



Welcome to Program Review

Merritt College - 2019

NUTR - Instruction

Annual Program Update

Program Overview

Please verify the mission statement for your program. If your program has not created a mission statement, provide details on how your program supports and contributes to the College mission.

The Nutrition and Dietetics Department mission is to provide the highest quality dietetics education that meets all professional standards and serves both the community and student needs, and to create practitioners who impact nutrition and wellness in the community.

Program Total Faculty and/or Staff

Full Time

Heather Casale

Part Time

Ashley Reaver
Jacqueline Bergman
Cheryl Davis
Marta Vuckovic

The Program Goals below are from your most recent Program Review or APU. If none are listed, please add your most recent program goals. Then, indicate the status of this goal, and which College and District goal your program goal aligns to. If your goal has been completed, please answer the follow up question regarding how you measured the achievement of this goal.

Have ongoing assessment (every semester) and dialogue (at least 2x/year) of student learning across the department (PLO, ILO, SLO, at least one SLO per course and all PLO's within each 3 year cycle).

Status

In-Progress

If Completed, What evidence supports completion of this goal? How did you measure the achievement of this goal?
SLOAC assessment sheet shows all courses in Nutrition have at least 1 SLO assessed within the current 3 year cycle (benchmark met)

College Goal

Completion: Increase number of degrees and certificates by 20% over the next 5 years.

District Goal

Build Programs of Distinction

Meet or exceed Merritt College retention goals for Nutrition 10

Status

In-Progress

If Completed, What evidence supports completion of this goal? How did you measure the achievement of this goal?

College Goal

Completion: Increase number of degrees and certificates by 20% over the next 5 years.

District Goal

Advance Student Access, Equity, and Success

Ensure new demo kitchen is adequately supported with appropriate staffing, instruction and student support, equipment and supplies.

Status

In-Progress

If Completed, What evidence supports completion of this goal? How did you measure the achievement of this goal?

College Goal

Completion: Increase number of degrees and certificates by 20% over the next 5 years.

District Goal

Build Programs of Distinction

Find creative ways of supporting and recruiting preceptors and sites for our supervised practice programs.

Status

In-Progress

If Completed, What evidence supports completion of this goal? How did you measure the achievement of this goal?

College Goal

Select College Goal....

District Goal

Select District Goal....

Meet or exceed the national pass rate for the CDM and DTR exams.

Status

If Completed, What evidence supports completion of this goal? How did you measure the achievement of this goal?

In-Progress

College Goal

Completion: Increase number of degrees and certificates by 20% over the next 5 years.

District Goal

Build Programs of Distinction

Ongoing recruitment and retention of appropriate preceptors and sites for supervised practice programs (20-30 per program)

Status

If Completed, What evidence supports completion of this goal? How did you measure the achievement of this goal?

In-Progress

College Goal

Completion: Increase number of degrees and certificates by 20% over the next 5 years.

District Goal

Build Programs of Distinction

Describe your current utilization of facilities, including labs and other space

We have a food production kitchen in the S building. Unfortunately, this lab space has had significant challenges regarding the equipment and supplies. As this is an ongoing goal, we have been improving the functionality of this space to more appropriately support student learning. We have been using SWF funds to support our goals, but remained challenged in maintaining a relationship with food service provider due to lack of payment previously. Without food supplies, the production kitchen cannot be used.

We use S309 for our large intro class lectures, S332 for nutrition department tutoring and adjunct office space.

Program Update

Semester End Enrollment/Usage Pattern

Review your Semester End Enrollment by setting the filter to your college and subject



Using the dashboard, review and reflect upon the data for your program. Describe any significant changes and discuss what the changes mean to your program. Consider whether performance gaps exist for disproportionality impacted students. Focus upon the most recent year and/or the years since your last comprehensive program review. Cite data points from the dashboard to support your answer.

Some data points are difficult to assess due to small numbers. Overall, the trends show that we lose about 10% of students from census to completion. That is unchanged. Many students enter nutrition courses unprepared for the amount of work involved. As a science heavy field with baseline knowledge of math, biology and English, students often struggle. We have far more females than males in our field, not new or unusual. Of note, there are significant discrepancies between success of African American and Hispanic/Latino students vs. Asian and White students. This mimics trends across the college and state. Nutrition completion and retention rates do not vary significantly from Merritts overall rates.

Describe the department's progress on Student Learning Outcomes (SLOs) and/or Administrative Unit Outcomes (AUOs) since the last Program Review/APU. If your discipline offers a degree or certificate, please describe the department progress on Program Learning Outcomes (PLOs).

We are up to date with our SLO assessment. All our courses have been assessed within the past 3 years (our rolling assessment cycle). Each semester we review SLO outcome data, assign assessment for the semester and review our SLO to PLO alignment. Our PLOs align directly with our capstone courses. While we have not been able to submit PLO assessment in CNET, we have completed and discussed our PLO assessment outcomes during department meetings and submitted this to SLOAC as evidence.

Describe the outcomes and accomplishments from previous year's funded resource allocation request.

Brief description of funded request	Source (any additional award outside your base allocation)	Total Award Amount	Outcome/Accomplishment
Department tutors	SWF		Increase in the number of students served in Nutrition courses. Awaiting the return of a campus researcher to help with data collected over the past year.
Exam prep materials	SWF		We were able to provide all graduating students access to exam prep for their certification. Exam results are released in December.

In the boxes below, please add improvement actions and resource requests that are directly related to the questions answered in this section. If there are no improvement actions or resource requested in this area, leave blank.

Improvement Action

Improvement Actions

Improvement Action

Action Item	Description	To be completed By	Responsible Person
Funding for tutors	Continued funding for our department tutors	6/10/2019	Heather Casale

Resource Request

Other	Other	Estimated Cost
Description/Justification Nutrition department tutors are available 20 hours per week and serve all students in Nutrition courses. Preliminary data shows significant improvement in students performance		5000.00

Improvement Action

Action Item	Description	To be completed By	Responsible Person
Exam preparation	Access to practice exam preparation for students preparing to take the national exam	6/10/2019	Heather Casale

Resource Request

Supplies	Instructional Supplies and Materials	Estimated Cost
Description/Justification AND practice exam materials for all students in the Dietetic Technology program		800.00

Improvement Action

Action Item	Description	To be completed By	Responsible Person
Professional Development	Funding for faculty to attend professional meetings	6/10/2019	Heather Casale

Resource Request

Professional Development	Individual/personal PD needed	
Description/Justification		Estimated Cost
Annual professional meetings		3000.00

Improvement Action

Action Item	Description	To be completed By	Responsible Person
Instruction supplies/support materials	Funding for guest lecturers, field trips and instructional supplies	6/10/2019	Heather Casale

Resource Request

Supplies	Instructional Supplies and Materials	
Description/Justification		Estimated Cost
Funding for guest lecturers, field trips and instructional supplies		2500.00

Improvement Action

Action Item	Description	To be completed By	Responsible Person
Full time faculty member	FT faculty to replace recent retirement	6/10/2019	Heather Casale

Resource Request

Personnel	Full-time Faculty		
% Time	Description/Justification	Estimated Annual Salary Costs	Estimated Annual Benefits Costs
100	Full time faculty member to replace retirement of ML Zernicke. Needed to act as Dietary Manager Program Director	90000	90000
Total Costs			
180000			

Improvement Action

Action Item	Description	To be completed By	Responsible Person
Equipment maintenance and supplies	Support materials needed for production kitchen and lab course	1/7/2019	Heather Casjale

Resource Request

Supplies Instructional Supplies and Materials

Description/Justification	Estimated Cost
Maintenance contracts needed for production kitchen equipment (dishwasher, oven, stove, kettle, refrigerators, freezers) as well as food service contract for supplies for foodservice course	5000.00

Resource Request Summary

Total Cost: \$196300
 Total Resource Request: 6

Program Update Personnel

Type	% Time	Description/Justification	Estimated Annual Salary Costs	Estimated Annual Benefits Costs	Total Costs
Full-time Faculty	100	Full time faculty member to replace retirement of ML Zernicke. Needed to act as Dietary Manager Program Director	90000	90000	180000
Sub-Total: \$180000					

Professional Development

Type	Description/Justification	Estimated Cost
Individual/personal PD needed	Annual professional meetings	3000.00
Sub-Total: \$3000		

Technology and Equipment

No Resources found for this category

Supplies

Type	Description/Justification	Estimated Cost
Instructional Supplies and Materials	AND practice exam materials for all students in the Dietetic Technology program	800.00
Instructional Supplies and Materials	Funding for guest lecturers, field trips and instructional supplies	2500.00
Instructional Supplies and Materials	Maintenance contracts needed for production kitchen equipment (dishwasher, oven, stove, kettle, refrigerators, freezers) as well as food service contract for supplies for foodservice course	5000.00

Sub-Total: \$8300

Facilities

No Resources found for this category

Library

No Resources found for this category

Other

Type	Description/Justification	Estimated Cost
	Nutrition department tutors are available 20 hours per week and serve all students in Nutrition courses. Preliminary data shows significant improvement in students performance	5000.00

Sub-Total: \$5000

Sign and Submit

Please provide the list of members who participated in completing this program review.

Heather Casale

Please enter the name of the person submitting this program review.

Heather Casale