

# Course Learning Report

**Course:** FSHE 185, The Science of Human Nutrition

**Date:** Fall 2013

**Author:** Grant Itomitsu

## 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.

<b>PROGRAM OUTCOME</b>	<b>Competency</b>	<b>Assessment Method</b>	<b>Expected Level of Achievement</b>	<b>Results of Assessment</b>	<b>Next Steps</b>
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: Final Examination How: Who: Instructor When: End of semester	Expected: Score of 120 out of 200 or better on final exam. 80% or more meeting expected level of achievement.	Results: 82% Passed	Action: Continue current plan. Date:
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: Meal planning and Diet assessment How: Who: Instructors When: Final Assignment	Expected: Score of 45 out of 75 or better. 80% or more meeting expected level of achievement.	Results: 85% Passed	Action: Continue current plan. Date:

operational controls and management required to meet the requirements for a Certified Culinarian by the American Culinary Federation Foundation.					
	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: