

Course Outcomes Guide

Directions: Please complete this form to document your progress toward improving student learning. For each item, indicate your progress and your anticipated next steps. Thank you!

Course Title: Bio 206: Nutrition for Health Professionals **Date:** Fall 2013

Course Team: Bernard Murphy, Rebecca Beecroft

Expected Student Learning Outcomes

At the completion of Nutrition for Health Professionals, students will:

1. Have the ability to apply physiological and anatomical principles of homeostasis to nutrition, digestion, and related disease states.
2. Have the ability to analyze food labels and information accessed through technology, to modify nutritional intake, maintain healthy body weight, and minimize the risk of disease.
3. Exhibit the ability to use the core content of the course by an appropriate score on the comprehensive final examination.

Assessment (How do or will students demonstrate achievement of each outcome?)

Four Exams

Four lecture exams will be given over the course of the semester that consist of multiple choice questions and at least one extended response questions per exam.

Final Exam (Summative)

A final cumulative exam will be given. The final exam will consist of a case study that will require students to use the knowledge gained over the semester to accurately compute the caloric intake, caloric requirements and nutrient intake of the individual featured in the case study in order to identify problem areas and offer solutions for a healthy lifestyle that include dietary and lifestyle modifications.

Moodle Quizzes

A total of 14 online open-book/open-note formative quizzes designed to help students understand the content areas where more study is needed.

MyDietAnalysis

A personal nutrient analysis is required in which each student will track their caloric input and output, and physical activity over a one week period using MyDietAnalysis online software.

My Healthy Lifestyle Plan

On completion of their diet analysis each student will identify three areas for improvement and develop a personal eating and activity plan to address any identified deficits and promote a healthier lifestyle.

Nutrition Instruction Group Project

This assignment provides students with the opportunity to apply what they have learned to a novel situation, explain nutritional concepts to an audience and practice skills required for group collaboration.

Validation

Validation of the assessment strategies listed above will involve reviewing, comparing and evaluating student products with the specific content addressed by each assessment in order to determine whether or not the assessment is tied closely to the particular objective(s) and how well it is measuring student knowledge of the objective(s).

Results

This is the first semester for implementation of the assessments as described above. Results are encouraging, with an average score on the final assessment of 93.4%. On close examination it was noted that the final summative assessment did not address two of the course content objectives:

7. To be able to describe the major sources of food borne illness and the techniques
9. To identify the major nutritional risks during the various stages of the lifecycle.

Follow-up (How have you used or how will you use the data to improve student learning?)

The plan is to modify the summative assessment tool and include items that address course objectives #7 and #9.

Budget Justification

(What resources are necessary to improve student learning?)

None needed at this point in time.

Course: BIO 206

SLOA Data

Faculty

Team: R. Beecroft, B. Murphy

	SU 200 9	FA 200 9	SP 201 0	SU 201 0	FA 201 0	SP 201 1	SU 201 1	FA 201 1	SP 201 2	SU 201 2	FA 2012	SP 2013	SU 201 3
# Active students											34	19	
%W											8.8% (n = 3)	0	
*% walk-away Fs No final exam/grade = F											0	0	
% Success (A,B,C)											91.2% (n = 31)	100	
Mean Common Lab Practical Score											N/A	N/A	
Common Comprehensive Final Exam Score											93.4%		
Mean course grade											86.82 %	90.2 %	
Item Analysis Weakest Content Areas											7.To be able to describe the major sources of food borne illnesses and the techniques for control. 9. To identify the major nutritional risks during the various stages of the lifecycle.		

*% Walk-away Fs = Did not take the final exam and received a grade of F.

Content Areas

