

CWU Student Learning Outcome Assessment Plan Preparation Form
 Department: Nutrition, Exercise, & Health Sciences (2011)
 Program: Food Science and Nutrition

BS Food Science and Nutrition (Specializations: Dietetics (D), Nutrition Science (NS), Foods and Nutrition (FN)), BAS Food Service Management (BASFSM)

Student Learning Outcomes (performance, knowledge, attitudes)	Related Program/ Departmental Goals	Related College Goals	Related University Goals	Method(s) of Assessment (What is the assessment?)*	Who Assessed (Students from what courses – population)**	When Assessed (term, dates) ***	Standard of Mastery/ Criterion of Achievement (How good does performance have to be?)
1. Program graduates will have knowledge of effective communication techniques through a wide variety of mediums (group presentations, individual counseling and education, media presentations, etc....) (all degrees and specializations)	Goal 1: Students will demonstrate the knowledge, skills, and attitudes to be successful in their field. (all degrees/ specializations) Goal 3: The FSN program will continue to be recognized in the region for its outstanding programs and graduates	Goal 1: Provide for an outstanding academic and professional growth experience for students at all CWU locations Goal 5: provide professional, high-quality staffing, facilities, technologies, and appropriate resources to ensure the highest level of academic and professional development	Goal I: Maintain and strengthen an outstanding academic and student life on the Ellensburg campus. Goal IV: Build mutually beneficial partnerships with the public sector, industry, professional groups, institutions, and the communities surrounding our campuses.	1. Assessment of interviewing skills 2. Research and laboratory report writing 3. Oral presentations 4. Presentation through visual media 5. Research papers and case studies 6. Survey of senior level students	Students from 345, 347, 348, 440, 442, 444, 445, 446 Survey of senior level students just prior to graduation.	Quarterly. Surveys done annually	Score 70% or better on established criteria. Surveys show high degree of satisfaction.
2. Program graduates will have knowledge from the basic sciences of biology and chemistry and be able to apply them to the nutritional care and education	Goal 1: Students will demonstrate the knowledge, skills, and attitudes to be successful in their field. (all degrees/	Goal 1: Provide for an outstanding academic and professional growth experience for	Goal I: Maintain and strengthen an outstanding academic and student life on the Ellensburg campus. Goal IV.	Demonstrate knowledge of these areas on course examinations. Survey of senior level students	Students in CHEM 111, 112, 113, BIOL 201, 220, NUTR 433, 443, 442, 444. Survey of senior level students just prior to	Quarterly. Surveys done annually	Score 70% or better on established criteria. Surveys show high degree of satisfaction.

<p>processes (D, NS)</p>	<p>specializations)</p> <p>Goal 3: The FSN program will continued to be recognized in the region for its outstanding programs and graduates</p>	<p>students at all CWU locations</p> <p>Goal 5: provide professional, high-quality staffing, facilities, technologies, and appropriate resources to ensure the highest level of academic and professional development</p>	<p>Build mutually beneficial partnerships with the public sector, industry, professional groups, institutions, and the communities surrounding our campuses.</p>		<p>graduation.</p>		
<p>3. Program graduates will have knowledge of research process. (D, NS)</p>	<p>Goal 1: Students will demonstrate the knowledge, skills, and attitudes to be successful in their field. (all degrees/specializations)</p> <p>Goal 3: The FSN program will continued to be recognized in the region for its outstanding programs and graduates</p>	<p>Goal 1: Provide for an outstanding academic and professional growth experience for students at all CWU locations</p> <p>Goal 5: provide professional, high-quality staffing, facilities, technologies, and appropriate resources to ensure the highest level of academic and professional development</p>	<p>Goal I: Maintain and strengthen an outstanding academic and student life on the Ellensburg campus.</p> <p>Goal IV: Build mutually beneficial partnerships with the public sector, industry, professional groups, institutions, and the communities surrounding our campuses.</p>	<p>1. Provide summaries of research papers.</p> <p>2. Conduct a food research project concluding with a professional manuscript and poster presentation.</p> <p>3. Survey of senior level students.</p>	<p>Students in NUTR 433, 446, 440, and 445. Survey of senior level students just prior to graduation</p>	<p>Quarterly. Surveys done annually</p>	<p>Score 70% or better on established criteria. Surveys show high degree of satisfaction.</p>
<p>4. Program graduates will have knowledge of the</p>	<p>Goal 1: Students will</p>	<p>Goal 1: Provide for an</p>	<p>Goal I: Maintain and strengthen an</p>	<p>1. Demonstrate knowledge of these</p>	<p>Students in NUTR 240, 240LAB, 342,</p>	<p>Quarterly. Surveys done</p>	<p>Score 70% or better on established criteria. Receive</p>

<p>science of foods, processing on commercial and consumer scales, food safety and sanitation issues, food delivery and production systems, and factors that affect food selection. (D, FN, BASFSM)</p>	<p>demonstrate the knowledge, skills, and attitudes to be successful in their field. (all degrees/specializations)</p> <p>Goal 3: The FSN program will continue to be recognized in the region for its outstanding programs and graduates</p>	<p>outstanding academic and professional growth</p> <p>experience for students at all CWU locations</p> <p>Goal 5: provide professional, high-quality staffing, facilities, technologies, and appropriate resources to ensure the highest level of academic and professional development</p>	<p>outstanding academic and student life on the Ellensburg campus.</p> <p>Goal IV: Build mutually beneficial partnerships with the public sector, industry, professional groups, institutions, and the communities surrounding our campuses.</p>	<p>areas on course examinations.</p> <p>2. Pass Safe-Serve examination</p> <p>3. Write laboratory reports.</p> <p>4. Survey of senior level students.</p>	<p>342LAB, 340, 340LAB, 448. Survey of senior level students just prior to graduation</p>	<p>annually</p>	<p>Safe-Serve certificate. Surveys show high degree of satisfaction.</p>
<p>5. Program graduates will have the knowledge of the science of nutrition including the assessment of health status, influence of age and physiological state on nutritional needs, nutritional therapy of those in disease or injured states, and the use of dietary supplements and methods of complementary medicine. (D, NS)</p>	<p>Goal 1: Students will demonstrate the knowledge, skills, and attitudes to be successful in their field. (all degrees/specializations)</p> <p>Goal 3: The FSN program will continue to be recognized in the region for its outstanding programs and graduates</p>	<p>Goal 1: Provide for an outstanding academic and professional growth</p> <p>experience for students at all CWU locations</p> <p>Goal 5: provide professional, high-quality staffing, facilities, technologies, and appropriate resources to ensure the highest level of academic and</p>	<p>Goal I: Maintain and strengthen an outstanding academic and student life on the Ellensburg campus.</p> <p>Goal IV: Build mutually beneficial partnerships with the public sector, industry, professional groups, institutions, and the communities surrounding our campuses.</p>	<p>1. Demonstrate knowledge of these areas on course exams and in laboratory reports.</p> <p>2. Survey of senior level students.</p>	<p>Students in NUTR 345, 349, 433, 442, 443, 444, 446. Survey of senior level students just prior to graduation.</p>	<p>Quarterly. Surveys done annually</p>	<p>Score 70% or better on established criteria. Surveys show high degree of satisfaction.</p>

6. Program graduates will have the knowledge of management theories and principals including organizational change theory, human resource management, risk management, quality improvement, information management, and financial management. (D, FN, BASFSM)	Goal 1: Students will demonstrate the knowledge, skills, and attitudes to be successful in their field (all degrees/ specializations) Goal 2: Develop a successful program in Food Service Management (BASFSM) Goal 3: The FSN program will continued to be recognized in the region for its outstanding programs and graduates	professional development	Goal 1: Provide for an outstanding academic and professional growth experience for students at all CWU locations Goal 5: provide professional, high-quality staffing, facilities, technologies, and appropriate resources to ensure the highest level of academic and professional development	Goal I: Maintain and strengthen an outstanding academic and student life on the Ellensburg campus. Goal II: Provide for an outstanding academic and student life at the university centers. Goal IV: Build mutually beneficial partnerships with the public sector, industry, professional groups, institutions, and the communities surrounding our campuses.	1. Demonstrate knowledge of these areas on course exams and laboratory reports. 2. Survey of senior level students.	Students in NUTR 342, 342lab, 340, 340lab, 448, MGT 380, 381. Survey of senior level students just prior to graduation.	Quarterly. Surveys done annually	Score 70% or better on established criteria. Surveys show high degree of satisfaction.
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*Method(s) of assessment should include those that are both direct (tests, essays, presentations, projects) and indirect (surveys, interviews) in nature

**Data needs to be collected and differentiated by location (Ellensburg campus vs University Centers – see NWCCU standard 2.B.2)

***Timing of assessment should be identified at different transition points of program (i.e., admission, mid-point, end-of-program, post-program)