



**Revised Template  
Degree Program  
Assessment of Student Learning Plan  
Kansas State University**

BY: .....

Check the box if your program's student learning outcomes have been modified since November 2003. If so, please email ([apr@ksu.edu](mailto:apr@ksu.edu)) or attach a hard copy to this document.

**A. College, Department, and Date**

College: *Agriculture*  
 Department: *Food Science and Industry*  
 Date: *January 24, 2005*

**B. Contact Person(s) for the Assessment Plans**

*Melvin C. Hunt, Undergraduate Chair of Food Science and Industry*  
*David Nichols, Teaching Coordinator for Animal Science and Industry*  
*Mishelle Hay, Academic Administrative Assistant*

**C. Degree Program**

*B.S. in Food Science and Industry*

**D. Assessment of Student Learning Three-Year Plan**

- 1. Student Learning Outcome(s): Students will demonstrate:**
- a. Critical thinking skills especially in the context of distinguishing fact.*
  - b. Application of scientific principles to food and food products.*
  - c. Demonstrate effective oral and written communication skills in a group or team environment.*

Special rationale for selecting these learning outcomes (optional):

*None*

**Relationship to K-State Student Learning Outcomes (insert the program SLOs and check all that apply):**

Program SLOs	University-wide SLOs -- Undergraduate Programs					Program SLO is conceptually different from university SLOs
	Knowledge	Critical Thinking	Communication	Diversity	Academic / Professional Integrity	
A	X	X				no
B	X	X				no
C			X			no

2. How will the learning outcomes be assessed? What groups will be included in the assessment?

SLO	MEASURES		WHO IS ASSESSED?
	DIRECT	INDIRECT	
<i>Critical thinking skills especially in the context of distinguishing fact</i>	Selected questions from a range of 1 to 4 exams in FDSCI 302, 607		FDSCI students in FDSCI 302, 607
		Sr Exit Interviews Alumni and/or company surveys	Students graduating in FDSCI 3 to 5 yr grads and recently hired students
<i>Application of scientific principles to food and food products</i>	Selected questions from a range of 1 to 4 exams in FDSCI 305, 501		FDSCI students in FDSCI 305, 501
		Sr Exit Interviews Alumni and/or company surveys	Students graduating in FDSCI 3 to 5 yr grads and recently hired students
<i>Demonstrate effective oral and written communication skills in a group or team environment</i>	Select oral and written assignments from FDSCI 501, 500		FDSCI students in FDSCI 501, 500

**3. When will these outcomes be assessed? When and in what format will the results of the assessment be discussed?**

SLO	TIMETABLE FOR ASSESMENT OF SLO			CREATION OF BASELINE
	2005	2006	2007	
<i>Critical thinking skills especially in the context of distinguishing fact</i>	FDSCI 302, 607	FDSCI 302, 607	FDSCI 302, 607	Baseline created after spring 2006
			5 year alumni and/or company surveys	Baseline created after spring 2007
<i>Application of scientific principles to food and food products</i>	FDSCI 305, 501	FDSCI 305, 501	FDSCI 305, 501	Baseline created after spring 2006
			5 year alumni and/or company surveys	Baseline created after spring 2007
<i>Demonstrates effective oral and written communication skills in a group or team environment</i>	FDSCI 501, 500	FDSCI 501, 500	FDSCI 501, 500	Baseline created after spring 2006
			5 year alumni and/or company surveys	Baseline created after spring 2007

**4. What is the unit's process for using assessment results to improve student learning?**

The Food Science Steering Committee composed of teaching and research faculty representing the various departments in the interdepartmental Food Science undergraduate program will meet and review the results of the assessment. Adjustments to courses and curriculum will be developed and presented to the entire faculty and college once baseline data are developed. Changes in course offerings, content, and curriculum will be used for student performance improvement.