



## Planning for Institutional Effectiveness

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*NOTE: This PIE Form is optimized to be used in Acrobat or [Adobe Reader 10 or later](#).*



## Planning for Institutional Effectiveness

### Introduction

UNIT	Consumer Science and Design Technology - NF	Current Year	YEAR 1	YEAR 2	YEAR 3
Contact Person	Carol Impara, Jean Metter, Sandra Weatherilt	2014-15	2015-16	2016-17	2017-18
E-mail / Extension	cimpara@mtsac.edu / Ext. 3035	<input checked="" type="checkbox"/> Summary	<input checked="" type="checkbox"/> Planning	<input checked="" type="checkbox"/> Planning	<input checked="" type="checkbox"/> Planning

Your Unit Program Review will be recorded on this form summarizing the current year and documenting planning for the next three-year cycle. **Please remember** that all outcomes assessment work should be recorded in TracDat (<http://tracdat.mtsac.edu/tracdat>) in order for your assessment work to best contribute to institutional reports. Outcomes assessment work may include courses, programs, direct and indirect services, organizational structure, structural elements, and institutional outcomes. Respond to only the outcomes categories or types that apply to your unit.

### Institutional Planning Framework

The college is unified through its demonstrated connection to the mission. Driven by the California Master Plan for Higher Education, revised by the President's Advisory Council, and approved by the Board of Trustees, it informs all planning and assessment.

#### Institutional Mission

***The mission of Mt. San Antonio College is to support students in achieving their full educational potential in an environment of academic excellence.***

#### Unit Mission

***The mission of the Mt. San Antonio College Nutrition and Foods Program is to educate students and advance truth and knowledge in the disciplines of nutrition, dietetics, and food science, thus preparing individuals to make meaningful contributions to their respective professions and to be informed and productive members of their family, community, and nation.***

## College Themes and Goals

College themes and goals allow the campus to focus on critical issues. Articulated by the President's Advisory Council and approved by the Board of Trustees, they guide institutional planning and assessment processes.

### **Theme A: To Advance Academic Excellence and Student Achievement**

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|-----------------|---|
| College Goal #1 | The college will prepare students for success through the development and support of exemplary programs and services.   |
| College Goal #2 | The college will improve career/vocational training opportunities to help students maintain professional currency and achieve individual goals.   |
| College Goal #3 | The college will utilize student learning outcome and placement assessment data to guide planning, curriculum design, pedagogy, and/or decision-making at the department/unit and institutional levels. |

### **Theme B: To Support Student Access and Success**

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|-----------------|---|
| College Goal #4 | The college will increase access for students by strengthening recruitment opportunities for full participation in college programs and services. |
| College Goal #5 | Students entering credit programs of study will be ready for college level academic achievement.  |
| College Goal #6 | The college will ensure that curricular, articulation, and counseling efforts are aligned to maximize students' successful university transfer.   |

### **Theme C: To Secure Human, Technological, and Financial Resources to Enhance Learning and Student Achievement**

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|------------------|---|
| College Goal #7  | The college will secure funding that supports exemplary programs and services.  |
| College Goal #8  | The college will utilize technology to improve operational efficiency and effectiveness and maintain state-of-the-art technology in instructional and support programs.     |
| College Goal #9  | The college will provide opportunities for increased diversity and equity for all across campus.  |
| College Goal #10 | The college will encourage and support participation in professional development to strengthen programs and services.   |
| College Goal #11 | The college will provide facilities and infrastructure that support exemplary programs and the health and safety of the campus community.                                   |
| College Goal #12 | The college will utilize existing resources and improve operational processes to maximize efficiency of existing resources and to maintain necessary services and programs. |

### **Theme D: To Foster an Atmosphere of Cooperation and Collaboration**

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|------------------|---|
| College Goal #13 | The college will improve the quality of its partnerships with business and industry, the community, and other educational institutions.                     |
| College Goal #14 | The college will improve effectiveness and consistency of dialogue between and among departments, committees, teams, and employee groups across the campus. |

# SectionOne

## Where We Are: A Summary and Analysis of the Current Year 2014-15

### I. Summary Context - Unit Goals for: Consumer Science and Design Technology - NF

Identify the goals that guided your Unit's work for the 2014-15 year (from your 2013-14 PIE form) in the following table and connect those goals to the College Themes. *Add rows (+) as needed. Delete rows (X).*

Unit Goal Name	Unit Goal	<u>College Theme</u>
Teaching and Outreach	Illuminate the role of food and nutrition in the health and wellbeing of individuals and society through teaching and outreach to the campus community.	A: Academic Excellence
Transfer	Prepare students to enter accredited Didactic Programs in Dietetics and Food Science and Technology degree programs to become well qualified entry level Registered Dietitians and food scientists.	B: Access and Success
Requirements and Trends	Stay abreast of current requirements and trends in the education and training of nutrition, dietetics, and food science professionals.	D: Cooperation/Collaboration
Strong Foundation	Provide students with a strong foundation in the basic science, research, and application of nutrition, dietetics, and food science.	A: Academic Excellence
Quality Facilities	Plan, design, construct, and maintain quality physical facilities that meet nutrition, dietetics, and food science students' needs and accommodate future program expansion.	C: Secure Resources
Exemplary Education	Provide an exemplary educational experience utilizing high quality instructional technology, equipment, and supplies.	A: Academic Excellence

### II. Notable Achievements for: Consumer Science and Design Technology - NF

Enter your Unit's successes for the 2014-15 year in the table below. This provides opportunity for closing the loop on your Unit's activities completed this year. *Text boxes will expand as needed. Add rows (+), delete rows (X).*

Priority for Manager Summary	Unit Achievements for the 2014-15 Year	Connected Unit Goal/ College Theme
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Priority for Manager Summary	Unit Achievements for the 2014-15 Year	Connected Unit Goal/ College Theme
Med	<p>Faculty Involvement:</p> <p>Served as Assistant Distance Learning Coordinator  Served as Honors Program Faculty Coordinator  Served as Moodlerooms trainer and SPOT verifier  Served on Employee Wellness Committee  Served on the Employee Wellness Fair Task Force  Served as a Faculty Association Director  Served as Faculty Association appointee on Lecture/Lab Parity Committee  Served as co-chair of the Faculty Association Appendix B Task Force  Served on the California Dietetic Association (CDA) Education Council  Served as faculty advisors for the Nutrition and Foods Club  Served on Cal Poly Pomona's Dietetic Internship Advisory Council  Served as a Board Member of the San Gabriel Valley Extension (SGVE) of the Los Angeles District Dietetic Association  Presented at the High School Health Science Campus Visit sponsored by the Articulation Office 3/20/15  Presented "Bite Into a Healthy Lifestyle" for National Nutrition Month sponsored by Student Health 3/26/15  Presented Distance Learning Policies and Procedures Workshop for department chairs and division deans 4/23/15  Presented at the 15th annual English as a Second Language (ESL) Career Conference 5/13/15  Headed the Faculty Association Career and Technical Education (CTE) Scholarship Selection Committee  Collaborated with the Kinesiology Division on the Sports Nutrition Education Program website and marketing materials  Manned information booths for National Nutrition Month and the Student Health Fair</p>	Unit: Teaching and Outreach
		A. Academic Excellence
High	<p>Curriculum:</p> <p>New course approved: NF91 - Work Experience in Nutrition and Dietetics  New course offered fall 2014 and spring 2015: NF12 – Sports Nutrition  Course deactivated: NF61 – Meal Management  Revised curriculum for three courses: NF25 – Essentials of Nutrition (name is changing to Introduction to Nutrition Science), NF20 – Principles of Foods with Lab, and NF30 - Food Science Technologies  Revised Nutrition Certificate to include NF91 - Work Experience in Nutrition and Dietetics as a recommended elective  Developed a local Associates Degree for Transfer (ADT): AS-T Nutrition and Dietetics  NF 25 and NF25H were approved by the California Community Colleges Chancellor's Office (CCCCO) for C-ID NUTR 110</p>	Unit: Transfer
		B. Access and Success
Med	<p>Staffing:</p> <p>Recruited, interviewed, hired, and provided orientation for 3 new NF Program adjunct faculty members (Gina Crome, Roohe Ahmed, and Vickie Chan)  Recruited, interviewed, hired, and provided orientation for one new NF Program student worker (Melanie Wong)  Provided orientation for new Foods Laboratory Technician (Selene Lopez)</p>	Unit: Strong Foundation
		C. Secure Resources

Priority for Manager Summary	Unit Achievements for the 2014-15 Year	Connected Unit Goal/ College Theme
Med	<b>Funding:</b> Received \$14,135 Perkins Grant for 2012-2013 Received \$31,505 Perkins Grant for 2013-2014 Received \$15,575 Perkins Grant for 2014-2015 Requested \$17,036.50 Perkins Grant for 2015-2016	Unit: Strong Foundation
		C. Secure Resources
High	<b>Student Outreach/Support:</b> Continued the Nutrition and Foods (NF) Club to provide leadership, volunteer, and networking opportunities for students majoring in Nutrition/Food Science/Dietetics Held 7 Nutrition Forum Events to inform students about transfer and career opportunities Held 18 Nutrition and Foods Club Officer Meetings to plan Nutrition Forum Events and NF Club activities	Unit: Transfer
		B. Access and Success
High	<b>Advisory Committee:</b> Expanded membership to include more university, industry, internship, student, and alumni partners as per Advisory Committee recommendation Held a productive, well-attended annual meeting Discussed, developed, and approved a name change for NF25 from Essentials of Nutrition to Introduction to Nutrition Science (to align with C-ID NUTR 110 course title) Discussed, developed, and approved curriculum revisions for NF20 in order to gain CCCC approval for C-ID NUTR 120 (course received conditional approval pending revisions) Discussed and approved SLOs for NF 30 - Food Science Technologies Discussed and approved Perkins Grant requests	Unit: Requirements and Trends
		D. Cooperation/Collaboration
Med	<b>Student Learning Outcomes:</b> NF12 - Sports Nutrition Data will be collected during Spring 2015 semester and TracDat will be updated through Step 5. NF 30 - Food Science Technologies NF 30 SLOs were accepted by the NF Advisory Committee. Data will be collected by end of Spring 2016 and TracDat will be updated through Step 5. NF1 - Introduction to Nutrition as a Career Course SLO data was collected in Spring 2014. Results and next steps were discussed at CSDT Department meeting.	Unit: Strong Foundation
		A. Academic Excellence

Priority for Manager Summary	Unit Achievements for the 2014-15 Year	Connected Unit Goal/ College Theme
Med	Professional Development:	Unit: Requirements and Trends
	<p>Earned Academy of Nutrition and Dietetics (AND) Certification - Certified Specialist in Sports Dietetics (CSSD)</p> <p>Attended the 2014 Curriculum Institute in San Jose, July 10-12, 2014</p> <p>Attended Mayo Clinic conference Nutrition &amp; Wellness in Health and Disease in San Francisco, September 18-19, 2014</p> <p>Attended the Food and Nutrition Conference and Expo (FNCE) in Atlanta, October 18-21, 2014</p> <p>Attended Food Addiction, Obesity and Diabetes (INR) Seminar in Pasadena, December 4, 2015</p> <p>Attended The 11th Annual Executive Forum on Rewarding Healthy Behaviors in Las Vegas, February 4-5, 2015</p> <p>Attended Nutrition for Sports, Exercise &amp; Weight Management seminar in Long Beach, February 28-March 1, 2015</p> <p>Attended the Nutrition and Dietetics Educators and Preceptors (NDEP) Area 1 Meeting, March 15-17, 2015</p> <p>Attended three POD workshops during Tech Week: "Quizlet", "Socrative", and "PowToon", April 6, 7, and 9, 2015</p> <p>Attended "Applying the Online Education Initiative (OEI) Course Design Rubric" at Cerritos College, May 1, 2015</p> <p>Attended the University of Arizona's 12th Annual Nutrition and Health Conference in Phoenix, May 4-6, 2015</p> <p>Will attend the 2015 Online Teaching Conference in San Diego June 18-19, 2015</p>	<p>C. Secure Resources</p>

### III. External/Internal Conditions, Trends, Impacts, Retention & Success, Critical Decisions and Outcomes Assessment

The following table is intended to track conditions that influence planning over a multi-year period beginning with the 2014-15 year. Please include data. The "Link to Data Sources and Support Options" button will open a Mt. SAC webpage that offers suggestions and links for possible data sources for your Unit. Text boxes will expand. *Add (+) rows, delete (X) rows as needed.*

Link to Data Sources and Support Options			
Year	Add item	External Conditions, Trends, or Impacts	Data Sources
2014-15	NF Program Advisory Committee:  1. Approved fund request to support Student Tutor IV for 2015-16 (\$8300 for two semesters) 2. Approved fund request to attend conferences or other CPE professional development activities: NDEP, CDA, FNCE, "other relevant conferences" (\$6800) 3. Approved fund request to purchase videos, visual aids, other instructional tools, marketing and outreach funds (\$2000) 4. Recommended name change for NF25 from Essentials of Nutrition to Introduction to Nutrition Science (to align with C-ID NUTR 110 course title) 5. Recommended curriculum revisions for NF20 in order to gain CCCCCO approval for C-ID NUTR 120 (course received conditional approval pending revisions) 6. Approved Student Learning Outcomes for NF30 - Food Science Technologies 7. Recommended adding a lab for NF30 – Food Science Technologies (recommended at Advisory Committee meeting 2013-2014, but has not been done yet)		Nutrition and Foods Program Advisory Committee Minutes
2014-15	Legislative Changes:  1. In response to Senate Bill 1440 (Padilla, 2010), the Academic Senates for the California Community Colleges and California State University are developing TMC and C-ID descriptors for the top transfer majors. Thirty-two TMCs have been approved including Nutrition and Dietetics. The Nutrition and Dietetics TMC was posted on the CCC Chancellor's Office website on 2/2/15 and a local AS-T degree in Nutrition and Dietetics was developed by Mt. SAC NF faculty and submitted for approval on 3/23/15. The proposed AS-T degree is now in Stage 5 of Mt. SAC's curriculum process, awaiting approval by the Educational Design Committee. 2. As a result of Assembly Bill 2128 (Emmerson, Chapter 225, Statues of 2008), effective January 1, 2009, graduates of a college degree program with major studies in food/nutrition, dietetics, food management, culinary arts, or hotel and restaurant services and who are Certified Dietary Managers (CDM) credentialed by the Certifying Board of the Dietary Managers Association, and who have received at least six hours of in-service training on the specific California dietary service requirements contained in CCR Title 22 are eligible for employment as a Dietetic Services Supervisors in a health care facility. When the AS-T degree in Nutrition/Food Science/Dietetics is available at Mt. SAC, our graduates will be eligible to take CDM credentialing exam and seek employment as Dietetic Service Supervisors.		The Student Transfer Achievement Reform Act (SB 1440/Padilla)  AB 2128, Emmerson. Health facilities: dietitians.



2014-15	<p>Consumer Price Index (CPI) for Food:</p> <p>Since 1990, grocery store prices have risen by an average of 2.8 percent per year. The budget allocation for instructional supplies needed to offer four sections of NF20, two sections of NF81, and two sections of NF82 each year needs to increase to reflect increasing food costs. According to the USDA's Food Price Outlook 2015 published in March:</p> <p>"Looking ahead to 2015, the USDA Economic Research Service (ERS) predicts that food prices will increase 2.0 to 3.0 percent. Beef and veal prices will likely continue to experience the effects of the Texas/Oklahoma drought, as farmers' decisions on calving and herd sizes are felt down the line due to the 6- to 18-month production process. This forecast is based on an assumption of normal weather conditions; however, severe weather events could potentially drive up food prices beyond the current forecasts. In particular, the ongoing drought in California could have large and lasting effects on fruit, vegetable, dairy, and egg prices."</p>	United States Department of Agriculture Economic Research Service
2014-15	<p>Regulatory:</p> <p>Licensed nutrition professionals recognized in the United States are Registered Dietitians (RD) and Dietetic Technicians, Registered (DTR). RD and DTR licenses are issued by the Commission on Dietetic Registration (CDR). The education of RDs and DTRs is overseen by the Commission for the Accreditation Council for Education in Nutrition and Dietetics (ACEND). To become an RD, at least a bachelor's degree at a US regionally accredited university or college and required coursework for a Didactic Program (DPD) or Coordinated Program in Dietetics (CP) is required. DTRs must complete at least a two-year associate's degree at a US regionally accredited university or college, required course work and at least 450 hours of supervised practice accredited by ACEND or at least a bachelor's degree at a US regionally accredited university or college and required coursework for a Didactic Program (DPD) or Coordinated Program in Dietetics (CP). In addition, RDs and DTRs must pass a national examination administered by CDR and complete continuing professional educational requirements to maintain registration.</p>	Commission on Dietetic Registration (CDR), Accreditation Council for Education in Nutrition and Dietetics (ACEND)
Year	<div>Add item</div> <div>Internal Conditions, Trends, or Impacts</div>	Data Sources
2014-15	<p>Number of Students:</p> <p>When comparing primary term enrollment with the previous year, we found a decrease in enrollment of 9.5%. Enrollment data is as follows:</p> <p>Enrollment 201420-201440 (F 14 + Spr 15) = 2,037 201320-201340 (F 13 + Spr 14) = 2,250 201220-201240 (F 12 + Spr 13) = 2,219 201120-201140 (F 11 + Spr 12) = 2,016</p> <p>Prior to this year, enrollment had increased for three consecutive years.</p> <p>NF Program enrollment was 43.7% of total CS&amp;DT enrollment during the three most recent primary terms (Fall 2013 + Spring 2014 + Fall 2014). Despite NF Program enrollment making up 43.7% of total CS&amp;DT enrollment, only 30% (3 out of 10) of the CS&amp;DT full-time faculty are NF Program faculty.</p>	Argos Reports

2014-15	<p>Faculty Staffing:</p> <p>The full-time to part-time faculty ratio in the NF Program continues to be extremely low and is getting lower each year. Eighty-four sections of NF courses were taught during the 2014-2015 academic year (Summer/Fall/Winter/Spring). Seventeen of the 84 sections, 20.2%, were taught by full-time faculty which is down from 35.8% for the 2013-2014 academic year. The remaining 67 sections, 79.8%, were taught by part-time faculty. This represents an increase in the percentage of sections taught by part-time faculty for four consecutive years as follows:</p> <p>Percent of Sections Taught by PT Faculty  2014-2015 = 79.8%  2013-2014 = 75.0%  2012-2013 = 62.2%  2011-2012 = 58.9%</p> <p>The full-time to part-time faculty ratio of 20:80 for the NF Program is far below the established goal of 75:25</p>	Mt. SAC Online Searchable Class Schedules
Year	Add item Retention and Success Data	Data Sources
2014-15	<p>High Rate of Success:</p> <p>For the Fall 2013 and Spring 2014 terms, there was slightly higher success and virtually identical retention in NF courses compared to the CS&amp;DT Department as a whole:</p> <p>201320-201340 (F 13 + Spr 14)  NF Success = 83.24%  CS&amp;DT Success = 81.24%  NF Retention = 86.80%  CS&amp;Dt Retention = 87.23%</p> <p>For the Fall 2014 term, success was higher and retention was virtually identical for students in NF courses compared to students in the CS&amp;DT Department as a whole:</p> <p>201420 (F 14)  NF Success = 81.64%  CS&amp;DT Success = 79.42%  NF Retention = 88.56%  CS&amp;DT Retention = 88.94%</p> <p>Retention and success data for Spring 2015 was not available at the time this report was due to the Business Division office.</p>	Argos Reports
Year	Add item Critical Decisions	Data Sources

2014-15	Curriculum:  The decision was made to move forward with the development of an ADT The decision was made to change the name of NF25 from Essentials of Nutrition to Introduction to Nutrition Science (to align with C-ID NUTR 110 course title) based on advisory committee recommendations The decision was made to revise curriculum for NF20 in order to gain CCCCCO approval for C-ID NUTR 120 (course received conditional approval pending revisions) based on advisory committee recommendations	Nutrition and Foods Program Advisory Committee Minutes
2014-15	Nutrition and Foods Club:  The decision was made to continue to support the Nutrition and Foods Club for a second year to provide volunteer, networking, and leadership opportunities for students.	None
Year	<i>Add item</i> Progress on Outcomes Assessment	Data Sources
2014-15	NF12 - Sports Nutrition:  Data will be collected during Spring 2015 semester and TracDat will be updated through Step 5.	None
2014-15	NF 30 - Food Science Technologies:  NF 30 SLOs were accepted by the NF Advisory Committee as written below. Data will be collected by end of Spring 2016 and TracDat will be updated through Step 5.  Course SLOs: 1. Students completing NF 30 – Food Science Technologies will describe the chemistry underlying the properties and reactions of various food components. Under Plan SLO: Demonstrate Mastery  Students will be given embedded exam questions in which they will describe chemical reactions and properties of water, carbohydrates, proteins, and lipids.  2. Students completing NF 30 – Food Science Technologies will describe the major chemical reactions that limit shelf life. Under Plan SLO: Demonstrate Mastery  Students will be given embedded exam questions in which they will describe lipid oxidation, lipid hydrolysis, and pigment deterioration.	TracDat

2013-14	<p>NF1 - Introduction to Nutrition as a Career:</p> <p>Course SLO data was collected in Spring 2014 for NF1. Results and next steps were discussed at CSDT Department meeting.</p> <p>1. Career Communication  Measure - Evaluate a dietetic internship program.  Results - Criterion Met  Next Steps - Although criterion was met, the number of non-completers was troubling. The need for computer access, and the importance of the internship for their future, should be heavily stressed at the start of the semester.</p> <p>2. Practical Skills  Measure - Make a group presentation on transfer universities, and interview a dietitian for career information.  Results - Criterion Met  Next Steps - Continue group work for transfer presentations. Students taught each other PowerPoint or Prezi skills. The interview was initially stressful, but students reported it was the most useful assignment this semester.</p>	TracDat
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## IV. Alignment and Progress on Unit and College Goals: Closing the Loop

This section serves as a "reporting" function. It shows how your Unit closes the loop and connects planning to budget allocation: How did the prioritized college resources connect to your Unit's outcomes? What progress has your Unit made with the resources provided? Include progress on plans that did not require new resources if applicable. You are also prioritizing your Unit's progress or outcome for inclusion in your manager's summary. The **Plan Status** drop-down offers a time-frame update on the progress of your plan.

*Some information has been pre-loaded into this form by your manager. Add rows (+) as needed. Delete rows (X).*

Priority for Manager Summary	Plan from Previous PIE (2013-14) and Resources Obtained (if any)		Resources Secured (if any)	Progress/Outcomes/Result/Impact (Resource requests should be based on outcomes assessment)	Connected Unit Goal/ College Theme
Med	ELMO P10 Document Camera		\$ 1,494.70	Allows nutrition-relevant print articles to be shown as part of class demonstrations.	Unit: Quality Educational Prog
	Instr. Equipment				A. Academic Excellence
	Plan Status	Complete	Source 2		
Med	Food and Supplies for Nutrition Lab		\$ 1,817.37	Since 1990, grocery store prices have risen by an average of 2.8 percent per year. The budget allocation for instructional supplies needed to offer four sections of NF20, two sections of NF81, and two sections of NF82 each year needs to increase to reflect increasing food costs. According to the USDA's Food Price Outlook 2014 published in March 2014:  "Food CPIs are expected to increase 2.5 to 3.5 percent over 2013 levels. This forecast is based on an assumption of normal weather conditions; however, severe weather events could potentially drive up food prices beyond the current forecasts. In particular, the ongoing drought in California could potentially have large and lasting effects on fruit, vegetable, dairy, and egg prices, and the drought in Texas could drive beef prices up even further."	Unit: Quality Educational Prog
	Lottery				A. Academic Excellence
	Plan Status	Select	Source 2		
Med	Hourly Instructional Aides		\$ 8,075.00	The NF Program shares the Foods Lab Technician with the HRM Program. Both programs maintain busy schedules and require the technician to be present during lengthy labs. The NF Program requires student workers to help with overflow work, such as mentoring students in the lab, and helping with inventory and other specialized tasks.	Unit: Quality Educational Prog
	Perkins Grant				A. Academic Excellence
	Plan Status	Select	Source 2		

Priority for Manager Summary	Plan from Previous PIE (2013-14) and Resources Obtained <i>(if any)</i>		Resources Secured <i>(if any)</i>	Progress/Outcomes/Result/Impact (Resource requests should be based on outcomes assessment)	Connected Unit Goal/ College Theme
Med	Conferences		\$ <input type="text" value="\$7,500.00"/>	Nutrition and dietetics, as a profession, has undergone radical change over the last two years. As a CTE program, Nutrition and Foods must stay informed of rapidly developing changes in career options for nutrition majors. Mt. SAC faculty need to attend the Nutrition and Dietetic Educators and Preceptors (NDEP) Area One annual meeting every year in March in order to stay abreast of current requirements and trends in the education and training of nutrition professionals. In addition, we should attend FNCE (Food and Nutrition Conference Expo), the national conference for dietitians. Registered Dietitians must earn 75 Continuing Education Units (CEUs) every five years in order to renew their licenses. All faculty members in the NF Program are Registered Dietitians and there for must earn CPEUs though professional development and continuing education.	Unit: Requirements and Trend
			Perkins Grant		C. Secure Resources
	Plan Status	<input type="text" value="Select"/>	Source 2		

## SectionTwo

### Where We Are Going: Planning for the Next Three Years: 2015-16, 2016-17, 2017-18

#### I. Planning Context - Unit Goals Assessed and Revised for: Consumer Science and Design Technology - NF

This table contains your goals as noted in Section One for 2014-15. Review your Unit's goals and revise, add new goals or remove goals that are no longer relevant as appropriate for planning for 2015-16, 2016-17, and 2017-18. *Add rows (+) as needed. Delete rows (X).*

Unit Goal Name	Unit Goal	College Theme
Teaching and Outreach	Illuminate the role of food and nutrition in the health and wellbeing of individuals and society through teaching and outreach to the campus community.	A: Academic Excellence
Transfer	Prepare students to enter accredited Didactic Programs in Dietetics and Food Science and Technology degree programs to become well qualified entry level Registered Dietitians and food scientists.	B: Access and Success
Requirements and Trends	Stay abreast of current requirements and trends in the education and training of nutrition, dietetics, and food science professionals.	D: Cooperation/Collaboration
Strong Foundation	Provide students with a strong foundation in the basic science, research, and application of nutrition, dietetics, and food science.	A: Academic Excellence
Quality Facilities	Plan, design, construct, and maintain quality physical facilities that meet nutrition, dietetics, and food science students' needs and accommodate future program expansion.	C: Secure Resources
Exemplary Education	Provide an exemplary educational experience utilizing high quality instructional technology, equipment, and supplies.	A: Academic Excellence

#### II. Annual Implementation Plan for: Consumer Science and Design Technology - NF

This section serves as a "planning" function. This is where you ask for resources and record new action plans, activities, or interventions necessary to achieve success. Use the Expected Outcomes section to describe how the plan and resources requested is supported by your Unit's to outcomes assessment plan. This section will also be used to record revisions to plans as needed across the three years of planning.

*Add rows (+) as needed. Delete rows (X).*

Priority for Manager Summary	Plans, Activities, or Interventions	Resources Needed (if any)	Expected Outcomes / Criteria for Success (Resource requests should be based on outcomes assessment)	Connected Unit Goal/ College Theme
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Priority for Manager Summary	Plans, Activities, or Interventions		Resources Needed (if any)	Expected Outcomes / Criteria for Success (Resource requests should be based on outcomes assessment)		Connected Unit Goal/ College Theme
High	Increase Instructional Supply Budget to Address Increasing Food CPIs		\$ \$2,000.00	Since 1990, grocery store prices have risen by an average of 2.8 percent per year. The budget allocation for instructional supplies needed to offer four sections of NF20, two sections of NF81, and		Unit: Exemplary Education
Ongoing			Source 1			C. Secure Resources
	Projected Completion	2015-16	Source 2	Person Responsible	NF Program Full-time Faculty	
High	Hourly Instructional Aides		\$ \$10,000.00	The NF Program shares the Foods Lab Technician with the HRM Program. Both programs maintain busy schedules and require the technician to be present during lengthy labs. The NF Program		Unit: Exemplary Education
Ongoing			Source 1			A. Academic Excellence
	Projected Completion	2015-16	Source 2	Person Responsible	NF Program Full-time Faculty	
High	Full-Time Faculty		\$	The full-time to part-time faculty ratio in the NF Program continues to be extremely low and is getting lower each year. Eighty-four sections of NF courses were taught during the		Unit: Teaching and Outreach
Ongoing			Source 1			A. Academic Excellence
	Projected Completion	2015-16	Source 2	Person Responsible	NF Program Full-time Faculty	
High	New NF Program Facilities		\$	As student numbers grow in the NF Program, we need to ensure that we are offering the high level of service current and prospective students expect. The NF Program facilities are		Unit: Quality Facilities
Ongoing			Source 1			C. Secure Resources
	Projected Completion	2017-18	Source 2	Person Responsible	NF Program Full-time Faculty	
Med	Streaming Video Server		\$	We need support in converting close-captioned videos used in traditional classes to be uploaded to LMS so our DL courses can access the same material.		Unit: Exemplary Education
Ongoing			Source 1			C. Secure Resources
	Projected Completion	2015-16	Source 2	Person Responsible	NF Program Full-time Faculty	
High	Conference, Travel, and Professional Development Funds		\$ \$15,000.00	Nutrition and dietetics, as a profession, has undergone radical change over the last two years. As a CTE program, NF Program faculty must stay informed of rapidly developing changes in		Unit: Requirements and Trends
Ongoing			Source 1			C. Secure Resources
	Projected Completion	2015-16	Source 2	Person Responsible	NF Program Full-time Faculty	
Med	Research Support to Track Nutrition/Food Science/Dietetics Transfer		\$	Current technology at Mt. SAC does not allow for tracking of Nutrition/Food Science/Dietetics transfer students.		Unit: Transfer
Ongoing			Source 1			B. Access and Success
	Projected Completion	2015-16	Source 2	Person Responsible	NF Program Full-time Faculty	



Priority for Manager Summary	Plans, Activities, or Interventions		Resources Needed (if any)	Expected Outcomes / Criteria for Success (Resource requests should be based on outcomes assessment)	Connected Unit Goal/ College Theme
Med	Marketing Support and Website Development		\$ <input type="text"/>	Current and prospective Nutrition and Foods students would benefit from a well-designed website that is updated regularly to provide accurate information about the Nutrition and Foods <span>+</span>	Unit: Teaching and Outreach
			Source 1		
Ongoing	Projected Completion	2015-16	Source 2	Person Responsible <input type="text" value="NF Program Full-time Faculty"/>	B. Access and Success
Med	Hospitality and Honorarium Funds		\$ <input type="text" value="\$500.00"/>	Nutrition Forum is a speaker series for students majoring in Nutrition/Dietetics to learn about transfer and career opportunities. Refreshments attract students and honorariums <span>+</span>	Unit: Transfer
			Source 1		
Ongoing	Projected Completion	2015-16	Source 2	Person Responsible <input type="text" value="NF Program Full-time Faculty"/>	B. Access and Success
High	Refrigerated Delivery Vehicle		\$ <input type="text" value="\$45,000.00"/>	A refrigerated vehicle is needed to transport perishable food items needed for courses offered in the NF and HRM Programs. Safety and sanitation procedures must be followed in order to prevent <span>+</span>	Unit: Exemplary Education
			Source 1		
New	Projected Completion	2015-16	Source 2	Person Responsible <input type="text" value="NF Program Full-time Faculty"/>	C. Secure Resources
High	Increase Instructional Supply Budget to Address the Needs of NF30		\$ <input type="text" value="\$1,500.00"/>	NF 30 - Food Science Technologies will be offered for the first time in Fall 2015 and specialized equipment and supplies will need to be purchased for the course.	Unit: Exemplary Education
			Source 1		
New	Projected Completion	2015-16	Source 2	Person Responsible <input type="text" value="NF Program Full-time Faculty"/>	C. Secure Resources
Med	i>Clicker (40)		\$ <input type="text" value="\$2,200.00"/>	Student engagement tools are important in both traditional and online courses. Faculty are encouraged to explore these tools and utilize them in their courses. i>clicker provides user-friendly <span>+</span>	Unit: Exemplary Education
			Source 1		
New	Projected Completion	2015-16	Source 2	Person Responsible <input type="text" value="NF Program Full-time Faculty"/>	C. Secure Resources
High	Anthropometric Measuring Kit, Stadiometer, and Body Composition Analyzer Scale		\$ <input type="text" value="\$5,000.00"/>	A professional grade anthropometric measuring kit, stadiometer, and body composition analyzer scale will provide the high quality tools necessary for students to learn and practice the skills <span>+</span>	Unit: Exemplary Education
			Source 1		
New	Projected Completion	2015-16	Source 2	Person Responsible <input type="text" value="NF Program Full-time Faculty"/>	C. Secure Resources

### III. Resources Identified in Relation to Planning

This section will serve the budget prioritization function in the Manager's PIE. Your manager will inform you when actual quotes are due.

# SectionThree

## Recommendations for Improving the Planning Process

What additional information should the College provide to assist your Unit's planning?

Enter additional information suggestions here.

What suggestions do you have for improving the planning process for your Unit?

This form is complicated and difficult to use. Text boxes in "Section Two, II" did not expand to accommodate text.

Enter your name as contributing to and approving of this Unit PIE Plan below. Add rows (+) as needed.

Contributer		Contributer	
Jean Metter	<input checked="" type="checkbox"/> Approve	Carol Impara	<input checked="" type="checkbox"/> Approve
Sandra Weatherilt	<input checked="" type="checkbox"/> Approve	Add your name as contributing to this Unit PIE and check that you approve	<input type="checkbox"/> Approve

Thank you for completing the Unit PIE form summarizing 2014-15, and initiating your Unit's planning for the 2015-16, 2016-17, and 2017-18 three-year cycle.

Please save this form and forward to your Unit's manager by 06/30/ 2015.

Questions regarding this form? Send an email to Don Sciore, Interim Associate Dean of Arts, member IEC, at [dsciore@mtsac.edu](mailto:dsciore@mtsac.edu)