



UNIVERSITY OF ARKANSAS
PULASKI TECH

Course-Level Assessment Report

Course: HLSC 2300

Academic Year: 2020-2021

**Due to Chair/Program Director and Faculty Assessment Chair by
September 4**



1. Name of course: Nutrition
2. Name of individual(s) compiling report: Shannon S Wilcox and Jamie R Ryan
3. Date of submission: September 4, 2021
4. Academic year: 2020-2021

Course-Level Learning Outcomes

1. What are the Course-Level Outcomes (CLOs)?

CLO 1: Students will be able to identify and explain nutrients, meal planning, and nutrition related anatomy and physiology.

CLO 2: Students will be able to interpret nutrition and health related information in order to develop goals that address nutrition related health conditions.

CLO 3: Students will be able to apply knowledge related to energy metabolism, body composition, weight management, and fitness.

2. Which CLOs were addressed for the academic year?

CLO 1: Students will be able to identify and explain nutrients, meal planning, and nutrition related anatomy and physiology.

3. Which CLOs are being addressed in your assessment plan in the upcoming academic year?

CLO 1: Students will be able to identify and explain nutrients, meal planning, and nutrition related anatomy and physiology.

CLO 2: Students will be able to interpret nutrition and health related information in order to develop goals that address nutrition related health conditions.

4. Explain the assessment cycle.

We will assess the same assignment for 3years (3 Fall semesters and 3 Spring Semesters) adjusting after each term based on findings and data analysis, striving to meet/exceed the goals. After 3 years of data collection and edits we will move on to formally assessing a different CLO. This assessment cycle will begin Fall 2021.

5. What are the assessment methods? Are they direct or indirect?

Digestive Anatomy and Physiology Assessment – Direct Assessment: Students identify major anatomical parts and answer questions related to the physiology of the gastrointestinal tract in an interactive digital format. The assignment includes animations, calculations, and questions that promote critical thinking.

Meal Planning Assessment – Direct Assessment: Students plan a well-balanced meal implementing knowledge obtained through course activities. Students fill in a table form on a document to plan a well-balanced, nutrient dense meal, including meal preparation information and serving size details.

6. What are the assessment goal(s), including benchmarks?

The assessment goal of the HLSC sub-department is that 70% of students will demonstrate success by achieving “meets expectations” by scoring (70%) or above on assessment assignment. Data will be collected and reviewed prior to the end of each semester. This will allow faculty to edit as needed.

7. What were the findings for the academic year?

Digestive Anatomy and Physiology Assessment Fall 2020:

116 students completed the assessment assignment. 68 students, 58.6% of students met the goal of 70% or greater.

Digestive Anatomy and Physiology Assessment Spring 2021:

110 students completed the assessment assignment. 77 students, 70% of students met the goal of 70% or greater.

Meal Planning Fall 2020:

94 students completed the assessment assignment. The average score on the assignment was 83%.

Meal Planning Spring 2021:

85 students completed the assessment assignment. The average score on the assignment was 84.25%.

8. What is your analysis of the findings?

Analysis of Results, Fall 2020, Digestion: 68/116, 58.6% of total students assessed met the goal of 70% proficiency on the assessment assignment. This is an improvement from last year's scores of Fa19: 53.6% and Sp20: 54%.

Analysis of Results, Spring 2021, Digestion: 77/110, 70% of total students assessed met the goal of 70% proficiency on the assessment assignment. This is an improvement of 11.4% from the previous semester, listed above, and meets our goal.

Analysis of Results, Fall 2020, Meal Planning: 94 students participated in the assessment assignment. The average score was 83%.

Analysis of Results, Spring 2021, Meal Planning: 85 students participated in the assessment assignment. The average score was 84.25%.

For most sections in both semesters, serving size continued to be a challenge for students. We noticed lower scores on the nutrient density area as well. Students score well on balance/food groups and nutrient dense food items and meet goals set on these sections of the assignment.

Face to face courses had a "hyflex" attendance policy in place, which allowed flexibility and virtual alternate options available for attendance due to the Covid-

19 pandemic. These changes may have impacted the total number of participants. Fewer total students participated in the assessment assignment compared to the previous academic year. We provided videos about meal planning concepts for students per our previous plan.

9. What is the action plan for the upcoming academic year? Explain.

The HLSC 2300 Nutrition faculty begin a new three-year assessment cycle in the Fall 2021 semester. We will continue the digestion assessment; however, we will not report data on this assignment.

Nutrition will continue to formally assess for CLO 1 and will add CLO2 in this cycle. The new assessment tool will include short answer questions that focus on students' interpretation and practical application of knowledge regarding nutrients, meal planning, and nutrition related health conditions. A grading tool will accompany the assessment to guide students.

The HLSC team wants to ensure we are grading consistently and will continue have norming workshops. We will grade the assignment together, as a sub-department to increase consistency and standardization of the assignment and to limit subjectivity among instructors. This can be done via an online group meeting format for convenience and health safety, if needed.

HLSC faculty will continue to consult with stakeholders about current trends and standards regarding instruction.