				Business D	DIVISION		
Program:	NF	# Courses: (if applicable)	10	Updated:	6/30/15	Submitted by:	Carol Impara

Institutional Level Outco	omes (II	LOs): As a result of an educational following knowledge, ski	experience with any aspect of the lills, abilities, and attitudes:	college, stude	ents w	ill dev	elop t	he
1. Communication		2. Critical Thinking	Information and Technology Literacy	4: Persona Environme	,	,	,	
Connect PLOs with an I, P, or I completion of the program or ed		(ey in Footer) identifying the level to which al experience.	knowledge or a skill can be demonstrated	d following the		PLO 1 Align	to ILC ment	
PLO Name	PLO I	to:	1	2	3	4		
1. Practical Skills	pract prop	•	chnology			P	P	
2. Career Communication		ents completing the Nutrition Co rledge and skills to evaluate pot		P	P	P		
3.								
4.								
5.								
6.								
7.								
8.								
9.								

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied

M = Knowledge/Skill Mastered

See the Outcomes Assessment website for definitions and examples of Mt. SAC's ILOs: http://www.mtsac.edu/instruction/outcomes/ilos.html

Student Learning Outcomes (SLC	Os), M	leasur	eable	Objec	tives	(MOs)	, Adm	ninistra	ative l	Jnit O	bjecti	ves (A	UOs)	
Course: NF 1				n an I, P , t portion					ing the	level to v	vhich kn	owledge	or a skil	l can
SLOs, MOs, AUOs	PLO 3 PLO 9 PLO 9 PLO 9 PLO 9 PLO 9 PLO 10 PLO 9 PLO 10 PLO 10 PLO 10 PLO 10 PLO 10													
Students completing NF 1 – Introduction to Nutrition as a Career will be able to evaluate an assigned dietetic internship program.		Р									Р	Р	Р	
Students completing NF 1 - Introduction to Nutrition as a Career will demonstrate effective oral communication skills by delivering in-class oral presentations and interviewing members of the profession.		Р									Р		Р	Р

Student Learning Outcomes (SLC	Ds), M	easur	eable	Objec	tives	(MOs)	, Adm	inistra	ative l	Jnit O	bjecti	ves (A	(UOs	
Course: NF 10				n I, P, or I on of the			ter) identi	fying the I	evel to w	hich know	vledge or	a skill car	n be	
SLOs, MOs, AUOs	PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	PLO 6	PLO 7	PLO 8	PLO 9	PLO 10	ILO 1	ILO 2	ILO 3	ILO 4
Students completing NF 10 - Nutrition for Personal Health and Wellness will be able to demonstrate meaningful self-evaluation of their current food choices related to increasing their lifelong personal wellbeing.	Р											Р	Р	Р
Students completing NF 10 - Nutrition for Personal Health and Wellness will be able to analyze food labels for nutrient content and other pertinent information that will help in healthy food selection.	Р										Р	Р		

Student Learning Outcomes (SLC	Os), M	easur	eable	Objec	tives	(MOs)	, Adm	inistr	ative l	Jnit O	bjecti	ves (A	.UOs)	
Course: NF 12				n an I, P , t portion					ing the l	level to v	which kn	owledge	or a skil	ll can
SLOs, MOs, AUOs	PLO 2 PLO 3 PLO 9 PLO 9 PLO 9 PLO 9 PLO 10 PLO 10 PLO 10													
Students completing NF 12 - Sports Nutrition will be able to list symptoms of disordered eating associated with athletes.	Р										Р	Р		
Students completing NF 12 - Sports Nutrition will be able to develop an individual plan for an athlete including adequate energy, macronutrient, and fluid needs.	Р										Р	Р	Р	Р

Student Learning Outcomes (SLC	Os), M	leasur	eable	Objec	tives	(MOs)	, Adm	inistra	ative l	Jnit O	bjecti	ves (A	.UOs)	
Course: NF 20				n an I, P , t portion) identify	ing the l	evel to v	which kn	owledge	or a skil	l can
SLOs, MOs, AUOs	PLO 3 PLO 9 PLO 9 PLO 9 PLO 9 PLO 9 PLO 10 PLO 10 PLO 10 PLO 10 PLO 10 PLO 10													
Students completing NF 20 - Principles of Foods with Lab will be able to apply and present food science principles to the analysis of a recipe.	Р										Р	Р		
Students completing NF 20 - Principles of Foods - will be able to correctly identify key kitchen equipment.	Р												Р	
equipment.														

Student Learning Outcomes (SLC	Os), M	easur	eable	Objec	tives	(MOs)	, Adm	inistra	ative l	Jnit O	bjecti	ves (A	UOs)	
Course: NF 25 and NF 25H				n an I, P , t portion					ing the	level to v	vhich kn	owledge	or a skil	I can
SLOs, MOs, AUOs	PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	9 OTA	PLO 7	PLO 8	6 OTA	PLO 10	ILO 1	ILO 2	ГО 3	ILO 4
Students completing NF 25 - Essentials of Nutrition will be able to demonstrate meaningful self- evaluation of their current food choices related to increasing their lifelong personal wellbeing.	Р										Р	Р		Р
Students completing NF 25 - Essentials of Nutrition will be able to demonstrate mastery of course material by planning a diet that meets or exceeds standards of nutritional adequacy.	M										Р	Р	Р	Р

Student Learning Outcomes (SLC	Os), M	easur	eable	Objec	tives	(MOs)	, Adm	inistra	ative l	Jnit O	bjecti	ves (A	(UOs	
Course: NF 28				h an I, P t portion					ing the	level to v	vhich kn	owledge	or a skil	l can
SLOs, MOs, AUOs	PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	PLO 6	PLO 7	PLO 8	6 OTA	PLO 10	ILO 1	ILO 2	ILO 3	ILO 4
Students completing NF 28 - Cultural and Ethnic Foods will be able to complete an assignment that demonstrates meaningful self-evaluation related to increasing their personal wellbeing.	Р										Р	Р		Р
Students completing NF 28 - Cultural and Ethnic Foods will compare the cuisine of a selected culture with the typical American diet and demonstrate how the culture influenced American cuisine.	Р										Р	Р		Р

Student Learning Outcomes (SLC	Os), M	leasur	eable	Objec	tives	(MOs)	, Adm	ninistra	ative l	Jnit O	bjecti	ves (A	.UOs)	
Course: NF 30				n an I, P , t portion					ing the	level to v	vhich kn	owledge	or a skil	l can
SLOs, MOs, AUOs	PLO 3 PLO 9 PLO 9 PLO 9 PLO 9 PLO 9 PLO 10 PLO 10 PLO 10 PLO 10 PLO 10													
Students completing NF 30 - Food Science Technologies will describe the chemistry underlying the properties and reactions of various food components.	Р										Р	Р		
Students completing NF 30 - Food Science Technologies will describe the major chemical reactions that limit shelf life.	Р										Р	Р		

Student Learning Outcomes (SLC	Os), M	easur	eable	Objec	tives	(MOs)	, Adm	inistra	ative l	Jnit O	bjecti	ves (A	.UOs)	
Course: NF 81				n an I, P , t portion					ing the	level to v	vhich kn	owledge	or a skil	I can
SLOs, MOs, AUOs	PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	PLO 6	PLO 7	PLO 8	PLO 9	PLO 10	ILO 1	ILO 2	ILO 3	ILO 4
Students completing NF 81 - Cooking for Your Heart and Health will be able to analyze food labels for a food's fat, saturated fat, trans fat, sodium, cholesterol, sugar, fiber, and vitamin and mineral content in order to assist in heart healthy food selection.	Р										Р	Р	Р	Р
Students completing NF 81 - Cooking for Your Heart and Health will modify a recipe and present their findings.	Р										Р	Р		

Student Learning Outcomes (SLC	Os), M	easur	eable	Objec	tives	(MOs)	, Adm	inistra	ative l	Jnit O	bjecti	ves (A	UOs)	
Course: NF 82				h an I, P t portion) identify	ing the l	evel to v	vhich kn	owledge	or a skil	l can
SLOs, MOs, AUOs	PLO 3 PLO 9 PLO 9 PLO 9 PLO 9 PLO 9 PLO 10 PLO 9 PLO 10 PLO 10 PLO 10													
Students in NF 82 - Vegetarian Cooking will be able to correctly identify complementary protein sources.	Р											Р		
Students completing NF 82 – Vegetarian Cooking will modify a recipe and present their findings to the class.	Р										Р	Р		