

# Comprehensive Program Review Report



## Program Review - Nutrition/Foods

### Program Summary

#### 2020-2021

**Prepared by:** Milli Owens

**What are the strengths of your area?:** .

1. The Associate of Science in Nutrition (AS-T) degree was approved December 2019 and became available for students in the spring 2020 semester.

2. Strong faculty in NUTR 18.

A. The willingness of all NUTR 18 faculty, 10 adjunct and 1 full-time, to work together to make NUTR 18 online for COVID-19 as good as possible. The faculty spent numerous hours in conversation, email, zoom and other communication to try to maintain rigor, minimize cheating, and provide solid learning experiences for students as well as provide support for fellow faculty and assist in maintaining an optimistic outlook through a difficult time.

B. We finally have coverage for all sections of NTUR 18 including faculty in Hanford and in Tulare.

3. Support from our division technician, a classified employee. Our technician allows the culinary lab classroom to be clean and ready-to-use from the first day of the semester, through the last final exam. When to college shifted to COVID-19 remote for summer 20, fall 20 and spring 21 she, along with the culinary faculty put together student kits which allowed these classes, including NUTR 20, to continue. Food and supplies to support classes in the Foods Lab are purchased a few times/week to make sure students get fresh and quality product to use. The technician also designs and maintains spread sheets that allow expenses to be tracked for each class which allows the division to better follow our budgets.

4. The NUTR 20: Cultural Foods course, a hands-on learning experience in geography, culture and food, is on the IGETC and CSU transfer patterns. It offers students a unique opportunity to develop cooking skills, and learn the cultural significance of food while fulfilling educational requirements. NUTR 20 was offered for the first time during the summer in 2020 when even though the class was offered fully online, with students picking up regular food kits, the class was full and received favorable reviews.

5. Three nutrition courses (NUTR 18, 20 and 107) are part of the culinary certificates which allow students to develop vocational skills. The culinary certificates were recently revised and new culinary programs were offered starting in Fall 2020. A strong culinary faculty member made this possible.

**What improvements are needed?:** .

1. Monitor student success rates in NUTR 18. Student success rates increased and withdrawal rates decreased with prerequisites (Math 360 & ENGL 251). See data in documents. Those prerequisites were in place for three years, however as of fall 2019, they no longer exist because the prerequisite courses were eliminated as a result of AB705.

When pre-requisites were eliminated success rates decreased. Success rates in Fall 2018 were 79% (10% withdraw). In Fall 2019 success rates were 68% (16% withdraw). This decrease in success seemed to affect all ethnic groups and genders. The data for spring 2020 shows improvement, 74% success and 13% withdraw, but since remote for COVID began mid-semester in spring 2020 this may not be accurate.

2. Maintain a good learning experience in the kitchen for students in NUTR 20.

**Describe any external opportunities or challenges.:** Teaching in the COVID-19 environment has presented a huge number of challenges.

**Overall SLO Achievement:** SLO results are as expected. NUTR 107 is not having success with the ServSafe exam which is something nutrition and culinary departments may need to discuss.

**Changes Based on SLO Achievement:** Nothing at this point. Discussions about NUTR 107 may result in some change.

**Overall PLO Achievement:** There are no PLOs yet. The AS-T in nutrition has been an option for less than one year.

**Changes Based on PLO Achievement:** None

**Outcome cycle evaluation:** The cycle seems appropriate.

## Action: Monitor success, withdraw & fill rates in NUTR 18

Pre-requisites were removed from NUTR 18 beginning in the fall 2019 semester as a result of AB705. We will monitor student success and withdraw rates to see if the lack of pre-requisites affects these.

**Leave Blank:**

**Implementation Timeline:** 2019 - 2020

**Leave Blank:**

**Leave Blank:**

**Identify related course/program outcomes:** All three outcomes are affected by student success.

1. Sources of carbohydrate and fiber
2. Identify lipid sources
3. Diet Analysis – Record Intake

**Person(s) Responsible (Name and Position):** Milli Owens

**Rationale (With supporting data):**

**Priority:** High

**Safety Issue:** No

**External Mandate:** No

**Safety/Mandate Explanation:**

### Update on Action

#### Updates

**Update Year:** 2020 - 2021

10/02/2020

**Status:** Continue Action Next Year

This is difficult to assess with the required COVID-19 online teaching format. The attached comparison of success and withdrawal rate fall 20 shows a decrease in success, but this really only had one semester, fall 2019, of regular class teaching format. The effects of the removal of these pre-requisites will need to be monitored for at least a full year of "regular" format teaching before comparisons can be made.

**Impact on District Objectives/Unit Outcomes (Not Required):**

**Related Documents:**

[Comparison of Success and Withdrawal Rates Fall 20.docx](#)

## Link Actions to District Objectives

District Objectives: 2018-2021

**District Objective 1.1** - The District will increase FTES by 1.75% over the three years

**District Objective 2.1** - Increase the percentage of students who earn an associate degree or certificate (CTE and Non-CTE) by 5 percentage points over three years

**District Objective 2.2** - Increase the number of students who transfer to a four-year institution by 10 percent over three years

**District Objective 4.3** - College of the Sequoias Board of Trustees, administration, faculty, and staff will engage in best practices and staff development to sustain effective operational systems for institutional assessment and continuous improvement.

## Action: Maintain and improve laboratory environment, supply acquisition and fiscal control to support student learning

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## opportunities.

Provide on-going and stable support for the CFS Division technician. This position is essential for the CFS division to operate. Currently this position is funded through WorkForce grant which requires monitoring and shifting between WorkForce grants.

**Leave Blank:** Essential for Operation

**Implementation Timeline:** 2019 - 2020

**Leave Blank:**

**Leave Blank:**

**Identify related course/program outcomes:** Because the technician works in all laboratories, culinary, fashion and child development, outcomes in all these areas are directly affected. For example:

CHLD 149:

Math Activity Presentation

Lesson Plan Design

Math Activity Evaluations

CULN 205:

Knife Skills

Mise en place skills

Recipe Adjustments

CULN 206:

Mise en place

Yeast products

Culinary kitchen practices

FASH 160:

Laying Out/Cutting Fabrics

Inner Construction

Construct 3 Garments

Sewing Sample Book

Because the technician develops and maintains fiscal spreadsheets showing each course, department and total division expenses courses in the CFS division which are not directly related to laboratory content are also related.

**Person(s) Responsible (Name and Position):** Milli Owens, Division Chair, Jesse Wilcoxson, Area Dean

**Rationale (With supporting data):** This position is essential for our division classes. The technician orders and maintains supplies and

equipment for the child development, fashion and culinary labs as well as shops about twice/week for culinary classes. Shopping is also done for fashion and child development, but it is not needed as frequently. In the culinary lab the technician maintains, orders and cleans equipment, maintains and rotates food supplies, conducts end of semester cleaning as well as develops spreadsheets to track culinary expenses by class section. The culinary spreadsheets are sent to culinary faculty weekly. The technician also develops and maintains spreadsheets showing available funds and expenses for each department in the division. These department spreadsheets are sent to all CFS full-time faculty monthly, with information available more frequently if needed.

**Priority:** High

**Safety Issue:** No

**External Mandate:** No

**Safety/Mandate Explanation:**

### Update on Action

#### Updates

**Update Year:** 2020 - 2021

10/02/2020

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**Status:** Continue Action Next Year

The need for non-grant, consistent funding for this position continues. Without the position it would not be possible to continue offering NUTR 20 or any of the hands-on culinary classes. As the number of sections of NUTR 20 and culinary increase the work load for this position increases.

**Impact on District Objectives/Unit Outcomes (Not Required):**

## Resources Description

**Personnel - Classified/Confidential** - Provide on-going and stable support for the part time CFS Division technician. This position is essential for the CFS division to operate. Currently this position is funded through Strong WorkForce grants. (Active)

**Why is this resource required for this action?:** This position is essential for our division classes. They order and maintain supplies and equipment for the child development lab and the fashion lab as well as shop about twice/week for culinary classes. In the culinary lab the technician maintains, order and clean equipment, maintain and rotate food supplies, end of semester cleaning as well as develop spreadsheets and track culinary expenses by section. This position needs to shift to the general fund so funding is ongoing and permanent.

**Notes (optional):**

**Cost of Request (Nothing will be funded over the amount listed.):** 40000

## Link Actions to District Objectives

District Objectives: 2018-2021

**District Objective 1.1** - The District will increase FTES by 1.75% over the three years

**District Objective 2.1** - Increase the percentage of students who earn an associate degree or certificate (CTE and Non-CTE) by 5 percentage points over three years

**District Objective 2.4** - By 2021, Increase the percentage of CTE students who achieve their employment objectives by 5 percentage points

**District Objective 4.3** - College of the Sequoias Board of Trustees, administration, faculty, and staff will engage in best practices and staff development to sustain effective operational systems for institutional assessment and continuous improvement.

## Action: (Completed Fall 2020) Increase number of NUTR 18 sections to meet student demand.

To increase the number of NUTR 18 sections offered more faculty is needed. Interview more potential adjunct faculty who meet minimum qualifications, as designated by the state chancellors office, to teach Nutr 18. There will be an emphasis on finding adjunct faculty who are willing to teach at the Tulare and/or Hanford campuses and/or are available to teach during day-time hours.

**Leave Blank:** Continued Action

**Implementation Timeline:** 2019 - 2020

**Leave Blank:**

**Leave Blank:**

**Identify related course/program outcomes:** All three Nutr 18 course outcomes are affected.

1. Sources of carbohydrate and fiber
2. Identify dietary problem areas
3. Identify lipid sources

**Person(s) Responsible (Name and Position):** Milli Owens (Division Chair)

**Rationale (With supporting data):** To maintain and increase the number of sections of Nutr 18 offered at Tulare and Hanford campuses as well as a greater variety of courses offered during the day at all campuses.

**Priority:** Medium

**Safety Issue:** No

**External Mandate:** No

**Safety/Mandate Explanation:**

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Update on Action	
<b>Updates</b>	
<b>Update Year:</b> 2020 - 2021	09/28/2020
<b>Status:</b> Action Completed	
This action seems to be met as of Spring 21. We added another section in spring 21 which should meet student needs if demand for the class maintains at current level. The consistency of student demand seems undependable considering the current situations. We also have faculty to cover all sections, including sections at the Hanford and Tulare centers. This faculty coverage may decrease if life situations shift for adjunct faculty.	
It is likely this action will return as something that needs to be addressed however, for now, it has been successfully completed.	
<b>Impact on District Objectives/Unit Outcomes (Not Required):</b>	

## Link Actions to District Objectives

District Objectives: 2018-2021	
<b>District Objective 1.1</b> - The District will increase FTES by 1.75% over the three years	
<b>District Objective 2.1</b> - Increase the percentage of students who earn an associate degree or certificate (CTE and Non-CTE) by 5 percentage points over three years	
<b>District Objective 2.2</b> - Increase the number of students who transfer to a four-year institution by 10 percent over three years	
<b>District Objective 2.4</b> - By 2021, Increase the percentage of CTE students who achieve their employment objectives by 5 percentage points	

District Objectives: 2015-2018	
<b>District Objectives</b> - 1.1 - Increase overall enrollment by 1.75% annually	
<b>District Objectives</b> - 2.4 - Increase Career Technical Education course success rates and program completion annually.	

## Action: (Completed 2019-20) C-ID courses and AD-T degree

Get NUTR 18 approved as C-ID Nutrition 110. Once Nutr 18 is approved with a C-ID the college would be very close to having all the courses on the nutrition TMC so an AS-T in nutrition could be offered. More assistance with understanding the TMC is necessary, but it appears that only one more course may be necessary.

**Leave Blank:** Continued Action

**Implementation Timeline:** 2019 - 2020

**Leave Blank:**

**Leave Blank:**

**Identify related course/program outcomes:** At this time, since this is a new program, district objectives are more impacted than program or course outcomes. District objectives supported by this new program include:

District Objective 1.1 - The District will increase FTES by 1.75% over the three years

District Objective 2.1 - Increase the percentage of students who earn an associate degree or certificate (CTE and Non-CTE) by 5 percentage points over three years

District Objective 2.2 - Increase the number of students who transfer to a four-year institution by 10 percent over three years

The Program Outcomes for the AS-T in Nutrition currently in curriculum process are:

1. Physiological process such as digestions, absorption, transportation and metabolism of nutrients
2. Common food safety issues including causes and potential preventative solutions
3. Relationship between nutrition and lifestyle factors and chronic diseases such as cardiovascular disease and diabetes.

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**Person(s) Responsible (Name and Position):** Milli Owens

**Rationale (With supporting data):** Nutr 18 is currently extremely similar to C-ID Nutrition 110. This fall we just began to use a text that is listed as an example on the C-ID Nutrition 110 outline.

**Priority:** Medium

**Safety Issue:** No

**External Mandate:** No

**Safety/Mandate Explanation:**

## Update on Action

### *Updates*

**Update Year:** 2020 - 2021

10/16/2020

**Status:** Action Completed

The Nutrition AD-T was available in the catalog starting in Spring 2020.

**Impact on District Objectives/Unit Outcomes (Not Required):**

## *Link Actions to District Objectives*

District Objectives: 2018-2021

**District Objective 1.1** - The District will increase FTES by 1.75% over the three years

**District Objective 2.1** - Increase the percentage of students who earn an associate degree or certificate (CTE and Non-CTE) by 5 percentage points over three years

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