Point Loma Nazarene University

Department of Family and Consumer Sciences Program Student Learning Outcomes

Dietetics

Institutional Learning Outcomes	Department Student Learning Outcomes	Program Student Learning Outcomes	Bloom's Taxonomy	Family and Consumer Sciences Courses	External Courses	Assessment Assignments
1. Members of the PLNU community will display openness to and mastery of foundational knowledge and perspectives, think critically, analytically, and creatively, and communicate effectively. 2. Members of the PLNU community will demonstrate God-inspired development and understanding of self and others; live gracefully within complex professional, environmental and social contexts.	1. Students will demonstrate an understanding of the multiple factors that influence the development and quality of life of individuals, families and communities throughout the lifespan. (Learning)	1.1 Demonstrate content knowledge of nutrient requirements for growth and development during the lifecycle stages of conception through late maturity.	Comprehension	150, 225, 315, 335, 365		Exams 335 Paper
		1.2 Demonstrate basic skills in food preparation, sanitation and safety in working with a variety of food products.	Application	110, 300, 303, 435, 455 225, 330/331,335, 414, 415/417		Projects
		1.3 Apply content knowledge to disease prevention and treatment, and start developing skills in teaching/counseling nutrition information to individuals or groups.	Application			415/417 case studies 330?

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1. Members of the PLNU community will display openness to and mastery of foundational knowledge and perspectives, think critically, analytically, and creatively, and communicate effectively.	Students will identify appropriate resoures to use in application for problem solving. (Learning)	2.1 Demonstrate their knowledge of food, nutrition and food systems by proper application of culinary techniques, food science principles and culturally sensitive assessments to the development, modification and evaluation of recipes, menus and food products acceptable to diverse groups.	Knowledge	110, 300, 303, 335, 435, 455		435 cycle menu 455 develop new product paper
		2.2 Apply foundations of knowledge in physical and biological sciences, as they relate to human physiology, nutrient sources and nutrient function.	Application	225, 335, 365, 415/ 417	Bio 130 Bio 140 Bio 210	Exams 365 research paper
		2.3 Apply skills in information collection, data analysis and critical thinking in the implementation of food and nutrition services in community.	Comprehension	335, 330/331, 365, 415/417, 455, 497		Case studies 365 paper 455 papers
1. Members of the PLNU community will display openness to and mastery of foundational knowledge and perspectives, think critically, analytically, and creatively, and communicate effectively.	3. Students will analyze research data or original published works, and use critical thinking skills for evaluating products, research, or theories.	3.1 Analyze, interpret and evaluate current evidence-based research related to nutrition topics.	Analysis	335, 365, 415/417, 455	MTH 203	335 project 415 case studies
		3.2 Develop skill at writing science based information using research evidence as references.	Synthesis	365, 455	WRI 110	365 paper 455 papers

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2. Members of the PLNU community will demonstrate God-inspired development and understanding of self and others; live gracefully within complex professional, environmental and social contexts.	4. Students will examine the value of societal diversity and ethical treatment of others as a result of their Christian faith. (Growing)	4.1 Examine cultural differences in food-related behaviors when working with peoples of diverse ethnic, religious and socioeconomic backgrounds.	Analysis	150, 225, 303, 414, 415/417	SOC 201	303? 415 case studies
3. Members of the PLNU community will engage in actions that reflect Christian discipleship in a context of communal service and collective responsibility, serve both locally and globally.		4.2 Evaluate the effects of societal, cultural and financial dynamics upon diet trends, dietary choices and food preparation methods among families, and societies.	Evaluation	110, 150, 225, 230, 303, 335, 330/331. 414, 415/417	PHL 211	Exams 335 project
2. Members of the PLNU community will demonstrate God-inspired development and understanding of self and others; live gracefully within complex professional, environmental and social contexts.	5. Students will identify specialization career paths, and develop an appropriate career plan within a profession of Family and Consumer Sciences. (Serving)	5.1 Identify career paths and assess appropriate career plan for professional area of service in dietetics field.	Synthesis	101, 335, 330/331, 435, 414, 415/417, 497		Reports on guest speakers
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