Revised Assessment Plan
B.S. in Nutrition, Dietetics, and Hospitality Administration
March 20, 2013

Explanation of Learning Outcomes. The B.S. in Nutrition, Dietetics, and Hospitality Administration (NDHA) is a professionally oriented major with a strong emphasis on preparation of graduates for relevant positions. This professional orientation does not, however, obscure a commitment to providing each student with a strong and well-rounded education that will serve them in the various aspects of their lives beyond their careers. The student learning outcomes are that graduates will be able to:

1. Apply basic concepts of physical and behavioral sciences to nutrition care and hospitality operations.
2. Collect, analyze, and interpret quantitative data utilizing current technology.
3. Utilize effective oral and written communication skills, using current technology where appropriate.
4. Develop values and habits compatible with ethical and effective professional practices.
5. Demonstrate possession of perspectives and specific skills in nutritional care and/or hospitality operations, education, and management to enter a dietetics internship or function effectively in an entry-level position in hospitality administration.
EXPLANATION OF ASSESSMENT METHODS

<table>
<thead>
<tr>
<th>Method</th>
<th>Description</th>
<th>Type of Method</th>
<th>Timeline</th>
<th>Person Responsible</th>
</tr>
</thead>
<tbody>
<tr>
<td>Course-embedded: cBS-NDHA Assessment Plan 2013</td>
<td>Subject content knowledge-80% of students will meet the expectations. 80% of the students will be able to apply the information learned</td>
<td>Direct measure</td>
<td>Fall semester</td>
<td>Faculty Members who teach the course when data is scheduled to be collected. Data will be sent to program assessment team. Program coordinator responsible for maintaining data base.</td>
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<tr>
<td>Capstone projects in senior level courses</td>
<td>Students synthesize and apply knowledge acquired from previous program courses to an assigned situational problem. 85% of the students should be able to meet expectations.</td>
<td>Direct measures</td>
<td>Fall and spring semesters</td>
<td>Faculty teaching the courses – as stated above</td>
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<tr>
<td>Internship</td>
<td>Successful completion rate for internships program. 90% of students should be able to meet standards.</td>
<td>Direct measures</td>
<td>Summer, fall and spring semesters</td>
<td>Faculty members in cooperation with onsite supervisors. Data treated as above</td>
</tr>
<tr>
<td>Graduating Senior Surveys</td>
<td>Senior students assess their own achievement in relation to student learning outcomes of ND and HA programs.</td>
<td>Indirect measures</td>
<td>Spring semester</td>
<td>NDHA assessment team. Data analyzed and used for program modification. Storage as above.</td>
</tr>
<tr>
<td>Exit Interviews with graduating seniors</td>
<td>Random 20% sample of graduating seniors from each emphasis explores satisfactions/dissatisfactions with program.</td>
<td>Indirect</td>
<td>Annually</td>
<td>Non-NDHA faculty/staff collect the data and submit it to NDHA assessment team and coordinator for analysis and use by the program. Data</td>
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</table>
### Success in (post-baccalaureate) Dietetic Internship

Dietetic Internships is post-baccalaureate and external) assessed by determining the percentage of applicants selected, the completion rate for internships, and feedback from preceptors and internship directors using a brief survey.

- **Type:** Indirect
- **Frequency:** Annually
- **Data Source:** Didactic Program in Dietetics (DPD) collects data and submits to NDHA assessment team for storage in databank.

### Pass-rate on Dietetics Registration Examination (ND only)

Data are provided the Commission on Dietetic Registration (CDR). Although graduates cannot sit for this examination until they have completed an external dietetics internship, the accrediting body holds us accountable for the students’ success on the examination. 80% of graduates should be able to pass the exam on the first attempt.

- **Type:** Direct
- **Frequency:** Annually
- **Data Source:** Didactic Program in Dietetics (DPD) submits data to NDHA assessment team for storage in databank.

### Alumni surveys

Alumni surveys conducted annually by the NIU Assessment Office (One and 5-year-out surveys) explore general satisfaction with the University and the program

- **Type:** Indirect
- **Frequency:** Annually
- **Data Source:** NIU Assessment Office

### Accreditation by Accrediting Commission on Nutrition and Dietetics Education (ACEND)

Extensive self-study and a site visit. Program should be able to earn full accreditation

- **Type:** Indirect
- **Frequency:** Every 10 Years
- **Data Source:** DPD Director

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**Rubrics**

The rubrics used for assessment of program student learning objectives are subject to change depending on the course-embedded activity and the instructor. These rubrics are submitted every
year with the annual assessment update reports. This is also true for assessment rubrics and evaluation forms used by faculty supervisors and internship site supervisors.

OUTCOMES-BY- METHODS Matrix

<table>
<thead>
<tr>
<th></th>
<th>Course-embedded measures</th>
<th>Graduating Senior Surveys</th>
<th>Exit Interviews</th>
<th>Success at HA Internships</th>
<th>Alumni surveys</th>
<th>Accreditation Council for Education in Nutrition and Dietetics (ACEND)</th>
<th>Pass Rate on Dietitian Registration Exam</th>
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<tbody>
<tr>
<td>Apply basic concepts of physical and behavioral sciences to nutrition care and hospitality operations.</td>
<td>x</td>
<td></td>
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<td>Collect, analyze, and interpret quantitative data utilizing current technology.</td>
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<td>x</td>
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