1. Overview and Context:

All students in the Nutrition, Food Science and Packaging Department complete a field experience for a minimum of 90 hours, while enrolled in the NuFS 192 Field Experience course. The students are evaluated by their field supervisors, a requirement for successful completion of this capstone course. Scores range from one to three with a score of one indicating “Improvement Needed”, a score of two indicating “Satisfactory” and a score of three indicating “Outstanding”.

2. Use of Prior Assessment/Closing the Loop:

3. Assessment Data:

- **Nutrition Education** (n=24) Students were rated by their field supervisors and the general learning outcome scores ranged from 2.0/3.0 to 2.5/3.0 and the mean score was 2.24/3.0. The lowest score was 2.0/3.0 for “Communicates effectively through written and oral presentations”. The highest score was 2.5/3.0 for “Applies current knowledge of nutrition, foodservice, food science and/or packaging and appropriate for entry level professional”, as well as “Demonstrates cultural sensitivity in relations with others”. The Nutrition Education Emphasis specific Learning Outcome of “Communicate and educate effectively on food and nutrition, to different ethnic groups and/or individuals, through writing, counseling, and consulting and oral expression” had a mean score of 2.67/3.0 (n=24). Some comments indicated improvement was needed in communications with the field supervisors, meeting deadlines, and in follow through.

- **Environmental Food and Health Specialist** (n=4) Students ranged from 2.5/3.0 to 3.0/3.0 for the general learning outcomes with a mean of 2.78/3.0. The lowest score (2.5/3.0) was for “Applies critical thinking and problem solving skills when making decisions”. The highest score of 3.0/3.0 was for both “Demonstrates professional responsibility by being
punctual, motivated, and enthusiastic; attending at scheduled times; and appearing in appropriate apparel”, as well as “Complete tasks by following instructions, meeting deadlines, and using good judgment”. The specific learning outcome for Environmental Food and Health Specialist Emphasis of “Demonstrate knowledge of proper food sanitation practices” was rated as 3.0/3.0. Comments were all positive.

- **Food Management** (n=12) Students for general learning outcomes ranged from 2.67 to 3.0/3.0. The mean score was 2.79. The lowest score (2.67/3.0) was for “Applies critical thinking and problem solving skills when making decisions”. The highest score (3.0/3.0) was for “Demonstrates professional responsibility by being punctual, motivated and enthusiastic; attending at scheduled times; and appearing in appropriate apparel”, as well as “Demonstrates cultural sensitivity in relation with others”. The mean score for the Food Management Emphasis Learning Outcome of “Apply principle of food production, delivery and service, procurement, finance, and human resource management” was 2.5/3.0. (n=12). Comments were all positive except a few students were very quiet and the hope was that they became more social so people could get to know them better.

- **Sports Nutrition** (n=6) Students were evaluated on general learning outcomes by their field supervisors and scores ranged from 2.83/3.0 to 3.0/3.0 with a mean score of 2.86/3.0. The lowest score (2.83/3.0) was for “Complete tasks by following instructions, meeting deadline, and using good “judgment” as well as “Communicates effectively through written and oral presentations” and “Demonstrates professional responsibility by being punctual, motivated, and enthusiastic; attending at scheduled times; and appearing in appropriate approval”. The highest score (3.0/3.0) was for “Applies current knowledge of nutrition, foodservice, food science and/or packaging as appropriate for entry level professionals”, “Demonstrates cultural sensitivity in relations with others” and “Applies critical thinking and problem solving skills when making decisions”. The specific learning outcomes for Sports Nutrition of “Write guidelines for athletes describing optimum intake of nutrients prior to, and after performance” was rated as 2.83/3.0. All comments were positive.

- **Nutrition Science** (n=6) Students for their NuFS 192 Field Experience indicated a range of scores from 2.67/3.0 to 3.0/3.0 with a mean score of 2.76/3.0. The lowest ratings (2.67/3.0) were for “Demonstrates cultural sensitivity in relations with others” and “Applies critical thinking and problem solving skills when making decisions”. The highest score (3.0/3.0) was for “Demonstrates professional responsibility by being punctual, motivated and enthusiastic; attending at scheduled times; and appearing in appropriate apparel”. The Nutrition Science Emphasis specific learning outcome of “Demonstrate knowledge of the scientific basis of nutrition” also received a score of 2.76/3.0. Comments were positive.

4. **Alignment of Course and Program Learning Outcomes:**

This PLO is aligned with a required capstone course (NuFS/Pkg 192) for all undergraduate students.

5. **Recommendations for Student Learning:**

We will stress the importance of effective communication to all students, but especially to Nutrition Education and Sports Nutrition Emphasis majors who had a lower value for this
learning outcome, as well as some negative comments. In addition, following instructions and meeting deadlines will also be stressed with Sports Nutrition Emphasis majors who had a lower score for this item, but the actual score was still high at 2.83/3.0. Improvement in time and date management will also be stressed more with dietetic majors based on a few comments received.

Critical Thinking and problem solving will be stressed with Environmental Food and Health Specialist majors who scored lower on this outcome (2.5/3.0), as well as Food Management majors (2.67/3.0).

Food Management students will be encouraged to be more social and outgoing and participate in the Nutrition and Food Science Club and other activities since some comments by supervisors provided feedback on this topic.

6. **Plans 2013-14 Academic Year:**

   More detailed interventions will be determined after results are discussed in Fall 13.