

Course Learning Report

Course: FSHE 185, The Science of Human Nutrition

Date: May 12, 2014 (for Fall 2013)

Author: Cyndy Kahalewale, MPH, RDN, LD

Overview of Course Learning Report Concepts

Competency: Statement of what students are expected to know and be able to do by the time they complete the learning experience.

Assessment Method: The systematic collection, review, and use of information about educational experiences undertaken for the purpose of improving student learning and development. Consider the following:

- **WHAT** – What is the assessment tool? (Example: course assignment, test questions, paper, presentation, project, portfolio, etc.)
- **HOW** – How will the assessment results be evaluated? (Example: rubric, answer key, observation checklist, rating scale, etc.)
- **WHO** – Who will conduct the assessment? (Example: 4 out of 5 faculty)
- **WHEN** – When will the assessment be conducted (semester, year, week)? (Example: spring 2013 week 16, etc.)

Expected Level of Achievement: Benchmark or specific level of performance expected of students serving as a point of reference by which performance is measured.

Results of Assessment: Summary of assessment results after analyzing assessment noted in the *assessment method* column.

Next Steps: Recommendations for improvements (if there are any). Next steps can include revision to assessment methods, competency, syllabi, curriculum, teaching methods, student support, and other.

Continuing the Cycle of Improvement: If this is not the first cycle of assessment for this course / competency, what were the “**Next Steps**” from the previous assessment cycle? Include “**Next Steps**” status.

PROGRAM OUTCOME	Competency	Assessment Method	Expected Level of Achievement	Results of Assessment	Next Steps
PLO #1: Integrate the knowledge, skills and attitudes in all areas of basic food preparation, advanced culinary arts, basic baking, nutrition, menu planning, guest services, and operational controls and management required to meet the requirements for a Certified Culinarian by the American Culinary Federation Foundation.	Competency 1: Describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage.	What: written assignments, discussion, midterm exam How: feedback to students on written assignments and essay questions, observation, answer sheet Who : Lecturer When: mid-semester (midterm), every class period (discussion), written assignments through-out course	Expected: 70% pass with "B" (80% of total possible) or better	Results: 68% received a grade of "B" (80%) or better	Action: Incorporate quizzes after every chapter (15) and offer extra credit randomly to encourage attendance and more engagement in discussion on course content Date: Spring 2014
PLO #1: Integrate the knowledge, skills and attitudes in all areas of basic food preparation, advanced culinary arts, basic baking, nutrition, menu planning, guest services, and	Competency 2: Apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation.	What: written in-class assignments, discussion, extra credit (reflections on discussion) and group projects How: feedback on written assignments and extra credit; and rubric for group	Expected: 70% pass with "B" (80% of total possible) or better	Results: 83% received a grade of "B" (80%) or better	Action: Continue with current lesson plan and syllabus relevant to this competency Date: Spring 2014

operational controls and management required to meet the requirements for a Certified Culinarian by the American Culinary Federation Foundation.		projects Who : Lecturer When: after every assignment, extra credit (turning back papers in timely manner) and end of semester (final group project presentations)			
	Competency 3: N/A	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 4:	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 5:	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 6:	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 7:	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 8:	What: How: Who : When:	Expected:	Results:	Action: Date:

	Competency 9:	What: How: Who : When:	Expected:	Results:	Action: Date:
	Competency 10:	What: How: Who : When:	Expected:	Results:	Action: Date: