

2013-2014 ANNUAL ASSESSMENT REPORT

Part 1: Background Information

B1. Program name: [B.A. Nutrition and Foods Concentration in Family and Consumer Science]

B2. Report author(s): [_Dr. Mical Shilts_]

B3. Fall 2012 enrollment: [_340_]

Use the *Department Fact Book 2013* by OIR (Office of Institutional Research) to get the fall 2012 enrollment:
(<http://www.csus.edu/oir/Data%20Center/Department%20Fact%20Book/Departmental%20Fact%20Book.html>).

B4. Program type: [SELECT ONLY ONE]

X	1. Undergraduate baccalaureate major
	2. Credential
	3. Master's degree
	4. Doctorate: Ph.D./E.D.D.
	5. Other, specify:

Part 2: Six Questions for the 2013-2014 Annual Assessment

Question 1 (Q1): Program Learning Outcomes (PLO) Assessed in 2013-2014.

Q1.1. Which of the following program learning outcomes (PLOs) or Sac State Baccalaureate Learning Goals did you assess **in 2013-2014**? (See 2013-2014 Annual Assessment Report Guidelines for more details). **[CHECK ALL THAT APPLY]**

	1. Critical thinking (WASC 1) *
	2. Information literacy (WASC 2)
	3. Written communication (WASC 3)
	4. Oral communication (WASC 4)
	5. Quantitative literacy (WASC 5)
	6. Inquiry and analysis
	7. Creative thinking
	8. Reading
	9. Team work
	10. Problem solving
	11. Civic knowledge and engagement – local and global
	12. Intercultural knowledge and competency
	13. Ethical reasoning
	14. Foundations and skills for lifelong learning
	15. Global learning
	16. Integrative and applied learning
	17. Overall competencies for GE Knowledge
X	18. Overall competencies in the major/discipline
	19. Others. Specify any PLOs that were assessed in 2013-2014 but not included above: a. b. c.

* One of the WASC's new requirements is that colleges and universities report on the level of student performance **at graduation** in five core areas: **critical thinking, information literacy, written communication, oral communication, and quantitative literacy.**

Q1.1.1. Please provide more detailed information about the PLO(s) you checked above:

The Family and Consumer Sciences department developed five program learning outcomes (see Appendix I for more details). This year, we assessed program learning outcome 1 (PLO 1): competencies in the major.

PLO1: "Students will demonstrate: Competence in their chosen professional concentration including demonstrated knowledge of fundamental skills, values, resource, current trends, theories, and issues related to their field".

Specifically, the Nutrition and Foods (NUFD) Program has three discipline learning outcomes (DLO) to assess the PLO 1:

1.1: Graduates will identify the role of nutrients and food in the achievement and maintenance of human health.

1.2: Graduates will demonstrate the proper techniques for food preparation, production, and safety.

1.3: Graduates will select appropriate behavioral interventions for health promotion and disease prevention.

Among the above discipline learning outcomes, this year NUFD Program assessed 1.1 and 1.2 with the following outcome measures being assessed: *Graduates will have knowledge of nutrient function, nutrient metabolism, and nutrient requirements* and *Graduates will have knowledge of: food safety and sanitation principles*.

Q1.2. Are your PLOs closely aligned with the mission of the university?

X	1. Yes
	2. No
	3. Don't know

Q1.3. Is your program externally accredited (except for WASC)?

	1. Yes
X	2. No (If no, go to Q1.4)
	3. Don't know (Go to Q1.4)

Q1.3.1. If yes, are your PLOs closely aligned with the mission/goals/outcomes of the accreditation agency?

	1. Yes
	2. No
	3. Don't know

Q1.4. Have you used the *Degree Qualification Profile (DQP)** to develop your PLO(s)?

	1. Yes
X	2. No, but I know what DQP is.
	3. No. I don't know what DQP is.
	4. Don't know

* **Degree Qualifications Profile (DQP)** – a framework funded by the Lumina Foundation that describes the kinds of learning and levels of performance that may be expected of students who have earned an associate, baccalaureate, or master's degree. Please see the links for more details:

http://www.luminafoundation.org/publications/The_Degree_Qualifications_Profile.pdf and
<http://www.learningoutcomeassessment.org/DQPNNew.html>.

Question 2 (Q2): Standards of Performance/Expectations for EACH PLO.

Q2.1. Has the program developed/adopted **EXPLICIT** standards of performance/expectations for the PLO(s) you assessed in **2013-2014 Academic Year**? (For example: We expect 70% of our students to achieve at least a score of 3 on the Written Communication VALUE rubric.)

X	1. Yes, we have developed standards/expectations for ALL PLOs assessed in 2013-14.
	2. Yes, we have developed standards/expectations for SOME PLOs assessed in 2013-14.
	3. No (If no, go to Q2.2)
	4. Don't know (Go to Q2.2)
	5. Not Applicable (Go to Q2.2)

Q2.1.1. If yes, what are the desired levels of learning, including the criteria and standards of performance/expectations, especially at or near graduation, for **EACH PLO** assessed in 2013-2014 Academic Year? (For example: what will tell you if students have achieved your expected level of performance for the learning outcome.) **Please provide the rubric and/or the expectations that you have developed for EACH PLO one at a time below.** [WORD LIMIT: 300 WORDS FOR EACH PLO]

Standards of performance and expectations: 80% of undergraduate students need 75% of assessment questions correct.

Q2.2. Have you published the **PLO(s)/expectations/rubric(s)** you assessed in 2013-2014?

X	1. Yes
	2. No (If no, go to Q3.1)

Q2.2.1. If yes, where were the **PLOs/expectations/rubrics** published? [**CHECK ALL THAT APPLY**]

X	1. In SOME course syllabi/assignments in the program that claim to introduce/develop/master the PLO(s)
	2. In ALL course syllabi/assignments in the program that claim to introduce /develop/master the PLO(s)
	3. In the student handbook/advising handbook
	4. In the university catalogue
	5. On the academic unit website or in the newsletters
	6. In the assessment or program review reports/plans/resources/activities
	7. In the new course proposal forms in the department/college/university
	8. In the department/college/university's strategic plans and other planning documents
	9. In the department/college/university's budget plans and other resource allocation documents
X	10. In other places, specify: In SCIPP report Spring 2012, our NUFD Program discipline learning outcomes and outcome measures were included.

Question 3 (Q3): Data, Results, and Conclusions for EACH PLO

Q3.1. Was assessment data/evidence **collected** for 2013-2014?

X	1. Yes
	2. No (If no, go to Part 3: Additional Information)
	3. Don't know (Go to Part 3)
	4. Not Applicable (Go to Part 3)

Q3.2. If yes, was the data **scored/evaluated** for 2013-2014?

X	1. Yes
	2. No (If no, go to Part 3: Additional Information)
	3. Don't know (Go to Part 3)
	4. Not Applicable (Go to Part 3)

Q3.3. If yes, what **DATA** have you collected? What are the **results, findings, and CONCLUSION(s)** for EACH PLO assessed in 2013-2014? In what areas are students doing well and achieving the expectations? In what areas do students need improvement? Please provide a simple and clear summary of the key data and findings, including **tables and graphs** if applicable for EACH PLO one at a time. [WORD LIMIT: 600 WORDS FOR EACH PLO]

Results

Data for the discipline competencies of our majors are presented in Table 1.

Table 1: The Results for Discipline Competency

Test Score PLO	Excellent (4)	Good (3)	FACS Standard (2.5)	Average (2)	Below Average (1)	Failing (0)	Average Score
	≥90%	≥80%	≥75%	≥70%	≥60%	<59%	
1.1: Graduates will identify the role of nutrients and food in the achievement and maintenance of human health.	56.8%	20.4%	0	9%	6.8%	6.8%	3.36 (=84/100)
1.2: Graduates will demonstrate the proper techniques for food preparation, production, and safety.	25.9%	46.6%	20.7%	5.2%	1.7%	0	3.40 (=85/100)
Overall*	41.4%	33.5%	10.4%	7.1%	4.3%	3.4%	3.38 (=84.5/100)

* N = 44 for PLO 1.1 ; N = 58 for PLO 1.2

Findings and Conclusions

The standard of performance and expectations is that 80% of undergraduate students need to get 75% (2.5 out of 4 Scales) of assessment questions correct. Major findings are as follows:

Nutrition and Foods program students enrolled in FACS 113 -Nutrition and Metabolism and FACS 109- Food Safety and Sanitation (n=102) participated in the assessment.

- Overall, 85% of students answered at least 75% of questions correctly with an average score of 84.5%.
- For Program Learning Outcome 1.1 *Graduates will identify the role of nutrients and food in the achievement and maintenance of human health*, 77% of undergraduate students got 75% or above of assessment questions correct. Over half (57%) of the students scored 90% or above on the assessment while 23% scored below 75%.
- For Program Learning Outcome 1.2 *Graduates will demonstrate the proper techniques for food preparation, production, and safety*, 93% of undergraduate students got 75% or above of assessment questions correct. 26% of the students scored 90% or above on the assessment while only 7% scored below 75%.

In conclusion, students' competency in area of food safety exceeded the expectations and in the area of nutrient function expectation was nearly met in 2013-14. Overall, students' competency in the major/discipline did meet expectations (85% scored higher than 75%) but improvement in nutrient function is warranted.

Q3.4. Do students meet the expectations/standards of performance as determined by the program and achieved the learning outcomes? [PLEASE MAKE SURE THE PLO YOU SPECIFY HERE IS THE SAME ONE YOU CHECKED/SPECIFIED IN Q1.1].

Q3.4.1. First PLO: [Competency in the discipline]

X	1. Exceed expectation/standard
	2. Meet expectation/standard
	3. Do not meet expectation/standard
	4. No expectation/standard set
	5. Don't know

[NOTE: IF YOU HAVE MORE THAN ONE PLO, YOU NEED TO REPEAT THE TABLE IN Q3.4.1 UNTIL YOU INCLUDE ALL THE PLO(S) YOU ASSESSED IN 2013-2014.]

Q3.4.2. Second PLO: [_____]

	1. Exceed expectation/standard
	2. Meet expectation/standard
	3. Do not meet expectation/standard
	4. No expectation/standard set
	5. Don't know

Question 4 (Q4): Evaluation of Data Quality: Reliability and Validity.**Q4.1.** How many PLOs in total did your program assess in the 2013-2014 academic year? [1]

Q4.2. Please choose **ONE ASSESSED PLO** as an example to illustrate how you use direct, indirect, and/or other methods/measures to collect data. If you only assessed one PLO in **2013-14**, YOU CAN SKIP this question. If you assessed MORE THAN ONE PLO, please check **ONLY ONE PLO BELOW EVEN IF YOU ASSESSED MORE THAN ONE PLO IN 2013-2014.**

	1. Critical thinking (WASC 1) ¹
	2. Information literacy (WASC 2)
	3. Written communication (WASC 3)
	4. Oral communication (WASC 4)
	5. Quantitative literacy (WASC 5)
	6. Inquiry and analysis
	7. Creative thinking
	8. Reading
	9. Team work
	10. Problem solving
	11. Civic knowledge and engagement – local and global
	12. Intercultural knowledge and competency
	13. Ethical reasoning
	14. Foundations and skills for lifelong learning
	15. Global learning
	16. Integrative and applied learning
	17. Overall competencies for GE Knowledge
X	18. Overall competencies in the major/discipline
	19. Other PLO. Specify:

Direct Measures**Q4.3.** Were direct measures used to assess this PLO?

X	1. Yes
	2. No (If no, go to Q4.4)
	3. Don't know (Go to Q4.4)

Q4.3.1. Which of the following DIRECT measures were used? [**Check all that apply**]

	1. Capstone projects (including theses, senior theses), courses, or experiences
	2. Key assignments from other CORE classes
	3. Key assignments from other classes
X	4. Classroom based performance assessments such as simulations, <u>comprehensive exams</u> , critiques
	5. External performance assessments such as internships or other community based projects
	6. E-Portfolios
	7. Other portfolios

X	8. Other measure. Specify: classroom exam created for the assessment
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Q4.3.2. Please provide the direct measure(s) [key assignment(s)/project(s)/portfolio(s)] that you used to collect the data. [WORD LIMIT: 300 WORDS]

Refer to Appendix III. For Program Learning Outcome 1.1 *Graduates will identify the role of nutrients and food in the achievement and maintenance of human health*, a 10-item, online, multiple choice assessment was created and administered in FACS 113-Nutrition and Metabolism. For Program Learning Outcome 1.2 *Graduates will demonstrate the proper techniques for food preparation, production, and safety*, an 80-item, 5 domain (Implement Food Safety; Employee Hygiene & Health; Food Preparation; Regulatory) comprehensive ServSafe exam was used and administered in FACS 109-Food Safety and Sanitation.

Q4.3.2.1. Was the direct measure(s) [key assignment(s)/project(s)/portfolio(s)] aligned directly with the rubric/criterion?

X	1. Yes
	2. No
	3. Don't know

Q4.3.3. Was the direct measure (s) [key assignment(s)/project(s)/portfolio(s)] aligned directly with the PLO?

X	1. Yes
	2. No
	3. Don't know

Q4.3.4. How was the evidence scored/evaluated? [Select one only]

	1. No rubric is used to interpret the evidence (If checked, go to Q4.3.7)
	2. Use rubric developed/modified by the faculty who teaches the class
	3. Use rubric developed/modified by a group of faculty
	4. Use rubric pilot-tested and refined by a group of faculty
X	5. Use other means. Specify: Correct Answer Key

Q4.3.5. What rubric/criterion was adopted to score/evaluate the above key assignments/projects/portfolio? [Select one only]

	1. The VALUE rubric(s)
	2. Modified VALUE rubric(s)
	3. A rubric that is totally developed by local faculty
X	4. Use other means. Specify: Correct Answer Key by Faculty

Q4.3.6. Was the rubric/criterion aligned directly with the PLO?

X	1. Yes
	2. No
	3. Don't know

Q4.3.7. Were the evaluators (e.g., faculty or advising board members) who reviewed student work calibrated to apply assessment criteria in the same way?

	1. Yes
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	2. No
	3. Don't know
X	4. N/A

Q4.3.8. Were there checks for inter-rater reliability?

	1. Yes
	2. No
	3. Don't know

Q4.3.9. Were the sample sizes for the direct measure adequate?

X	1. Yes
	2. No
	3. Don't know

Q4.3.10. How did you select the sample of student work (papers, projects, portfolios, etc)? Please briefly specify here:

All students in FACS 109-Food Safety and Sanitation (n=58) completed the assessment in Fall 2013 and all were FACS NUFD majors. All FACS NUFD (n=44) students in FACS 113-Nutrition and Metabolism completed the assessment in Fall 2013.

Indirect Measures

Q4.4. Were indirect measures used to assess the PLO?

	1. Yes
X	2. No (If no, go to Q4.5)

Q4.4.1. Which of the following indirect measures were used?

	1. National student surveys (e.g., NSSE, etc.)
	2. University conducted student surveys (OIR surveys)
	3. College/Department/program conducted student surveys
	4. Alumni surveys, focus groups, or interviews
	5. Employer surveys, focus groups, or interviews
	6. Advisory board surveys, focus groups, or interviews
	7. Others, specify:

Q4.4.2. If surveys were used, were the sample sizes adequate?

	1. Yes
	2. No
	3. Don't know

Q4.4.3. If surveys were used, please briefly specify how you select your sample? What is the response rate?

Other Measures

Q4.5. Were external benchmarking data used to assess the PLO?

	1. Yes
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X	2. No (If no, go to Q4.6)
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Q4.5.1. Which of the following measures was used?

	1. National disciplinary exams or state/professional licensure exams
	2. General knowledge and skills measures (e.g., CLA, CAAP, ETS PP, etc)
	3. Other standardized knowledge and skill exams (e.g., ETS, GRE, etc)
	4. Others, specify:

Q4.6. Were other measures used to assess the PLO?

	1. Yes
X	2. No (Go to Q4.7)
	3. Don't know (Go to Q4.7)

Q4.6.1. If yes, please specify: [_____]

Alignment and Quality

Q4.7. Please describe how you collected the data? For example, in what course(s) (or by what means) were data collected? How reliable and valid are the data? [WORD LIMIT: 300 WORDS]

We collected the data in two upper division, required, core courses in the NUFD program: FACS 109- Food Safety and Sanitation and FACS 113-Nutrition and Metabolism. These two courses were selected because they most closely aligned with the Discipline Learning Outcomes being assessed: 1.1. Graduates will identify the role of nutrients and food in the achievement and maintenance of human health and 1.2 Graduates will demonstrate the proper techniques for food preparation, production, and safety.

To assess the Discipline Learning Outcomes 1.1., a quiz including 10 multiple choice questions was developed by the instructor who taught FACS 113 and validated by all faculty members in Nutrition and Food program.

To assess the Discipline Learning Outcomes 1.2., the ServSafe® Food Protection Manager's Certificate exam was used, which exam is recognized by the National Restaurant Association Educational Foundation (NRAEF) and is offered as a course requirement. The 80 multiple choice questions and Online exam, were developed by and accessed through the NRAEF. Two registered proctors (Dr. Seunghye Wie and Ms. Judi Brenner) conducted the exam session in the computer lab. A passing score for this ServSafe® exam is 75% or above out of 80 multiple choices.

Q4.8. How many assessment tools/methods/measures **in total** did you use to assess this PLO? [__2__]
NOTE: IF IT IS ONLY ONE, GO TO Q5.1.

Q4.8.1. Did the data (including all the assignments/projects/portfolios) from all the different assessment tools/measures/methods directly align with the PLO?

X	1. Yes
	2. No
	3. Don't know

Q4.8.2. Were **ALL** the assessment tools/measures/methods that were used good measures for the PLO?

X	1. Yes
	2. No
	3. Don't know

Question 5 (Q5): Use of Assessment Data.

Q5.1. To what extent have the assessment results from 2012-2013 been used for? [CHECK ALL THAT APPLY]

	Very Much (1)	Quite a Bit (2)	Some (3)	Not at all (4)	Not Applicable (9)
1. Improving specific courses	x				
2. Modifying curriculum	x				
3. Improving advising and mentoring					x
4. Revising learning outcomes/goals					x
5. Revising rubrics and/or expectations		x			
6. Developing/updating assessment plan			x		
7. Annual assessment reports			x		
8. Program review		x			
9. Prospective student and family information					x
10. Alumni communication					x
11. WASC accreditation (regional accreditation)					x
12. Program accreditation					x
13. External accountability reporting requirement					x
14. Trustee/Governing Board deliberations					x
15. Strategic planning					x
16. Institutional benchmarking					x
17. Academic policy development or modification					x
18. Institutional Improvement					x
19. Resource allocation and budgeting					x
20. New faculty hiring					x
21. Professional development for faculty and staff					x
22. Other Specify: FACS Department faculty workgroup in the summer of 2013 regarding how to utilize 2012-13 assessment report to improve the programs and curricula.					

Q5.1.1. Please provide one or two best examples to show how you have used the assessment data above.

A new course, FACS 100, Research Methods and Application in FACS, will be offered for the first time in fall 2014. This core course includes assignments that all faculty members in FACS have developed to solicit evidence of student critical thinking skills that align with the critical thinking VALUE rubric.

The senior project assignment in FACS 168, Senior Seminar, has also been created to provide evidence of student critical thinking skills that align with the majority of the critical thinking VALUE rubric.

Q5.2. As a result of the **assessment effort in 2013-2014** and based on the prior feedbacks from OAPA, do you anticipate making any changes for your program (e.g., course structure, course content, or modification of program learning outcomes)?

X	1. Yes
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	2. No (If no, go to Q5.3)
	3. Don't know (Go to Q5.3)

We have updated the program learning outcomes for the Family and Consumer Sciences department that describes an assessment plan for each outcome and updated the courses and curriculum list to indicate sources of student work for each outcome.

Feedback from OAPA and our response

Q3.2. Did the program assess competency in the discipline (content knowledge (see Appendix 3 for more details)?

Comments: No.

We did not assess competency in the discipline in 2012-13. However, this is what we are assessing in 2013-14.

Q6.2. Did the data from all the different assessment tools directly align with each learning outcome (validity)?

Comments: See Q4.5 Not clear

Although it was not described in detail in our 2012-13 assessment report, in the past assessment we chose to have the three committee members evaluate the same sample of student work and report an average of the rubric scores. Currently, we are in the process of developing a procedure for calibrating the application of assessment criteria.

Q4.1.4. If direct measures were used, were the sample sizes for student work adequate?

Comments: Sample size is too small to be reliable and valid. Please increase the sample size.

We have reconsidered this approach and are setting best practices by beginning to identifying a sample size expectation for each of the learning outcomes. This year we have drawn a more robust sample size (see Q4.3.10 and Q4.7).

Q4.5. Were **ALL** the assessment methods that were used good measures for the program learning outcome(s)?

Comments: The Department used the critical thinking VALUE rubric to measure analytical thinking and problem solving skills. Are you measuring critical thinking, problem solving or analytical thinking skills? Not clear.

We assessed critical thinking by using VALUE rubric. The assignments also involved analytical thinking and problem solving skills, but these were not assessed. The Department has revised the program learning outcomes including this particular PLO.

Q4.6. Did the program indicate explicitly where the learning and/or assessment occurred in the curriculum?

Comments: Please use curriculum maps, VALUE rubrics, and backward design to explicitly indicate where learning and/or assessment take place for EACH PLO.

The Department just finished revising the PLOs and we are in the process of updating and completing our curriculum maps.

Q5.2.1. What changes are anticipated? By what mechanism will the changes be implemented? How and when will you assess the impact of proposed modifications? [WORD LIMIT: 300 WORDS]

The assessment data collected in previous years has been used to collectively discuss and amend assignments in our courses relevant to each learning outcome, including the critical thinking topic covered in the 2012/13 report. To refine the tools and assignments that will be used for annual assessment of learning outcomes, department faculty have convened several times to discuss and determine best practices for our common core senior capstone course, FACS 168 Senior Seminar. We decided that it was necessary to have a full-time faculty member teaching this course. Students' capstone assignment has been updated to require students demonstrate skills integrated from several departmental learning outcomes, including critical thinking. As a group, the faculty have provided input into assignment content and development of rubrics within this course. Although the course is taught by one instructor of record, all full-time faculty share in the responsibility of grading student presentations at the end of each semester. The rubric used in the 2012/13 assessment has also been discussed to highlight strengths and weaknesses after its use and garner consensus in updating its content to fit the program learning outcomes and assignments.

To further ensure student's skill with critical thinking, the department has developed a common core course that will include topics in critical thinking and ethics in research and practice. This course, FACS 100 Research Methods and Application in FACS, will be offered for the first time in fall 2014 by a full-time faculty member. In two years, we are planning to assess critical thinking PLO again.

The department is also updating the program learning outcomes and clarifying recommendations for the number of samples appropriate for assessing each learning outcome. Tables are also being generated to outline courses and curriculum sources for data for each learning outcome.

Q5.2.2. Is there a follow-up assessment on these areas that need improvement?

	1. Yes
x	2. No
	3. Don't know

Q5.3. Many academic units have collected assessment data on aspects of a program that are not related to program learning outcomes (i.e., impacts of an advising center, etc.). If your program/academic unit has collected assessment data in this way, please briefly report your results here. [WORD LIMIT: 300 WORDS]

We conduct an exit survey to examine student perception of the program. Currently, for this academic year, we are still in the process of coding data and the results will be available soon.

Question 6 (Q6). Which program learning outcome(s) do you plan to assess next year?

	1. Critical thinking (WASC 1) ¹
	2. Information literacy (WASC 2)
	3. Written communication (WASC 3)
	4. Oral communication (WASC 4)

	5. Quantitative literacy (WASC 5)
	6. Inquiry and analysis
	7. Creative thinking
	8. Reading
	9. Team work
	10. Problem solving
	11. Civic knowledge and engagement – local and global
	12. Intercultural knowledge and competency
X	13. Ethical reasoning
	14. Foundations and skills for lifelong learning
	15. Global learning
	16. Integrative and applied learning
	17. Overall competencies for GE Knowledge
	18. Overall competencies in the major/discipline
	19. Others. Specify any PLOs that the program is going to assess but not included above: a. b. c.

Part 3: Additional Information

A1. In which academic year did you **develop** the current assessment plan?

	1. Before 2007-2008
	2. 2007-2008
	3. 2008-2009
	4. 2009-2010
	5. 2010-2011
	6. 2011-2012
X	7. 2012-2013
	8. 2013-2014
	9. Have not yet developed a formal assessment plan

A2. In which academic year did you last **update** your assessment plan?

	1. Before 2007-2008
	2. 2007-2008
	3. 2008-2009
	4. 2009-2010
	5. 2010-2011
	6. 2011-2012
	7. 2012-2013
X	8. 2013-2014
	9. Have not yet updated the assessment plan

A3. Have you developed a curriculum map for this program?

X	1. Yes
	2. No
	3. Don't know

A4. Has the program indicated explicitly where the assessment **of student learning** occurs in the curriculum?

X	1. Yes
	2. No
	3. Don't know

A5. Does the program have any capstone class?

X	1. Yes
	2. No
	3. Don't know

A5.1. If yes, please list the course number for each capstone class: [__FACS 168__]

A6. Does the program have **ANY** capstone project?

X	1. Yes
	2. No
	3. Don't know

A7. Name of the academic unit: [___Family and Consumer Sciences ___]

A8. Department in which the academic unit is located: [___Family and Consumer Sciences_ ___]

A9. Department Chair's Name: [___Dr. Seunghee Wie___]

A10. Total number of annual assessment reports submitted by your academic unit for 2013-2014: [__1__]

A11. College in which the academic unit is located:

	1. Arts and Letters
	2. Business Administration
	3. Education
	4. Engineering and Computer Science
	5. Health and Human Services
	6. Natural Science and Mathematics
X	7. Social Sciences and Interdisciplinary Studies
	8. Continuing Education (CCE)
	9. Other, specify:

Undergraduate Degree Program(s):

A12. Number of undergraduate degree programs the academic unit has: [__1__]

A12.1. List all the name(s): [___Family and Consumer Sciences___]

A12.2. How many concentrations appear on the diploma for this undergraduate program? [__3__]

NOTE: Consumer Studies Concentration has been deleted from the Catalog.

Master Degree Program(s):

A13. Number of Master's degree programs the academic unit has: [__0__]

A13.1. List all the name(s): [_____]

A13.2. How many concentrations appear on the diploma for this master program? [_____]

Credential Program(s):

A14. Number of credential degree programs the academic unit has: [__0__]

A14.1. List all the names: [_____]

Doctorate Program(s)

A15. Number of doctorate degree programs the academic unit has: [__0__]

A15.1. List the name(s): [_____]

A16. Would this assessment report apply to other program(s) and/or diploma concentration(s) in your academic unit*?

	1. Yes
X	2. No

*If the assessment conducted for this program (including the PLO(s), the criteria and standards of performance/expectations you established, the data you collected and analyzed, the conclusions of the assessment) is the same as the assessment conducted for other programs within the academic unit, you only need to submit one assessment report.

16.1. If yes, please specify the name of each program: _____

16.2. If yes, please specify the name of each diploma concentration: _____

Appendix I

PROGRAM LEARNING OUTCOMES

Department of Family and Consumer Sciences

The overarching goal of the Family and Consumer Sciences Department is to graduate competent entry-level practitioners in their chosen field. Graduates will be well developed and demonstrate strong communications skills, critical thinking ability, ethical values and be sensitive to issues related to global awareness and cultural diversity.

The FACS Department has identified the following program learning outcomes for the undergraduate program in all concentrations. The outcomes align with the institutional baccalaureate learning goals but are tailored to the FACS program.

Students who graduate with a baccalaureate degree in FACS will demonstrate:

1. Competence in their chosen professional concentration including demonstrated knowledge of fundamental skills, values, resources, current trends, theories, and issues related to their field.

Family Studies Concentration

- 1.1: Graduates will select key concepts, from the major theories utilized in family studies, that can best explain or inform a given case, circumstance or scenario.
- 1.2: Graduates will select key concepts, from the major theories in human development, that can best explain developmental, contextual or circumstantial issues.
- 1.3: Graduates, given a particular scenario, case or circumstance, will identify appropriate practices and interventions pertinent to working with diverse families.

Fashion Merchandising and Design Concentration

- 1.1: Graduates will be able to demonstrate an understanding and identify the role of textile product construction/production, and garment construction and assembly processes in the global fashion industry.
- 1.2: Graduates will be able to select appropriate strategies for product design by combining proper design process and understanding of societal, psychological, cultural, economic, historical, and environmental influence on fashion.
- 1.3: Graduates will be able to demonstrate proper skills and readiness for planning, developing, and promoting merchandise lines in global fashion industry.

Nutrition and Food Concentration

- 1.1: Graduates will identify the role of nutrients and food in the achievement and maintenance of human health.

- 1.2: Graduates will demonstrate the proper techniques for food preparation, production, and safety.
- 1.3: Graduates will select appropriate behavioral interventions for health promotion and disease prevention.
2. Effective communication skills as individuals and collaborators in written and verbal delivery and receipt including the use of current technology (PLO2: Written and Oral Communication adopted from the VALUE rubric)

Assessment criteria include demonstrated ability to:

2.1: Write effective technical and lay reports

- Identify the purpose of their writing and use the purpose to develop a composition.
- Organize materials and arguments to explain or persuade effectively.
- Use credible, relevant and updated evidence and sources
- Integrate research findings into their work, including proper citation and formatting.
- Display technical proficiency in writing (grammar, spelling, etc.).
- Write clearly and revise when needed
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2.2: Effectively present information to a group or individual

- Use a clear and consistent organization pattern (Organization)
- Choose appropriate language to enhance the effectiveness (Language)
- Select different types of delivery techniques (Delivery)
- Use different types of materials to significantly support the presentation and establish the presenter's credibility/authority on the topic (Supporting materials);
- Deliver a compelling central message (Central message);

3. Critical thinking ability that involves combinations of analytical thinking and effective problem solving related to their field (PLO3: Critical Thinking adopted from the VALUE rubric)

Assessment criteria include demonstrated ability to:

3.1: Clearly state the issue/problem which needs to be considered critically (Explanation of issues)

3.2: Gather, organize and review data/information with enough interpretation to develop a comprehensive analyses or synthesis (Evidence)

3.3: Analyze their own and others' assumptions and carefully evaluate the relevance of contexts when presenting a position (Influence of context and assumptions)

3.4: Students' specific position takes into account the complexities of an issue. Limits of position and others' points of view are acknowledged and synthesized within position (Student's position)

3.5: Develop an effective solution or strong argument (Conclusions and related outcomes)

4. Understanding of ethical codes and key values as individuals and illustrating of ethical and value application and their relationship in the field. (PLO4: Ethical Reasoning adopted from the VALUE)

Assessment criteria include demonstrated ability to:

4.1: Discuss core beliefs and their origins (Ethical self-awareness)

4.2: Describe theories of different ethical perspectives or concepts (Understanding different ethical perspectives/concepts)

4.3 Recognize ethical issues within complex scenarios and articulate how ethical dilemmas interact (Ethical issue recognition)

4.4: Apply ethical perspectives to ethical questions and articulate the implications of these perspectives (Application of ethical perspectives/concepts)

4.5 Articulate a position and provide supportive reasoning that shows understanding of objections, assumptions and implications of different perspectives. (Evaluation of different ethical perspectives/concepts)

5. Cultural and global awareness/sensitivity including demonstrated understanding, respect and support of multiple perspectives from other disciplines, societies, individuals, groups, and cultures. (PLO5: Intercultural Knowledge and Competency from the VALUE rubric)

Assessment criteria include demonstrated ability to:

5.1: Articulate insights into their own cultural rules and biases.

5.2: Express an understanding of the complexity of elements important to members of another culture in relation to its history, values, politics, communication styles, economy, beliefs or practices.

5.3: Interpret intercultural experience from their own perspectives.

5.4: Articulate an understanding of cultural differences in verbal and/or nonverbal communication.

5.5: Develop questions about other cultures and answer these questions.

5.6: Initiate and develop interactions with different cultures and suspends judgment in valuing her/his interactions with culturally different others.

Appendix II

No rubric was used to assess the knowledge competencies. Please see the assessment tool with answer key in Appendix III.

Appendix III- Assessment questions

FACS 113-Nutrition and Metabolism : Vitamin and Mineral Quiz

1. A deficiency of niacin can lead to which of the following diseases?
 - a. scurvy
 - b. beriberi
 - c. pellagra**
 - d. rickets
 - e. blindness

2. The continued use of antibiotic therapy can reduce bacterial flora in the gut and result in
 - a. a deficiency of vitamin K**
 - b. a deficiency of vitamin C
 - c. toxicity of vitamin A
 - d. toxicity of biotin
 - e. increased blood clotting

3. Normal bone development, epithelial cell formation and visual pigment formation, particularly for night vision, all depend on
 - a. pyridoxine
 - b. vitamin D
 - c. vitamin A**
 - d. ascorbic acid
 - e. iron

4. The role of water-soluble vitamins in energy production is shown by the tricarboxylic acid cycle's (TCA) dependence on
 - a. ascorbic acid, thiamin, riboflavin, and folate
 - b. niacin, ascorbic acid, pantothenic acid, and thiamin
 - c. pyridoxine, niacin, folate and riboflavin
 - d. thiamin, niacin, riboflavin, and pantothenic acid**
 - e. folate, vitamin B₁₂, pyridoxine and ascorbic acid

5. Protein metabolism requiring transamination reactions is dependent on
 - a. thiamin
 - b. pyridoxine**
 - c. riboflavin
 - d. niacin
 - e. folate

6. A folic acid (folate) deficiency will have widespread manifestations due to
 - a. keratinization
 - b. skeletal deformities
 - c. alteration of DNA synthesis**
 - d. night blindness
 - e. pellagra

7. A thiamin deficiency occurs most often in
 - a. individuals who eat whole grains
 - b. infants who drink formula instead of breast milk

- c. those who consume large amounts of pork
- d. alcoholics who eat lots of polished rice (un-enriched grains), raw fish and tea**
- e. those who consume a lot of beans and rice

8. Iron deficiency would lead to which of the following measurements?

- a. Increased hemoglobin and hematocrit
- b. Decreased serum ferritin
- c. Decreased serum transferrin
- d. Both b and c**
- e. All of the above

9. The serum protein transferrin is responsible for

- a. transporting phosphorus to the bone
- b. transporting iron in the blood for use in heme synthesis**
- c. transporting phosphorus from the bone to the tissues
- d. transporting calcium to the bone
- e. transporting chromium to insulin

10. The major anion of the extracellular fluid is

- a. potassium
- b. chloride**
- c. sodium
- d. iron
- e. phosphor

FACS 109-Food Safety and Sanitation: ServSafe® Food Protection Manager Exam

A copy of the exam questions is not available and not released to the public.