

Course Learning Report

Course: FSHE 185, The Science of Human Nutrition

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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.

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

Action:

Continue with current lesson plan and syllabus relevant to this competency

Date: Spring 2014

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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: quizzes, written in-class assignments, discussion, midterm exam How: answer sheet, observation, feedback to students on written assignments/essay questions Who : Lecturer When: after every chapter, mid-semester (midterm), every class period (discussion)	Expected: 70% pass with “B” (80% of total possible) or better	Results: 82% received a grade of “B” (80%) or better	Action: Continue with current lesson plan and syllabus relevant to this competency Date: Fall 2014
PLO #1: Integrate the knowledge, skills and attitudes	Competency 2: Apply the principles of nutrient needs	What: quizzes, written in-class assignments, discussion, group	Expected: 70% pass with “B” (80% of total possible)	Results: 63% received a grade of “B” (80%) or better	Action: Lecturer will continue to review

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.	throughout the life cycle to menu planning and food preparation.	projects How: answer sheet, observation, feedback on written assignments and rubric for group projects Who : Lecturer When: after every chapter, every class period (discussion) and end of semester (final group projects presentations)	or better		techniques to keep students engaged and better able to work in groups throughout the semester Date: Fall 2014
	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:	Expected:	Results:	Action:

		How: Who : When:			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: