

Program SLOs

Nutrition and Foods

A.S. Degree- Nutrition and Foods

Certificate of Achievement-- Nutrition and Foods, Community Nutrition; Plant-Based Nutrition and Sustainable Agriculture

| Program Student Learning Outcomes From the 2015 PrOF (Program Review) Update | | | |
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| 1 | Program Student Learning Outcome (P-SLO) | Communication | <ul style="list-style-type: none"> Demonstrate independent learning and effective communication skills |
| 2 | Program Student Learning Outcome (P-SLO) | Nutrition Principles | <ul style="list-style-type: none"> Explain the principles of nutrition and its affect on health |
| 3 | Program Student Learning Outcome (P-SLO) | Behavior and nutrition | <ul style="list-style-type: none"> Demonstrate a fundamental understanding of health behaviors on nutritional and health status. |
| 4 | Program Student Learning Outcome (P-SLO) | Food service management | <ul style="list-style-type: none"> Demonstrate a fundamental understanding of food service management function |
| 5 | Program Student Learning Outcome (P-SLO) | Management Styles | <ul style="list-style-type: none"> Compare the effectiveness of various management styles |
| 6 | Program Student Learning Outcome (P-SLO) | Research | <ul style="list-style-type: none"> Interpret current research |

A.S. – Nutrition and Foods Student Learning Outcomes*

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| SLO 1 Demonstrate independent learning and effective communication skills |
| SLO 2 Explain the principles of nutrition and its affect on health |
| SLO 3 Demonstrate a fundamental understanding of health behaviors on nutritional and health status |
| SLO 4 Demonstrate a fundamental understanding of food service management function |
| SLO 5 Compare the effectiveness of various management styles |
| SLO 6 Interpret current nutrition research |

Certificate-- Nutrition and Foods, Community Nutrition Student Learning Outcomes*

SLO 1 Demonstrate independent learning and effective communication skills

SLO 2 Explain the principles of nutrition and its affect on health

SLO 3 Demonstrate a fundamental understanding of health behaviors on nutritional and health status

Certificate – Plant-Based Nutrition and Sustainable Agriculture Student Learning Outcomes*

SLO 1 Demonstrate independent learning and effective communication skills.

- Demonstrate responsibility for personal action and choices.
- Communicate effectively both orally and in writing.

SLO 2 Explain the principles of nutrition and its effect on health.

- Relate the dietary causes of chronic diseases.
- Evaluate the role of plant-based foods on health and the environment.

SLO 3 Demonstrate a fundamental understanding of health behaviors on nutritional and health status.

- Schematize the effects of personal food choice on health, the environment and public policy.

SLO 4 Basic and advanced plant science/horticulture skills development and improvement.

- Demonstrate and apply the theories of sustainable and organic agriculture.
- Demonstrate a fundamental understanding of soils, soil development, soil building and preparation and sustainable soil management.
- Demonstrate a fundamental understanding of hydraulics and irrigation design, installation, and water management principles and practices.
- Create agriculture design concepts based on sound, sustainable soil management, water conservation, construction and maintenance, and integrated pest management best practices.

SLO 5 Effectively and accurately prepare and analyze raw ingredients and prepared foods.

- Evaluate food through sensory evaluation of texture, taste, color, presentation, smell and umami.
- Identify optimal cooking procedures/heat transfer to maximize nutrient content as well as the quality of the ingredients and dish as a whole.
- Analyze quality defects in cooked products and specify possible errors in techniques or ingredient selection.

SLO 6 Implement proper sanitary and safety techniques.

- Demonstrate appropriate food handling and sanitary techniques.
- Utilize kitchen tools/equipment appropriately.

* Developed through the Curriculum Committee approval process