

Program Level Outcomes Assessment Plan (PLOAP)

Program Name/College: BS Nutritional Sciences/ College of Health Sciences and Technology

Program Goal	Student Learning Outcomes	Alignment to the 5 RIT Educational Goals	Data Source/ Measure	Benchmark	Timeline & Person(s) Responsible	Data Analysis & Key Findings	Use of Results Action Items & Dissemination
1. Prepare students to apply nutrition principles, concepts, and practices to domains aligned with health and well-being	1a. Explain the impact of health care policy and administration, different health care delivery systems, reimbursement issues, policies and regulations on food and nutrition services	<input checked="" type="checkbox"/> Critical Thinking <input checked="" type="checkbox"/> Ethical Reasoning <input checked="" type="checkbox"/> Global Interconnectedness <input checked="" type="checkbox"/> Creative/Innovative Thinking <input checked="" type="checkbox"/> Integrative Literacies	Co-op Employer Evaluation: Successful completion of co-operative work experience in healthcare environment	100% of students will receive a satisfactory rating on a health care co-op employer evaluation	As student completes health care co-op. Course faculty working with Program Director	<i>Completed annually by programs</i>	<i>Completed by programs</i>
2. Demonstrate ability to integrate scientific information and research into practice	2a. Demonstrate how to locate, interpret, evaluate, and use professional literature to make ethical-based practice decisions	<input checked="" type="checkbox"/> Critical Thinking <input checked="" type="checkbox"/> Ethical Reasoning <input type="checkbox"/> Global Interconnectedness <input checked="" type="checkbox"/> Creative/Innovative Thinking <input checked="" type="checkbox"/> Integrative Literacies	Lifecycle Nutrition [NUTR-554]. Evidence-based Research Presentation	100% of students will achieve a score of 80% or better on the presentation	Annually, spring semester. Course faculty working with Program Director		
	2b. Use current information technologies to locate and apply evidence-based guidelines and protocols	<input checked="" type="checkbox"/> Critical Thinking <input checked="" type="checkbox"/> Ethical Reasoning <input type="checkbox"/> Global Interconnectedness <input checked="" type="checkbox"/> Creative/Innovative Thinking <input checked="" type="checkbox"/> Integrative Literacies	Health and Nutrition Research Foundations [NUTR-560]. Evidence-based Research Presentation		Annually, fall semester. Course faculty working with Program Director		
3. Develop communication skills and professional behaviors for entry into professional practice	3a. Demonstrate effective and professional oral and written communication	<input checked="" type="checkbox"/> Critical Thinking <input checked="" type="checkbox"/> Ethical Reasoning <input checked="" type="checkbox"/> Global Interconnectedness <input checked="" type="checkbox"/> Creative/Innovative Thinking <input checked="" type="checkbox"/> Integrative Literacies	Lifecycle Nutrition [NUTR-554]. Evidence-based Research Presentation	100% of students will achieve a score of 80% or better on the presentation	Annually, spring semester. Course faculty working with Program Director		
	3b. Describe education methods to facilitate behavior change and enhance wellness for diverse individuals and groups.	<input checked="" type="checkbox"/> Critical Thinking <input checked="" type="checkbox"/> Ethical Reasoning <input checked="" type="checkbox"/> Global Interconnectedness <input checked="" type="checkbox"/> Creative/Innovative Thinking <input checked="" type="checkbox"/> Integrative Literacies	Lifecycle Nutrition [NUTR-554]. WIC Practicum Summary.				
4. Apply principles of management and system to deliver programs and services	4a. Apply management and business theories and principles to the development, marketing, and delivery of programs or services	<input checked="" type="checkbox"/> Critical Thinking <input checked="" type="checkbox"/> Ethical Reasoning <input checked="" type="checkbox"/> Global Interconnectedness <input checked="" type="checkbox"/> Creative/Innovative Thinking <input checked="" type="checkbox"/> Integrative Literacies	Community Nutrition [NUTR-550]. Practicum Preceptor Evaluation	100% of students will achieve a score of 80% or better on the Practicum Preceptor Evaluation	Annually, spring semester. Course faculty working with Program Director		
5. Prepare students for successful application to graduate school or professional employment opportunities	5a. Acquire the foundation of knowledge essential for successful placement in graduate school or professional employment	<input checked="" type="checkbox"/> Critical Thinking <input checked="" type="checkbox"/> Ethical Reasoning <input type="checkbox"/> Global Interconnectedness <input type="checkbox"/> Creative/Innovative Thinking	Actual count of students applying to graduate school/professional employment opportunities	80% of program graduates will be accepted into graduate school or hired for	Annual review via college reporting and contact with recent graduates. Course faculty working with Program Director		

		<input checked="" type="checkbox"/> Integrative Literacies		professional employment			
6. Demonstrate knowledge and skills for customer service including: development and delivery of information, products and services to individuals, groups, and populations	6a. Use the nutrition care process to make decisions, identify nutrition related problems and determine and evaluate nutrition interventions	<input checked="" type="checkbox"/> Critical Thinking <input checked="" type="checkbox"/> Ethical Reasoning <input checked="" type="checkbox"/> Global Interconnectedness <input checked="" type="checkbox"/> Creative/Innovative Thinking <input checked="" type="checkbox"/> Integrative Literacies	Medical Nutrition Therapy I [NUTR-525]. Case study assignment-Diabetes Mellitus	100% of students will achieve a score of 80% or better on the assignment	Annually, fall semester. Course faculty working with Program Director		
	6b. Apply knowledge of the role of the environment, food, & lifestyle choices to develop interventions to affect change & enhance wellness in diverse individuals and groups		Community Nutrition [NUTR-550]. Practicum Preceptor Evaluation	100% of students will achieve a score of 80% or better on the Practicum Preceptor Evaluation	Annually, spring semester. Course faculty working with Program Director		
	6c. Develop knowledge of education & behavior change theories & techniques & apply to the development of an educational session or program for a target population.		Lifecycle Nutrition [NUTR-554]. Team Project - Day Care Setting Nutrition Education Lesson Plan	100% of students will achieve a score of 80% or better on the presentation			