Department/Program **NuFS & PKG**  Date of Report: **July 7 2013**  

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**Program Accreditation:**  **None**

**BS - Food Science and Technology (concentration)**

1. **Overview and Context:**

   Food Science and Technology Concentration is an approved program of the Institute of Food Technology (IFT). IFT provides the competencies that programs must meet. Our SJSU program recently reapproved. Every two years the NuFS&Pkg program surveys former alumni, preceptors in supervised practice & internships, and employers of recent alumni. In addition, all students in the department are required to complete a capstone course (NuFS 192 - supervised practice) and performance is evaluated by the site preceptor.

2. **Use of Prior Assessment/Closing the Loop:**

   Previous survey results have indicated that our program is meeting the goals of the certification agency.

3. **Assessment Data: (n=4)**

   The lastest survey was conducted in Summer 2013. Results showed that 100 percent of employers and preceptors rated our students at average or better. NuFS 192 learning outcomes were all rated at 3.0/3.0: “Demonstrate appropriate laboratory skills and an understanding of scientific/research methodology”, “Communicate and educate effectively, to groups and/or individuals, through writing, consulting and oral presentations”, “Demonstrate the ability to use various quality assurance/control tools and models to monitor food product/process quality through problem solving and critical thinking skills through the design of a comprehensive written food processing project”, “Demonstrate knowledge of food engineering principles and the ability to apply them to solving food processing system problems through numerous problem solving exercises and an independent comprehensive written and oral culminating food process engineering project”, “Demonstrate skills in applying basic laboratory techniques and critical thinking skills in the planning and collection & analysis/interpretation and communication of chemical analysis date through laboratory group activities”, and “Demonstrate critical thinking skills in the planning, collection and analysis/interpretation and communication of sensory data/results”. Comments were all very positive.
4. **Alignment of Course and Program Learning Outcomes:**

   All program PLOs were included in the survey and NuFS 192 site evaluations.

5. **Recommendations for Student Learning:**

   Results will be discussed at a faculty meeting in Fall 2013.

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

   To be determined in Fall 2013.