

**Assurance of Student Learning
2018-2019**

College of Health and Human Services

Department of Applied Human Sciences

Certificate- Dietetic Practice 0451

Use this page to list learning outcomes, measurements, and summarize results for your program. Detailed information must be completed in the subsequent pages.

Student Learning Outcome 1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.

Instrument 1 Direct: Case Study

Instrument 2

Instrument 3

Based on your results, circle or highlight whether the program met the goal Student Learning Outcome 1.

Met

Not Met

Student Learning Outcome 2: Demonstrate the functions of management through the process of planning, organizing, directing, controlling and evaluating a special event meal

Instrument 1 Direct: Special Event Project

Instrument 2

Instrument 3

Based on your results, circle or highlight whether the program met the goal Student Learning Outcome 2.

Met

Not Met

Student Learning Outcome 3: Develop and implement a nutrition education session, considering the learning needs of the target population.

Instrument 1 Direct: Food and Nutrition Program Assignment

Instrument 2

Instrument 3

Based on your results, circle or highlight whether the program met the goal Student Learning Outcome 3.

Met

Not Met

Program Summary (Briefly summarize the action and follow up items from your detailed responses on subsequent pages.)

The results from this assessment indicate the SLOs are within acceptable limits and the program has reached or exceeded the reported assessment goals in each area. Adjustments will be made to strengthen goals and outcomes and better prepare the students for job success.

Student Learning Outcome 1

Student Learning Outcome	Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings		
Measurement Instrument 1	Direct: Students will complete a written case study. The case study will include the nutrition care process and all data needed for a case study.		
Criteria for Student Success	Students will correctly utilize the nutrition care process in a written case study and score a minimum of 85% on the case study.		
Program Success Target for this Measurement	80 % of students will have an overall grade of 85% or higher.	Percent of Program Achieving Target	100%
Methods	Students identified nutrition diagnosis, listed the etiology, identified the signs and symptoms, listed interventions to be executed, identified ways to monitor the patient and identified any changes in the patients status that have occurred as a result of the intervention.		
Measurement Instrument 2			
Criteria for Student Success			
Program Success Target for this Measurement		Percent of Program Achieving Target	
Methods			
Measurement Instrument 3			
Criteria for Student Success			
Program Success Target for this Measurement		Percent of Program Achieving Target	
Methods			
Based on your results, circle or highlight whether the program met the goal Student Learning Outcome 1.			Met
			Not Met

Actions (Describe the decision-making process and actions planned for program improvement. The actions should include a timeline.)		
The results from this assessment indicate the SLO is within acceptable limits and the program has reached or exceeded the reported assessment goal. This outcome will continue to be monitored.		
Follow-Up (Provide your timeline for follow-up. If follow-up has occurred, describe how the actions above have resulted in program improvement.)		
This outcome was assessed in 2019-2020.		

Student Learning Outcome 2

Student Learning Outcome	Demonstrate the functions of management through the process of planning, organizing, directing, controlling and evaluating a special event meal		
Measurement Instrument 1	Students will complete a special event meal project to include all aspects of planning a special event meal.		
Criteria for Student Success	Students will score an 80 % or better on this assignment.		
Program Success Target for this Measurement	80 % of students will score 80 % or better on this assignment.	Percent of Program Achieving Target	100 %
Methods	Students planned and implemented a special event meal. Students selected an event, planned the menu, selected the recipes, determined a plan for decorating, prepared a marketing plan, ordered all food and non-food, evaluated and determined food costs, food production equipment and man hours needed, submitted a report with strengths and weaknesses and lessons learned from the event planning.		
Measurement Instrument 2			
Criteria for Student Success			
Program Success Target for this Measurement		Percent of Program Achieving Target	
Methods			
Measurement Instrument 3			
Criteria for Student Success			
Program Success Target for this Measurement		Percent of Program Achieving Target	
Methods			
Based on your results, circle or highlight whether the program met the goal Student Learning Outcome 2.			Met
Actions (Describe the decision-making process and actions planned for program improvement. The actions should include a timeline.)			
The results from this assessment indicate the SLO is within acceptable limits and the program has reached or exceeded the reported assessment goal. This outcome will continue to be monitored.			
Follow-Up (Provide your timeline for follow-up. If follow-up has occurred, describe how the actions above have resulted in program improvement.)			
This outcome was assessed in 2019-2020.			

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Student Learning Outcome 3			
Student Learning Outcome	Develop and implement a nutrition education session, considering the learning needs of the target population.		
Measurement Instrument 1	Direct: Students identify an underserved population; design and develop educational materials to implement a food and nutrition program for this population.		
Criteria for Student Success			
Program Success Target for this Measurement	Students will score an 85% on the written assignment	Percent of Program Achieving Target	100%
Methods	Students defined the community, identified a need, defined the population, described common nutrition concerns of the group, identified existing community resources, set goals for the program, assessed the educational needs of the population, specified the program format, developed lesson plans, planned learning activities, presented the education session to the target population. Student performance on this assignment should indicate an understanding of the correct nutrition education delivered to the target population. All 10 students averaged 94 %.		
Measurement Instrument 2			
Criteria for Student Success			
Program Success Target for this Measurement		Percent of Program Achieving Target	
Methods			
Measurement Instrument 3			
Criteria for Student Success			
Program Success Target for this Measurement		Percent of Program Achieving Target	
Methods			
Based on your results, circle or highlight whether the program met the goal Student Learning Outcome 3.			Met
Actions (Describe the decision-making process and actions planned for program improvement. The actions should include a timeline.)			Not Met

A review of the evaluations indicate the students struggled with appropriate power point slide design and included too much text on the slides. Additional instruction will be added to the 2019-20 academic classes regarding correct usage of power point presentation.

Follow-Up (Provide your timeline for follow-up. If follow-up has occurred, describe how the actions above have resulted in program improvement.)

Additional instructions were added.

PATIENT CASE

A. 10 points **DISEASE CONDITION:** Prevalence, pathophysiology of the disease, diagnostic criteria, recommended treatments and rationale, and nutritional implications of the disease.

B. 15 points **REVIEW OF MEDICAL RECORD**

1. Patient background information: Age, sex, ethnic background, socioeconomic status, mental status, occupation, marital status, family, nationality, social problems, handicaps, substance abuse, date of admission. Please do not divulge patient's name or date of birth. You can make up initials for this patient.
2. Anthropometric data: Height/weight, frame, ideal body weight, weight change over time, triceps skinfold, mid-arm muscle circumference.
3. Medical/surgical history and treatments: symptoms, clinical signs, onset, duration, complications, previous history and hospitalizations.
4. Medical diagnosis and chief complaint(s).
5. Current medications (focus on pertinent medications only and explain why the patient is on the medication)
6. Any ongoing treatments (e.g. hemodialysis, radiation)
7. Current and previous diet orders.

C. 15 points **NUTRITIONAL HISTORY**

If patient is alert and oriented, information should be obtained directly from patient. If the patient is unable to provide information, a significant other should be questioned or the information may be obtained from the medical chart.

1. Nutritional history including 24 hour recall.
2. Patient's food tolerances: appetite, anorexia, nausea, vomiting, mechanical problems (disabilities, ill-fitting dentures), dysphagia, dysgeusia, food aversions, allergies.
3. History of previous diet, past diet modification and diet instructions, and vitamin/mineral supplementation.
4. Recent intake at home/change in food intake.
5. History of weight changes, involuntary or voluntary.
6. Normal bowel habits, change in bowel habits.
7. Socioeconomic factors affecting food intake (i.e., financial food assistance, kitchen/cooking/refrigeration facilities).

D. 15 points **NUTRITIONAL ASSESSMENT and ANALYSIS**

Information obtained from the previous sections should be analyzed.

1. Estimate caloric intake, evaluation of overall nutritional adequacy of diet prior to admission.
2. Calculate BMI, % ideal body weight, and % weight change.
3. Evaluate laboratory and diagnostic test results (include normal values for reference; for the abnormal data, indicate nutritional and/or nonnutritional factors that could alter the blood chemistries/results)
4. Evaluate impact of disease states and therapies including medication on nutritional status (potential food and drug interactions and their effects).
5. Determine presence/degree of nutritional risk.
6. Determine protein and other significant nutrient requirements.

E. 25 points NUTRITION CARE PLAN: NUTRITION DIAGNOSIS, INTERVENTION, MONITORING and EVALUATION

Review and evaluate the information you collected (B-D), then complete the following by using the table which follows:

1. Number and list each Nutrition Diagnosis (problem)
2. For each Nutrition Diagnosis, list the etiology (root cause or contributing risk factors that are related to the diagnosis).
3. For each Nutrition Diagnosis, identify signs and symptoms that provide evidence of the existence of this problem. This could include any of the data collected (e.g. lab values, current dietary intake, medications, living conditions, medical problems, etc.)
4. For each Nutrition Diagnosis, list interventions you executed or plan to execute in an attempt to resolve the nutrition problem.
5. For each Nutrition Diagnosis, list the change(s) in the patient's status you expect to occur as a result of your intervention(s). These are your desired outcomes or goals.
6. For each Nutrition Diagnosis, identify ways you intend to monitor the patient and identify any changes in the patient's status that have actually occurred as a result of your intervention(s). These are your actual outcomes.

Nutrition Diagnosis Problem and code	Etiology Cause/contributing factors	Signs/Symptoms Evidence of nutrition problem	Interventions	Desired Outcomes	Actual Outcomes (Monitoring/Evaluation)

- F. 10 points **RELATED LITERATURE**: Integrate articles to support your case study. Do not just list articles and critique them. You can use WKU Library to help you search for peer-reviewed articles. Be sure to use and reference a minimum of 5 pertinent articles.
- G. 5 points **CHANGES**: Consider your nutritional care plan, actions taken, and results. What would you do differently if presented with a patient such as this again?
- H. 5 points **REFERENCES**: Use proper AMA format for citations and references. Be sure to reference the articles within the case study.

Evaluation Form for Special Event Meal

Intern: _____ Theme Meal: _____ Date: _____

	Possible Points	Points Earned
THEME/MENU (25 points)		
Plans appropriate menu for theme/event that is manageable in terms of food cost, production capability, availability of foods, etc.	5	
Plans appropriate patient menu and correctly extends it for modified diets.	5	
Develops appropriate nutrition education materials supported by theme/event menu.	5	
Develops effective advertising/marketing strategy.	5	
Plans aesthetically pleasing decorations within budgetary limits.	5	
PLANNING (25 points)		
Develops project timeline (or something similar) and effectively uses it to track progress/meet deadlines.	5	
Provides staff/employee briefings that reflect appropriate planning and follow-up.	5	
Coordinates purchasing with supply.	5	
Accurately completes menus and production planning documents in a timely manner.	5	
Accurately computes recipe costs and pricing.	5	
MEAL MANAGEMENT (32 points)		
Coordinates with supervisor on work assignments, delegating tasks appropriately.	4	
Provides clear directions; prepares appropriate task lists.	4	
Ensures timely set-up of cafeteria and dining room.	4	
Ensures recipes are followed and timely preparation.	4	
Provides comprehensive and appropriate supervision and line back-up.	4	
Forecasts adequate amounts of food.	4	
Supervises meal service; is available to correct problems and answer questions.	4	
Coordinates leftover use, cleanup, and security of decorations.	4	
AFTER ACTION REPORT (18 points)		
Adequately covers all areas outlined in guidelines.	5	
Effectively analyzes what went well and what improvements could have been made.	5	
Submits report no later than 3 working days following the meal.	4	
Uses good grammar, punctuation, and expression.	4	
	Total Points Earned: (100 points possible)	
Intern's Signature:	Date:	
Preceptor's Signature:	Date:	
Site Coordinator's Signature:	Date:	

COMMENTS:

Western Kentucky University Dietetic Internship
 HMD 584 Advanced Community Nutrition
 2018/2019

Intern: _____

Lesson title: _____

The following rubric will be used to grade the Community Nutrition Program assignment. Please use it to assure you have completed all necessary components of the project. You will be graded on each lesson that you create, however the scores for items 8-16 and 23-28 will be averaged to determine an overall point value for these items. If you delivered the same lesson multiple times you only need to submit one lesson plan. In this case only one preceptor evaluation form will be submitted. (See the following page).

	Required Components	Points Possible	Points Earned
1.	Adequately defines the community	3	
2.	Provides necessary details regarding the target population	3	
3.	Uses journal articles or existing community data to support identified nutrition problems	8	
4.	Identifies existing community resources and gaps in nutrition services	8	
5.	Determines at least one appropriate goal for the program	3	
6.	Provides adequate rationale and explanation of the educational needs of the participants	3	
7.	Provides adequate rationale for the chosen program format	3	
8.	Includes all required components of the lesson plan	5	
9.	Lesson objectives are written using appropriate action verbs in terms of what the students are able to do	6	
10.	A sufficient number of lesson objectives are developed	3	
11.	Procedure of lesson plan includes introduction, body, conclusion	3	
12.	Includes sufficiently detailed outline of lesson that indicates when activities are performed	3	
13.	Learning activities are creative and relevant	7	
14.	Visual aides are visually appealing	6	
15.	Age appropriateness	3	
16.	Printed materials are at an appropriate reading level	3	
17.	Copies of utilized materials are included or photographs when appropriate	3	
18.	Marketing plan is adequately developed and copies of marketing materials are included	4	
19.	Reflection is thoughtful and addresses all required questions	5	
		Total: 82	