

**Eastern West Virginia Community and Technical College  
COURSE ASSESSMENT REPORT**

<b>Course Title and Number: AH 210 Nutrition</b>	<b>Academic Term and Year of Assessment Activity (Ex: Fall, 2014)</b> Fall 2014
<b>Report Submitted By: Judy Reynolds</b>	<b>Number of Students Assessed: 8</b>
<b>Date Report Submitted: Dec. 10, 2014</b>	<b>Number of Sections Included: 1</b>
<b>Course Delivery Format (list all modalities used in sections assessed. Ex: web based, VDL, traditional section, hybrid course, etc.): Traditional</b>	

**Course Role in the Curriculum**

**Provide a description of the role the course serves in the curriculum (i.e. general education requirement, program technical core, restricted elective, etc.). Note all as appropriate.**

**This is a basic Nutrition course offered to all students with an interest focused on the Medical field. There is no prerequisite.**

**Assessment Methods**

**Provide a description of the assessment process used. Include description of instrument and performance standards in description. Note all methods.**

**Students were given 5 written examinations with one bonus question added to each test and a Comprehensive final worth a total 355 points. The class was given 10 quizzes for a total of 50 points. A current nutritional topic was assigned and 4 bonus points were issued for Completion of the Nutritional Report. To obtain an extra 5 points to their total score an Ebola research topic with emphasis on nutrition was offered to each student. Three points were Awarded for a complete 3 day food diary. Students were awarded points for completion of Vocabulary study sheets. Thirty points were available for class attendance. In addition to Lectures, the class participated in reading food labels and became aware of consumer pitfalls. Performed a meal survey on friends and family members to assess general attitude towards well-balanced meals vs fast-food meals. A Registered Dietician from the Renal Center held a question and answer session with topics concerning Carbohydrates, Proteins and Fats to water safety and contaminated fish species. Of the 30 objectives emphasized for this Nutrition Course, 94% of the topics were addressed either in tests or in class projects. The Nutrition textbook used for this semester was updated to 13<sup>th</sup> edition released for 2014.**

**Assessment Results**

**Provide a summary of results including tables/charts. Incorporate information from previous assessments as appropriate. Append additional pages if necessary. If appending, include notation in box to "See attached".**

**Nine students registered for the class and one student withdrew. At mid-term three students were at a C level in the class, therefore a five point extra Ebola research project with emphasis on Nutrition was offered to the entire class. Five students completed the Ebola project. 100% of the students who completed the course made a B or above. All students in the class were given a written notification at mid-term with their grade status and those maintaining a C or**

below were also given verbal advisement.

<b>Course Level Assessment Summary of Outcomes, Indicators and Results</b> <b>Course Title and Number: AH 210 Nutrition</b> <b>Number of students in assessment sample =8</b> <b>Number of Sections in Assessment = 1</b> <b>Add additional rows to table if necessary</b>				
<b>Learning Outcomes (Insert learning outcomes assessed during this cycle)</b>	<b>Indicator (Insert indicators used for each outcome: exam question, scoring rubric, etc. Be specific)</b>	<b>Percent of Correct Responses</b>	<b>Percent of Incorrect Responses</b>	<b>Performance Standard Met (75%)* (yes or no)</b>
Outcome 1: Examine CVD and nutrition	All of the following dietary factors are protective against CVD except: Omega-3 Fatty acids, a low carbohydrate diet, legumes, fish oils	38%	62%	No
Outcome 2: Examine cancer and diet	Which of the following have been associated with an increase in cancer risk? Options include: Alcohol, High intakes of red meat, High intakes of processed meat, All of the above.	87%	13%	Yes
Outcome 3: Discuss Food contaminants and microbial food poisoning	Which of the following may be contracted from fresh raw or undercooked seafood? options: hepatitis, worms and flukes. viral intestinal disorders, all of the above	75%	25%	Yes
Outcome 4: Explore results of Vitamin and mineral deficiencies.	The single greatest cause of preventable brain damage and mental retardation is :Iodine deficiency, vitamin A deficiency, iron deficiency, folate deficiency	50%	50%	No

\* Please note if using a different minimum performance standard.

<b>Conclusions</b>
<b>Provide a brief summary of conclusions derived based on analysis of data. Append additional pages if necessary. If appending, include notation in box to "See attached".</b> <b>Eleven % of students dropped the class. 89% of students completed the course. 100% of students completed the course with a "B" or above. These students were able to demonstrate the knowledge of nutrition and its effect on health and the environment. A study guide was developed for each chapter this semester as an extra aid for the students. In the future, only the current, updated textbook will be utilized for course study. Three different editions of the Nutrition textbook were being use by students which caused some confusion. Eight A.M. course time for this Nutrition Class may be a problem for attendance and may need to be addressed. Additional Guest Speakers in the areas of Nutrition and Pregnancy and Industrial Wastes in our water-ways may be</b>

of interest to students.

#### Previous Assessment Reports and Results

**Date of Previous Assessment: Fall of 2013**

**List of Outcomes Not Met: Vitamin and minerals update**

**Summary of Actions Taken to Address Unmet Learning Outcomes: Append additional pages if necessary. If appending, include notation in box to "See attached".**

**Continue assessing presentation of Vitamins and Minerals in a more interesting format to the students.**

#### Action Plan and Date for Reassessment

**Identify action plan for improvement or maintaining current performance levels including outcomes identified for re-assessment, curriculum revision, LOT proposal, new or revised course activities to reinforce learning outcomes, etc. Append additional pages if necessary. If appending, include notation in box to "See attached".**

**Yearly, when offered**

#### Assessment Committee Recommendation/Approval (To be posted by Assessment Committee Chair)

Approved with recommendations for future reports (Explanation Required): The textbook selection will be monitored for current semester editions and the start time of the course remains the same; however days have been changed to Mondays/Wednesdays. The course will be reassessed in Fall 2015.

**Date: February 26, 2015**

#### LOT Recommendation/Approval (To be posted by Assessment Committee Chair)

- Approved as presented
- Approved with recommendations for future reports (Explanation Required)
- Resubmission Required (Revision must be submitted to Assessment Committee before resubmitting to LOT). Reason for Resubmission:

**Date: April 20, 2015**