

DEPARTMENT OF FOOD SCIENCE & NUTRITION  
College of Agricultural Sciences and Technology

STUDENT OUTCOMES ASSESSMENT PLAN (SOAP)

I. Mission Statement

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The mission of the Department of Food Science and Nutrition is to offer high quality, dynamic undergraduate and graduate academic programs through transformational learning, to promote and integrate applied research, and to engage in mutually beneficial collaborations with industry, professional organizations and public agencies regionally and globally.

II. Goals and Student Learning Outcomes

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**Department-wide Outcomes**

1. Students must demonstrate competency in the areas of oral & written communication
  - a. Students are able to demonstrate effective and professional oral and written communication and documentation.
  - b. Students are able to use current information technologies when communicating with individuals, groups and the public.
2. Students must be able to make ethical decisions in professional settings.
  - a. Students are able to collect and analyze data for assessment
  - b. Students are able to evaluate and use collected data in decision-making

**Option Outcomes –Certificate of Advanced Study-Dietetic Internship**

3. Students will be able to produce professional presentations
  - a. Students will be able to design, implement, and evaluate presentations considering life experiences, cultural diversity and educational background of the target audience

**Option Outcomes – Graduate Program**

4. Students will plan and execute a research project
  - a. Students will collect and analyze scientific information, develop and design a research plan
  - b. Students will carry out experiments, analyze and interpret data, demonstrate written and oral communication by writing and defending a thesis

**Option Outcomes –General Education**

5. Students will be able to develop lifelong learning practices
  - a. Students will be able to explain, model, or practice activities, skills, and behavior that promote lifelong learning and development

**Option Outcomes – Undergraduate Dietetic Option**

6. Students will be able to integrate scientific information and research into practice
  - a. Students are able to demonstrate how to locate, interpret, evaluate and use professional literature to make ethical evidence-based practice decisions.
  - b. Expected Learning Outcome: Students are able to demonstrate effective and professional oral and written communication and documentation and use of current information technologies when communicating with individuals, groups and the public.

**Option Outcomes – Undergraduate Food Science Option**

7. Students will be able to apply Food Science principles.
  - a. Students will be able to apply statistical principles to Food Science applications.
  - b. Students will understand the basic principles of sensory analysis.

**Option Outcomes – Undergraduate Culinary Option**

8. Students will demonstrate professional food preparation methods and techniques to produce a variety of food products that meet consumer needs.
  - a. Students will demonstrate professional skills in safe handling of knives, tools, and equipment.

### III. Curriculum Map (Matrix of Courses X Learning Outcomes)

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**I = INTRODUCE R = REINFORCE A = ADVANCED**

	Obj. 1.a	Obj. 1.b	Obj. 2.a	Obj. 2.b	Obj. 3.a	Obj. 4.a	Obj. 4.b	Obj. 5.a	Obj. 6.a	Obj. 6.b	Obj. 7.a	Obj. 7.b	Obj. 8.a
CULG 50	I	A											I
CULG 55	I,R	A											I,R,A
FN 229						I,R,A	I,R,A	R,A	R,A	R,A			
FN 299						A	A						
FSC 100	I	I	I	I							R, A	I	
FSM 134	A	A	I,R	I,R									
NUTR 149										I,R			
NUTR 156									I,R				
NUTR 160									I,R				
NUTR 193					A								

- CULG 50 – Food & Culinary Science I
- CULG 55 – Food & Culinary Science II
- FN 229 - Graduate Seminar
- FN 299 - Thesis
- FSC 100 – Sensory Evaluation
- FSM 134 – Cost Controls in Foodsystems Management
- NUTR 53 – Food and Nutrition Communication
- NUTR 156- Nutrition Assessment
- NUTR 160 – Nutrition Across the Life Cycle
- NUTR 193 – Supervised Work Experience

**1. Direct Measures (at least three)**

- Actual Measure:** 80% of students will receive a score of 4 or better (1-5 scale) on classroom assignments using appropriate rubrics.  
**Outcome 1a, 1b:** FSM 134: Development and execution of a written business plan for a project that will run the entire semester, development and delivery of group presentation to a classroom of peers and faculty; presentation will be the culmination of a semester long project  
**Outcome 2a, 2b:** FSM 134 Development, analysis, and interpretation of a survey to be administered at the Gibson Farm Market with the intent of using data to determine appropriate products to sell at the market.  
**Outcome 3a:** Dietetic Internship: Development and delivery of group presentation to a community group; presentation will include educational tools such as handouts and other media.
- Actual Measure: Outcome 5a:** Assignment to be assessed: Diet Analysis assignment: conclusion with specific plan for change  
Assessment method: Nutrition evaluation essay scoring rubric  
Outcome measure: Students will meet outcome with 3/4 on the rubric
- Actual Measure: Outcome 6a, 6b:**  
NUTR 160 Development of Nutrition Education Fact Sheet specifically designed for selected populations. 80% of students will receive a B or better on Fact Sheets  
NUTR 156 Four summaries of ADA Position Papers including use of ADA's EAL in summation. 80% of students will receive a B or better on ADA position paper summaries  
NUTR 149 Development and delivery of a nutrition education lesson including a lesson plan, goals/objectives, and educational handout developed for a specific target audience demonstrating effective and professional written and oral communication skills when writing and presenting for the public. 80% of students will receive a B or better on lesson plan assignment
- Actual Measure: Outcome 7a,7b** 75% of students will pass the statistics portion of the Sensory Evaluations (FSC 100) Class with 80.0% or better
- Actual Measure: Outcome 7a,7b** 75% of the students will pass the Sensory Evaluations (FSC 100) Class with 70.0% or better.
- Actual Measure: Outcome 8a:** Students will create portfolio to have a purposeful, integrated collection of the students work showing effort, progress or achievement in the area of culinary, baking and Culinology®. Using a four scale rubric and nine evaluation criteria, 80 % of students will earn a grade of B or higher.

**2. Indirect Measures (Alumni Survey is required)**

- An Exit Interview will be administered to Food Science & Nutrition Undergraduates, Graduates & Certificate Programs Graduates. The survey includes general information about the student and work experiences while in the program. The students are then asked to complete a series of responses using a 5 point scale to evaluate their university experience as to how it prepared them for work. Items are included that monitor knowledge, practicality of the experience, diversity, organization, collaboration, critical thinking, etc.

2. An Alumni Survey will be sent to alumni to ascertain if they are employed in their career option, how long they have been employed, brief job description, how effective our programs were in their current employment, and other pertinent information useful to the Department.
3. A Employer Survey will be sent to employees of Food Science and Nutrition Department graduates to determine how well we are meeting their expectations for students.

**IV. Student Learning Outcomes X Assessment Methods Matrix**

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	SOAP COMMITTEE	ADVISORY COMMITTEE	Course Embedded Assessment (Paper, Presentation, Exam & Project Review)			Senior Exit Survey	Alumni Survey	Employer Survey
			TESTS	PAPER/ THESIS	PROJECT/ PRESENTATION			
Obj. 1.a			X	X	X		X	X
Obj. 1.b			X	X	X		X	X
Obj. 2.a						X	X	X
Obj. 2.b						X	X	X
Obj. 3.a					X	X	X	X
Obj. 4.a				X	X			
Obj. 5.a			X	X	X			
Obj. 6.a			X	X	X	X		
Obj. 6.b			X	X	X			
Obj. 7.a			X	X	X		X	
Obj. 7.b			X	X	X		X	X
Obj. 8.a			X		X			

## V. Timeline for Implementation of Assessment Methods and Summary Evaluations

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Year 2010 to 2011

### Direct Methods

- Method 1. Final Examinations – FSC 100-Sensory Evaluation-Fall 2010  
Final Examinations – FSC 100-Sensory Evaluation-Fall 2011
- Method 2. Project/Presentation – FSM 134 – Cost Controls Business Plans & Oral/written Presentations-Spring 2011  
Development and delivery of group presentation to a community group - Nutr 193 – Spring 2011  
Students will create portfolio to have a purposeful, integrated collection of the students work showing effort, progress or achievement in the area of culinary, baking and Culinology®.
- Method 3. Paper/Thesis - Diet Analysis evaluation – Nutr 53 – Spring 2011  
Development of Nutrition Education Fact Sheet – Nutr 160 - Spring 2011  
Summaries of ADA Position Papers – Nutr 156 – Spring 2011  
Development and delivery of a nutrition lesson plan – Nutr 149 – Spring 2011

### Indirect Methods

- Method 1. Administer in FSC 199-Spring 2011

Year 2011 to 2012

### Direct Method

Methods will change to meet demands of the programs

### Indirect Methods

- Method 1. Administer in FSM 134-Spring 2011
- Method 2. Send out Fall 2011
- Method 3. Send out Fall 2011

Year 2012 to 2013

- Method 1. Methods will change to meet demands of the programs

## VI. Closing the Loop - Summary Evaluation, Curriculum Adjustment, and Reporting

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Data obtained from Fall 2010 and Spring 2011 will be analyzed in Summer 2011 or early Fall of 2011