

CNM ANNUAL STUDENT LEARNING ASSESSMENT REPORT

Due to the Student Academic Assessment Committee by October 15



PART 1: REPORT INFORMATION

| Report Year and Contact Information | | | |
|-------------------------------------|--|--|---|
| <u>2018-2019</u> Academic Year | <u>Mary Martinez</u> Contact Person | <u>mamartinez@cnm.edu</u> CNM Email | <u>270-4092</u> CNM Office Extension |

Subject of this Report (Please copy and paste the program identifier from the Program Identifiers spreadsheet without making any changes. Only one program identifier can be included per report.)

MSE--DIETMGR_CERT--Dietary Manager Certificate

PART 2: CONTEXT IN WHICH THE ASSESSMENT TOOK PLACE

Program/Area Highlights and Successes (Wherever applicable, include course completion rates, job placement outcomes, and licensing examination pass rates. See the program information dashboard at <https://livecnm.sharepoint.com/Sites/Dashboards/SitePages/Program%20Information%20Dashboard.aspx> (access restricted to CNM employees) and other reports at <https://www.cnm.edu/depts/opie>.)

100% pass rates for National certification exam and all students passed their internships for the 2017-2018 period

Changes Implemented During the Past Year in Support of Student Learning

During internship period provide study materials for CDM national exam. Will continue to update with the latest materials.

PART 3: REPORT ON ASSESSMENT OF STUDENT LEARNING

| Assessment Method | Type of Assessment Tool | Population or Course(s) Assessed | Graduate Learning Outcome(s) Assessed | Mastery Level (E.g., "Minimum score of 3 on a rubric scaled 0-4" or "Minimum score of 75%") | Targeted % Achieving Mastery | Outcome |
|--------------------------|--------------------------------|---|---|---|-------------------------------------|----------------|
| Internship in facilities | Indirect external | Interns | Demonstrate the ability to supervise the production of food that is safe, high quality, meets budget, is aesthetically pleasing, and reflects current nutrition practices | 75% | 100% | Target met |
| Internship in Facilities | Indirect external | Interns | Apply management principles to human resource functions, facility management, planning and goal setting, and development and measurement of outcomes and quality improvement. | 75% | 100% | Target met |
| Internship in Facilities | Indirect external | Interns | Develop and implement educational and training programs for patients, clients, and target audience within scope of practice | 75% | 100% | Target met |
| Internship in Facilities | Indirect external | Interns | Perform professionally and ethically according to the Dietary Manager Association Code of Ethics. | 75% | 100% | Target met |

| Summary of Assessment Findings |
|---|
| All students completed the internships with all the material being provided and completed by the students |

| Interpretation of Assessment Findings |
|--|
| |

Action Plan in Support of Student Learning (Describe changes to be made that are based at least in part on the assessment interpretation. If the assessment did not yield useful information, describe changes to be made in the assessment methodology and/or criteria.)

Will continue to work with the preceptors and facilities to ensure the students complete their required Learning outcomes throughout their internships and provide more study materials for the national exam.

Please select all of the following that characterize the types of changes described in the above action plan:

- | | | |
|---|---|--|
| <input type="checkbox"/> Assessment criteria revision | <input type="checkbox"/> Assessment methodology revision | <input type="checkbox"/> Assignment revision |
| <input type="checkbox"/> Budgetary reallocation | <input checked="" type="checkbox"/> Change in teaching approach | <input type="checkbox"/> Course content revision |
| <input type="checkbox"/> Curricular Revision | <input type="checkbox"/> Faculty training/development | <input type="checkbox"/> Process revision |

| Recommendations, Proposals, and/or Funding Requests | Budget Needed |
|---|---------------|
| All course materials are available online now with the latest materials for preparation for the National exam. Suggest students purchase the ANFP book on Food management as needed. | 0 |

PART 4: REMAINING YEARS IN CURRENT ASSESSMENT CYCLE PLAN (including any revisions) – **OR -- UPCOMING ASSESSMENT CYCLE PLAN** (if this was the final year)

| Years of Full Cycle | Next Year's Assessment Focus (Describe how the next planned assessment is expected to provide information that can be used toward improving student learning.) |
|----------------------------|---|
| 2017-2022 | Same as this year's |

| Graduate Learning Outcomes to Be Assessed | Years in which Assessment Is Planned | Population/Courses to Be Assessed | Planned Assessment Approach |
|--|---|--|------------------------------------|
| 1. Use appropriate medical data and knowledge of body systems and evidence based research to design and implement nutrition care plans, conduct nutrition screenings, make appropriate referrals and assist with the nutrition assessment by monitoring diverse individuals, populations and community groups across the life span within scope of practice. | Fall 2020-Spring 2022 | Interns | External National Exam |
| 2. Develop and analyze recipes, formulas and diets to meet the nutritional needs of diverse individuals, populations and community groups across the life span within scope of practice. | Fall 2020-Spring 2022 | Interns | External National exam |
| 3. Demonstrate use of appropriate interpersonal skills, medical terminology and technology in written and verbal communication with interdisciplinary teams, patients/clients and family members | Fall 2020-Spring 2022 | Interns | External National Exam |
| 4. Demonstrate the ability to supervise the production of food that is safe, high quality, meets budget, is aesthetically pleasing, and reflects current nutrition practices | Fall 2017- Spring 2019 | Interns | Internship Evaluation, External |
| 5. Apply management principles to human resource functions, facility management, planning and goal setting, and development and measurement of outcomes and quality improvement. | Fall 2017- Spring 2019 | Interns | Internship Evaluation, External |
| 6. Develop and implement educational and training programs for patients, clients, and target audience within scope of practice. | Fall 2017- Spring 2019 | Interns | Internship Evaluation, External |
| 7. Perform professionally and ethically according to the Dietary Manager Association Code of Ethics. | Fall 2017- Spring 2019 | Interns | Internship Evaluation, External |