

CWU Department/Program Assessment Plan Preparation Form

Department: Health, Human Performance, & NutritionProgram: Food Science and NutritionBS Food Science and Nutrition (Specializations: Nutrition & Dietetics (ND), Nutrition Science (NS), Food Service Management (FSM)), BAS Food Service Management (BASFSM)

Department/Program Goals	Related College Goals	Related University Goals	Method(s) of Assessment (What is the assessment?)	Who/What Assessed (population, item)	When Assessed (term, dates)	Criterion of Achievement (Expectation of how good things should be?)
1. Students will demonstrate the knowledge, skills, and attitudes to be successful in their field. (all degrees/specializations)	Goal 1: Provide for an outstanding academic and professional growth experience for students at all CWU locations	Goal I: Maintain and strengthen an outstanding academic and student life on the Ellensburg campus.	Successful completion of each required course within the major. Successful completion of capstone research project in NUTR 440. Survey of graduates. Survey of dietetic internship directors of programs with CWU graduates.	All students taking NUTR courses. First year alumni. Graduates of dietetic internships. Dietetic internship directors of programs with CWU graduates	Each academic quarter. One year following undergraduate education and one year following completion of dietetic internship.	All student learning outcomes that use direct measures meet established criterion levels (see SLO plan). Surveys of graduates show high degree of satisfaction of their educational experience. Surveys of dietetic internship directors indicate that CWU graduates were adequately prepared.
2. Develop a successful program in Food Service Management based on the Lynnwood campus. (BASFSM)	Goal 1: Provide for an outstanding academic and professional growth experience for students at all CWU locations	Goal II: Provide for an outstanding academic and student life at the university centers.	Number of students entering and completing major requirements. Survey of BASFSM graduates.	Students enrolled in the BAS FSM program	Each academic year in the spring. Survey of graduates will be initiated in 2009.	2006-2007 admit 5 students into program; 2007-2008 admit 15 students, 2008-2009 admit 25 students. Surveys of graduates show high degree of satisfaction of their educational experience.
3. The FSN program will continued 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	Goal IV: Build mutually beneficial partnerships with the public sector, industry, professional groups, institutions, and the communities surrounding our campuses.	% of undergraduates successfully entering dietetic internships. % of CWU dietetic interns successfully passing the RD exam, Number of graduates holding leadership positions at state and local dietetic associations.	Graduates of the FSN program specializing in nutrition and dietetics	Annually	At least 60% of applicants successful in entering dietetic internships. At least 80% of CWU dietetic interns successfully passing the RD exam.

	professional, high-quality staffing, facilities, technologies, and appropriate resources to ensure the highest level of academic and professional development.					
4. Faculty will be active as scholars in their field of study.	<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 3: Recruit and retain a diverse and highly qualified faculty to develop and sustain prominent programs.</p>	Goal V: Achieve regional and national prominence for the university.	Number of presentations and publications in peer-reviewed journals and other professional publications.	Faculty in FSN	Annually at the end of the academic year	At least one national presentation or publication per faculty member per year.

CWU Student Learning Outcome Assessment Plan Preparation Form
 Department: Health, Human Performance, & Nutrition
 Program: Food Science and Nutrition

BS Food Science and Nutrition (Specializations: Nutrition & Dietetics (ND), Nutrition Science (NS), Food Service Management (FSM)), 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 continued 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 (1) 348, (2) 440 & 442, (3) 345, 444, (4) 398 (421) & 440, (5) 446, 345, 444. 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	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 341, 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. (ND, NS)</p>	<p>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>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. (ND, 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 341, 446, and 440. 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 140, 140LAB, 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. (ND, FSM, 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 continued to be recognized in the region for its outstanding programs and graduates</p>	<p>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>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. (ND, 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</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 341, 345, 441, 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>

		professional development.					
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.	<p>Goal 1: Students will demonstrate the knowledge, skills, and attitudes to be successful in their field. (all degrees/specializations)</p> <p>Goal 2: Develop a successful program in Food Service Management based on the Lynnwood campus. (BASFSM)</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 II: Provide for an outstanding academic and student life at the university centers.</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 laboratory reports.</p> <p>2. Survey of senior level students.</p>	<p>Students in NUTR 342, 342lab, 340, 340lab, 448, MGT 380, 381. 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>

*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)