

**Assessment of Student Learning Outcomes
Master of Science Degree
Specialization: Foodservice and Hospitality Management and Administrative Dietetics**

A. College, Department, and Date of This Submission

College: Human Ecology
 Department: Hotel, Restaurant, Institution Management and Dietetics
 Date of Submission: October 2004

FEB 28 2005

B. Contact Person(s) for the Assessment Plans

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 Professor and Dept. Head
 Graduate Program Director

C. Program – degree, minor, or certification

MS in Foodservice and Hospitality Management and Administrative Dietetics

D. Assessment of Student Learning Three-Year Plan

1. Student Learning Outcome(s)

Four student learning outcomes were selected for the MS program in HRIMD. Graduates of our Master's program often continue on to a PhD program, so the graduate faculty believe that a solid foundation of knowledge about the industry and skills in analysis, change theory, appreciation of the importance of building a diverse workforce, management skills and an understanding of the research process is essential. For graduates who opt not to continue on for a doctoral degree, achievement of these learning outcomes will enable them to achieve success in managerial roles in operational settings.

Program SLOs	University-wide SLOs (Graduate Programs)			Program SLO is conceptually different from university SLOs
	Knowledge	Skills	Attitudes and Professional Conduct	
Knowledge of the Industry Students will articulate current issues affecting the hospitality and dietetics industries	X	X	X	
Management Concepts Students will demonstrate the ability to apply management concepts to hospitality/dietetics operational issues.	X	X	X	
Research Students will demonstrate the ability to design and implement a research project from inception of the idea to communication of the results.	X	X	X	

		Direct Measures				
Student Learning Outcomes	Course(s)	Introduction	Reinforcement	Mastery	Who Will Be Assessed?	Indirect Measures
<p>Knowledge of the Industry Students will articulate current issues affecting the hospitality and dietetics industries.</p>	<p>HRIMD 890 Administration of Food-service and Hospitality Organizations</p> <p>HRIMD 885 Seminar in Foodservice and Hospitality Management</p>	<p>HRIMD 890 Environmental scanning project, evaluation based on rubric developed by faculty</p>	<p>HRIMD 885 Knowledge of students about industry issues will be evaluated during presentation of issue-based seminars. Rubric will be developed by faculty for evaluation.</p>	<p>For non-thesis students, performance on comprehensive oral and written examination</p> <p>For thesis students, performance on final defense of thesis</p>	<p>All students in the MS program in HRIMD will be assessed</p>	<p>Exit interviews with graduating students, based on questions developed by faculty.</p> <p>Alumni surveys conducted one and five years after program completion, based on questions developed by faculty.</p>
<p>Management Concepts Students will demonstrate the ability to apply management concepts to hospitality/dietetics operational issues.</p>	<p>HRIMD 895 Cost Controls in the Foodservice and Hospitality Industry</p> <p>HRIMD 664 Lodging Management Theory (if taken by the student)</p> <p>HRIMD 805 Food Production Management (if taken by the student)</p>	<p>HRIMD 895 Cost Controls in the Foodservice and Hospitality Industry case studies, evaluated based on rubric developed by faculty</p>		<p>HRIMD 664 Mastery will be assessed by performance on 2 exams, term paper, and final course grade (for students who elect this course). Rubric will be developed for evaluation of term paper.</p> <p>HRIMD 805 Application of current trends will be evaluated in student's final project using rubric developed by the instructor (for students who elect this course)</p>	<p>All students in the MS program in HRIMD will be assessed</p>	<p>Exit interviews with graduating students, based on questions developed by faculty.</p> <p>Alumni surveys and surveys of their employers conducted one and five years after program completion, based on questions developed by faculty.</p>

		Direct Measures				
Student Learning Outcomes	Course(s)	Introduction	Reinforcement	Mastery	Who Will Be Assessed?	Indirect Measures
<p>Research Students will demonstrate the ability to design and carry out a research project from inception of the idea to communication of the results.</p>	<p>HRIMD 810 Research Methods</p> <p>HRIMD 820 Data Analysis & Research Issues</p>	<p>HRIMD 810 Proposal development, evaluated based on rubric developed by faculty</p> <p>Performance on the final exam</p>	<p>HRIMD 820 Proposal development, evaluated based on rubric developed by faculty</p> <p>Performance on two exams</p>	<p>Performance on comprehensive final exam (for non-thesis students)</p> <p>For thesis students, proposal defense, evaluated based on rubric developed by faculty</p> <p>Successful completion of thesis research</p> <p>Thesis defense evaluated, based on rubric developed by faculty</p>	<p>All students in the MS program in HRIMD will be assessed.</p>	<p>Exit interviews with graduating students, based on questions developed by faculty.</p> <p>Alumni surveys conducted one and five years after program completion, based on questions developed by faculty.</p>

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

Student Learning Outcomes	Timetable for Assessment of Learning Outcomes			Baseline Created?
	2005	2006	2007	
Knowledge of the Industry Students will articulate current issues affecting the hospitality and dietetics industries.	Introduction of competency will be assessed in HRIMD 890 in fall 2005	Assessment of reinforced competency will be assess in HRIMD 885 which is taught every semester	Assessment of mastery of competency assess in performance of PhD students in preliminary exams and in final defenses of dissertations	Baseline created in 2005
Management Concepts Students will demonstrate the ability to apply management concepts to hospitality/dietetics operational issues.	Introduction of competency will be assessed in HRIMD 895 in fall 2005	Assessment of mastery of competency will occur in spring 2006 when HRIMD 664 is taught	Assessment of master of competency will occur when HRIMD 805 when taught in spring or summer 2007	Baseline created in 2005
Research Students will demonstrate the ability to design and carry out a research project from inception of the idea to communication of the results.	Introduction of competency will occur when HRIMD 810 Research Methods is taught in summer, 2005.	Assessment of the reinforced competency will occur when HRIMD 820 Data Analysis and Research Issues is taught in fall 2006.	Mastery assessed in comprehensive examinations, in thesis proposal defenses, and in final defenses of theses in 2007-2008	Baseline created in 2005

Indirect measures such as exit interviews with graduating students will be conducted every semester when a student finishes the program. Surveys of graduates and employers of graduates will be conducted at 1 year after graduation. Continued follow-up of graduates will occur 5 years after graduation and 10 years after graduation.

Student Learning Outcomes	Improvement Plan
<p>Knowledge of the Industry Students will articulate current issues affecting the foodservice and hospitality industry.</p>	<ol style="list-style-type: none"> 1. Graduate faculty will conduct on-going review and discussion of performance of students in HRIMD 890, HRIMD 885 Seminar, on comprehensive exams and final defenses of theses. Faculty will review each student's progress with the total graduate faculty and major professor will discuss performance with each of their graduate students. 2. Ensure that students' knowledge of industry trends and issues is tested in the comprehensive exams for non-thesis students and for thesis students in final defense of thesis. 3. Determine weaknesses in students' understanding and ability to analyze trends and impact on the industry. 4. Make modifications in coursework as necessary.
<p>Management Concepts Students will demonstrate the ability to apply management concepts to hospitality/dietetics operational issues.</p>	<ol style="list-style-type: none"> 1. Faculty will pull together a test bank of appropriate case studies to test this competency. 2. Faculty will develop and utilize a rubric to assess students' ability to apply management concepts to operational issues. 3. Faculty will meet once a semester to discuss students' performance on case studies posed on comprehensive exams or in final defense of theses. 4. Findings will be used to make adjustments to course content and approaches used to teach problem-solving and critical thinking.
<p>Research Students will demonstrate the ability to design and carry out a research project from inception of the idea to communication of the results.</p>	<ol style="list-style-type: none"> 1. Faculty will develop and utilize a rubric to evaluate students' ability to interpret current research, ability to use appropriate research methodologies, use of statistical software, ability to interpret statistical findings, skill in written and oral communications to present research hypotheses, methodology and findings. This will be utilized to evaluate preliminary examinations and in evaluating the final defense of the dissertation. 2. Based on assessment findings, adjustments will be made in course content and/or curriculum as needed. 3. Use findings to strengthen mentoring of PhD students by faculty to work on problems where problems have been identified.

Note:

This assessment plan covers in entirety the SLOs for the MS in Foodservice and Hospitality Management and Administrative Dietetics. Thus, there is no extended list of other SLOs. The stated SLOs in this document are consistent with the University-wide SLOs for graduate programs.