

Standing Requirements

## Outcomes Library

### Student Outcomes Assessment – Coordinated Program in Dietetics

#### 1. Integrate scientific information & research into practice

Integrate scientific information and research into practice using critical thinking skills while reading and interpreting research, designing a project, collecting relevant data, interpreting and applying results to the practice setting.

Crosslink - AHS 428/528 (CP1.1, CP1.2, CP1.4, CP1.5)

Outcome	Mapping
1. Design a food science research project Students are able to design a food science research project on a specific food item while performing multiple variations on one-two ingredients from a basic recipe.	No Mapping
2. Collect data for their research project Students are able to correctly collect data for their research project.	No Mapping
3. Correctly interpret data Students are able to correctly interpret data from their research project.	<b>Foundational Studies:</b> IIIa. Quantitative Literacy
4. Communicate the results of their research project Students are able to communicate the results of their research project.	<b>Foundational Studies:</b> 10. Express themselves effectively, professionally, and persuasively both orally and in writing.

#### 2. Perform nutrition assessments

Perform nutrition assessments with diverse populations in various settings.

Crosslinks - AHS 422, FCS 424

Outcome	Mapping
1. Asses the nutritional status of diverse individuals Students are able to asses the nutritional status of diverse individuals in community settings.	No Mapping
2. Assess nutritional status Students are able to assess the nutritional status of individuals, groups and populations of differing ages and health status using the Nutrition Care Process in a supervised practice setting.	No Mapping
3. Diagnose nutrition problems Students are able to diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements for individuals, groups and populations of differing ages and health status in a supervised practice setting.	No Mapping
4. Plan and implement nutrition interventions Students are able to plan and implement nutrition interventions for individuals, groups and populations of differing ages and health status in a supervised practice setting.	No Mapping
5. Monitor and evaluate Students are able to monitor and evaluate problems, etiologies, signs, symptoms, and the impact of interventions on the nutrition diagnosis for individuals, groups and populations of differing ages and health status in a supervised practice setting.	No Mapping

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### 3. Apply management principles

Apply management principles in food service operations; human resources and operational resources.  
Crosslink - AHS 430

Outcome	Mapping
1. Plan a major quantity food service church dinner Students are able to plan a major quantity food service church dinner.	No Mapping
2. Implement a major quantity food service church dinner Students are able to implement a major quantity food service church dinner.	No Mapping
3. Evaluate a major quantity food service church dinner Students are able to evaluate a major quantity food service church dinner.	No Mapping

### 4. Communicate effectively with diverse individuals & groups

Communicate effectively with diverse individuals and groups.  
Crosslinks - AHS 435, FCS 431

Outcome	Mapping
1. Develop and demonstrate effective communication skills Students are able to develop and demonstrate effective communication skills using oral, print, visual, and electronic methods with patients/clients, internal and external stakeholders, and other health professionals in a supervised practice setting.	<b>Foundational Studies:</b> 10. Express themselves effectively, professionally, and persuasively both orally and in writing.

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