Glendale Community College Instructional Division Program Learning Outcomes Assessment Timeline

Please complete a separate timeline form for each program within your division

Division name: Technology and Aviation

Program name (degree, certificate, sequence of courses or series of learning activities leading to intellectual mastery): Dietary Services Supervisor

Program Relationship to Glendale Community College's Core Competencies/Institutional Student Learning Outcomes (ISLOs)

How does this program relate to GCC's College's Core Competencies/Institutional Student Learning Outcomes (ISLOs)?:

Core Competencies/ISLOs are commonly defined as the knowledge, skills, abilities, and attitudes that students are expected to develop as a result of their overall experiences with any aspect of the college, including courses, programs, and student services. Each program offered at GCC should link to at least some of these Core Competencies/ISLOs. A list of the Core Competencies/ISLOs can be found here:

http://www.glendale.edu/Modules/ShowDocument.aspx?documentid=4362 Include a brief statement outlining how this program aligns with GCC's Core Competencies/ISLOs

An ideal relationship:

- Is clear and brief
- Is connected to GCC's Core Competencies/ISLOs
- If applicable, aligns with professional organization(s) learning outcomes

This program aligns itself with a number of core competencies. The Dietary Services Supervisor program enhances the students' abilities in Communication (1a,1b,1c, 1e) through reading and writing of subject conditions and the evaluation of dietary planning. Mathematical Competencies (2a, 2b) through the measuring and evaluation of a nutritionally based diet. Information Competencies (3a, 3b, 3c, 3d) through researching and evaluating information related to diets and diet therapies. Critical Thinking (5b, 5c, 5e) through the critique of the students own work and the evaluation of case studies. Personal Management (6a, 6b) by the creation of work designed to aid achieving employment and/or college transfer. Application of Knowledge (7a, 7b, 7c, 7d) by learning the various dietary options and the workplace skills required to function effectively as a Dietary Service Supervisor.

Program Level Outcomes (PLOs) Assessment Timeline

What are the Program Learning Outcomes of this program?:

Program Learning Outcomes (PLOs) are commonly defined as the knowledge, skills, and abilities that students have attained as a result of their involvement in a particular set of educational experiences such as within a specific program, degree, certificate or series of learning activities leading to intellectual mastery

List your PLOs below and explain the timeline by which the PLOs will be assessed

What is the PLO Assessment Planning Timeline for this Program?:

To develop an ongoing and systematic planning timeline, it is recommended that you assess PLOs within a 3 year cycle (e.g. assess 1/3 of PLOs in year 1, 1/3 in year 2, and 1/3 in year 3)

Ideal examples of Program Learning Outcomes:

- Are observable and measurable
- Are program specific
- Connect to GCC's Core Competencies/ISLOs
- Use action verbs
- Generally a program will have between three and six PLOs
- If applicable, aligns with professional organization(s) learning outcomes

Ideal examples of Program Assessment Timelines:

- Are practical, sustainable, and geared to Core Competencies/ISLOs, and college mission
- Ensure that each PLO is assessed regularly within a 3 year cycle
- Include teams for assessment data collection and analysis and assessment report writing that include faculty members who are instructors of the courses/programs assessed

List PLOs below. Generally, a program will have between three and six PLOs. Continue to add PLOs until you have developed an assessment timeline for each PLO associated with this program.	In what semester and year will you assess this PLO? What data will you use to assess it (i.e. SLO data from courses within the program, exam or essay data, portfolios of student work, licensing/exit exams, etc)?	Who will collect and analyze the PLO assessment data and write a report of the findings? (Include report writer's name and, if possible, other participants)
PLO 1 Students will demonstrate cooking techniques commonly found in professional food service establishments.	This PLO will be assessed beginning with the Spring 2021 semester. SLO data from CULIN 111 will be used for the assessment.	Andrew Feldman

PLO 2 Students will plan sanitation policies and practices at an ongoing foodservice establishment.	This PLO will be assessed beginning with the Spring 2021 semester. Data from the NRAED ServSafe Exam will be used for the assessment.	Andrew Feldman
PLO 3 Students will evaluate patients nutritional needs and formulate appropriate diets.	This PLO will be assessed beginning with the Spring 2021 semester. SLO data from NUTR 118 will be used to for the assessment.	Andrew Feldman

Course/Program Alignment Matrix

How are courses in the program aligned with the program's learning outcomes?:

This section should include a matrix of the PLOs for your program and a list of each course which is a part of the program

- For each course indicate if PLO is addressed within it the level at which it is addressed by either leaving it blank (if not addressed in program) or noting I, D, or M
- Introduce = I PLO is introduced at a basic level
- **D = Develop** Students are given opportunities to practice, learn more about, and receive feedback to develop more sophistication
- **M = Mastery** Students demonstrate mastery at a level appropriate for graduation

Ideal alignment:

- Course/Program matrix indicates that PLOs are embedded in program's coursework
- PLOs are introduced, developed, and mastered within the range of courses
- Each course addresses one or more of the PLOs; however, rarely does a course address all PLOs

	PLO 1 Students will demonstrate	PLO 2 Students will plan sanitation	PLO 3 Students will evaluate patients
	cooking techniques commonly found in professional food service establishments.	policies and practices at an ongoing foodservice establishment.	nutritional needs and formulate appropriate diets.
CULIN 111: Professional Cooking 1	М	D	
CULIN 112: Sanitation Practices		M	
NUTR 114: Nutrition & Menu Planning		I	I
NUTR 125: Elements of Nutrition		I	ı

CULIN 116: Hospitality Procurement	I	
NUTR 118: Dietary Health Care	D	M
NUTR 142: Nutrition Controversies		D
HTM 256: Management of Hospitality Personnel	I	
INT 050: Internship		

As you fill out this alignment matrix, gaps may occur or become visible. Use the gaps to help your determine which course or program SLOs may need to be revised so that all courses and programs are aligned. Question 2.2 in your program's Program Review report provides a means to explain if you noted any gaps in alignment and, if yes, how your division might revise course or program SLOs to ensure that all course and program learning outcomes are aligned.