

**Sociology, Social Work, and Family Sciences
Food Service Management
2017-2018**

Learning Outcome:

PLO 4. Evaluate the effects of societal, cultural, ethical and financial dynamics upon diet trends, dietary choices, and food preparation methods among individuals, families and societies. (KRDN 2.1)

Outcome Measure:

FCS 303: Cultural Foods Report

Criteria for Success (if applicable):

80% of students will score a three or higher on each criteria of the four-point AAC&U Integrative Learning Rubric

Longitudinal Data:

In 2015/2016, FCS revised program learning outcomes and assessment plans. .

PLO 4: Percentages of student scores using the FCS Cultural Report Assessment Rubric

Rubric Criteria	Course	Semester	N	Capstone Mastery 4	Milestone Proficiency 3	Milestone Developing 2	Benchmark Beginning 1
Knowledge of Culture	FCS 303	Spring 2018	14	57%	43%	0%	0%
Cultural Awareness	FCS 303	Spring 2018	14	na	na	na	na
Food Patterns	FCS 303	Spring 2018	14	100%	0%	0%	0%

Conclusions Drawn from Data:

FCS 303 is a cultural foods course requiring students to do an outline, slide presentation and oral report on a certain region of the United States pertaining to its food history. Traditional foods and regional specialties were thoroughly presented in each report as shown by 100% mastery on the rubric. Demonstrating “knowledge of culture” presented, and 100% of the reports provided at least proficiency in explaining the history and background. “Cultural awareness” was not part of this assignment.

Changes to be Made Based on Data:

The rubric and the assignment are not an exact fit. In the future, either the assignment should include a piece that reflects knowledge of cultural awareness, or the rubric should be altered to assess another aspect of culture, such as history of the inhabitants and their health beliefs.