

**Family and Consumer Sciences
Core Competencies and Program Learning Outcomes**

Data Collection Cycle	CHILD AND ADOLESCENT DEVELOPMENT	Core Competency	Intellectual Skills	Specialized Knowledge	Applied Learning	Broad Integrative Learning	Civic and Global
2016-17	1. Identify and describe normative similarities and differences of physical, cognitive, emotional and social theories at each development stage from prenatal through adulthood.	WC, QR, CT	X	X			
2017-18	2. Analyze what are developmentally appropriate concepts, activities, materials, resources in the community as related to children from infancy through adolescence.	IL, WC, CT	X	X	X		
2016-17	3. Identify and assess scientific research to evaluate current evidence-based research related to child and adolescent development.	OC, IL, CT	X	X			X
2015-16	4. Evaluate the effects of society and culture upon the family microsystems, family types, and the subsequent macro systems within which they co-exist.	IL, WC, QR		X			X
2015-16	5. Identify career paths and faith integration within the child and adolescent professions.	OC, CT, WC			X	X	

Core Competencies:
OC = Oral Communication
IL = Information Literacy

WC = Written Communication
CT = Critical Thinking
QR = Quantitative Reasoning

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Data Collection Cycle	DIETETICS	Core Competency	Intellectual Skills	Specialized Knowledge	Applied Learning	Broad Integrative Learning	Civic and Global
2016-17	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.	WC, QR, CT	X	X			
2017-18	2. Demonstrate basic skills in food preparation, sanitation and safety in working with a variety of food products.	IL, WC, CT	X	X	X		
2016-17	3. Identify and assess scientific literature to evaluate current evidence-based research related to dietetic topics.	OC, IL, CT	X	X	X		X
2015-16	4. Evaluate the effects of societal, cultural, ethical and financial dynamics upon diet trends, dietary choices, and food preparation methods among families and societies.	IL, WC, QR		X			X
2015-16	5. Identify career paths and faith integration within the dietetics profession.	OC, CT, WC			X	X	

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Data Collection Cycle	FOODSERVICE MANAGEMENT	Core Competency	Intellectual Skills	Specialized Knowledge	Applied Learning	Broad Integrative Learning	Civic and Global
2016-17	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.	WC, QR, CT	X	X			
2017-18	2. Demonstrate basic skills in food preparation, sanitation and safety in working with a variety of food products.	IL, WC, CT	X	X	X		
2016-17	3. Identify and assess scientific literature to evaluate current evidence-based research related to food and nutrition services.	OC, IL, CT	X	X	X		X
2015-16	4. Evaluate the effects of societal, cultural, ethical and financial dynamics upon diet trends, dietary choices, and food preparation methods among families and societies.	IL, WC, QR		X			X
2015-16	5. Identify career paths and faith integration within food service management professions.	OC, CT, WC			X	X	

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Data Collection Cycle	NUTRITION AND HEALTH	Core Competency	Intellectual Skills	Specialized Knowledge	Applied Learning	Broad Integrative Learning	Civic and Global
2016-17	1. Demonstrate content knowledge of food and nutrition as well as concepts and theories of nutrition across a broad range of populations including: lifecycle stages, food and food systems; development, modification, and evaluation of recipes, menus and food products.	WC, QR, CT	X	X			
2017-18	2. Demonstrate basic skills in food preparation, sanitation and safety in working with a variety of food products.	IL, WC, CT	X	X	X		
2016-17	3. Identify and assess scientific literature to evaluate current evidence-based research related to nutrition/health topics.	OC, IL, CT	X	X	X		X
2015-16	4. Evaluate the effects of societal, cultural, ethical and financial dynamics upon diet trends, dietary choices, and food preparation methods among families and societies.	IL, WC, QR		X			X
2015-16	5. Identify career paths and faith integration within nutrition/health professions.	OC, CT, WC			X	X	

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