NuFS PKG – BS Food Science/Dietetics Concentrations

PROGRAM INFORMATION

Date submitted: ___Dec 2010

<table>
<thead>
<tr>
<th>Degree Program(s):</th>
<th>Nutrition Science/ Conc.</th>
<th>Department:</th>
<th>NuFS &amp; Pkg</th>
</tr>
</thead>
<tbody>
<tr>
<td>Department Chair:</td>
<td>Lucy McProud PhD, RD</td>
<td>Phone:</td>
<td>924-3100</td>
</tr>
<tr>
<td>Report Prepared by:</td>
<td>Kathryn Sucher, ScD, RD</td>
<td>Phone:</td>
<td>924-3104</td>
</tr>
<tr>
<td>Next Self-Study due:</td>
<td>Spring 2013</td>
<td>E-mail:</td>
<td><a href="mailto:Kathryn.sucher@sjsu.edu">Kathryn.sucher@sjsu.edu</a></td>
</tr>
</tbody>
</table>

Note: Schedule is posted at: http://www.sjsu.edu/ugs/programplanning/

ARCHIVAL INFORMATION

<table>
<thead>
<tr>
<th>Location:</th>
<th>CCB 202</th>
<th>Person to Contact:</th>
<th>Kathryn Sucher</th>
<th>X43104</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(Bldg/Room #)</td>
<td>(Name)</td>
<td>(Phone)</td>
<td></td>
</tr>
</tbody>
</table>

Assessment schedule is posted at http://www.sjsu.edu/ugs/assessment

Please send any changes to the schedule or to student learning outcomes to Jackie Snell jacqueline.snell@sjsu.edu

1. Enter the number and text of the SLO in this box (we post reports by SLO) #4 Demonstrate appropriate laboratory skills and an understanding of scientific research methodology

Initial Evidence of Student Learning:
In Spring /2006 the Employer/Preceptor survey results (scale of 1 – 5 with 5 being very satisfied) were 4.0 (n = ) In Fall 2010 the same scale as the 2006 survey of internship preceptors and employer results were 28% being satisfied and 68% being very satisfied (n = 12).

Change(s) to Curriculum or Pedagogy:
[Fall /2011] Although Preceptor/Employee data indicates that our former students understand research methodologies we have modified the research methodology course (NuFS 106B) starting in 2011-12 academic year. We are increasing the number of units by 1 plus adding a writing requirement that ties together the knowledge of research methodology along with applying it in a research review of the literature assignment. Currently, this assignment is in another course which should be taken at the same time (but rarely is) as NuFS 106B.
 Evidence of Student Learning after Change.
Rubric is being developed to assess the new assignment in NuFS 106B. Data will be collected in Fall 2011. It will be interesting to compare instructor assessment versus the employee/preceptor survey scores.

PROGRAM INFORMATION
Date submitted: ___ Dec 2010

<table>
<thead>
<tr>
<th>Degree Program(s):</th>
<th>Nutrition Science/Food Sci Conc.</th>
<th>Department:</th>
<th>NuFS &amp; Pkg</th>
</tr>
</thead>
<tbody>
<tr>
<td>Department Chair:</td>
<td>Lucy McProud PhD, RD</td>
<td>Phone:</td>
<td>924-3100</td>
</tr>
<tr>
<td>Report Prepared by:</td>
<td>Kathryn Sucher, ScD, RD</td>
<td>Phone:</td>
<td>924-3104</td>
</tr>
<tr>
<td>Next Self-Study due:</td>
<td>Spring 2013</td>
<td>E-mail:</td>
<td><a href="mailto:Kathryn.sucher@sjsu.edu">Kathryn.sucher@sjsu.edu</a></td>
</tr>
</tbody>
</table>

Note: Schedule is posted at: http://www.sjsu.edu/ugs/programplanning/

ARCHIVAL INFORMATION

<table>
<thead>
<tr>
<th>Location:</th>
<th>CCB 202</th>
<th>Person to Contact:</th>
<th>Kathryn Sucher</th>
<th>X43104</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Bldg/Room #)</td>
<td>(Name)</td>
<td>(Phone)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Assessment schedule is posted at http://www.sjsu.edu/ugs/assessment

Please send any changes to the schedule or to student learning outcomes to Jackie Snell jacqueline.snell@sjsu.edu

SLO#4 Demonstrate a 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.

Initial Evidence of Student Learning:
[Spring /2006]

Employer/Preceptor survey results (scale of 1 – 5 with 5 being very satisfied) were 4.5 (n =1)

Change(s) to Curriculum or Pedagogy: change
[2008] One of our Food Science Faculty retired and we were unable to hire a tenure track replacement. Part time instructors have been teaching core courses in food technology concentration – this includes food engineering. The current instructor has modified the course by having student work on projects
and exams as a group and not independently as previously taught and which used an independent comprehensive written/oral culminating food process engineering project.

**Evidence of Student Learning after Change.**

[Fall 2010 ] Same scale as 2006 survey and the results were 3.9 (n = 3) with 4 being satisfied. The instructor found that all the students were better able to comprehend the material however we do not have any data (test or project scores) that could validate this. We will work with the instructor to develop a tool that provides more objective data to assess a student’s understanding of the application of food process engineering.

**CASA Assessment Summary**

**Nutrition, Food Science & Packaging**

**Undergraduate Concentrations**

- **Didactic Program in Dietetics**
  
  SLO - Demonstrate appropriate laboratory skills and an understanding of scientific research methodology

  **Assessment**

  In Spring /2006 the Employer/Preceptor survey results (scale of 1 – 5 with 5 being very satisfied) were 4.0 In Fall 2010, using the same scale as the 2006 survey of internship preceptors and employer, results showed 28% being satisfied and 68% being very satisfied (n = 12).

  Although Preceptor/Employee data [Fall /2011] indicates that our former students understand research methodologies we have modified the research methodology course (NuFS 106B) starting in the 2011-12 academic year. We are increasing the number of units by 1 and adding a writing requirement that ties together the knowledge of research methodology along with its application in a research review of the literature.

  **Rubric/Closing the Loop**

  A rubric is being developed to assess the new assignment in NuFS 106B. Assignment data will be collected in Fall 2011. It will be interesting to compare instructor assessment versus the employee/preceptor survey scores.

- **Food Science**
SLO#4 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.

Assessment

In Spring 2006, a Employer/Preceptor survey showed results (scale of 1 – 5 with 5 being very satisfied) were 4.5 (n =1)

In 2008 one of our Food Science faculty retired and we were unable to hire a tenure track replacement. Part time instructors have been teaching core courses in food technology concentration – including food engineering. The current instructor has modified the course by having student work on projects and exams as a group and not independently as previously taught and which used an independent comprehensive written/oral culminating food process engineering project.

Rubric/Closing the Loop

The Fall 2008 Employer/Preceptor survey (using the same scale as the 2006 survey) results were 3.9 (n = 3). In addition, the instructor found that all the students were better able to comprehend the material, however we do not have any data (test or project scores) that could validate this. We will work with the instructor to develop a tool that provides more objective data to assess a student’s understanding of the application of food process engineering.