ada Swindle Mitchell Foods Laboratory and students have been utilizing the laboratory since the beginning of spring 2006.	Based on the results of the 2005 evaluations, faculty has determined that there may be a need for more "hands-on" projects within foodservice organizations prior to the beginning of the Supervised Practice. Students are now utilizing the Foods Laboratory to provide catering for a number of functions on campus. A standardized third-party evaluation process will be developed (similar to that used in the Supervised Practice rotations) so that the recipient of the catered function can provide objective and subjective (taste and presentation) feedback.
Perform basic principles of preparing and serving food in quantity; practice good sanitation in food preparation	Students participate in laboratory experiences that include food preparation, sanitation and service. Many of these	All students become <i>ServSafe</i> Certified prior to entering Supervised Practice FCS 478. The <i>ServSafe</i> program has	Faculty are pleased with the results of the 2005 evaluations, in which 100% of students successfully completed the

and food safety.	experiences are linked to catering events, which are documented in the professional portfolio. Content knowledge from this experience is evaluated as part of the students' onsite experiences within the Supervised Practice in Foodservice Management (FCS 478) and by the completion of the <i>ServSafe</i> Certification. Portfolio contents are evaluated in concert with the ADA competencies for the specific SP rotation.	become the industry standard in food safety training and is accepted in almost all United States jurisdictions that require foodservice employee certification. The <i>ServSafe</i> program provides accurate, up-to-date information for all levels of students/employees on all aspects of handling food, from receiving and storing to preparing and serving.	<i>ServSafe</i> program certification the first time. Based on future results, the faculty will determine necessary changes in laboratory experiences.
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Appendix 6 Nutrition/Dietetics

FCS 477 SUPERVISED PRACTICE PROGRESS ASSESSMENT

Student Name _____ **Practice Site** _____

Mid-experience Appraisal _____ **End of Experience Appraisal** _____ **Experience Date** _____

Rating Scale

- 1 student exceeded entry-level performance**
 - 2 student has met entry-level performance**
 - 3 student adequately progressing toward entry-level performance**
 - 4 student needs improvement to meet entry-level performance**
 - 5 student has not been working on key indicators of competency**
 - N/A= not applicable or not observed**
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Comp #	SP Site	EVALUATION CRITERIA FOR FCS 477		N A	1	2	3	4	5
CD1 CD3		1. Is accountable as a professional <ul style="list-style-type: none"> • Maintains professional behavior • Maintains professional appearance • Keeps time commitments • Manages supervised practice time effectively • Observes relevant policies/procedures in setting. • Maintains confidentiality of information on patients, personnel, etc. • Takes initiative for own learning • Takes responsibility for self-evaluation. • Participates in professional activities. 							
Comp #	SP Site	EVALUATION CRITERIA FOR FCS 477		N A	1	2	3	4	5
CD6 CD13		2. Integrates research and technology into delivery of optimal nutrition/nutrition services to all persons, within the scope of practice. <ul style="list-style-type: none"> • Plans care for individuals using current research and methods in dietetics. • Uses principles and literature to support nutrition diagnosis and treatment. • Uses established norms in analyzing data 							

		<ul style="list-style-type: none"> • Uses principles of behavior change and counseling in development and revision of care plan. • Applies computer and other technologies into practice of dietetics. • Uses principles of epidemiology to assess health risks within a community health setting 							
		<p>3. Is skillful in interpersonal and written communication.</p> <ul style="list-style-type: none"> • Interacts effectively with all who impact on dietetic services. • Interacts effectively with patients/clients • Communicates information to clients orally and in writing • Documents nutritional services appropriately • Generates written communication specific to task 							
CD2		<p>4. Refers clients/patients to other dietetics professionals or disciplines when a situation is beyond one's level or area of competence.</p>							
Comp #	SP Site	EVALUATION CRITERIA FOR FCS 477	N	A	1	2	3	4	5
CD4		<p>5. Performs self-assessment and participate in professional development.</p>							
CD11		<p>6. Develops and review education materials for target</p>							

		populations.							
CD5		7. Participate in legislative and public policy processes as they affect food, food security, and nutrition.							
CD8		8. Provide dietetics education in supervised practice settings (perform).							
CD10		9. Demonstrate the ability to supervise education and training for target groups							
CD12		10. Participate in the use of mass media for community-based food and nutrition programs.							
CD15		11. Develop and measure outcomes for food and nutrition services and practice (perform)							
CD32		12 Assess nutritional status of individual patients/clients with complex medical conditions, ie, more complicated health conditions in select populations, eg, renal disease, multi-system organ failure, trauma							
CD33		13. Demonstrate the ability to manage the normal nutrition needs of individuals across the lifespan, ie, infants through geriatrics and a diversity of people, cultures, and religions							
CD34		14. Design and implement nutrition care plans as indicated by the patient's/client's health status (perform)							
Comp #	SP Sit	EVALUATION CRITERIA FOR FCS 477		N	1	2	3	4	5
				A					

	e									
CD38		15. Coordinate and modify nutrition care activities among caregivers (perform).								
CD40		16. Refer patients/clients to appropriate community services for general health and nutrition needs and to other primary care providers as appropriate (perform)								
CD41		17. Conduct general health assessment, eg. blood pressure, vital signs (perform)								
CD43		18. Provide nutrition care for population groups across the lifespan, ie, infants through geriatrics, and a diversity of people, cultures, and religions (perform)								
CD44		19. Provide nutrition care for population groups across the lifespan, ie, infants through geriatrics, and a diversity of people, cultures, and religions (perform)								
CD45		20. Conduct community-based health promotion/disease prevention programs								
CD46		21. Participate in community-based food and nutrition program development and evaluation								
TOTAL =		DIVIDED by 21 =		Score for supervised practice experiences						

Strengths _____

Target Areas for
Improvement _____

Student Signature

Date

Faculty/Supervisor Signature

Date

FCS 478 SUPERVISED PRACTICE PROGRESS ASSESSMENT

Student Name _____ Practice Site _____

Mid-experience Appraisal _____ End of Experience Appraisal _____ Experience Date _____

Rating Scale

- 1 student exceeded entry-level performance**
- 2 student has met entry-level performance**
- 3 student adequately progressing toward entry-level performance**
- 4 student needs improvement to meet entry-level performance**
- 5 student has not been working on key indicators of competency**
- N/A= not applicable or not observed**

Com p #	SP Sit e	EVALUATION CRITERIA FOR FCS 478		N A	1	2	3	4	5
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CD1 CD3		<p>11. Is accountable as a professional</p> <ul style="list-style-type: none"> • Maintains professional behavior • Maintains professional appearance • Keeps time commitments • Manages supervised practice time effectively • Observes relevant policies/procedures in setting. • Maintains confidentiality of information on patients, personnel, etc. • Takes initiative for own learning • Takes responsibility for self-evaluation. • Participates in professional activities. 							
Comp #	SP Site	EVALUATION CRITERIA FOR FCS 478		N A	1	2	3	4	5

CD6 CD1 3		<p>2. Integrates research and technology into delivery of optimal nutrition/nutrition services to all persons, within the scope of practice.</p> <ul style="list-style-type: none"> • Plans care for individuals using current research and methods in dietetics. • Uses principles and literature to support nutrition diagnosis and treatment. • Uses established norms in analyzing data • Uses principles of behavior change and counseling in development and revision of care plan. • Applies computer and other technologies into practice of dietetics. • Uses principles of epidemiology to assess health risks within a community health setting 							
		<p>3. Is skillful in interpersonal and written communication.</p> <ul style="list-style-type: none"> • Interacts effectively with all who impact on dietetic services. • Interacts effectively with patients/clients • Communicates information to clients orally and in writing • Documents nutritional services appropriately • Generates written communication specific to task 							
CD2		<p>4. Refers clients/patients to other dietetics professionals or disciplines when a situation is beyond one's level or area of competence.</p>							

Com p #	SP Site	EVALUATION CRITERIA FOR FCS 478		N A	1	2	3	4	5
CD4		5. Performs self-assessment and participate in professional development.							
CD1 1		6. Develops and review education materials for target populations.							
CD8		7. Provide dietetics education in supervised practice settings (perform).							
CD1 4		8. Demonstrate the ability to supervise quality improvement, including systems and customer satisfaction for dietetics service and/or practice.							
CD1 6		9. Participate in organizational change and planning and goal-setting processes							
CD1 7		10. Participate in business or operating plan development							
CD1 8		11. Demonstrate the ability to supervise the collection and processing of financial data							
CD1 9		12. Perform marketing functions							
CD2 0		13. Participate in human resources functions							
CD2 1		14. Participate in facility management, including equipment selection and design/redesign of work units							

CD2 2		15. Demonstrate the ability to supervise the integration of financial, human, physical, and material resources and services.							
CD2 3		16. Demonstrate the ability to supervise production of food that meets nutrition guidelines, cost parameters, and consumer acceptance.							
Comp #	SP Site	EVALUATION CRITERIA FOR FCS 478	NA	1	2	3	4	5	
CD2 4		17. Demonstrate the ability to supervise development and/or modification of recipes/formulas							
CD2 5		18. Demonstrate the ability to supervise translation of nutrition into foods/menus for target populations							
CD2 6		19. Demonstrate the ability to supervise design of menus as indicated by the patient's/client's health status							
CD2 7		20. Participate in applied sensory evaluation of food and nutrition products.							
CD2 8		21. Demonstrate the ability to supervise procurement, distribution, and service within delivery systems.							
CD2 9		22. Demonstrate the ability to manage safety and sanitation issues related to food and nutrition.							
CD4 7		23. Demonstrate the ability to supervise community-based food and nutrition programs.							

FS2		24. Demonstrate the ability to manage menu development for target populations								
FS7		25. Demonstrate the ability to manage safety and sanitation issues related to food and nutrition.								
BE2		26. Develop business or operating plan (perform).								
BE6		27. Demonstrate the ability to supervise coordination of services.								
		TOTAL =		DIVIDED by 27 =		Score for supervised practice experiences				

Strengths

Target Areas for
Improvement

Student Signature

Date

Faculty/Supervisor Signature

Date

CD1 CD3		<p>1. Is accountable as a professional</p> <ul style="list-style-type: none"> • Maintains professional behavior • Maintains professional appearance • Keeps time commitments • Manages supervised practice time effectively • Observes relevant policies/procedures in setting. • Maintains confidentiality of information on patients, personnel, etc. • Takes initiative for own learning • Takes responsibility for self-evaluation. • Participates in professional activities. 							
Comp #	SP Site	EVALUATION CRITERIA FOR FCS 479		NA	1	2	3	4	5

<p>CD6 CD1 3</p>		<p>2. Integrates research and technology into delivery of optimal nutrition/nutrition services to all persons, within the scope of practice.</p> <ul style="list-style-type: none"> • Plans care for individuals using current research and methods in dietetics. • Uses principles and literature to support nutrition diagnosis and treatment. • Uses established norms in analyzing data • Uses principles of behavior change and counseling in development and revision of care plan. • Applies computer and other technologies into practice of dietetics. • Uses principles of epidemiology to assess health risks within a community health setting. 							
		<p>3. Is skillful in interpersonal and written communication.</p> <ul style="list-style-type: none"> • Interacts effectively with all who impact on dietetic services. • Interacts effectively with patients/clients • Communicates information to clients orally and in writing • Documents nutritional services appropriately • Generates written communication specific to task. 							
<p>CD2</p>		<p>5. Refers clients/patients to other dietetics professionals or disciplines when a situation is beyond one's level or area of competence.</p>							

Com p #	SP Site	EVALUATION CRITERIA FOR FCS 479		N A	1	2	3	4	5
CD4		5. Performs self-assessment and participate in professional development.							
CD1 1		6. Develops and review education materials for target populations.							
CD7.		7. Demonstrate the ability to supervise documentation of nutrition assessment and interventions							
CD8		8. Provide dietetics education in supervised practice settings (perform).							
CD9		9. Demonstrate the ability to supervise counseling, education, and/or other interventions in health promotion/disease prevention for patient/clients needing medical nutrition therapy for common conditions, eg, hypertension, obesity, diabetes, and diverticular disease.							
CD1 0		10. Demonstrate the ability to supervise education and training for target groups							
CD1 4		11. Demonstrate the ability to supervise quality improvement, including systems and customer satisfaction for dietetics service and/or practice.							
CD1 5		12. Develop and measure outcomes for food and nutrition services and practice (perform)							
CD1 8		13. Supervise the collection and processing of financial data							
CD1 9		14. Perform marketing functions							

CD20		15. Participate in human resources functions							
Com p #	SP Site	EVALUATION CRITERIA FOR FCS 479		N A	1	2	3	4	5
CD2 6		16. Demonstrate the ability to supervise design of menus as indicated by the patient's/client's health status							
CD2 7		17. Participate in applied sensory evaluation of food and nutrition products.							
CD3 0		18. Demonstrate the ability to supervise nutrition screening of individual patients/clients.							
CD3 1		19. Demonstrate the ability to supervise nutrition assessment of individual patients/clients with common medical conditions, eg. hypertension, obesity, diabetes, diverticular disease.							
CD3 2		20. Assess nutritional status of individual patients/clients with complex medical conditions, ie, more complicated health conditions in select populations, eg, renal disease, multi-system organ failure, trauma							
CD3 3		21. Manage the normal nutrition needs of individuals across the lifespan, ie, infants through geriatrics and a diversity of people, cultures, and religions							
CD3 4		22. Design and implement nutrition care plans as indicated by the patient's/client's health status (perform)							
CD3 5		23. Demonstrate the ability to manage monitoring of patients'/clients' food and/or nutrient intake							

CD3 6		24. Select, implement, and evaluate standard enteral and parenteral nutrition regimens, ie, in a medically stable patient to meet nutritional requirements where recommendations/adjustments involve primarily macronutrients (perform)							
Comp #	SP Site	EVALUATION CRITERIA FOR FCS 479	NA	1	2	3	4	5	
CD3 7		24. Develop and implement transitional feeding plans, ie, conversion from one form of nutrition support to another, eg. total parenteral nutrition to tube feeding to oral diet (perform)							
CD3 8		25. Coordinate and modify nutrition care activities among caregivers (perform)..							
CD3 9		26. Conduct nutrition care component of interdisciplinary team conferences to discuss patient/client treatment and discharge planning							
CD4 0		27. Refer patients/clients to appropriate community services for general health and nutrition needs and to other primary care providers as appropriate (perform)							
CD4 1		28. Conduct general health assessment, eg. blood pressure, vital signs (perform)							
CD4 2		29. Demonstrate the ability to supervise screening of the nutritional status of the population and/or community groups							
CD4 4		30. Provide nutrition care for population groups across the lifespan, ie, infants through geriatrics, and a diversity of people, cultures, and religions (perform)							
CD4 5		31. Conduct community-based health promotion/disease prevention programs							

CD4 6		32. Participate in community-based food and nutrition program development and evaluation							
CO2		33. Conduct community-based food and nutrition							
NT6		34. Conduct counseling and education for patients/clients with complex needs, ie, more complicated health conditions in select populations, eg, renal disease, multi-system organ failure, trauma.							
Comp #	SP Site	EVALUATION CRITERIA FOR FCS 479		NA	1	2	3	4	5
NT1 0		35. Participate in the care of patients/clients requiring adaptive feeding devices							
FS2		36. Demonstrate the ability to manage menu development for target populations							
		TOTAL =		DIVIDED by 36 =		Score for supervised practice experiences			

Strengths _____

Target Areas for Improvement _____

Student Signature

Date

Faculty/Supervisor Signature

Date

**SUMMARY OF SUPERVISED PRACTICE PROGRESS
ASSESSMENTS**

Student Name _____ **Course**
No. _____ **Date** _____

Mid-experience Assessment _____ **End of Experience Assessment** _____

**Cumulative Score for All Supervised Practice Experiences in the
Course** _____

Strengths:

Improvements Noted:

Target Areas for Improvement:

Target Areas Where Additional Experience is Needed:

Delta State University

Instructor: _____
Signature

Date

Students
Signature _____
Signature

Date

Facility Preceptors for the Course: _____ **Facility:** _____

