Course ID	Course Name	Course SLO	Reporting Period	Number of Sections Assessed	Number of Students Assessed	Result	% of Students Who Met the SLO	Areas of Outstanding Student Performance	Areas of Student Performance in Need of Improvement	SLO Identified Resource Needs (See Instructions)	Explanation of Resources Needed
NUTRI 308	Weight Management	Calculate ideal body weight.	2017 - 2018: Fall 2017	1	16	100% of the students that participated in class on 09/25/17 (13 out of 16 or 81%) independently calculated their ideal body weight using the 1983 Metropolitan Height and Weight Tables during an inclass activity. In addition, students correctly calculated the ideal body weight of a subject using the Hamwi Equation in a case study as part of a group activity.	100	100% of students correctly determined ideal body weight using two different methods.	N/A	None	N/A
		Compare and contrast weight management plans, and create dietary recommendations for weight management based on individual needs, obstacles and goals.	2017 - 2018: Fall 2017	1	16	100% of the students that participated in class on 11/13/17 (13 out of 16 or 81%) successfully discussed the pros and cons of different fad diets. In addition, of the students that participated in the discussion board (13 out of 16 or 81%) successfully compared and contrasted the health implications of common diets. 100% of the students that completed the course with a passing grade (15 out of 16 or 93.75%) successfully created an individual plan for weight management and described ways to make lifestyle interventions culturally relevant in a discussion board.	85	100% of the students that completed the course with a passing grade (15 out of 16 or 93.75%) created a comprehensive plan for weight management.	N/A	None	N/A
		Conceive, develop and prepare healthy, nutritious meals.	2017 - 2018: Fall 2017	1	16	100% of the students that completed the course with a passing grade (15 out of 16 or 93.75%) successfully completed a Weight Management Plan Project which included developing and preparing healthy, nutritious meals.	94	100% of the students that completed the course with a passing grade (15 out of 16 or 93.75%) developed, prepared and reviewed five new recipes.	N/A	Equipment, Facilities, Instructional Assistants, Supplies	This class includes food demonstrations and needs to be taught in FL1-104 where there is access to an oven/stove, water, refrigerator, and pots and pans. Food supplies are needed and it certainly would be beneficial to have the help of an instructional assistant to gather the food supplies and do prep work for preparing recipes.
		Discuss the health risks associated with being over- and underweight with special consideration of disordered eating patterns.	2017 - 2018: Fall 2017	1	16	100% of the students that participated in class on 09/18/17 (13 out of 16 or 81%) and the online discussion board the week of 09/11/17 (16 out of 16 or 100%) correctly discussed the health risks associated with being over and underweight. In addition, 93% of the students that successfully completed the class correctly answered 10 or more of the 15 multiple choice questions on Quiz 1.	91	In the discussion board, 100% of students discussed the relationship between overweight, obesity and chronic disease.	N/A	None	N/A

		Evaluate body composition using multiple assessment methods.	2017 - 2018: Fall 2017	1	16	100% of the students that participated in class on 09/25/17 (13 out of 16 or 81%) evaluated their body composition using multiple assessment methods during an inclass activity. In addition, 93% of the students that successfully completed the class correctly answered 10 or more of the 15 multiple choice questions on Quiz 2.	96	100% of students correctly evaluated body composition using multiple assessment methods	N/A	None	N/A
		Record food intake to analyze and evaluate an individuals diet based on basic nutrition scientific principles.	2017 - 2018: Fall 2017	1	16	100% of the students that completed the course with a passing grade (15 out of 16 or 93.75%) successfully completed a Weight Management Plan Project which included recording their diet for one week and analyzing whether their nutrient intake met their needs in accordance with the Dietary Reference Intakes.	94	100% of the students that completed the course with a passing grade (15 out of 16 or 93.75%) recorded and analyzed their diet for one week.	N/A	None	N/A
NUTRI 322	Nutrition Issues Throughout Life	Appraise nutrient needs and design ways to meet those needs under normal conditions at each stage of life	2017 - 2018: Fall 2017	1	12	84.25% of assessed students met the criteria for SLO 3.	84			Other	An additional full-time faculty to assist in updating SLOs would significantly improve assessment in this course.
			2017 - 2018: Fall 2017	1	12	Overall score of 84.25% met the criteria for SLO 3. Four separate discussion questions were assessed that spanned "normal" conditions across the lifespan that included: 1)Nutrition prior to pregnancy; avg score of 78% by 12/17 students, 2) infant nutrition: breastmilk vs. formula; avg score of 85% by 12/17 students 3) adolescent nutrition; avg score of 86% by 12/17 students and 4) nutrition for the aging adult; avg score of 88% by 12/17 students.	84			Other	An additional full-time faculty to assist in updating SLOs would significantly improve assessment in this course.
		Build a basic healthy eating plan for a person at any stage in the life cycle.	2017 - 2018: Fall 2017	1	12	Twelve out of 21 students were assessed for this assignment. The average score was 77.5%, low score of 42.5% and high score of 100%.	78	Students are able to meet the basic participation frequency requirements.	Identification of trusted, academically credible sources of information.	Other	An additional full-time faculty to assist in updating SLOs would significantly improve assessment in this course.
		Demonstrate independent learning and effective communication skills.	2017 - 2018: Fall 2017	1	17	70.93% of students successfully met the requirements for independent learning and effective communication skills.	71			Other	An additional full-time faculty would significantly improve this assessment.
		Evaluate the adequacy of various diets by using computerized diet analysis software.	2017 - 2018: Fall 2017	1	13	78% of students successfully met the SLO 4 by completing the dietary assessment of a hypothetical nutrition patient.	78		Students need additional assistance in using an online dietary assessment software. This course has an advisory of NUTRI 300, where this is a required skill. However, understanding that there are no prerequisites for this course requires a reassessment of this SLO.	Other	An additional full-time faculty would assist in significantly improving this assessement.

		Show an understanding of the basic principles of nutrition.	2017 - 2018: Fall 2017	1	17	An pre- and post-assessment was given to evaluate student understanding of the basic underlying principles of nutrition. The results were as follows: n=17 Entry Quiz 44.6% Exit Quiz 81.4 %	81			Other	An additional full-time faculty to assist in updating SLOs would significantly improve assessment in this course.