

## Appendix 3.1b

Kinesiology

## PLO Data for Dietetics: 2024-2025

Below are the Dietetics Learning Outcomes required for accreditation with outcome measures, criteria for success, and data in various columns. Following the table is a conclusion and changes to be made for each of the four sections (Domains).

<b>Domain 1: Scientific and Evidence Base of Practice: integration of scientific information and research into practice</b>					
<b>A) RE 6.1.a:</b> ACEND-Required Core Knowledge	<b>B) RE 6.1.b:</b> Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core knowledge	<b>C) RE 6.1.c:</b> Didactic courses and/or experiential learning in which assessment will occur	<b>D) RE 6.1.d:</b> Individuals responsible for ensuring assessment occurs	<b>E) RE 6.1.e:</b> Timeline for collecting formative and summative data	<b>F) RE 6.2:</b> Data on achievement of learning outcomes, included date collected
KRDN 1.1: Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.	80% will score at least 32 out of 40 total on the Evidence Analysis Library portion on their case study assignments.  80% of students will earn at least an 80% on assignment analyzing current nutrition research.	Medical Nutrition Therapy (MNT)  Advanced Nutrition <i>Rubric attached</i>	Instructor  DPD Director	Every spring  Every Fall	Spring 2023: 100% met (10/10) Spring 2024: 100% (7/7) Spring 2025: 87% met (7/8)  Fall 2022: 100% (12/12) Fall 2023: 77% (10/13) Fall 2024: 87% (13/15)
KRDN 1.2: Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.	80% of students will earn at least 80% analyzing a 3-day food record.	Fundamentals of Nutrition <i>Rubric attached</i>	DPD Director	Every semester	Fall 2023: 100% (10/10) Fall 2024: 100% (12/12) Spring 2025: 100% (21/21)
KRDN 1.3: Apply critical thinking skills.	70% of students will score 80 out of 100 on a food	Food Science <i>Rubric attached</i>	Instructor	Spring of odd years	Spring 2023: 77% (17/22)

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	science research paper in which they design and test a new food product				Spring 2025: 92% (11/12)
	80% of students will earn at least an 80% on Food Menu Analysis assignment and determine worst/best menus for a day	Fundamentals of Nutrition Rubric attached	DPD Director	Each semester	Summer 2024: 82% Fall 2024: 100% (12/12) Spring 2025: 100% (21/21)

<b>Domain 2: Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice</b>					
<b>A) RE 6.1.a:</b> ACEND-Required Core Knowledge	<b>B) RE 6.1.b:</b> Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core knowledge	<b>C) RE 6.1.c:</b> Didactic courses and/or experiential learning in which assessment will occur	<b>D) RE 6.1.d:</b> Individuals responsible for ensuring assessment occurs	<b>E) RE 6.1.e:</b> Timeline for collecting formative and summative data	<b>F) RE 6.2:</b> Data on achievement of learning outcomes, included date collected
KRDN 2.1: Demonstrate effective and professional oral and written communication and documentation.	80% of students will earn $\geq$ 40 of 50 points on an oral report covering one vitamin or mineral.	Advanced Nutrition Rubric attached	Instructor	Every fall	Fall 2023: 100% met (13/13) Fall 2024: 100% met (15/15)
KRDN 2.2: Describe the governance of nutrition and dietetics practice, such as the Scope of Practice for the Registered Dietitian Nutritionist and the Code of Ethics for the Profession of Nutrition and Dietetics.	80% of students will score $\geq$ 16 of 20 points on a Code of Ethics case study assignment.	MNT	Instructor	Every spring	2023: 80% (8/10) 2024: 100% (7/7) 2025: 100% (8/8)
KRDN 2.3: Assess the	80% will earn $\geq$ 40 of 50 points	Community Nutrition	Instructor	Fall 2018, 2019,	Fall 2019: 93% 14/15

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impact of a public policy position on nutrition and dietetics profession.	(80%) on writing an advocacy letter	Rubric attached		2021	Fall 2023: 97% (32/33)
KRDN 2.4: Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.	80% of students will earn at least 80% (20 of 25) of points writing standard operating procedures (SOP) for a foodservice establishment	Foodservice Management	Instructor	Spring odd years	Fall 2023: 100% (21/21) Fall 2025: 100% (15/15)
KRDN 2.5: Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates.	80% will earn $\geq$ 24 of 30 points (80%) on a reflection paper describing interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition	Medical Nutrition Therapy	Instructor	Spring	2023: 100% (10/10) 2024: 100% (7/7) 2025: 100% (8/8)
KRDN 2.6: Demonstrate cultural humility, awareness of personal biases and an understanding of cultural differences as they contribute to diversity, equity and inclusion.	Exam 2 Question: "The purpose of this course is to introduce you to different cultures, cuisines, and different ways of life relating to nutrition and health. We have discussed some generalizations and stereotypes about different cultures as a way of understanding the way of life for many individuals from each region. First, <b>explain</b> how cultural stereotyping can be just as insulting as cultural ignorance when connecting with an individual from another culture. Then, <b>give an example</b> of how you can best	Cultural Foods	Instructor	Every Spring	Spring 2024: 100% (9/9) Spring 2025: 100% (11/11)

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	show respect and cultural humility when working with someone from a culture different than your own."				
KRDN 2.7: Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.	WIC shopping activity	Community Nutrition Rubric attached	Instructor	Fall every odd year	Fall 2023: 97% met (31/32)
KRDN 2.8: Participate in a nutrition and dietetics professional organization and explain the significant role of the organization.	Senior level students will attend one local meeting (CAND-SD, ASPEN, AND practice group) and write a reflection paper earning at least 80% of assigned points. Or students can demonstrate active participation in the Student Dietetic Association club	Medical Nutrition Therapy	Instructor	Every Spring	Spring 2023: 100% met (10/10) Spring 2024:100% (7/7) Spring 2025: 87% met (7/8)
KRDN 2.9: Defend a position on issues impacting the nutrition and dietetics profession.	Students will debate a current issue and share both pros and cons, earning at least 20 pts out of 25 (80%).	Advanced Nutrition  Food Science	Instructor  Instruction	Every Fall  Spring -odd years	Fall 2023: 100% met (13/13) Fall 2024: 100% met (15/15)  Spring 2021: 100% met (12/12) Spring 2023: 100% met (22/22) Spring 2025: 100% met (12/12)

<b>Domain 3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations</b>					
<b>A) RE 6.1.a:</b> ACEND-	<b>B) RE 6.1.b:</b> Learning	<b>C) RE 6.1.c:</b> Didactic	<b>D) RE 6.1.d:</b> Individuals	<b>E) RE 6.1.e:</b>	<b>F) RE 6.2:</b>

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Required Core Knowledge	objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core knowledge	courses and/or experiential learning in which assessment will occur	responsible for ensuring assessment occurs	Timeline for collecting formative and summative data	Data on achievement of learning outcomes, included date collected
KRDN 3.1: Use the Nutrition Care Process and clinical workflow elements to assess nutritional parameters, diagnose nutrition related problems, determine appropriate nutrition interventions and develop plans to monitor the effectiveness of these interventions.	80% of students will earn $\geq 40$ of 50 pts on their last assigned case study in EHRGo.	Medical Nutrition Therapy	Instructor	Every Spring	Spring 2024:100% met (7/7) Spring 2025: 100% met (8/8)
KRDN 3.2: Develop an educational session or program/educational strategy for a target population.	80% of students will earn $\geq 80\%$ on developing a community nutrition education program for a target population.	Community Nutrition <b>Rubric attached</b>	Instructor	Fall odd years	Fall 2019: 93% (14/15) Fall 2021: no data Fall 2023: 91% (30/33)
KRDN 3.3: Demonstrate counseling and education methods to facilitate behavior change for and enhance wellness for diverse individuals and groups.	80% of students will earn $\geq 60$ of 75 points (80%) role playing counseling techniques on their video.	Practices in Nutrition Education and Dietary Counseling <b>Rubric Attached</b>	Instructor	Spring 2018, 2020, 2022	Spring 2018: 100% (15/15) Spring 2024: 100% (30/30)
	80% of students will earn an 80% on Cultural Foods Presentation which includes explanation of some “Considerations for Counseling” when working with the unique culture they are presenting on.	Cultural Foods <b>Rubric Attached</b>	Instructor	Every Spring	Spring 2022: 18 earned at least 60 pts; 2 did not submit, 90% met (18/20) Spring 2024: 100% (9/9) Spring 2025: 100% (11/11)

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KRDN 3.4: Practice routine health screening assessments, including measuring blood pressure and conducting waived point-of-care laboratory testing (such as glucose or cholesterol).	Students will use blood glucose monitors to assess their own blood glucose in various scenarios, write a reflection and score at least 80%.	Advanced Nutrition	Instructor	Every Fall	Fall 2023: 100% met (13/13) Fall 2024: 100% met (15/15)
KRDN 3.5: Describe concepts of nutritional genomics and how they relate to medical nutrition therapy, health and disease.	Students will score at least 80% on the chapter quiz on Nutritional Genomics in the MNT text or present an oral and written review on an evidence-based research article.	Medical Nutrition Therapy	Instructor	Every Spring	Spring 2023: 100% (10/10) Spring 2024: 100% (7/7) Spring 2025: 100% (8/8)
KRDN 3.6: Develop nutritionally sound meals, menus and meal plans that promote health and disease management and meet client/patient's needs.	80% of students will earn at least 80% on the Meal Plan project developed for a unique population. The menu creation part of the project is worth 20 pts, so 80% will earn $\geq 16/20$	Nutrition Research through the Lifecycle <b>Rubric attached</b>	Instructor	Spring 2022, 2024	Spring 2022: 70% met, menus were sound, but the other parts of the paper had lower scores. In future, we will use the rubric for just the menu part of score this (2024). Spring 2024: 88% (23/26)

**Domain 4: Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations**

<b>A) RE 6.1.a:</b> ACEND-Required Core Knowledge	<b>B) RE 6.1.b:</b> Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core knowledge	<b>C) RE 6.1.c:</b> Didactic courses and/or experiential learning in which assessment will occur	<b>D) RE 6.1.d:</b> Individuals responsible for ensuring assessment occurs	<b>E) RE 6.1.e:</b> Timeline for collecting formative and summative data	<b>F) RE 6.2:</b> Data on achievement of learning outcomes, included date collected
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KRDN 4.1: Apply management theories to the development of programs or services.	80% of students will earn $\geq$ 52 of 65 points (80%) applying management theories on their project of developing a new food service facility.	Foodservice Management	Instructor	Spring odd years	Spring 2023: 100% (22/22) Spring 2025: 100% (15/15)
KRDN 4.2: Evaluate a budget / financial management plan and interpret financial data.	80% of students will earn $\geq$ 13 of 16 points (81%) preparing a budget for their new food service facility.	Foodservice Management Rubric attached	Instructor	Spring odd years	Spring 2023: 95% (21/22) Spring 2025: 93% (14/15)
KRDN 4.3: Demonstrate an understanding of the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained.	Students will score at least 80% on exam questions covering billing and coding.	Medical Nutrition Therapy	Instructor	Spring	Spring 2022: was not met; 40% of the questions were answered correctly Spring 2023: 80% of the exam questions were answered correctly (16/20) Spring 2024: 78.5% answered the two questions correctly (11/14) Spring 2025: 12/16 (75%) students both correct (8/8 on 1 but only 4/8 on other)
KRDN 4.4: Apply the principles of human resource management to different situations.	80% of students will earn $\geq$ 20 of 25 points (80%) in series of discussion posts covering leadership, effective communication and conflict resolution.	Foodservice Management	Instructor	Spring odd years	Spring 2023: 91% (20/22) Spring 2025: 93% (14/15)
KRDN 4.5: Apply safety and sanitation principles related to food, personnel and consumers.	Students will pass the County Food Handlers exam with a score of 80% or higher, prior to doing rotations in the cafeteria.	Quantity Food Production	Instructor	Every Fall	Fall 2023: 100% (11/11) Fall 2024: 100% (13/13)

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KRON 4.6: Explain the processes involved in delivering quality food and nutrition services.	80% of students will earn $\geq$ 24 of 30 points (80%) of designing an organizational chart to prepare and deliver quality food and nutrition services to a school district.	Foodservice Management	Instructor	Spring odd years	Spring 2023: 100% (21/21) Spring 2025: 100% (15/15)
KRDN 4.7: Evaluate data to be used in decision-making for continuous quality improvement.	80% of students will earn $\geq$ 8 of 10 points (80%) creating a 10-question customer service satisfaction survey analyzing and evaluating data for CQI on their new food service facility.	Foodservice Management <b>Rubric attached</b>	Instructor	Spring odd years	Spring 2023: 90% (19/21) Spring 2025: 100% (15/15)
<b>Domain 5: Leadership and Career Management: Skills, strengths, knowledge and experience relevant to leadership potential and professional growth for the nutrition and dietetics practitioner.</b>					
<b>A) RE 6.1.a:</b> ACEND-Required Core Knowledge	<b>B) RE 6.1.b:</b> Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core knowledge	<b>C) RE 6.1.c:</b> Didactic courses and/or experiential learning in which assessment will occur	<b>D) RE 6.1.d:</b> Individuals responsible for ensuring assessment occurs	<b>E) RE 6.1.e:</b> Timeline for collecting formative and summative data	<b>F) RE 6.2:</b> Data on achievement of learning outcomes, included date collected
KRDN 5.1 Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.	E-portfolio code of ethics and strengths	NUT 4097	DPD Director	Every spring and fall	Spring 2024: 100% (9/9) Fall 2024: 100% (6/6) Spring 2025: 100% (11/11)
KRDN 5.2 Identify and articulate one's skills, strengths, knowledge and experiences relevant to the position desired and career goals.	E-portfolio organization	NUT 4097	DPD Director	Every spring and fall	Spring 2024: 100% (9/9) Fall 2024: 100% (6/6) Spring 2025: 100% (11/11)

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KRDN 5.3 Practice how to self-advocate for opportunities in a variety of settings (such as asking for needed support, presenting an elevator pitch).	Senior Seminar final presentation	NUT 4097	DPD Director	Every spring and fall	Spring 2024: 100% (9/9) Fall 2024: 100% (6/6) Spring 2025: 100% (11/11)
KRDN 5.4 Practice resolving differences or dealing with conflict.	Managing Personalities and Conflict discussion post and reflection (4 of 5 pts)	NUT 4035	Instructor	Spring odd years	Spring 2023: 91% (19/21) Spring 2025: 100% (15/15)
KRDN 5.5 Promote team involvement and recognize the skills of each member.	Interprofessional paper (at least 24 of 30 pts)	NUT 4015	Instructor	Spring	Spring 2023: 90% (9/10) Spring 2024: 100% (7/7) Spring 2025: 100% (8/8)
KRDN 5.6 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others	Interview and write a reflection paper on an RDN who serves as a preceptor.	NUT 4015	DPD Director	Every spring	Spring 2024: 100% (7/7) Spring 2025: 100% (8/8)

**SECTION 1: Domain 1: Scientific and Evidence Base of Practice: integration of scientific information and research into practice**

**Conclusions Drawn from Data :** The majority of the time, these knowledge requirements were met. Because research papers were used for many of the assessment criteria, students vary with their ability to write a sound paper. Some classes have some students who need more instruction and examples. Many times, a low assessment come from the student missing some of the details outlined in the rubric used for assessing. Students are encouraged to hand in a rough draft early or meet with the instructor to review the paper before the due date, but generally the students who need the help are the ones who do not take advantage of it. Overall, a large majority of the students are proficient in integrating scientific information and research.

**Changes to be Made Based on Data:** Try to identify the students needing more help early and encourage one-on-one scaffolding. Continue to provide example papers to view in class and encourage early feedback on rough drafts. Also, the rubric used for grading is in Canvas but being sure to bring it to the students' attention so they can be sure to provide all elements of the project in their final draft.

**SECTION 2: Domain 2: Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice**

**Conclusions Drawn from Data:** This area of assessment is very strong. All knowledge requirements were met with at least 80% proficiency.

**Changes to be Made Based on Data:** Continue to use the same reports, projects and instructions to measure the outcomes for professional practice expectations.

**SECTION 3: Domain 3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations**

**Conclusions Drawn from Data:** We feel confident that the assessment measures in this domain reflect the knowledge requirements well.

**Changes to be Made Based on Data:** Over the past 1-2 years, a few assignments and measurements were changed to better assess the KDRN. For example, KDRN 3.1 assesses the student's ability to write a chart note in Medical Nutrition Therapy. Originally, this was measured on the final exam. However, some students either ran out of time or were impatient to finish the exam, and performance was not reflective of their ability or knowledge. So, we changed the assessment to the final case study on the electronic charting program used in the course, and performance has been more consistent and a better assessment of their knowledge and skill.

**SECTION 4: Domain 4: Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations**

**Conclusions Drawn from Data:** Again, the overall assessment in this domain has been met. The one weak area is KRDN 4.3: Demonstrate an understanding of the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained.

**Changes to be Made Based on Data:** Regarding KRDN 4.3, the topic is covered in a lecture and questions are included in one of the exams. The percentage answering correctly has been inconsistent. Some alternatives to just providing the topic in a lecture is to have a guest speaker cover the topic, provide a reading assignment and questions to answer or to add the information to one of the case studies. These possibilities will be explored, and one will be added to the MNT course in Spring 2026.

**Section 5: Domain 5: Leadership and Career Management: Skills, strengths, knowledge and experience relevant to leadership potential and professional growth for the nutrition and dietetics practitioner.**

**Conclusions Drawn from Data:** The knowledge requirements in this domain were easily met.

**Changes to be Made Based on Data:** One change we would like to make is for “KRDN 5.5 Promote team involvement and recognize the skills of each member.” The College of Health Sciences has started an Interprofessional Committee, and they started holding an Interprofessional Education (IPE) Event in the summers. The dietetic majors have been invited to participate in Summer 2025; however, the major does not meet during the summer session so we cannot require attendance. A Canvas course has been created for health majors to complete before the event. In the future, we would like to use an assignment from the Canvas course to cover this KRDN in the NUT 4015 Medical Nutrition Therapy course each spring, as opposed to paper now required.

**Rubric for KRDN 1.1**

NUT 3065/ C.L. Swann

**Rubric for Research Paper**

Name \_\_\_\_\_

Main Element	Performance Element	Novice	Intermediate	Proficient	Distinguished
Introduction (15 pts)	<b>Introduction Content (5)</b>	Vague, unfocused, no depth; numerous errors in information (2)	Mostly unfocused, little flow, lacking depth; some errors in information (3)	Could be more focused, flow somewhat logical; mostly factual; needs more depth (4)	Content is focused, logical flow, covers topic in depth (5)
	<b>References (4)</b>	References are not relevant or missing (1)	Uses only 2 relevant references (2)	Uses 3 relevant references (3)	Uses 4 or more relevant references (4)
	<b>Literature Review (6)</b>	Unclear, no understanding/ misinformation (2)	Mostly unclear, shows little understanding of topic (4)	Mostly clear, displays a good understanding of topic, but not thorough (5)	Clear, thorough, factual, student’s understanding is conveyed (6)

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<b>Methods and Materials (15 pts)</b>	<b>Content (5)</b>	Areas inaccurately described (2)	Some areas accurately described (3)	Most areas accurately described (4)	All areas accurately described (5)
	<b>Order (5)</b>	Random order (2)	Parameters described with little order (3)	Parameters described but out of order (4)	Parameters described in logical order (5)
	<b>Complete (5)</b>	Lacking main parameters (2)	Some parameters included (3)	Most parameters included (4)	All parameters included (5)
<b>Results (25 pts)</b>	<b>Tables/Graphs (5)</b>	None correctly displayed and labeled (2)	Some correctly displayed and labeled (3)	Most correctly displayed and labeled (4)	All correctly displayed and labeled (5)
	<b>Objective Text (5)</b>	>3 subjective statements in text (2)	2-3 subjective statements in text (3)	One subjective statement in text (4)	No subjective statements in text (5)
	<b>Flow (5)</b>	Disorder among text and tables/graphs (2)	Little flow between text and tables/graphs (3)	Mostly orderly flow between text and tables/graphs (4)	Orderly flow between text and tables/graphs (5)
	<b>Complete (5)</b>	Lacking most results (2)	Missing necessary results (3)	Most results reported (4)	All results are reported (5)
	<b>Appendices (5)</b>	No tables/graphs provide appropriate reference to appendices for raw data (2)	Some tables/graphs provide appropriate reference to appendices for raw data (3)	Most tables/graphs provide appropriate reference to appendices for raw data (4)	All tables/graphs provide appropriate reference to appendices for raw data (5)
<b>Discussion (20 pts)</b>	<b>Content (10)</b>	Does not tie to intro; lacking relevance (4)	Unclear ties to intro; covers few relevant points (6)	Ties back to intro; covers most relevant points (8)	Ties back to intro; covers all relevant points (10)
	<b>Sources of Errors (5)</b>	No obstacles, sources of experimental errors discussed (2)	Few obstacles, sources of experimental errors discussed (3)	Many obstacles, sources of experimental errors discussed (4)	All obstacles, sources of experimental errors discussed (5)
	<b>Conclusion (5)</b>	Lacking closure (2)	Weak and inaccurate closure (3)	Weak but accurate closure (4)	Strong and accurate closure (5)
<b>Appendices (10 pts)</b>	<b>Complete (5)</b>	No raw data included (2)	Little raw data included (3)	Most raw data included (4)	All raw data included (5)
	<b>Correct Calculations (5)</b>	Lacking calculations (2)	Many errors in calculations (3)	A few errors in calculations (4)	All calculations done correctly (5)
<b>Mechanics (10 pts)</b>		>5 errors in grammar, usage, mechanics, punctuation and spelling (4)	3-5 errors in grammar, usage, mechanics, punctuation and spelling (6)	< 3 errors in grammar, usage, mechanics, punctuation and spelling (8)	Correct grammar, usage, mechanics, punctuation and spelling (10)
<b>References (5 pts)</b>		>3 errors per citation (2)	2-3 errors per citation (3)	1 error per citation (4)	Completely correct citations (5)

**Rubric KRDN 1.2**

NUT 2025 3-day food log assignment

Nutrition Analysis Project