

Last revised 11/29/04

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

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

A. College, Department, and Date

College: **Human Ecology**
Department: **Hotel, Restaurant, Institution Management and Dietetics**
Date: **October 15, 2004**

B. Contact Person(s) for the Assessment Plans

Dr. Deborah Canter, Department Head
Mrs. Jane Freyenberger, Director, Coordinated Program in Dietetics
Dr. Betsy Barrett, Director, Didactic Program in Dietetics

C. Degree Program

B.S. in Dietetics

D. Assessment of Student Learning Three-Year Plan

Student Learning Outcome(s)

In writing the student learning outcomes for our program, we clustered the 101 knowledge/skill areas prescribed by the Commission on Accreditation for Dietetics Education (CADE) into nine student learning outcomes. We have chosen three of those outcomes to assess in our three-year plan.

1. Students will plan, produce, serve and evaluate food and foodservice for the public that meets the desired parameters for taste, appearance, cost, health and cultural appropriateness

We will assess only one of the Commission on Accreditation for Dietetics Education (CADE) knowledge/skill areas that students must master to achieve the above outcome: knowledge of and the ability to manage food safety issues in food service operations. This concept/skill is taught in HRIMD 220, HRIMD 342, and HRIMD 561.

2. Students will apply principles of assessment, planning, implementation and evaluation to the delivery of nutrition services for individuals or groups at all stages of the lifecycle or health status

We will assess only one of the CADE knowledge/skill areas that students must master to achieve the above outcome: knowledge of and the ability to design and implement nutrition care plans as indicated by the patients'/clients' health status. This concept/skill is taught in HRIMD 515, HN 630, HRIMD 520, and HRIMD 521.

3. Students will apply principles of management to the delivery of high quality, cost-effective food and nutrition services

We will assess only one of the CADE knowledge/skill areas that students must master to achieve the above outcome: knowledge of and the ability to utilize a budget as a management resource. This concept/skill is addressed in HRIMD 341, HRIMD 422, HRIMD 342, and HRIMD 560.

Special rationale for selecting these learning outcomes:

The learning outcomes we have chosen represent the core emphasis of our dietetics program: food, nutrition, and management. We have chosen to address a specific knowledge/skill area within each outcome that is critical to achieving the outcome and can be easily and specifically assessed in didactic and coordinated program students. After this three-year assessment cycle, we will continue to assess more of these specific knowledge/skill areas within these and our other student learning outcomes.

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	
Students will plan, produce, serve and evaluate food and foodservice for the public that meets the desired parameters for taste, appearance, cost, health and cultural appropriateness (knowledge of and ability to manage food safety issues)	x	x				
Students will apply principles of assessment, planning, implementation and evaluation to the delivery of nutrition services for individuals or groups at all stages of the lifecycle or health status (knowledge of and ability to design and implement nutrition care plans)	x	x	x	x	x	
Students will apply principles of management to the delivery of high quality, cost-effective food and nutrition services (knowledge of and ability to utilize a budget)	x	x			x	

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

Direct Measures

SLO #1: Students will plan, produce, serve, and evaluate food and foodservice for the public that meets the desired parameters for taste, appearance, cost, health, and cultural appropriateness: knowledge of and ability to manage food safety in food service operations.

1. In HRIMD 220, at least 85% of didactic students will pass the National Food Safety Certification Exam with a score of $\geq 75\%$.
2. In HRIMD 220, at least 85% of didactic students will score $\geq 85\%$ on both of the following: a group HACCP project and development and presentation of a 15-minute Food Safety Training Module.
3. In HRIMD 342, at least 85% of didactic students will meet 90% of the criteria on a food safety "spot check" during testing labs or the final dinner event preparations.
4. In HRIMD 561, at least 85% of coordinated program students will receive a score of III (achieved) or IV (excelled) on assignments designed to assess management of food safety in food service operations.

SLO #2: Students will apply principles of assessment, planning, implementation and evaluation to the delivery of nutrition services for individuals or groups at all stages of the lifecycle or health status: knowledge of and ability to design and implement nutrition care plans as indicated by the patients'/clients' health status.

1. In HRIMD 515, at least 85% of didactic students will receive a score of $\geq 85\%$ on a quiz over documenting nutrition care and on a counseling project designed to evaluate their ability to design and implement nutrition care plans
2. In HN 630, at least 85% of didactic students will receive a score of $\geq 85\%$ on case studies designed to test student knowledge of medical nutrition therapy for various disease states. The professor of this class, though not in our department, is on our curriculum committee and will collect and share this data with us.
3. In HRIMD 521, at least 85% of coordinated program students will score III (achieved) or IV (excelled) on each of two care plans evaluated by preceptors.
4. In HRIMD 520, at least 85% of coordinated program students will score $\geq 85\%$ on each of two care plans.

SLO #3: Students will apply principles of management to the delivery of high quality, cost-effective food and nutrition services: knowledge of and ability to utilize a budget as a management resource.

1. In HRIMD 341, at least 85% of didactic students will score $\geq 85\%$ on the budget section of a catering case project.
2. In HRIMD 342, at least 85% of didactic students will budget accurately, within an established budget, for a final event project that meets established cuisine parameters.
3. In HRIMD 560, at least 85% of didactic students will score $\geq 85\%$ on a budget project.

Indirect Measures

All three student learning outcomes will be assessed with specific questions in an exit survey of graduating seniors. Student surveys in each course will assess student perception of achievement of these student learning outcomes. In addition, the first and second student learning outcomes will be assessed by an employer survey of graduates of the Coordinated Program.

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

Learning Outcomes	Timetable for Assessment of Learning Outcomes			Baseline Created
	2005 -6	2006-7	2007-8	
Plan, produce, serve, evaluate food and foodservice: manage food safety issues	Data Collection All students in fall and spring on-campus and distance HRIMD 220, HRIMD 342, HRIMD 561 Exit Interviews of all seniors in fall and spring	Curriculum Committee Reviews Data Committee Plans Implementation of Necessary Changes	Implement Changes and Plan for Second Round of Data Collection in 2008	End of Spring 2006
		Data Collection Surveys of employers of fall '06 and spring '07 Coordinated Program graduates		End of Spring 2007
Apply principles of assessment, planning, implementation and evaluation to delivery of nutrition services: design and implement nutrition care plans	Data Collection All students in fall and spring on-campus and distance HRIMD 515, HN 630 All students in fall and spring distance HRIMD 520, HRIMD 521 Exit Interviews of all seniors in fall and spring	Curriculum Committee Reviews Data Committee Plans Implementation of Necessary Changes	Implement Changes and Plan for Second Round of Data Collection in 2008	End of Spring 2006
		Data Collection Surveys of employers of fall '06 and spring '07 Coordinated Program graduates		End of Spring 2007

Learning Outcomes	Timetable for Assessment of Learning Outcomes			Baseline Created
	2005 -6	2006-7	2007-8	
Apply principles of management to delivery of food and nutrition services: utilize a budget as a management resource		Data Collection All students in fall and spring on-campus and distance HRIMD 341, HRIMD 342, HRIMD 560 Exit Interviews of all seniors in fall and spring		End of Spring 2007

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

The dietetics curriculum committee will review data and suggest revisions to the curriculum, the assessment process, and/or the student learning outcomes. In addition, during 2005, the committee will identify students, employers and other stakeholders who will be included in the review and revision process. Shortcomings, weaknesses, and strengths identified during this process will be methodically used to improve student learning.

Curriculum committee consists of the following members:

- Mrs. Jane Freyenberger, Instructor, HRIMD
- Dr. Betsy Barrett, Associate Professor, HRIMD
- Dr. Mary Molt, Assistant Professor, HRIMD
- Dr. Tina Remig, Assistant Professor, Human Nutrition
- Mrs. Missy Schrader, Instructor, HRIMD
- Mrs. Camille Korenek, Instructor, HRIMD
- Mr. Kevin Sauer, Instructor, HRIMD