

Dietetics



Student Handbook

McNeese State University
Department of Nutrition and Family Studies
Revised 8/08

Introduction

This Student Handbook has been developed as an informational guide for students in the Dietetics Concentration in the Department of Nutrition and Family Studies (NUFS) at McNeese State University. The information is intended to supplement other Department, College, and University publications that contain official policies and procedures. Students should read and become familiar with the current:

- McNeese State University website: www.mcneese.edu
- McNeese State University Catalog
- McNeese State University Schedule of Classes

The Didactic Program in Dietetics (DPD) at McNeese State University is located in the Department of Nutrition and Family Studies which is housed in the College of Science. Graduates of the DPD receive a Bachelor of Science (B.S.) degree in Family and Consumer Sciences with a concentration in Dietetics. Current enrollment in the DPD is approximately 60 undergraduate and special (have a degree and are meeting requirements) students.

The DPD has been granted accreditation by the Commission on Accreditation for Dietetics Education (CADE) of The American Dietetic Association (ADA). CADE is a specialized accrediting body recognized by the Commission on Recognition of Postsecondary Accreditation and the United States Department of Education. The address and phone number of CADE is 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, 312.899.0040 Ext. 5400. The website is www.eatright.org/cade.

Department of Nutrition and Family Studies

VISION:

To be the standard of excellence for our global learning community in the discipline of Nutrition & Dietetics and the discipline of Family & Child Studies.

MISSION:

To prepare students for successful careers in the discipline of Nutrition & Dietetics and the discipline of Family & Child Studies, with a focus on competence in prevention, education, and intervention in their chosen profession.

DEPARTMENTAL OBJECTIVES:

- Develop critical thinking skills
- Strengthen oral, written, and technological communication
- Instill research principles and incorporate discipline-specific application
- Promote community involvement and leadership
- Cultivate interest in life-long learning
- Foster awareness of the global community

Didactic Program in Dietetics: Mission and Goals

The mission of the Didactic Program in Dietetics is to provide opportunities for students to achieve academic excellence, utilize critical thinking skills, and pursue personal interests in the area of dietetics. The primary purpose of the program is the academic preparation of students for entry into a dietetic internship or a graduate program. A secondary purpose of the program is to contribute to the pool of Registered Dietitians in the Southwest Louisiana community.

The program strives to provide students with a broad, general education in the areas of advanced nutrition, clinical nutrition, community nutrition, food science, and foodservice systems management. The program provides students with the knowledge required as a foundation for supervised practice for entry-level dietitians. It also strives to promote life-long professional development through self-directed learning and innovative thinking skills.

The program's goals and associated outcome measures are as follows:

Goal #1: Prepare students for successful entry into a Dietetic Internship or a graduate program.

Outcome Measures:

1. Graduating students will assess preparation to meet foundation knowledge and skills for entry-level dietitian education programs as set out by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association (ADA) with an average rating that meets or exceeds a score of 3 on a scale of 1 to 5 on the Program Graduate Evaluation.
2. Within one year of completing the program, at least 75% of graduates will obtain one or more of the following: acceptance into a graduate program, appointment to a dietetic internship, or employment.

Goal #2: Provide employers with Registered Dietitians who demonstrate competency in professional, technical, and management skills.

Outcome Measures:

1. At least 75% of employers will rate program graduates as 'excellent' or 'above average' in the areas of "professional and technical skills" and "management skills."
3. At least 75% of employers will indicate 'excellent' or 'above average' that program graduates have an effective body of knowledge.

Goal #3: To contribute to the pool of Registered Dietitians in the Southwest Louisiana region.

Outcome Measures:

1. The program will maintain a 75% or higher completion rate for students who have been enrolled in the program for two or more consecutive semesters.
2. At least 90% of program graduates who apply for a dietetic internship will complete it.

3. The pass rate for first-time test takers of the registration exam will be 80% or higher.
4. At least 50% of dietitians practicing in Southwest Louisiana will be graduates of the program.

Student Outcomes

Upon completion of the program:

1. Students will exhibit the ability to utilize appropriate and effective communication skills and tools in a variety of settings.
2. Students will demonstrate the ability to integrate a broad understanding of all aspects of food and nutrition, food science, food production, eating behaviors, public policy, and disease prevention to provide evidence-based nutrition recommendations for promoting health and wellness to individuals and communities.
3. Students will demonstrate the ability to decipher credible sources of information; examine, integrate and assess that information, and be able to solve problems and make appropriate decisions and inferences.
4. Students will demonstrate the skills necessary to carry out the nutrition care process in varied settings involving individuals and communities.
5. Students will acquire the skills necessary to manage a variety of resources in diverse settings.
6. Students will be familiar with health care systems and the variety of settings in which dietetics is practiced, including the policies, issues and agencies that affect the operation of various health care systems.
7. Students will represent the profession of dietetics with appropriate skills and behaviors, including lifelong learning, ethical behavior, and teamwork.

The DPD curriculum can be completed in four years. However, careful planning is required to insure that the courses are scheduled in the appropriate sequence. The program meets or exceeds the knowledge requirements of the Standards of Education as established by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association (ADA).

Program Fees

In addition to McNeese State University tuition and fees (listed in the current catalog), books, and living expenses, potential fees associated with the DPD may include:

- | | |
|---|------------------|
| • Laboratory coat | \$30.00 |
| • Field trip expenses | \$50.00 |
| • Calculator | \$60.00 |
| • Student Dietetic Association | \$10.00 per year |
| • Students enrolled in NUFS 459: | |
| • Professional liability insurance (NUFS 459) | \$20.00 |
| • Associate membership in ADA | \$49.00 |
| • Medical exam, TB test, immunizations | varies |

Information about university fees and tuition available at: www.mcneese.edu.

Academic Advising

Academic advising within the Department of Nutrition and Family Studies is a continual process. Your first conference should occur as early as possible during your first semester in the department. Academic advising is divided between two faculty members:

Students whose last name begins with A-L:

Beth Fontenot, MS, LDN, RD

Gayle Hall, Room 202

Office phone: 337-475-5970

E-mail: bfontenot@mcneese.edu

Website: www.faculty.mcneese.edu/bfonteno

Students whose last names begin with M-Z:

Eljeana Quebedeaux, MS, LDN, RD

Gayle Hall, Room 208

Office phone: 337-475-5000

Email: equebedeaux@mcneese.edu

Planning and scheduling your program is ultimately your responsibility. Fulfilling this responsibility requires contacting your advisor to make appointments for conferences and following the scheduling guidelines outlined in this Handbook.

Since the Didactic Program in Dietetics at McNeese State University meets the knowledge requirements specified by the Commission on Accreditation for Dietetics Education (CADE), students completing the program will not only receive a Bachelor of Science degree, but also a Verification Statement indicating that CADE knowledge requirements have been completed.

Didactic Program Requirements

Students who declare a concentration in dietetics in the Department of Nutrition and Family Studies are not automatically admitted into the Didactic Program in Dietetics. Students must meet all requirements and make application for admission. To be eligible to apply to the DPD, the student must meet the following criteria by the end of the semester that the application is made:

- Have completed all courses as outlined on page 12 of this handbook.
- Have a cumulative GPA of 2.8 or higher
- Have no grade below “C” in any DPD or NUFS course
- Be a member of the American Dietetic Association

The student must obtain an application form for the DPD from the Program Director during the first semester of the junior year and submit it by the end of that semester.

Requirements for a Bachelor of Science degree in Nutrition and Family Studies with a concentration in Dietetics are listed in the McNeese State University Catalog. A recommended "Sample Plan" is also included in this handbook.

Graduates of the DPD meet the foundation knowledge and skills for entry-level dietitian education programs as set out by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association (ADA). Upon completion of the program, graduates are eligible to apply for a supervised practice experience. Admission to supervised practice programs is competitive. Each program strives to select candidates who have the potential to be successful in the supervised practice experience and pass the Registration Examination for Dietitians.

Successful Program Completion

Part of the educational training is a field experience in a local facility. In order to enroll in this field experience class (NUFS 459) and receive a Verification Statement that acknowledges successful completion of the DPD, a student must meet the following criteria:

- Have an overall GPA of at least 2.8
- Have no grade lower than “C” in any DPD or NUFS course
- Score 70% or better on a competency exam

DPD courses are designated by an asterisk (*) on the “Sample Plan for the Didactic Program in Dietetics” found on page 11. Students in the Department of Nutrition and Family Studies, upon completion of the courses and credit hours specified for the program, will be awarded a Bachelor of Science degree. The total number of credit hours required for graduation in the Dietetics Concentration is 131 hours. Students are required to complete an Application for Degree at the beginning of the semester of anticipated graduation. This application may be obtained from the department secretary.

Dietetic Internships

To be eligible to take the Registration Examination for Dietitians, a student must complete a dietetic internship upon completion of a bachelor’s degree. Applications to dietetic internships are submitted in September and February with appointments made via computerized matching in November and April. The DPD Director maintains a file of application materials from many of the current programs. More information is available at:

The selection process varies among supervised practice programs, but in general, criteria for selection include the following:

- Overall grade point average (GPA)
- GPA in major courses or GPA in science courses
- Work experience (type and amount)
- Leadership abilities
- Personal characteristics

It is important to recognize that not all students are accepted into a supervised practice experience. Initial acceptance into a practice program occurs almost exclusively for students with a GPA of 2.7 or higher. Some graduates with lower GPAs have been accepted after 2 or more years of work experience in the dietetics area.

Student Record Policy

Each student in an undergraduate program in the Department of Nutrition and Family Studies has a folder in Room 119 of Gayle Hall. This folder contains a copy of the student's academic record. The folder can be checked out by the student for the purpose of meeting with an adviser for schedule planning. It is to be returned to the department secretary and not to be removed from the building.

Student records and access to them are regulated by the Family Education Rights and Privacy Act of 1974. According to the act, education records are "records, files, documents, and other materials which contain information directly related to a student and are maintained by any unit of the University."

Each semester in the Class Schedule, McNeese State University informs students of their rights under the Family Educational Rights and Privacy Act (FERPA). The University intends to fully comply with this Act which gives students the right to inspect and review their educational records, to request correction of inaccurate or misleading information, to authorize disclosure of educational records and to file complaints with the U.S. Department of Education concerning alleged failure to comply with the Act.

Questions regarding FERPA may be referred to the Dean of University Services and Registrar.

Grievances and Solving Problems

Resolution of grievances about academic problems or complaints about faculty, such as violations of university requirements, incompetence and misconduct, begin first with speaking with the faculty member or instructor. If the difficulty is not resolved, the student may make an appointment with the department head. If satisfactory resolution does not occur after this meeting, the student may take the grievance to the Dean of the College of Science, and if necessary, the Provost.

The Grade Appeals Procedure is outlined in the McNeese State University Catalog. Grievances involving discrimination or harassment (racial, sexual orientation, gender, etc.) should be referred to the Office of Human Relations and Social Equity. A copy of the University's Diversity Awareness Policy is available from that office or may be found online at <http://www.mcneese.edu/depts/hrse/diversity/VI.htm>.

Notice of Opportunity to File Complaints with the Commission on Accreditation for Dietetics Education

The Commission on Accreditation for Dietetics Education will review complaints that relate to a program's compliance with the accreditation/approval standards. CADE is interested in the sustained quality and continued improvement of dietetics education programs but does not intervene on behalf of individuals or act as a court of appeal for individuals in matters of admission, appointment, promotion or dismissal of faculty, staff, or student.

A copy of the accreditation/approval standards and/or CADE's policy and procedure for submission of complaints may be obtained by contacting the Education and Accreditation Team at The American Dietetic Association at 216 West Jackson Boulevard, Suite 800, Chicago, IL 60606-6995 or by calling 1-800-877-1600 ext. 5400.

Student Dietetic Association

Students are encouraged to join and actively participate in the Student Dietetic Association (SDA). Members participate in on-campus activities, fund-raising projects, and community service projects. The organization offers students opportunities to develop leadership skills and to network with dietetics professionals. Meeting times and places are set at the beginning of the fall semester, and every effort is made to schedule meetings for the convenience of the majority of students. The membership fee is \$10.00 per year.

Student Responsibilities

- Read the Dietetics Student Handbook
- Take advantage of leadership opportunities
- Maintain contact with Program Director/Advisor regarding scheduling of classes
- Comply with the Code of Ethics as outlined by ADA.
- Participate in program evaluation
- Provide own transportation to and from facilities for observational and field experience activities. Must have valid driver's license and current insurance.

Policy on Prior Learning

The DPD Director will be responsible for developing and amending the policies on prior learning in coordination with the policies of the Commission on Accreditation of Dietetic Education (CADE) of the American Dietetic Association (ADA) and McNeese State University (MSU).

Courses from other accredited institutions that have an ADA accredited CPD or DPD may be accepted toward the DPD at McNeese State University. Course content will be reviewed to determine the equivalent knowledge and skills provided in courses through the MSU DPD. The Program Director will be responsible for determining if coursework is recent enough for consideration for credit. In general, upper level coursework must have been completed within the past five years. Medical nutrition therapy courses must have been completed within the past two years.

Prior learning not acquired from an accredited institution or not from a program accredited by CADE will be considered for credit.

The full DPD course requirements will not be waived.

A student may petition the DPD director to accept prior learning by submitting documentation of the previous learning including, but not limited to, transcripts, a syllabus for relevant course work, and any term papers or other written material generated as part of the course.

This documentation will be reviewed by the DPD director and will be discussed with the student. Then a determination will be made as to whether the student has demonstrated acquired knowledge to be given credit for prior coursework.

International Students

International students whose undergraduate work was taken at a school outside of the United States must have their previous coursework evaluated by an evaluation agency suggested by the Commission on Dietetic Registration of the American Dietetic Association. A detailed course-by course evaluation of previous coursework is required before the DPD director can review the student's records and credentials to determine what coursework is necessary to earn a Verification Statement or a Bachelor of Science degree in Nutrition and Family Studies from MSU.

Student Portfolio

Students are required to keep copies of all major projects, research papers, assignments, etc. and present a professionally developed portfolio of their work to the Program Director upon completion of the didactic program.

Professional Portfolio Development

Dietetics majors are required to keep all case studies, research papers, and other class projects as part of ongoing professional portfolio development that will culminate in the presentation of a completed portfolio in NUFS 459.

- 1) Purchase a 3-ring binder and notebook dividers. You may wish to purchase plastic sleeves so that you do not have to punch holes in your materials.
- 2) Read the information on portfolios at: <http://www.udel.edu/CSC/careerportfolio.pdf>
- 3) Read the information on the McNeese website about resume writing:
www.mcneese.edu/career
- 4) Write an essay describing your career goals and personal mission statement.. This should not exceed two pages, typed and double-spaced.
- 5) Begin collecting/saving examples of your professional/academic work to display in your portfolio. Type and include a short explanation of any item that is not self explanatory.
- 6) Assemble your portfolio in a binder with the following components:
 - Cover page
 - Table of contents
 - Personal Mission Statement/Career Goals essay
 - Who are you? Why are you here? What do you want to accomplish during your undergraduate education? What are your ultimate goals?
 - Resume (Visit the MSU Career Services website at <http://www.mcneese.edu/career/> for help with resume writing.
 - Degree plan (You may get a copy from me.)
 - Work Samples
 - Case studies
 - Research papers
 - Management projects
 - Community nutrition projects
 - Other significant projects or papers
 - Awards and Honors
 - Conferences, workshops, special classes attended
 - Experiences
 - Professional memberships
 - Self evaluation (This will be completed as part of NUFS 459.)
- 7) This project will be a work in progress and will be submitted at the end of NUFS 459 – Dietetics Field Experience.
- 8) You should bring your portfolio to each advising appointment with your advisor for comments and critique.

Sample Plan for the Didactic Program in Dietetics

There can be no grade below "C" in FACS or NUFS classes or any DPD courses.

First Year

FALL		SPRING	
ORIN 101	0	BIOL 225*	4
FFND 101	1	CHEM 101 [#]	4
MATH 113 or 170	3	ENGL 102*	3
ENGL 101*	3	SPCH 201*	3
BIOL 101*	3	NUFS 132*	<u>3</u>
CPST 101*	3		
PSYC 101	<u>3</u>		
	16		17

Second Year

FALL		SPRING	
CHEM 102	4	MBIO 201*	4
BIOL 226*	4	ACCT 208*	3
NUFS 242	3	NURS 203*	3
NUFS 111*	3	NUFS 255*	1
MATH 231*	<u>3</u>	NUFS 232*	3
		SPCH 204/304/306*	<u>3</u>
	17		17

Third Year

FALL		SPRING	
HIST 201 or 202	3	NURS 323*	3
MGMT 310*	3	CHEM 265*	3
NUFS 351*	3	NUFS 353*	3
CHEM 211*	4	NUFS 350*	3
FINE ARTS ELECTIVE [§]	3	MKTG 320*	<u>3</u>
PSYC 211 or 305*	<u>3</u>		
	19		18

Fourth Year

FALL		SPRING	
NUFS 343*	4	NUFS 341*	3
NUFS 352*	4	NUFS 450*	4
NURS 330*	3	NUFS 344*	3
NUFS 470*	3	NUFS 459*	<u>3</u>
NUFS 354*	<u>3</u>		
	17		13

Total hours: 131

* DPD Course

Students must make a "C" or better in MATH 113 before enrolling in CHEM 101.

** Application is made to the DPD at the beginning of this semester

[§]See catalog for approved courses.

**McNeese State University
Didactic Program in Dietetics
Student Information**

Name _____

Address _____

Phone (Home) _____ (Work) _____ (Cell) _____

Email: _____

Ethnicity:

- | | |
|--|--|
| <input type="checkbox"/> White, non Hispanic | <input type="checkbox"/> Asian or Pacific Islander |
| <input type="checkbox"/> Black, non Hispanic | <input type="checkbox"/> Hispanic |
| <input type="checkbox"/> American Indian, Alaskan Native, or Hawaiian Native | |
| <input type="checkbox"/> Other (specify) _____ | |

Semester of entry into DPD _____ Current classification _____

Expected date of graduation _____ Catalog: _____

How did you hear about this program? _____

What is your career goal? _____

What is your expectation for success in this program, i.e. what is your desired GPA, how much time do you plan to commit to studying, etc? _____

I have downloaded and read the Student Handbook from Ms. Fontenot's website (www.faculty.mcneese.edu/bfonteno), and I understand the program policies for completion of requirements for graduation and for receiving a Verification Statement.

Student signature: _____ Date: _____

Please bring this form to your advisor immediately upon completing it.

Courses to Be Completed Prior to Application to the DPD

08-09 Catalog

Name: _____

Course	Institution	Year Completed	Credit Hours	Grade	Points
ORIN 101					
MATH 113 OR 170					
STAT 231					
ENGL 101					
BIOL 101					
PSYC 101					
PSYC 211 OR 305					
SPCH 201					
SPCH 204/304/306					
CPST 101					
CHEM 101					
CHEM 102					
CHEM 211					
BIOL 101					
BIOL 225					
BIOL 226					
MBIO 201					
ACCT 208					
HIST 201 or 202					
MGMT 310					
MKGT 320					
Fine Arts Elective					
NURS 203					
NUFS 111					
NUFS 232					
NUFS 242					
NUFS 255					

Upper Division DPD Courses:

Course	Institution	Year Completed	Credit Hours	Grade	Points
NUFS 342					
NUFS 343					
NUFS 344					
NUFS 350					
NUFS 351					
NUFS 352					
NUFS 353					
NUFS 354					
NUFS 450					
NUFS 470					
NUFS 459					
NURS 323					
NURS 330					
CHEM 265					

**APPLICATION FOR ADMISSION
MSU DPD**

(Please type or print.)

Date of application: _____

Name: _____

SS#: _____

Address: _____

City	State	Zip
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Phone Numbers: Home: _____

Work: _____

Cell: _____

Email address: _____

Ethnicity:

- White, non Hispanic
- Black, non Hispanic
- American Indian, Alaskan Native or Hawaiian Native
- Asian or Pacific Islander
- Hispanic
- Other (specify) _____

Colleges/Universities Attended:

In the space below, please list ALL colleges/universities you have attended, beginning with the most recent.

College	City/State	Major	Years Attended	Month/Year Graduated	Degree

- I have completed (or will complete this semester) all of the courses required for application to the DPD.
- I have an overall cumulative GPA of at least 2.8
- I do not have any grade below "C" in a NUFS or DPD course.
- I am a member of the American Dietetic Association. (Include copy of membership card.)

Signature: _____ **Date:** _____

CODE OF ETHICS

PREAMBLE

The American Dietetic Association and its credentialing agency, the Commission on Dietetic Registration, believe it is in the best interest of the profession and the public it serves to have a Code of Ethics in place that provides guidance to dietetics practitioners in their professional practice and conduct. Dietetics practitioners have voluntarily adopted a Code of Ethics to reflect the values and ethical principles guiding the dietetics profession and to outline commitments and obligations of the dietetics practitioner to client, society, self, and the profession.

The Ethics Code applies in its entirety to members of The American Dietetic Association who are Registered Dietitians (RDs) or Dietetic Technicians, Registered (DTRs). Except for sections solely dealing with the credential, the Code applies to all members of The American Dietetic Association who are not RDs or DTRs. Except for aspects solely dealing with membership, the Code applies to all RDs and DTRs who are not members of The American Dietetic Association. All of the aforementioned are referred to in the Code as "dietetics practitioners." By accepting membership in The American Dietetic Association and/or accepting and maintaining Commission on Dietetic Registration credentials, members of The American Dietetic Association and Commission on Dietetic Registration credentialed dietetics practitioners agree to abide by the Code.

PRINCIPLES

1. The dietetics practitioner conducts himself/herself with honesty, integrity, and fairness.
2. The dietetics practitioner practices dietetics based on scientific principles and current information.
3. The dietetics practitioner presents substantiated information and interprets controversial information without personal bias, recognizing that legitimate differences of opinion exist.
4. The dietetics practitioner assumes responsibility and accountability for personal competence in practice, continually striving to increase professional knowledge and skills and to apply them in practice.
5. The dietetics practitioner recognizes and exercises professional judgment within the limits of his/her qualifications and collaborates with others, seeks counsel, or makes referrals as appropriate.
6. The dietetics practitioner provides sufficient information to enable clients and others to make their own informed decisions.
7. The dietetics practitioner protects confidential information and makes full disclosure about any limitations on his/her ability to guarantee full confidentiality.
8. The dietetics practitioner provides professional services with objectivity and with respect for the unique needs and values of individuals.
9. The dietetics practitioner provides professional services in a manner that is sensitive to cultural differences and does not discriminate against others on the basis of race, ethnicity, creed, religion, disability, sex, age, sexual orientation, or national origin.
10. The dietetics practitioner does not engage in sexual harassment in connection with professional practice.
11. The dietetics practitioner provides objective evaluations of performance for employees and coworkers, candidates for employment, students, professional

- association memberships, awards, or scholarships. The dietetics practitioner makes all reasonable effort to avoid bias in any kind of professional evaluation of others.
12. The dietetics practitioner is alert to situations that might cause a conflict of interest or have the appearance of a conflict. The dietetics practitioner provides full disclosure when a real or potential conflict of interest arises.
 13. The dietetics practitioner who wishes to inform the public and colleagues of his/her services does so by using factual information. The dietetics practitioner does not advertise in a false or misleading manner.
 14. The dietetics practitioner promotes or endorses products in a manner that is neither false nor misleading.
 15. The dietetics practitioner permits the use of his/her name for the purpose of certifying that dietetics services have been rendered only if he/she has provided or supervised the provision of those services.
 16. The dietetics practitioner accurately presents professional qualifications and credentials.
 - a. The dietetics practitioner uses Commission on Dietetic Registration awarded credentials ("RD" or "Registered Dietitian"; "DTR" or "Dietetic Technician, Registered"; "CSP" or "Certified Specialist in Pediatric Nutrition"; "CSR" or "Certified Specialist in Renal Nutrition"; and "FADA" or "Fellow of The American Dietetic Association") only when the credential is current and authorized by the Commission on Dietetic Registration. The dietetics practitioner provides accurate information and complies with all requirements of the Commission on Dietetic Registration program in which he/she is seeking initial or continued credentials from the Commission on Dietetic Registration.
 - b. The dietetics practitioner is subject to disciplinary action for aiding another person in violating any Commission on Dietetic Registration requirements or aiding another person in representing himself/herself as Commission on Dietetic Registration credentialed when he/she is not.
 17. The dietetics practitioner withdraws from professional practice under the following circumstances:
 - a. The dietetics practitioner has engaged in any substance abuse that could affect his/her practice;
 - b. The dietetics practitioner has been adjudged by a court to be mentally incompetent;
 - c. The dietetics practitioner has an emotional or mental disability that affects his/her practice in a manner that could harm the client or others.
 18. The dietetics practitioner complies with all applicable laws and regulations concerning the profession and is subject to disciplinary action under the following circumstances:
 - a. The dietetics practitioner has been convicted of a crime under the laws of the United States which is a felony or a misdemeanor, an essential element of which is dishonesty, and which is related to the practice of the profession.
 - b. The dietetics practitioner has been disciplined by a state, and at least one of the grounds for the discipline is the same or substantially equivalent to these principles.
 - c. The dietetics practitioner has committed an act of misfeasance or malfeasance which is directly related to the practice of the profession as

determined by a court of competent jurisdiction, a licensing board, or an agency of a governmental body.

19. The dietetics practitioner supports and promotes high standards of professional practice. The dietetics practitioner accepts the obligation to protect clients, the public, and the profession by upholding the Code of Ethics for the Profession of Dietetics and by reporting alleged violations of the Code through the defined review process of The American Dietetic Association and its credentialing agency, the Commission on Dietetic Registration.

**McNeese State University
Didactic Program in Dietetics
Student Learning Outcomes Assessment Plan**

Learning Outcome #1: Students will exhibit the ability to utilize appropriate and effective communication skills and tools in a variety of settings.

Outcome measures	Data needed	Data already available?	Which groups will be assessed?	Assessment methods	Who will conduct assessment?	Timeline
K1.1 Negotiation techniques	Evidence of student progress	No	Students in: <i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	1 st semester senior year
K1.2 Lay and technical writing	Evidence of student progress	No	Students in: <i>Science of Nutrition</i>	Personal nutritional analysis	Fontenot	2 nd semester freshmen year
			<i>Food Science</i>	Lab reports; evaluation of food demonstrations	Instructor	1 st semester sophomore year
			<i>Advanced Nutrition</i>	Research paper; abstracts	Fontenot	2 nd semester junior year
			<i>Facilities Layout and Design</i>	Group project	Instructor	2 nd semester sophomore year
K1.5 Counseling theory and methods	Evidence of student progress	No	Students in: <i>Nutrition Counseling and Assessment</i>	Exam questions	Fontenot	2 nd semester junior year
K1.6 Interviewing techniques	Evidence of student progress	No	Students in: <i>Nutrition Counseling and Assessment</i>	Worksheets; exam questions	Fontenot	2 nd semester junior year
			<i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
K1.7 Educational theory and techniques	Evidence of student progress	No	Students in: <i>Nutrition Counseling and Assessment</i>	Worksheets; exam questions	Fontenot	2 nd semester junior year

K1.8 Concepts of human and group dynamics	Evidence of student progress	No	Students in: <i>Organization Behavior</i>	Final grade	Instructor	1 st semester junior year
			<i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
K1.9 Public speaking	Evidence of student progress	No	Students in: <i>Food Science</i>	Food demonstration	Instructor	1 st semester sophomore year
			<i>Advanced Nutrition</i>	Vitamin/mineral presentation	Fontenot	2 nd semester junior year
			<i>Community Nutrition</i>	Cultural foods presentation	Fontenot	1 st semester senior year
			<i>Experimental Foods</i>	Research project presentation	Instructor	2 nd semester senior year
K1.10 Educational materials development	Evidence of student progress	No	Students in: <i>Nutrition Counseling and Assessment</i>	Educational handout development	Fontenot	2 nd semester junior year
			<i>Community Nutrition</i>	Educational handout development	Fontenot	1 st semester senior year
			<i>Field Experience</i>	Education material development for inservice and campus presentation	Fontenot	2 nd semester senior year
S1.12 Counsel individuals on nutrition	Evidence of student progress	No	Students in: <i>Nutrition Counseling and Assessment</i>	Mock nutrition counseling session	Fontenot	2 nd semester junior year
			<i>Field Experience</i>	Patient counseling under supervision of RD	Fontenot	2 nd semester senior year
	Evaluation by employers	Yes	Employers of Program Graduates	Employer Survey	Fontenot	Spring of each year

S1.13 Document appropriately a variety of activities	Evidence of student progress	No	Students in: <i>Food Science</i>	Lab reports	Instructor	1 st semester sophomore year
			<i>Experimental Foods</i>	Lab reports	Instructor	2 nd semester senior year
			<i>Facilities Layout and Design</i>	Specifications for foodservice	Instructor	2 nd semester sophomore year
			<i>Nutrition Counseling and Assessment</i>	Writing PES statements	Fontenot	2 nd semester junior year
			<i>Medical Nutrition Therapy I & II</i>	Case studies; writing PES statements	Fontenot	1 st & 2 nd semesters senior year
			<i>Field Experience</i>	Case studies; charting with RD	Preceptor	2 nd semester senior year
S1.14 Explain a public policy position regarding dietetics	Evidence of student progress	No	Students in: <i>Community Nutrition</i>	Oral presentation	Fontenot	1 st semester senior year
S1.16 Work effectively as a team member	Evidence of student progress	No	Students in: <i>Food Science</i>	Group lab assignments	Instructor	1 st semester sophomore year
			<i>Experimental Foods</i>	Group lab assignments	Instructor	2 nd semester senior year
			<i>Advanced Food and Beverage Management</i>	Theme meal	Instructor	1 st semester senior year
			<i>Facilities Layout and Design</i>	Group project	Instructor	2 nd semester sophomore year
	Evaluation of employers	Yes	Employers of Program Graduates	Employer Survey	Fontenot	Spring of each year

Learning Outcome #2: Students will demonstrate the ability to integrate a broad understanding of all aspects of food and nutrition, food science, food production, eating behaviors, public policy, and disease prevention to provide evidence-based nutrition recommendations for promoting health and wellness to individuals and communities.

Outcome measures	Data needed	Data already available?	Which groups will be assessed?	Assessment methods	Who will conduct assessment?	Timeline
K2.7 Microbiology	Evidence of student progress	No	Students in: <i>Food Science</i>	Exam questions	Instructor	1 st semester sophomore year
S2.14 Apply microbiological and chemical considerations to process controls	Evidence of student progress	No	Students in: <i>Food Science</i>	Foods labs; exam questions	Instructor	1 st semester sophomore year
			<i>Advanced Food, Beverage and Service Mgmt.</i>	Foods labs; exam questions	Instructor	1 st semester senior year
K5.1 Food technology	Evidence of student progress	No	Students in: <i>Food Science</i>	Exam questions	Instructor	1 st semester sophomore year
			<i>Experimental Foods</i>	Exam questions	Instructor	2 nd semester senior year
K5.2 Biotechnology	Evidence of student progress	No	Students in: <i>Experimental Foods</i>	Exam questions	Instructor	2 nd semester junior year
K5.3 Culinary techniques	Evidence of student progress	No	Students in: <i>Food Science</i>	Foods labs	Instructor	1 st semester sophomore year
			<i>Advanced Food, Beverage and Service Mgmt.</i>	Foods labs; theme meal	Instructor	1 st semester senior year
K5.5 Food safety and sanitation	Evidence of student progress	No	Students in: <i>Food Science</i>	Food labs; exam questions	Instructor	1 st semester sophomore year
			<i>Advanced Food, Beverage and Service Mgmt.</i>	Food labs; exam questions	Instructor	1 st semester senior year
			<i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year

K5.6 Food delivery systems	Evidence of student progress	No	Students in: <i>Facilities Layout and Design</i>	Reports; exam questions	Instructor	2 nd semester sophomore year
			<i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
K5.7 Food and nonfood procurement	Evidence of student progress	No	Students in: <i>Foodservice Systems Mgmt II</i>	Exam questions;	Instructor	2 nd semester junior year
			<i>Advanced Food, Beverage and Service Mgmt.</i>	Food lab; theme meal	Instructor	1 st semester senior year
K5.8 Availability of food and nutrition programs in the community	Evidence of student progress	No	Students in: <i>Community Nutrition</i>	Exam questions; employer survey	Fontenot	1 st semester senior year
K5.9 Local, state, and national food security policy	Evidence of student progress	No	Students in: <i>Community Nutrition</i>	Exam questions	Fontenot	1 st semester senior year
K5.10 Food production systems	Evidence of student progress	No	Students in: <i>Facilities Layout and Design</i>	Exam questions	Instructor	2 nd semester sophomore year
K5.11 Environmental issues related to food	Evidence of student progress	No	Students in: <i>Food Science</i>	Exam questions	Instructor	1 st semester sophomore year
K5.12 Role of food in promotion of a healthy lifestyle	Evidence of student progress	No	Students in: <i>Science of Nutrition</i>	MyPyramid website assignment; exam questions	Fontenot	2 nd semester freshman year
			<i>Sports Nutrition</i>	Exam questions	Hollingsworth	2 nd semester senior year
K5.13 Promotion of pleasurable eating	Evidence of student progress	No	Students in: <i>Advanced Food, Beverage and Service Mgmt.</i>	Theme meal project	Instructor	1 st semester senior year
K5.14 Food and nutrition laws/regulations/policies	Evidence of student progress	No	Students in: <i>Food Science</i>	Exam questions	Instructor	1 st semester sophomore year
			<i>Community Nutrition</i>	Exam questions	Fontenot	1 st semester senior year

K5.15 Food availability and access for the individual, family, and community	Evidence of student progress	No	Students in: <i>Community Nutrition</i>	Exam questions	Fontenot	1 st semester senior year
S5.17 Calculate and interpret nutrient composition of foods.	Evidence of student progress	No	Students in: <i>Science of Nutrition</i>	Exam questions	Fontenot	2 nd semester freshman year
			<i>Food Science</i>	Menu project	Instructor	1 st semester sophomore year
			<i>Foodservice Systems Mgmt II</i>	Menu project	Instructor	1 st semester senior year
			<i>Medical Nutrition Therapy I & II</i>	Lab activities; menu plans	Fontenot	1 st & 2 nd semesters senior year
S5.18 Determine recipe/formula proportions and modifications for volume food production	Evidence of student progress	No	Students in: <i>Advanced Food and Beverage Management</i>	Theme meal	Instructor	1 st semester senior year
S5.19 Apply food science knowledge to functions of ingredients in food.	Evidence of student progress	No	Students in: <i>Food Science</i>	Food labs; exam questions	Instructor	1 st semester sophomore year
			<i>Experimental Foods</i>	Food labs; exam questions; research project	Instructor	2 nd semester senior year
S5.20 Demonstrate basic food preparation and presentation skills	Evidence of student progress	No	Students in: <i>Food Science</i>	Food labs; food demonstration	Instructor	1 st semester sophomore year
			<i>Advanced Food and Beverage Mgmt.</i>	Theme meal project	Instructor	1 st semester senior year
S5.21 Modify recipe/formula for individual or group dietary needs	Evidence of student progress	No	Students in: <i>Medical Nutrition Therapy I & II</i>	Case studies; assignments	Fontenot	1 st & 2 nd semesters senior year

Learning Outcome #3: Students will demonstrate the ability to decipher credible sources of information; examine, integrate and assess that information, and be able to solve problems and make appropriate decisions and inferences.

Outcome measures	Data needed	Data already available?	Which groups will be assessed?	Assessment methods	Who will conduct assessment?	Timeline
K4.1 Research methodologies	Evidence of student progress	No	Students in: <i>Experimental Foods</i>	Research project	Instructor	2 nd semester senior year
			<i>Research Methods in Family & Consumer Sciences</i>	Research proposal	Instructor	1 st semester senior year
	Evaluation by graduates and alumni	Yes	Program Graduates	Graduate & Alumni Survey	Fontenot	Spring of each year
K4.2 Needs assessments	Evidence of student progress	No	Students in: <i>Community Nutrition</i>	Parish Program Project	Fontenot	1 st semester senior year
K4.3 Outcomes-based research	Evidence of student progress	No	Students in: <i>Community Nutrition</i>	Exam questions	Fontenot	1 st semester senior year
K4.4 Scientific method	Evidence of student progress	No	Students in: <i>Science of Nutrition</i>	University-wide assessment; exam questions	Fontenot	2 nd semester freshman year
			<i>Food Science</i>	Exam questions	Instructor	1 st semester sophomore year
			<i>Experimental Foods</i>	Research project	Instructor	2 nd semester senior year
S4.6 Interpret current research	Evidence of student progress	No	Students in: <i>Advanced Nutrition</i>	Research paper; journal article abstracts	Fontenot	2 nd semester junior year
			<i>Medical Nutrition Therapy I & II</i>	Case studies	Fontenot	1 st & 2 nd semesters senior year

			<i>Experimental Foods</i>	Research paper; review of journal articles	Instructor	1 st semester senior year
			<i>Research Methods in Family & Consumer Sciences</i>	Assignments	Instructor	1 st semester senior year
			<i>Field Experience</i>	Indepth study of disease state or condition	Fontenot	2 nd semester senior year
	Evaluation by program graduates	Yes	Program Graduates	Program Graduate Evaluation; Program Alumni Evaluation	Fontenot	Spring of each year
S4.7 Interpret basic statistics	Evidence of student progress	No	Students in: <i>Experimental Foods</i>	Exam questions; research project	Instructor	2 nd semester senior year

Learning Outcome #4: Students will demonstrate the skills necessary to carry out the nutrition care process in varied settings involving individuals and communities.

Outcome measures	Data needed	Data already available?	Which groups will be assessed?	Assessment methods	Who will conduct assessment?	Timeline
K2.1 Exercise physiology	Evidence of student progress	No	Students in: <i>Sports Nutrition</i>	Exam questions	Hollingsworth	2 nd semester senior year
K2.2 Genetics	Evidence of student progress	No	Students in: <i>Biology</i> <i>Advanced Nutrition</i> <i>Medical Nutrition Therapy II</i>	Final grade Exam questions Case study	Biology Instructor Fontenot Fontenot	1 st semester freshman year 2 nd semester junior year 1 st & 2 nd semesters senior year
K2.3 General health assessment, e.g. blood pressure and vital signs	Evidence of student progress	No	Students in: <i>Nutrition Counseling and Assessment</i>	Lab experience	Nursing Instructor	2 nd semester junior year
K2.4 Organic chemistry	Evidence of student progress	No	Students in: <i>Organic Chemistry</i>	Final grade	Chemistry Instructor	1 st semester junior year
K2.5 Biochemistry	Evidence of student progress	No	Students in: <i>Basic Biochemistry</i>	Final grade	Chemistry Instructor	2 nd semester junior year
K2.6 Physiology	Evidence of student progress	No	Students in: <i>Anatomy & Physiology</i>	Final grade	Biology Instructor	2 nd semester freshman year; 1 st semester sophomore year
K2.8 Nutrient metabolism	Evidence of student progress	No	Students in: <i>Science of Nutrition</i> <i>Advanced Nutrition</i> <i>Sports Nutrition</i>	Exam questions Exam questions; research paper Exam questions	Fontenot Fontenot Hollingsworth	2 nd semester freshman year 2 nd semester junior year 2 nd semester senior year

K2.9 Pathophysiology related to nutrition care	Evidence of student progress	No	Students in: <i>Medical Nutrition Therapy I & II</i>	Case studies; exam questions	Fontenot	1 st and 2 nd semesters senior year
K2.10 Fluid and electrolyte requirements	Evidence of student progress	No	Students in: <i>Medical Nutrition Therapy I & II</i> <i>Sports Nutrition</i>	Case studies; exam questions	Fontenot	1 st and 2 nd semesters senior year
				Exam questions	Hollingsworth	2 nd semester senior year
K2.11 Pharmacology: nutrient-nutrient and drug-nutrient interactions	Evidence of student progress	No	Students in: <i>Advanced Nutrition</i>	Exam questions	Fontenot	2 nd semester junior year
			<i>Medical Nutrition Therapy I & II</i>	Case studies; exam questions	Fontenot	1 st and 2 nd semesters senior year
			<i>Pharmacology</i>	Final grade	Nursing Instructor	1 st semester senior year
S2.12 Interpret medical terminology	Evidence of student progress	No	Students in: <i>Medical Nutrition Therapy I & II</i>	Case studies; weekly quizzes	Fontenot	1 st and 2 nd semesters senior year
			<i>Field Experience</i>	Patient rounds with RD; case studies	Preceptor	2 nd semester senior year
S2.13 Interpret laboratory parameters relating to nutrition	Evidence of student progress	No	Students in: <i>Nutrition Assessment and Counseling</i>	Class exercises; exam questions	Fontenot	2 nd semester junior year
			<i>Medical Nutrition Therapy I & II</i>	Case studies	Fontenot	1 st and 2 nd semesters senior year
			<i>Field experience</i>	Patient rounds with RD; case studies	Preceptor	2 nd semester senior year
K3.2 Psychology	Evidence of student progress	No	Students in: <i>Intro to Psychology</i>	Final grade	Psychology Instructor	1 st semester freshman year
			<i>Educational Psychology</i>	Final grade	Psychology Instructor	1 st semester junior year

K3.3 Health behaviors and educational needs of diverse populations	Evidence of student progress	No	Students in: <i>Nutrition Counseling and Assessment</i>	Exam questions	Fontenot	1 st semester junior year
			<i>Community Nutrition</i>	Exam questions	Fontenot	1 st semester senior year
K6.1 Evolving methods of assessing health status	Evidence of student progress	No	Students in: <i>Nutrition Counseling and Assessment</i>	Class exercises; exam questions	Fontenot	2 nd semester junior year
K6.2 Influence of age, growth, and normal development on nutritional requirements	Evidence of student progress	No	Students in: <i>Science of Nutrition</i>	Exam questions	Fontenot	2 nd semester freshman year
			<i>Community Nutrition</i>	Class assignments; exam questions	Fontenot	1 st semester senior year
			<i>Nutrition Counseling and Assessment</i>	Class exercises; exam questions	Fontenot	2 nd semester junior year
K6.3 Nutrition and metabolism	Evidence of student progress	No	Students in: <i>Science of Nutrition</i>	Exam questions	Fontenot	2 nd semester freshman year
			<i>Advanced Nutrition</i>	Exam questions	Fontenot	2 nd semester junior year
			<i>Sports Nutrition</i>	Exam questions	Hollingsworth	2 nd semester senior year
K6.4 Assessment and treatment of nutritional health risks	Evidence of student progress	No	Students in: <i>Medical Nutrition Therapy I & II</i>	Case studies; exam questions; service learning project	Fontenot	1 st and 2 nd semesters senior year
K6.5 Medical nutrition therapy	Evidence of student progress	No	Students in: <i>Medical Nutrition Therapy I & II</i>	Case studies; exam questions; service learning project	Fontenot	1 st and 2 nd semesters senior year
K6.6 Strategies to assess need for adaptive feeding techniques and equipment	Evidence of student progress	No	Students in: <i>Medical Nutrition Therapy I</i>	Exam questions	Fontenot	1 st and 2 nd semesters senior year
K6.7 Health promotion and disease prevention theories and guidelines	Evidence of student progress	No	Students in: <i>Community Nutrition</i>	Class assignment; exam questions	Fontenot	1 st semester senior year

			<i>Nutrition Counseling and Assessment</i>	Class assignment; exam questions	Fontenot	2 nd semester junior year
K6.8 Influence of socioeconomic, cultural, and psychological factors on food and nutrition behavior	Evidence of student progress	No	Students in: <i>Science of Nutrition</i>	Exam questions	Fontenot	2 nd semester freshman year
			<i>Food Science</i>	Exam questions	Instructor	1 st semester sophomore year
			<i>Nutrition Counseling and Assessment</i>	Exam questions	Fontenot	2 nd semester junior year
K6.9 Complementary and alternative nutrition and herbal therapies	Evidence of student progress	No	Students in: <i>Science of Nutrition</i>	Exam questions	Fontenot	2 nd semester freshman year
			<i>Advanced Nutrition</i>	Exam questions	Fontenot	2 nd semester junior year
			<i>Medical Nutrition Therapy I</i>	Exam questions	Fontenot	1 st & 2 nd semester senior year
			<i>Sports Nutrition</i>	Research paper	Hollingsworth	2 nd semester senior year
K6.10 Dietary supplements	Evidence of student progress	No	Students in: <i>Science of Nutrition</i>	Exam questions	Fontenot	2 nd semester freshman year
			<i>Sports Nutrition</i>	Research paper	Hollingsworth	2 nd semester senior year
S6.11 Calculate and/or define diets for health conditions addressed by health promotion/disease prevention activities or uncomplicated instances of chronic diseases of the general population, e.g., hypertension, obesity, diabetes, and diverticular disease	Evidence of student progress	No	Students in: <i>Medical Nutrition Therapy I & II</i>	Case studies; service learning project	Fontenot	1 st and 2 nd semesters senior year
			<i>Field Experience</i>	Case studies	Preceptor	2 nd semester senior year
	Evaluation of employers	Yes	Program Graduates	Employer Survey	Fontenot	Spring of each year
S6.12 Screen individuals for nutritional risk	Evidence of student progress	No	Students in: <i>Medical Nutrition Therapy I & II</i>	Case studies; exam questions; service learning project	Fontenot	1 st and 2 nd semesters senior year
			<i>Field Experience</i>	Patient rounds with	Preceptor	2 nd semester senior

	Evaluation of employers	Yes	Program Graduates	RD; case studies Employer Survey	Fontenot	year Spring of each year
S6.13 Collect pertinent information for comprehensive nutrition assessments	Evidence of student progress	No	Students in: <i>Medical Nutrition Therapy I & II</i>	Case studies; service learning project	Fontenot	1 st and 2 nd semesters senior year
			<i>Field Experience</i>	Patient rounds with RD; case studies	Preceptor	2 nd semester senior year
	Evaluation of employers	Yes	Program Graduates	Employer Survey	Fontenot	Spring of each year
S6.14 Determine nutrient requirements across the lifespan	Evidence of student progress	No	Students in: <i>Medical Nutrition Therapy I & II</i>	Case studies	Fontenot	1 st & 2 nd semester senior year
S6.15 Translate nutrition needs into food choices and menus for people of diverse cultures and religions	Evidence of student progress	No	Students in: <i>Community Nutrition</i>	Cultural foods report and presentation	Fontenot	1 st semester senior year
S6.16 Measure, calculate, and interpret body composition data	Evidence of student progress	No	Students in: <i>Medical Nutrition Therapy I & II</i>	Lab exercises; service learning project	Fontenot	1 st and 2 nd semesters senior year
S6.17 Calculate enteral and parenteral nutrition formulations	Evidence of student progress	No	Students in: <i>Medical Nutrition Therapy II</i>	Class practice calculations; case studies; exam questions	Fontenot	1 st and 2 nd semesters senior year
			<i>Field Experience</i>	Case studies	Preceptor	2 nd semester senior year

Learning Outcome #5: Students will acquire the skills necessary to manage a variety of resources in diverse settings.

Outcome measures	Data needed	Data already available?	Which groups will be assessed?	Assessment methods	Who will conduct assessment?	Timeline
K3.4 Economics and nutrition	Evidence of student progress	No	Students in: <i>Food Science</i>	Exam questions	Instructor	1 st semester sophomore year
K7.1 Program planning, monitoring, and evaluation	Evidence of student progress	No	Students in: <i>Community Nutrition</i>	Parish program project; exam questions	Fontenot	1 st semester senior year
K7.2 Strategic management	Evidence of student progress	No	Students in: <i>Facilities Layout and Design</i>	Exam questions	Instructor	2 nd semester sophomore year
			<i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
K7.3 Facility management	Evidence of student progress	No	Students in: <i>Facilities Layout and Design</i>	Exam questions	Instructor	2 nd semester sophomore year
			<i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
K7.4 Organizational change and theory	Evidence of student progress	No	Students in: <i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
K7.5 Risk management	Evidence of student progress	No	Students in: <i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
K7.6 Management theories	Evidence of student progress	No	Students in: <i>Management Concepts and Practices</i>	Final grade	Instructor	1 st semester junior year
			<i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
K7.7 Human resource management, including labor relations	Evidence of student progress	No	Students in: <i>Human Resource Management</i>	Final grade	Instructor	1 st semester junior year

			<i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
K7.8 Materials management	Evidence of student progress	No	Students in: <i>Advanced Food, Beverage and Service Mgmt.</i>	Exam questions	Instructor	1 st semester senior year
			<i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
K7.9 Financial management, including accounting principles	Evidence of student progress	No	Students in: <i>Accounting</i>	Final grade	Instructor	2 nd semester sophomore year
			<i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
			<i>Advanced Food, Beverage and Service Mgmt.</i>	Exam questions; theme meal project	Instructor	1 st semester senior year
	Evaluation of employers	Yes	Program Graduates	Employer Survey	Fontenot	Spring of each year
K7.10 Quality improvement	Evidence of student progress	No	Students in: <i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
			<i>Advanced Food, Beverage and Service Mgmt.</i>	Theme meal project	Instructor	1 st semester senior year
K7.11 Information management	Evidence of student progress	No	Students in: <i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
K7.12 Systems theory	Evidence of student progress	No	Students in: <i>Facilities Layout and Design</i>	Exam questions	Instructor	2 nd semester sophomore year
			<i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
			<i>Advanced Food, Beverage and Service Mgmt.</i>	Exam questions; theme meal project	Instructor	1 st semester senior year

K7.13 Marketing theory and techniques	Evidence of student progress	No	Students in: <i>Marketing Principles</i> <i>Foodservice Systems Mgmt II</i> <i>Advanced Food, Beverage, and Service Mgmt.</i> <i>Community Nutrition</i>	Final grade Exam questions Theme meal project Parish Program Project	Instructor Instructor Instructor Fontenot	1 st semester junior year 2 nd semester junior year 1 st semester senior year 1 st semester senior year
K7.14 Diversity issues	Evidence of student progress	No	Students in: <i>Community Nutrition</i>	Exam questions	Fontenot	1 st semester senior year
S7.15 Determine costs of services/operation	Evidence of student progress	No	Students in: <i>Foodservice Systems Mgmt II</i> <i>Advanced Food, Beverage and Service Mgmt.</i>	Exam questions Theme meal project	Instructor Instructor	2 nd semester junior year 1 st semester senior year
S7.16 Prepare a budget	Evidence of student progress	No	Students in: <i>Advanced Food, Beverage and Service Mgmt..</i>	Theme meal project	Instructor	1 st semester senior year
S7.18 Apply marketing principles	Evidence of student progress	No	Students in: <i>Advanced Food, Beverage and Service Mgmt..</i> <i>Community Nutrition</i>	Theme meal project Parish program project	Instructor Fontenot	1 st semester senior year 1 st semester senior year

Learning Outcome #6: Students will be familiar with health care systems and the variety of settings in which dietetics is practiced, including the policies, issues and agencies that affect the operation of various health care systems.

Outcome measures	Data needed	Data already available?	Which groups will be assessed?	Assessment methods	Who will conduct assessment?	Timeline
K3.1 Public policy development	Evidence of student progress	No	Students in: <i>Community Nutrition</i>	Exam questions	Fontenot	1 st semester senior year
K8.1 Health care policy and administration	Evidence of student progress	No	Students in: <i>Business of Healthcare</i>	Final grade	Nursing Instructor	2 nd semester junior year
			<i>Foodservice Systems Mgmt II</i>	Exam questions	Instructor	2 nd semester junior year
K8.2 Health care delivery systems	Evidence of student progress	No	Students in: <i>Community Nutrition</i>	Exam questions	Fontenot	1 st semester senior year
			<i>Business of Healthcare</i>	Final grade	Nursing Instructor	2 nd semester junior year
K8.3 Current reimbursement issues, policies and regulations	Evidence of student progress	No	Students in: <i>Community Nutrition</i>	Class assignments; exam questions	Fontenot	1 st semester senior year

Learning Outcome #7: Students will represent the profession of dietetics with appropriate skills and behaviors, including lifelong learning, ethical behavior, and teamwork.

Outcome measures	Data needed	Data already available?	Which groups will be assessed?	Assessment methods	Who will conduct assessment?	Timeline
S1.16 Work effectively as a team member.	Evidence of student progress	No	Students in: <i>Food Science</i>	Group lab projects	Instructor	1 st semester sophomore year
	Evaluation by employers	Yes	<i>Experimental Foods</i>	Group lab projects	Instructor	2 nd semester senior year
<i>Facilities Layout and Design</i>			Group project	Instructor	2 nd semester sophomore year	
<i>Advanced Food, Beverage and Service Mgmt</i>			Theme meal project	Instructor	1 st semester senior year	
Employers of Program Graduates			Employer Survey	Fontenot	Spring of each year	
S7.19 Develop a personal portfolio.	Evidence of student progress	No	Students in: <i>Introduction to Dietetics</i>	Class assignments	Fontenot	2 nd semester sophomore year
			<i>Field Experience</i>	Completed portfolio	Fontenot	2 nd semester senior year