

University of Arkansas
KRDN Student Learning Outcomes (SLO) Assessment Plan (Required Elements 6.1 and 6.2)
On-going Assessment of Core Knowledge for the RDN
Date of Last Accreditation Review: 2012
2017-2018

History of Annual Review		
Date of Annual Review	Individuals/Groups who Reviewed Plan	Results of the Review (i.e. changes that were made, if any)
5/2/17	Program Director, Program Faculty & DPD Advisory Board	Presented 2017 Standards & Proposed curriculum changes
6/28/17	Program Director, Assistant Director HESC & Department Head HESC	Developed plan to adjust the HOSP 3603 course (Menu, Layout and Food Preparation) for spring of 2018 to be taught as a separate section for dietetics students only by dietetics faculty and to move NUTR 2203 to an online offering
Summer & Early Fall 2017	Program Director & Program Faculty	Developed SLO Assessment Plan for 2017 Standards
May 2018		
May 2019		
May 2020		

Domain 1: Scientific and Evidence Base of Practice: integration of scientific information and research into practice

A) RE 6.1.a: ACEND-Required Core Knowledge	B) RE 6.1.b: Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core knowledge	C) RE 6.1.c: Didactic courses and/or experiential learning in which assessment will occur	D) RE 6.1.d: Individuals responsible for ensuring assessment occurs	E) RE 6.1.e: Timeline for collecting formative and summative data	F) RE 6.2: Data on achievement of learning outcomes, included date collected
KRDN 1.1: Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.	80% of students will score 80% or better on the Research Paper assignment	NUTR 4223: Life Cycle Nutrition	Course Instructor Program Director	Annually	31 of 41 students scored an 80% or better (75.6%)
KRDN 1.2: Use current information technologies to locate and apply evidence-based guidelines and protocols.	80% of students will score 80% or better on the final case study assignment	NUTR 4263: Medical Nutrition Therapy I	Course Instructor Program Director	Annually	34 out of 35 students received an 80% or better on the last case study (97%)
KRDN 1.3: Apply critical thinking skills.	70% of students will score a 75% or better on one assignment using the critical thinking skills rubric from AAC&U for assessment.	NUTR 4273: Medical Nutrition Therapy II	Course Instructor Program Director	Annually	33 out of 34 students scored a 75% or higher on final case study (97%)

Domain 2: Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice

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KRDN 2.1: Demonstrate effective and professional oral and written communication and documentation.	80% of students will score 80% or better on the Poster Presentation and the Research Paper	NUTR 4103: Experimental Foods	Course Instructor Program Director	Annually	79% of students received 80% or higher for the poster presentation and final research paper assignments.
KRDN 2.2: Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe interprofessional relationships in various practice settings.	80% of students will score 80% or better on the exam on Scope of Practice and Code of Ethics.	NUTR 4263: Medical Nutrition Therapy I	Course Instructor Program Director	Annually	28 out of 37 students received an 80% or higher on this component of the exam (76%).
KRDN 2.3: Assess the impact of a public policy position on nutrition and dietetics practice.	80% of students will score 80% or better on the exam on the fundamentals of public policy	NUTR 4243: Community Nutrition	Course Instructor Program Director	Annually	27 out of 39 students scored an 80% or better on the exam (69%)
KRDN 2.4: Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.	85% of students will score 80% or better on menus (based upon health care policies) for various delivery systems (Ex: School Lunch Program)	HOSP 3603: Menu, Layout & Food Prep	Course Instructor Program Director	Annually	28 out of 28 students scored an 80% or better on this assignment (100%).

KRDN 2.5: Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.	80% of students will score 80% or better on the quiz on interprofessional relationships of RD with others	NUTR 1201: Introduction to the Dietetics Profession	Course Instructor Program Director	Annually	23 out of 26 students scored an 80% or better on the quiz (88%).
KRDN 2.6: Demonstrate an understanding of cultural competence/sensitivity.	80% of students will score 80% or better on the Cross-Cultural Interview assignment	NUTR 3213: Communications in Nutrition & Dietetics	Course Instructor Program Director	Annually	51 out of 51 students earned 80% on assignment (100%)
KRDN 2.7: Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.	80% of students will score 80% or better on the AND website assignment	NUTR 1201: Introduction to the Dietetics Profession	Course Instructor Program Director	Annually	57 out of 60 students scored an 80% or better on this assignment (95%)
KRDN 2.8: Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.	90% of students will score 85% or better on the Roles of the RDN quiz	NUTR 1201: Introduction to the Dietetics Profession	Course Instructor Program Director	Annually	23 out of 26 students scored an 80% or better on the quiz (88%).

Domain 3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations					
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KRDN 3.1: Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.	80% of students will score 80% or better on the final case study assignment	NUTR 4263: Medical Nutrition Therapy I	Course Instructor Program Director	Annually	34 out of 35 students received an 80% or better on the final case study (97%)
KRDN 3.2: Develop an educational session or program/educational strategy for a target population.	85% of students will score 80% or better on the Nutrition Learning Plan assignment	NUTR 3213: Communications in Nutrition & Dietetics	Course Instructor Program Director	Annually	43 out of 51 students earned 80% or higher on assignment (84%)
KRDN 3.3: Demonstrate counseling and education methods to facilitate behavior change for and enhance wellness for diverse individuals and groups.	85% of students will score 80% or better on the Evaluation of Counseling Performance assignment.	NUTR 3213: Communications in Nutrition & Dietetics	Course Instructor Program Director	Annually	46 out of 51 students earned 80% or better on assignment (90%)
KRDN 3.4: Explain the processes involved in delivering quality food and nutrition services.	85% of students will score 80% or better on the exam questions for delivery of services & associated processes.	HOSP 3603: Menu, Layout & Food Prep	Course Instructor Program Director	Annually	25 out of 28 students scored an 80% or better on the exam (89%).
KRDN 3.5: Describe basic concepts of nutritional genomics.	80% of students will score 80% or better on the exam questions for nutritional genomics.	NUTR 4213: Advanced Nutrition	Course Instructor Program Director	Annually	94% of students scored 80% or better on the exam questions and class assignments about nutritional genomics.

Domain 4: Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations					
A) RE 6.1.a: ACEND-Required Core Knowledge	B) RE 6.1.b: Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core knowledge	C) RE 6.1.c: Didactic courses and/or experiential learning in which assessment will occur	D) RE 6.1.d: Individuals responsible for ensuring assessment occurs	E) RE 6.1.e: Timeline for collecting formative and summative data	F) RE 6.2: Data on achievement of learning outcomes, included date collected
KRDN 4.1: Apply management theories to the development of programs or services.	80% of all students will score an 80% or better on the exam covering management theories	HOSP 3653: Food Systems Management	Course Instructor Program Director	Annually	
KRDN 4.2: Evaluate a budget and interpret financial data.		HOSP 2603: Purchasing & Cost Control	Course Instructor Program Director	Annually	
KRDN 4.3: Describe the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained.	80% of all students will score an 80% or better on the billing and coding paper.	NUTR 4263: Medical Nutrition Therapy I	Course Instructor Program Director	Annually	25 out of 34 students received an 80% or better on this assignment (74%).
KRDN 4.4: Apply the principles of human resource management to different situations.	80% of all students will score an 80% or better on the exam covering human resource management	HOSP 3653: Food Systems Management	Course Instructor Program Director	Annually	
KRDN 4.5: Describe safety principles related to food, personnel and consumers.	95% of all students will pass the ServSafe exam	FDSC 2503: Food Safety and Sanitation	Course Instructor Program Director	Annually	Data not available
KRDN 4.6: Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement.	80% of students will score 80% or better on the data analysis component of the research project	NUTR 4103: Experimental Foods	Course Instructor Program Director	Annually	74% of students received 80% or higher for the data analysis component of the research project