### Undergraduate Degree Program

#### Dietetics and Nutrition - BS

#### Mission Statement
The mission of the DPD at FIU is to provide academic preparation for individuals in the field of dietetics and nutrition. Graduates may enter the job market or continue their education to complete professional requirements to become a Registered Dietitian. Students entering the program are from a broad geographical region in South Florida and generally choose to remain in this area after graduation.

#### Student Learning Outcomes
FIU Dietetics and Nutrition - BS graduates should be able to achieve the following:

<table>
<thead>
<tr>
<th>Content/Discipline Knowledge Skills</th>
<th>Direct Measures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Students will be able to determine the nutrient requirements, dietary adequacy and special nutritional concerns for pregnancy, infancy, childhood, adolescence and adulthood including aging.</td>
<td><strong>Procedure:</strong></td>
</tr>
</tbody>
</table>

Measure #1

The outcome is measured by an essay written in FOS 4041L Food Science Lab. The evaluation is conducted by the instructor and the program director. This course is taught in the spring.

- a. Purpose and Literature Review
- b. Method Selection (version of recipe, testing method and nutrient analysis)
- c. Results and discussion (summary findings)

The evaluation utilizes the following scoring:

1. Introduction/Literature Review (20 points)
2. Methods (40 points)
3. Results (40 points)

These scores are out of a possible 100 point total.

**Sampling:**

80% of students
Minimum Criteria for Success:
Students will achieve a minimum score of 80 out of 100.

Procedure:

Measure #2
The outcome is measured by a 2nd written essay (1st is practice) in HUN 4241 Advanced Nutrition. The evaluation is conducted by the instructor and the DPD program director. This course is taught in the fall and spring semesters. The competencies that are evaluated using a 30-point rubric are:
a. Grammar including spelling and punctuation
b. Clarity of Writing and Format, Organization and Flow and Orientation to Topic
c. Content is discussed sufficiently demonstrating critical-thinking skills
The evaluation utilizes the following scoring competency:
A. Intro, organization/flow, clarity of writing/format, grammar/spelling
   1. Low (0 point)
   2. Middle (1 point)
   3. High (2 points)
B. Critical Thinking (0-4 pts); content (aim, conclusions, summary; 0-4pts); topic importance (0-3 pts)
These scores are out of a possible 30 points total.

Sampling:
80% of students

Minimum Criteria for Success:
Students will achieve at least 24 points out of 30 point scale.

Procedure:
Measure #3
Students enroll in DIE 4963 Comprehensive Dietetic Examination during the last semester of the program. The comprehensive examination is a random 125-question exam covering the major domains within the curriculum. The comprehensive examination is a Pass/Fail test. All didactic students must take the examination their final semester in the dietetics program. Students are given two attempts to pass the examination and examinations are scheduled two days apart.

Sampling:
Students in their last semester of the program.

Minimum Criteria for Success:
To pass the comprehensive examination students must answer a minimum of 87 out of 125 questions (70%) or higher of the test items correctly.

Procedure:
Measure #1
Students enroll in DIE 4963 Comprehensive Dietetic Examination during the last semester of the program. The comprehensive examination is a random 125-question exam covering the major domains within the curriculum. The comprehensive examination is a Pass/Fail test. All didactic students must take the examination their final semester in the dietetics program. Students are given two attempts to pass the examination and examinations are scheduled two days apart.

Sampling:
Students in their last semester of the program.

Minimum Criteria for Success:

Students will be able to determine the preparation, storage, handling of food products and adequacy of meals, meal service and delivery of foods to customer/client.
To pass the comprehensive examination, students must answer a minimum of 87 out of 125 questions (70%) or higher of the test items correctly.

**Procedure:**

Measure #2
The outcome is measured by a research paper written in DIE4564 Evidenced Based Research Methods. The evaluation is conducted by the instructor and DPD program director. This course is taught in the fall. The competencies that are evaluated using a 25-point rubric are:

a. Research Topic Content

The evaluation utilizes the following scoring (subsections under each competency):

1. High Mastery (1 point)
2. Average mastery (0.5 point)
3. Low Mastery (0 point)

These scores are out of a possible 25 points.

**Sampling:**

80% of students enrolled in DIE 4564

**Minimum Criteria for Success:**

Students will achieve at least a 17 on a 20, or 25-point rubric.

**Procedure:**
Measure #3
The outcome is measured by an essay written in FOS 4041L Food Science Lab. The evaluation is conducted by the instructor and graduate assistant. This course is taught in the spring. The competencies that are evaluated using a 40 point guideline scale are:
   a. Literature Review
   b. Method Selection (version of recipe, testing method and nutrient analysis)
   c. Results and discussion (summary findings)
The evaluation utilizes the following scoring:
   1. Introduction/Literature Review
   2. Methods
   3. Results including oral and written presentation
These scores are out of a possible 40 point total.

**Sampling:**
80% of students enrolled in FOS 4041L

**Minimum Criteria for Success:**
Students must achieve at least 32 points on a 40 point scale, or 70 on a 100 point scale.

**Procedure:**
Measure #4
The outcome is measured by a project covering an in-service aspect of food management. This project includes a written report and a presentation, evaluated by a 55-point rubric. Evaluation is conducted by the instructor.

**Sampling:**
80% of students enrolled in DIE 4365

**Minimum Criteria for Success:**
<table>
<thead>
<tr>
<th>Students will achieve at least 44 on a 55 scale.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Procedure:</strong></td>
</tr>
<tr>
<td>Measure #5</td>
</tr>
<tr>
<td>The outcome is measured by a restaurant review written assignment. Evaluated by the instructor, using a 25-point rubric.</td>
</tr>
<tr>
<td><strong>Sampling:</strong></td>
</tr>
<tr>
<td>80% of students enrolled in DIE 3125</td>
</tr>
<tr>
<td><strong>Minimum Criteria for Success:</strong></td>
</tr>
<tr>
<td>Students will earn a minimum of 25 on a 25 points scale.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Technology Integration:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Demonstrate a usage of technology for project/presentation development.</td>
</tr>
<tr>
<td><strong>Procedure:</strong></td>
</tr>
<tr>
<td>Outcome is measured by a researched oral presentation. Entire presentation evaluation is conducted by the instructor using a 55-point rubric, of which the technology component is assessed as UNMET / MET / EXCEEDED.</td>
</tr>
<tr>
<td><strong>Sampling:</strong></td>
</tr>
<tr>
<td>All students enrolled in DIE 4506</td>
</tr>
<tr>
<td><strong>Minimum Criteria for Success:</strong></td>
</tr>
<tr>
<td>Students will achieve at least MET.</td>
</tr>
</tbody>
</table>

<p>| Critical Thinking Skills |</p>
<table>
<thead>
<tr>
<th>Direct Measures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Students will be able to demonstrate problem-solving to critical-</td>
</tr>
<tr>
<td><strong>Procedure:</strong></td>
</tr>
</tbody>
</table>
thinking skills as applied to research topics, case studies or current trends identified in dietetics.

Measure #1
The outcome is measured by a project covering an in-service aspect of food management. This project includes a written report and a presentation, evaluated by a 50-point rubric. Evaluation is conducted by the instructor.

**Sampling:**
80% of students enrolled in DIE 4365

**Minimum Criteria for Success:**
Students will achieve at least 44 points on the 50 point scale.

**Procedure:**
Measure #2
The outcome is measured by a 2nd written essay (1st is practice) in HUN 4241 Advanced Nutrition. The evaluation is conducted by the instructor and the DPD program director. This course is taught in the fall and spring semesters. The competencies that are evaluated using a 30-point rubric are:

a. Grammar including spelling and punctuation
b. Clarity of Writing and Format, Organization and Flow and Orientation to Topic
c. Content is discussed sufficiently demonstrating critical-thinking skills

The evaluation utilizes the following scoring competency:

A. Intro, organization/flow, clarity of writing/format, grammar/spelling
   1. Low (0 point)
   2. Middle (1 point)
   3. High (2 points)
B. Critical Thinking (0-4 pts); content (aim, conclusions, summary; 0-4 pts); topic
   importance (0-3 pts)
   These scores are out of a possible 30 points total.

**Sampling:**
80% of students enrolled in HUN 4241

**Minimum Criteria for Success:**
Students will achieve at least a 17 on a 25, or 30 point scale.

**Procedure:**
Measure #3
The outcome is measured by a research paper written in DIE4564 Evidenced Based Research Methods. The evaluation is conducted by the instructor and DPD program director. This course is taught in the fall. The competencies that are evaluated using a 25-point rubric are:

a. Critical Thinking
b. Topic Content

The evaluation utilizes the following scoring (subsections under each competency):
1. High Mastery (1 point)
2. Average mastery (0.5 point)
3. Low Mastery (0 point)
These scores are out of a possible 25 point total.

**Sampling:**
80% of students enrolled in DIE 4564

**Minimum Criteria for Success:**
Students will achieve at least 17 points on a 25 point scale.

**Procedure:**
Measure #4
The outcome is measured by an essay written in FOS 4041L Food Science Lab. The evaluation is conducted by the instructor and the program director. This course is taught in the spring:

a. Purpose and Literature Review
b. Method Selection (version of recipe, testing method and nutrient analysis)
c. Results and discussion (summary findings)

The evaluation utilizes the following scoring:
1. Introduction/Literature Review
2. Methods
3. Results

**Sampling:**
80% of students enrolled in FOS 4041L

**Minimum Criteria for Success:**
Students will achieve a minimum score of 32 on a 40 point scale, or 70 on a 100 point scale.

---

**Communication Skills**
Students will be able to develop and deliver effective oral presentation on contemporary dietetics and nutrition issues.

---

**Direct Measures**

**Procedure:**
An oral scientific presentation in DIE 4506 will be used for the assessment. The rubric used consists of a 100 point rubric related to oral communication.

**Sampling:**
All students enrolled in DIE 4506

**Minimum Criteria for Success:**
All students will achieve a minimum of 80 points on a 100 point rubric.