

Assurance of Student Learning Reflection 2024-2025	
College of Health and Human Services	Department of Applied Human Sciences
Food Service Design (certificate) (1784)	
Julia Williams	
Is this an online program? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Please make sure the Program Learning Outcomes listed match those in CourseLeaf. Indicate verification here <input checked="" type="checkbox"/> Yes, they match! (If they don't match, explain on this page under Evaluation)

Instructions: For the 2024-25 assessment, we are asking you to reflect on the last three-year cycle rather than collect data. It's important to take time to look over the results from the last assessment cycle and really focus on a data-informed direction going forward. In collaboration with your assessment team and program faculty, review each submitted template from 2021-2024 and consider the following for each Program Learning Outcome, add your narrative to the template, and submit the draft to your **ASL Rep** by **May 15, 2025**.

Program Student Learning Outcome 1	
Program Student Learning Outcome	Effectively implement safe, effective practices in food service areas
Evaluation	This is a new certificate implemented in 2024-25 without three prior years of data for analysis.
Measurement Instruments	Direct: Students will produce a kitchen safety handbook for employees. 20% of the completed final project for IDFM 345 will be collected for review.
Criteria & Targets	"Students will score 85%, in aggregate, on the rubric designed to measure this outcome."
Results & Conclusion	The program was just implemented in 2024-25, so there were not results available for review. However, the program is going to revise the SLO 1, to be to "Demonstrate knowledge of safety principles related to food, personnel, and consumers. The new measurement instrument will be successful passing of the ServSafe managerial exam. This is a national exam related to food service sanitation and minimizing food sanitation risks.
<u>**IMPORTANT - Plans for Next Assessment Cycle:</u>	The revised SLO will be entered into CourseLeaf and submitted via the curriculum process. The measurement instrument will be the ServSafe managerial exam. It will be administered in HMD 152. The target will be for 80% of students to pass the exam. Only students pursuing the certificate will be included in the analysis.

Program Student Learning Outcome 2	
Program Student Learning Outcome	Design best practices in terms of financial management (i.e. building cost-effective menus, analyze purchasing, and inventory control).
Evaluation	This is a new certificate implemented in 2024-25 without three prior years of data for analysis.
Measurement Instruments	Direct: As part of the final project in IDFM 345, students will produce a menu, budget, and inventory a restaurant design.
Criteria & Targets	80% of students will score 85% or better in aggregate.
Results & Conclusion	<p><u>Results:</u> N/A as program was just implemented in 2024-2025.</p> <p><u>Conclusions:</u> N/A as program was just implemented in 2024-2025.</p>
<u>**IMPORTANT - Plans for Next Assessment Cycle:</u>	<u>Plans for Next Assessment Cycle:</u> With implementation of the program, they have decided to remove SLO 2. The final project assessed (in what is currently listed as SLO 3) is the culminating project, has multiple components assessment and is sufficient for quality program assessment. This revision will be put through the curriculum process.

Program Student Learning Outcome 3	
Program Student Learning Outcome	Produce a food service design using the principles of kitchen design, appropriate cooking equipment using Revit or current industry software.
Evaluation	This is a new certificate implemented in 2024-25 without three prior years of data for analysis.
Measurement Instruments	Students will produce a final project with a set of construction documents, schedules, renderings, menu, presentation board and oral presentation.
Criteria & Targets	80% of students will score 85% or better in aggregate.
Results & Conclusion	<p><u>Results:</u> N/A as program was just implemented in 2024-2025.</p> <p><u>Conclusions:</u> N/A as program was just implemented in 2024-2025.</p>
<u>**IMPORTANT - Plans for Next Assessment Cycle:</u>	The data for the measurement instrument will be collected in IDFM 345. 20% of the completed final projects for IDFM 345 will be collected for review, if there are a particularly large number of certificate students. Only students pursuing the certificate will be included in the analysis.

Program Student Learning Outcome 4	
Program Student Learning Outcome	Effectively communicate to diverse populations
Evaluation	The HMD unit added this new SLO to provide assessment of communication to diverse populations. This specific SLO was approved in CourseLeaf at WKU in May 2024. All students within HMD will need to communicate with diverse populations in their future places of employment, so the methods of assessment are different based on the concentrations.
Measurement Instruments	<p>Instrument #1 Direct: Nutrition & Dietetic students and Food, Nutrition & Wellness students are required to take HMD 465 Community Nutrition. In this class, they are divided into groups to plan and deliver a nutrition program to the community, which targets populations from diverse backgrounds.</p> <p>Instrument #2 Direct: As part of HMD 373 Hospitality and Tourism Marketing, students create a marketing plan for a local business of their choice, applying core marketing principles to real-world challenges. A key focus is on effectively communicating to diverse populations by considering cultural, demographic, psychographic, and behavioral differences. Students will demonstrate their ability to analyze target markets, develop inclusive strategies, and present their ideas clearly and persuasively.</p>
Criteria & Targets	For both measurement instruments, 80% of students will score 80% or better, and the mean will be at least 80%.
Results & Conclusion	<p><u>Results:</u> N/A as program was just implemented in 2024-2025..</p> <p><u>Conclusions:</u> N/A as program was just implemented in 2024-2025.</p>
<u>**IMPORTANT - Plans for Next Assessment Cycle:</u>	Ms. Kelly Easterling (part-time faculty) will teach the HMD 465 Community Nutrition in the spring (course to collect instrument #1) and Dr. Soyeon Kim will teach the HMD 373 Hospitality and Tourism Marketing course in the fall (course to collect instrument #2).