

Food Service Management – Program Learning Outcome Assessment Map

OUTCOME	COURSE	ACTIVITY	MEASURE	CRITERIA FOR SUCCESS*	WHO WILL MEASURE	WHEN
PLO 1. Demonstrate content knowledge of food and nutrition as well as concepts and theories of nutrition across a broad range including: lifecycle stages, cellular nutrition, disease prevention and medical therapy; food and food systems; development, modification, and evaluation of recipes, menus and food products.	FCS 225 (I)	Analyze current diet and write a report	PLO 1 rubric (written by FA16)	70% will score 3 or higher	Cindy Swann Brittany Johnson	FA 16 SP 17
	FCS 435 (M)	Food Service Management and Production Cycle Menu	PLO 1 rubric (written by FA16)	80% will score 3 or higher	Cindy Swann Brittany Johnson	SP 18
PLO 2. Demonstrate basic skills in food preparation, sanitation and safety in working with a variety of food products.	FCS 110 (I)	Food Safety & Sanitation Quiz	Online Quiz	80% will score 8 out of 10	Cindy Swann Brittany Johnson	FA 17 SP 18
	FCS 435 (M)	Pass County Food Handlers' Exam	San Diego County Food Handlers' Exam	Pass/Fail 100% will pass	Cindy Swann Brittany Johnson	SP 18
PLO 3. Identify and assess scientific research evaluating current evidence-based research related to child and adolescent development.	FCS 225 (I)	Analyze current diet and write a report	PLO 3 Rubric (written by FA16)	70% will score 3 or higher	Cindy Swann Brittany Johnson	FA 16 SP 17
	FCS 497 (M)	Team Research Paper: Conduct original research project, including developing a hypothesis, literature search, developing instrument, data collection and analysis, and reporting of results.	PLO 3 Rubric (written by FA16)	80% will score 3 or higher	Cindy Swann Susan DeCristofaro Rogers	FA 16 SP 17
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.	FCS 230 (or New 101) (I)	Insights Project	PLO 4 Rubric (written by SP16)	70% will score 3 or higher	Cindy Swann Jody Roubanis	FA 15 SP 16
	FCS 303 (M)	Cultural Food Report	PLO 4 Rubric (written by SP16)	80% will score 3 or higher	Cindy Swann Brittany Johnson	SP 16

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OUTCOME	COURSE	ACTIVITY	MEASURE	CRITERIA FOR SUCCESS*	WHO WILL MEASURE	WHEN
PLO 5. Identify career paths and faith integration within the dietetics profession.	FCS 101 (I)	Final Paper: 4-5 page paper of personal self-assessment, analysis and integration of faith in vocation. <u>Self Assessment:</u> <ul style="list-style-type: none"> – Myers-Briggs indicator – Strength Finder-Gallup <u>Integration of faith in vocation - James Fowler's Stages of Faith:</u> Students will analyze research data or original published works and use critical thinking skills for evaluating products, research, or theories. Student will analyze the final paper.	PLO 5 Rubric	70% will score 3 or higher.	Cindy Swann Jody Roubanis	FA 15
	FCS 497 (M)	Professional Statements and Portfolio. Students will write: <ul style="list-style-type: none"> – Professional Philosophy – 2, 5 and 10 year professional goals – Their code of ethics – Discuss career goals in relation to mission of FCS – Complete professional portfolio 	Direct: PLO 5 Rubric AAC&U Value Rubrics: Written Communication Oral Communication	80% will score 3 or higher	Cindy Swann Susan DeCristofaro Rogers	FA 15 SP 16

**LEARNING OUTCOMES AND SIGNATURE ASSIGNMENT GRID FOR FOOD SERVICE MANAGEMENT
2016-2017**

Learning Outcomes	I, D or M	Dietetics	Signature Assignments	When	Criteria for Success	Assessors
#1 Demonstrate content knowledge of food as well as concepts and theories of food and food systems; and the development, modification, and evaluation of recipes, menus and food products.	Introduce	FCS 225	Analyze current diet and write a report	FA 16 SP 17	80% will earn at least 80/100 on report	Cindy Swann Brittany Johnson
	Master	FCS 445	Special Needs Menu	FA 16	80% will earn at least 48/60	Cindy Swann Brittany Johnson

**LEARNING OUTCOMES AND SIGNATURE ASSIGNMENT GRID FOR FOOD SERVICE MANAGEMENT
2016-2017**

Learning Outcomes	I, D or M	Dietetics	Signature Assignments	When	Criteria for Success	Assessors
#3 Identify and assess scientific literature to evaluate current evidence-based research related to food and nutrition services.	Introduce	FCS 225	Analyze current diet and write a report	FA 16 SP 17	80% will earn at least 80/100	Cindy Swann Brittany Johnson
	Develop	FCS 303	Cultural Food Report	SP 17	80% will earn at least 80/100	Cindy Swann Brittany Johnson
	Master	FCS 445	Food Idea Resources	FA 16	80% will earn at least 28/35	Cindy Swann Brittany Johnson
	Master	FCS 497	Team Research Papers	FA 16 SP 17	80%	Cindy Swann Susan DeCristofaro Rogers

**LEARNING OUTCOMES AND SIGNATURE ASSIGNMENT GRID FOR FOOD SERVICE MANAGEMENT
2015-2016**

Learning Outcomes	I, D or M	Dietetics	Signature Assignments	When	Criteria for Success	Assessors
#4 Evaluate the effects of societal, cultural, ethical and financial dynamics upon diet trends, dietary choices, and food preparation methods among families and societies.	Introduce	FCS 230	Insights Project	FA 15 SP 16	70%	Cindy Swann Jody Roubanis
	Develop	FCS 303	Cultural Food Report	SP 16	80% will earn at least 64/80	Cindy Swann Brittany Johnson
	Master	FCS 300	Grocery Store Tour PowerPoint Presentation	FA 15	80% will earn at least 80/100	Cindy Swann Brittany Johnson

**LEARNING OUTCOMES AND SIGNATURE ASSIGNMENT GRID FOR FOOD SERVICE MANAGEMENT
2017-2018**

Learning Outcomes	I, D or M	Dietetics	Signature Assignments	When	Criteria for Success	Assessors
#2 Demonstrate basic skills in food preparation, sanitation and safety in working with a variety of food products.	Introduce	FCS 110	Food Safety & Sanitation Quiz	FA 17 SP 18	80% will earn at least 8/10	Cindy Swann Brittany Johnson
	Develop	FCS 300	Exchange Menu Evaluation & Modification	FA 17	80% will earn at least 48/60	Cindy Swann Brittany Johnson
	Master	FCS 435	Pass County Food Handlers Exam	SP 18	Pass/Fail 100% will pass	Cindy Swann Brittany Johnson
	Master	FCS 445	Catering Event Plan and Implementation	SP 18	80% will earn at least 80/100	Cindy Swann Brittany Johnson

**LEARNING OUTCOMES AND SIGNATURE ASSIGNMENT GRID FOR FOOD SERVICE MANAGEMENT
2015-2016**

Learning Outcomes	I, D or M	Dietetics	Signature Assignments	When	Criteria for Success	Assessors
#5 Identify career paths and faith integration within food service management professions.	Introduce	FCS 101	Personal Self-assessment	FA 15	70%	Cindy Swann Jody Roubanis
	Develop	FCS 445	Food Business Concept & Promotional Brochure	FA 15	80% will earn 80/100	Cindy Swann Brittany Johnson
	Master	FCS 497	Professional Statements & Portfolio	FA 15 SP 16	80%	Cindy Swann Susan DeCristofaro Rogers