

Assessment: Course Four Column

FALL 2015



El Camino: Course SLOs (IND) - Nutrition and Foods

ECC: NFOO 15:Nutr Infant/Young Childrn

Course SLOs	Assessment Method Description	Results	Actions
<p>SLO #1 Menus for Children - Following textbook study, direct instruction, and examination and analysis of typical preschool menus, students will create a one-week menu for children attending a preschool or day care program. This menu will be built with appropriate portions of nutrient-dense foods and varied selections, including vegetarian and culturally unique foods. A shopping list, including pack sizes, prices, and total cost projections will be included.</p> <p>Course SLO Status: Active Course SLO Assessment Cycle: 2013-14 (Fall 2013), 2014-15 (Spring 2015), 2015-16 (Fall 2015) Input Date: 11/29/2013</p>	<p>Project - A menu for young children in a preschool setting will be scored for appropriate portion sizes, nutrient density, food safety, and inclusion of a vegetarian and an ethnic meal.</p> <p>Standard and Target for Success: 80% of students will achieve 85% or above on this project.</p>	<p>Semester and Year Assessment Conducted: 2014-15 (Spring 2015) Standard Met? : Standard Met 19 students completed the final project. The scores were 100% - 5 students, 99% - 2 students, and one student each for these scores: 98, 97, 95, 94, 92, 91, 86, 82, and 80. 74% of students scored 85% and above, 85% of students scored 80% and above, and 15% of students scored below 80%. Most students scored well on this project. The instructor attributes this to a change in teaching strategy adopted this semester; we had four 'practice sessions' on menu-writing, one for toddlers, one for preschoolers, one for an expectant mother, and one for an 8-year old child. This seemed to increase student application of knowledge; they read about, listened, made notes, and saw audio-visual presentations about appropriate foods and portions, and were able to translate this 'book knowledge' to an ability to create menus. The three students who scored below 85% included foods that are choking hazards, inappropriate foods, submitted the project after the due date, and/or did not complete the shopping list and price calculations. (05/12/2015) Faculty Assessment Leader: Sue Ellen Warren</p> <p>Semester and Year Assessment Conducted: 2013-14 (Fall 2013) Standard Met? : Standard Not Met 65% of students scored 85% or above on this project. This</p>	<p>Action: The instructor will create four formal menu-writing peer collaboration projects, with a rubric for peer review. They will not be graded, just discussed. (10/17/2016)</p> <p>Action Category: Teaching Strategies</p> <p>Action: The instructor should show examples or models of acceptable and inferior student work. Students</p>

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		<p>is below what is expected by the instructor. (However, 30% scored between 80 and 84, and 5% scored 77%, so 100% of students scored above 76%)</p> <p>Students typically 1.) did not list age-appropriate portion sizes, 2.) included inappropriate foods (not nutrient-dense, or a choking hazard), and 3.) did not include prices on the shopping list, or did not total the prices. (01/31/2014)</p> <p>Faculty Assessment Leader: Sue Ellen Warren</p> <p>Faculty Contributing to Assessment: Sue Ellen Warren</p>	<p>could collaborate in a 'peer review' activity in evaluating sample student work with a scoring rubric. (01/31/2014)</p> <p>Action Category: Teaching Strategies</p>
	<p>Project - Students create a Breakfast, lunch, and two snack meal plan for 25 preschool children in a preschool or childcare setting. The menu must be nutrient dense, include one ethnic food and one vegetarian meal, be free of choking hazards, state appropriate serving sizes, and be non-repetitive. A shopping list including pack sizes, amounts needed, and current prices, including a projected cost for the week is included.</p> <p>Standard and Target for Success: It is expected that 80% or the students will complete this project with a score of 80% or above.</p>	<p>Semester and Year Assessment Conducted: 2015-16 (Fall 2015)</p> <p>Standard Met? : Standard Met</p> <p>35 students completed this project. 24 scored between 95-100 (69%). 8 scored between 90-95% (23%). 3 scored between 85-89% (9%) Nobody scored lower than 85%. These scores are much better than previous semesters. This is probably because the instructor has embedded menu-writing collaborative sessions into the semester. (12/09/2015)</p> <p>Faculty Assessment Leader: Sue Ellen Warren</p>	<p>Action: Continue to have students collaborate in menu writing exercises (12/09/2016)</p> <p>Action Category: Teaching Strategies</p>