

**Assessment Plan 2002-2004  
Department of Nutritional Sciences  
Didactic Program in Dietetics (Nutrition major)**

**Department Mission Statement**

The mission of the Department of Nutritional Sciences is to provide a distinctive program of study in all areas of nutrition and dietetics within a traditional liberal arts setting. The faculty of the department affirm their commitment to the education of broadly informed, scientifically competent, self-educating, and ethically responsible professionals who are capable of entering successful careers in nutrition and dietetics, and are cognizant of the needs of the community and society at large.

**Mission Statement of the Didactic Program in Dietetics**

The mission of the Didactic Program in Dietetics (DPD) is to educate students within a liberal arts environment and to provide students with Foundation Knowledge and skills for the didactic component of entry-level dietetic programs. The DPD combines coursework emphasizing the foundations of dietetic knowledge (communications, physical and biological sciences, social sciences, research, food, nutrition, management, and health care systems).

**Program Competencies**

Upon completion of the Didactic Program in Dietetics, students majoring in Nutrition will

1. Achieve competence in knowledge requirements for entry-level dietitians as specified by Commission on Accreditation for Dietetics Education (CADE) of The American Dietetic Association,
2. Complete the requirements for DPD verification,
3. Acquire adequate knowledge to secure employment and/or post-graduate education, including dietetic internships, and
4. Commit to continually participate in life-long learning through professional education, service, and growth.

<b>Intended Outcome</b>	<b>Action Steps</b>	<b>Methods of Assessment</b>	<b>Results of Assessment and Proposed Improvements</b>	<b>Resources Needed for Proposed Improvements</b>
Upon completion of the DPD, Nutrition majors will be competent in the following core skills and knowledge areas:				
A. Completion of the TCU University Core Requirements (UCR) based in the liberal arts and sciences.	A. Students will complete CHEM 10113, 10122, 10123, 30123, 40501, 40503, BIOL 20214, 20233, PSYC 10213, ECON 10223, SOCI 20213, MANA 30153.	A. NTDI faculty will evaluate course outlines and samples of student work to assess competence in various university core courses.	A. Intended outcome has been met. Nine students graduated with DPD verification during 2002-2003, and four received DPD verification in December 2003. Assessment of intended outcome includes course outlines. All course outlines satisfy the American Dietetic Association Foundation Knowledge and Skills for Dietetics Education.	A. No additional resources are needed for program improvement. After the implementation of the new university core requirements in 2005, resources may be needed for proposed improvements.
B. Demonstrate a variety of oral and written communication	B. Students will complete NTDI 20383 – Computer	B. NTDI faculty will evaluate samples of students' work from	B. Intended outcome has been met. Students completing NTDI	B. No additional resources are needed for program

<p>skills necessary for success in the fields of food, nutrition, and dietetics.</p> <p>C. Demonstrate a working knowledge of food science through the safe and sanitary food preparation skills in the production of foods for individuals, families, and groups.</p>	<p>Applications in Nutrition and Foodservice Systems, NTDT 30123 – Nutrition Throughout the Life Cycle, NTDT 30303 – Overview of Foodservice and Nutrition Care Systems, and NTDT 40343 – Advanced Nutrition.</p> <p>C. Students in NTDT 10103 – Food Preparation and NTDT 40153 – Experimental Foods will successfully prepare recipes utilizing the principles of food science.</p> <p>Students in NTDT 30144 – Quantity Food Production will plan and prepare a meal utilizing recipe modifications and equipment for volume food production.</p>	<p>NTDT courses that teach written or oral communication skills necessary for success in the field of nutrition and dietetics. Assessment will be based on oral presentations, written and applied case studies, course-developed tests, and journal abstracts.</p> <p>C. NTDT faculty will evaluate students' ability in developing safe and sanitary food preparation skills by observing applied practices in the production of foods for individuals, families, and groups.</p> <p>Written evaluation by outside reviewers and/or university guests who eat the meal will assess all aspects of meal delivery, including presentation, service, and sensory qualities of the meal.</p>	<p>20383, 30123, 30303, and 40343 demonstrate a variety of oral (20% - 38% of class assignments) and written (60% - 100% of class assignments) communication skills that are based on assessment of oral presentations, written and applied case studies, course-developed tests, and journal abstracts. Recommendations for program improvement include discontinuing NTDT 20383 and incorporating oral/written computer assignments into other core NTDT courses. In addition, in NTDT 30303, it is recommended to add oral/written assignments related to research applications, familiarity with professional journals, foods and culture, and ethical issues in nutrition and food-related professions. In NTDT 40343, it is recommended to include an assignment which requires students to read current nutrition research articles and interpret the study design/findings.</p> <p>C. Intended outcome has been met. Assessment data included lab reports, instructor observation, lab finals, and written exams in all three courses. In addition, in NTDT 30144, achievement of intended outcome was assessed by guests at two meals prepared by students in Fall 2002 and by guests at three meals/receptions prepared and served by students Fall 2003. Recommendations for program improvement include more experience with recipe modification and the use of quantity food production equipment in NTDT 30144.</p>	<p>improvement. After the implementation of the new university core requirements in 2005, resources may be needed for proposed improvements.</p> <p>C. No additional resources are needed for program improvement. After the implementation of the new university core requirements in 2005, resources may be needed for proposed improvements.</p>
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<p>D. Demonstrate the systems approach to the organization and management of foodservice operations, including functional subsystems.</p>	<p>D. Students will complete NTDT 30313 – Food Systems Management.</p>	<p>D. NTDT faculty will evaluate the extent to which students demonstrate the applications of food systems management through written and oral assignments.</p>	<p>D. Intended outcome has been met. Assessment data included student completion of four written exams, four case studies, and a written summary of a food systems management-related research article utilizing ADA reference format. In addition, students worked in small group settings to complete a business prospectus, which included menu analysis, work flow diagram, and scaled equipment and layout design. Small group activity was evaluated in part by peers. Addition of oral presentation of case studies will be added to enhance course.</p>	<p>D. Recommend addition of computer-assisted design (CAD) of foodservice establishment for course improvement. This will require the purchase of CAD software. Incorporation of this current technology will better prepare students for professional practice.</p>
<p>E. Utilize the scientific principles of chemistry, biochemistry, physiology, microbiology, and psychology in the nutrition assessment of individuals across the life span, with normal nutrition needs as well as for those with nutrition risk.</p>	<p>E. Students in NTDT 30333 – Medical Nutrition Therapy I will demonstrate health promotion and disease prevention theories through completion of various lab assignments.</p> <p>Students in NTDT 40333 – Medical Nutrition Therapy II will demonstrate the ability to collect pertinent information for comprehensive nutrition assessments using the case study approach.</p>	<p>E. NTDT faculty will evaluate the extent to which students demonstrate the application of scientific principles by course-developed tests, medical nutrition therapy case studies, and applied interactive assignments that emphasize interviewing and counseling techniques and promote skills in developing nutrition care plans for the assessment of both normal nutrition needs and populations at nutritional risk.</p>	<p>E. Intended outcome has been met. Assessment data included student completion of four exams, two case studies, four written homework assignments, five written journal abstracts, a group in-class educational session, and an interviewing/ counseling exercise that was filmed at Tager TV. Students worked in small groups in weekly labs to assess and develop care plans for hypothetical patients. Addition of other medical assessment techniques such as blood pressure and pulse would enhance this course.</p>	<p>E. Recommend including other assessment techniques through the nursing laboratories in order to teach students how to measure other data imperative to human health.</p>
<p>F. Apply a working knowledge of community nutrition issues, including the interpretation of local, as well as global, food and nutrition laws/regulations/policies.</p>	<p>F. Students will complete NTDT 40363 –Community Nutrition.</p>	<p>F. NTDT faculty will evaluate the extent to which students apply a working knowledge of various community nutrition issues by reviewing class projects, such as a bulletin board promoting a nutrition message, letters to legislators, and critiques of volunteer experiences at food banks, ethnic groceries, etc.</p>	<p>F. Intended outcome has been met. All students created age-appropriate bulletin boards on current nutrition topics that were political in nature (e.g. mad cow disease, low carb/high protein diets). Each bulletin board was peer evaluated for 60% of the grade. Letters to legislators regarding current nutrition laws and regulations were generated. Students visited various ethnic</p>	<p>F. No additional resources needed at this time.</p>

<p>G. Demonstrate a working knowledge of the scientific method through nutrition research investigation, interpretation, and statistical analysis.</p>	<p>G. Students will complete NTDT 40403 – Research Methods in Nutrition.</p>	<p>G. NTDT faculty will evaluate student research projects for appropriate use of the scientific method.</p>	<p>grocery stores and critically analyzed their experiences. Students planned and implemented a nutrition booth at the campus recreation center during National Nutrition Month (March) to promote healthy eating practices to the campus community. Students will investigate current nutrition laws and present findings to peers to enhance this component of learning. Students will incorporate marketing concepts when planning and implementing the nutrition booth in the future.</p> <p>G. Intended outcome has been met. Assessment data included students’ design, implementation, and analysis of independent research project. Finished project includes a five chapter research manuscript suitable for publication in a refereed journal. Most DPD students presented their research at the annual Science and Engineering Student Research Symposium. In addition, many students presented their research at the state or national meeting of the American Dietetic Association. Achievement of intended outcome was based on NTDT faculty review, other TCU faculty, Ronald McNair Program Director (for students who are McNair Scholars), Student Research Symposium faculty judges, and reviewers from professional journals (when abstracts of NTDT student projects are submitted for presentation at professional meetings or publication in a refereed journal). Since intended outcome has been met, no proposed improvements are recommended at this time.</p>	<p>G. No additional resources needed for program improvement.</p>
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