Fullerton College Program Review and Planning
Self-Study for Instructional Programs
Fall 2021

Statement of collaboration

The program faculty members listed below collaborated in an open and forthright dialogue to prepare this Self Study. Statements included herein accurately reflect the conclusions and opinions by consensus of the program faculty involved in the comprehensive self-study.

Participants in the self-study

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Authorization

After the document is complete, it must be signed by the Principal Author, the Department Coordinator, and the Dean prior to submission to the Program Review and Planning Committee.

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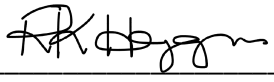
Rita K Higgins		11/15/2021
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1.0 Executive Summary (Please write this section last but include it here at the front of the self-study, on a page all by itself.)

The Nutrition and Foods Department is an integral component of fulfilling the Fullerton College mission of advancing student learning and achievement. Our programs offer students the flexibility to earn a certificate, an AA, or an AS-T, depending on their path of choice. We, as a department, share and support the college mission, values, and goals of increasing student success, reducing the achievement gaps, and strengthening connections with the community. Through completing this self-study, our department faculty have identified areas in which we are excelling as well as opportunities for continued improvement and growth. Our newly written department mission statement exemplifies our commitment to a student-centered campus culture.

Over the 5-year period, our department has maintained strong enrollment, consistently exceeding the enrollment metric of all other campus programs. We serve a diverse student demographic and our department's student population closely aligns with the campus-wide population in some areas, while in others there are moderate differences. Human Nutrition 210 (NUTR 210), which accounts for the largest segment of our student enrollment, meets the GE requirement for the AA in Area B1 Natural Sciences and for CSU / Transfer under Area E Lifelong Learning and Self-Development and is a UC transferrable course.

The Nutrition and Foods Department has made significant strides in curriculum development since our last self-study. We mapped our AA, AS-T, and Certificate programs and the maps are prominently displayed on our newly developed department website. We have also made recent additions to our curriculum. Most notable is our recent submission of the curriculum approval for our new Dietary Manager Certificate and two new courses. Other evidence of enhancements in our departmental policies and practices include transitioning to an Open Education Resource for our most highly enrolled course, expansion of our Dual Enrollment courses, and a completion of the PSLO Redesign process. Our department also began collaborating on the Leveraging Interdisciplinary Nutritional Knowledge (LINK) Program, which aims to increase the transfer rate of underrepresented students, particularly Latinx students, from our institution to the two Partner Institutions (CSULB and CSUF) into programs focused on Food, Agricultural, Natural Resources and Human Sciences, more specifically the Nutrition and Dietetics, Kinesiology, and Public Health programs.

Through this self-study, we have also identified areas for improvement. Our degree and certificate attainment remained low over the 5-year period, and we continue to see an achievement gap particularly among our Black, Latinx, and low-income students. Our detailed Equity Plan outlines steps to shrink the achievement gap and improve degree attainment and transfer rates. Included in this plan are continued utilization of OER course materials, continued participation in the LINK Program, improved partnership with campus student services, increased utilization of staff development opportunities which focus on equity and inclusion, expansion of our CTE offerings with the implementation of the Dietary Manager Certificate program, and the hiring of a STEM Research Coordinator.

Our Strategic Action Plans focus on three primary needs which will directly and positively impact our students and align with the College's mission, vision, core values, and goals. First, we request to hire a full-time, tenure track Nutrition and Foods faculty to fill the vacancy when one of our faculty retires in Spring 2023. Second, we request funding be approved for the new STEM Vocational Center building. Lastly, we would like to receive funding to hire a STEM Research Coordinator.

2.0 Mission

Please explain briefly how your program contributes to the College's mission, vision, core values, and goals. Highlight any new contributions since your most recent self-study. If your department has a mission statement, please share it. If not, then please consider discussing one with your colleagues.

The Nutrition and Foods Department at Fullerton College supports the College's mission in advancing "student learning and achievement by developing flexible pathways for students from our diverse communities" in several meaningful ways. Here, we will focus on significant progress since our last self-study. We recently completed the curriculum pathways for our AS-T, AA, and Certificate programs. These pathways are prominently displayed on our new Department Website. We have made significant additions to our curriculum since the last self-study. The Nutrition and Foods Certificate was state approved in July 2021 and is currently in the process of a major revision to add required and elective courses. Approval is expected for fall 2022. Additionally, our new Sports Nutrition (NUTR 220) course was approved and is being offered this fall and well-enrolled. Our Internship Course (NUTR 295) was approved, and we look forward to offering our students the opportunity to gain practical field experience once the pandemic restrictions are lifted. The most noteworthy addition to our department programs is the Dietary Manager Certificate, which is currently in the curriculum approval process. Two new course additions as part of this program are Introduction to Medical Nutrition Therapy (NUTR 230) and Food Service Management (FOOD 120). We plan to offer the program in Fall 2023. This new program pathway will provide students with a job ready CTE certificate in the growing and well-paying Certified Dietary Manager field.
In addition to providing our students with multiple degree and certificate pathways, we also support our students in their efforts to transfer to 4-year institutions. We are excited to be participating in a new collaboration with two local universities. Our department is one of three participating community colleges on the LINK (Leveraging Interdisciplinary Nutritional Knowledge) Program grant with both California State University, Fullerton and California State University, Long Beach. The purpose of the LINK Program is to address the need for highly qualified professionals in the Food, Agricultural, Natural Resources and Human Sciences by providing underrepresented undergraduate and graduate students with mentoring, research, and experiential learning opportunities. The goals of the LINK Program are twofold: to align Hispanic Serving Institution (HSI) efforts to further support transfer student academic success, and to recruit, retain, and graduate underrepresented students at HSIs and prepare them for the nutrition and health science/public health workforce.

Up to this point, our department did not have a formal mission statement. To further demonstrate our commitment to the College's mission, vision, core values, and goals, our newly written Department Mission Statement states:

The Nutrition & Foods Department's mission is to provide students with supportive, contemporary, and experiential learning experiences that prepare them for transfer to universities for baccalaureate degree completion or for entry-level careers in nutrition and foods where they can make a significant impact on society.

3.0 Students

Because there is a nearly infinite amount of student data that can be studied, please focus your analysis on the trends that stand out. The Office of Institutional Effectiveness (OIE) is providing data that will help you zero in on bottlenecks, gateways, and student equity issues. As per accreditation standards, OIE data will be broken down by race, ethnicity, gender, and other demographic categories. One of the purposes of this section is to identify inequities and make plans to remedy them.

3.1 Enrollment demographics

1. Using the data provided by the OIE, briefly describe the enrollment trends in the program over the past five years.

Our department has maintained strong enrollment over the past five years. Though we have seen a 6.5% drop in enrollments, our program shows more robust enrollment than all other college programs, which have a drop of 12%. Additionally, our change in head count is down 9% over the 5-year period, whereas all other programs are down 11.8%. From AY 19/20 to AY 20/21, we have seen an increase of 1.3% in enrollment. We believe this positive trend is due to several factors. Our online Human Nutrition 210 courses are popular and fill well. Additionally, our department began partnering with the Dual Enrollment program during the 5-year period and have seen increased enrollment in these courses, over time. During the 5 year-period, we also transitioned to an Open Education Resource, zero-cost, textbook for Human Nutrition 210, our most highly enrolled course. Lastly, since the start of remote teaching, our department has been able to offer multiple sections of our lab courses and enrollment overall in labs has increased and remained high over the last three semesters. Each of these factors likely positively affected our course enrollments.

With respect to specific course enrollments, we see some mixed trends. For example, since Food 070 was not offered remotely, the 5-year change shows the enrollment is down 100%. However, enrollment was stable for the prior 4 academic years. In contrast, FOOD 060 and FOOD 130 were up 153% and 77% over the five-year period, respectively. This upward trend is explained by the increase in section offerings in the remote learning format. Traditionally, our foods course enrollments are limited by food lab space. When courses moved fully online, we were able to open additional sections to accommodate student demand. The Human Nutrition 210 course showed a downward trend of 16% in enrollment over the 5-year period, however, enrollment remained strong over the past year with only a 5% drop.

2. Using the data provided by the OIE, describe the student population the department serves. Do you have a way of determining which students are majors, for example through a gateway course? Please explain.

The Nutrition and Foods Department serves a diverse student demographic. Our program's student population closely aligns with the campus-wide population in some areas, while in others there are moderate differences. For example, the data show similarities in race/ethnicity/ancestry, degree transfer, college grads, DSS, career development, low income, veteran, and LGBT students. Our program

population slightly exceeds all other programs in enrollment of black/African American, Latinx, and Filipino students, whereas we serve a slightly lower percentage of students of Asian descent.

Where our program exceeds the campus population is in students attempting over 24 units for the year and special admit students. Thirty-seven percent of students carry a full-time unit load while enrolled in our program, in comparison to the campus-wide level of 22%. Additionally, 7% of our students are special admit, whereas campus-wide that population is at 2%. We attribute our higher special admit population to our involvement in the Dual Enrollment program. Our department is proud to partner with local school districts to offer Human Nutrition 210 for high school students. The age of our students' trends slightly older than the campus-wide population with 29% of our students in the age 25+ category, while all other programs are at 26%.

Where we see our student population falling below campus-wide average is in declared majors, with only 10% compared to the campus-wide level of 21%. We believe this lower percentage is explained by the Human Nutrition 210 course, which accounts for approximately 8% of our program enrollment, being taken as a general education course.

For academic year 2020/2021, the data show our program has 155 majors and 1,393 non-majors. As noted above, the larger number of non-majors in our program is reflected by the high enrollment of Human Nutrition 210 as a general education course. In comparing the data on our major versus non-major students, we identify a few notable trends.

Our majors and non-majors are primarily transfer students, at 80% and 78%, respectively. Additionally, our major students trend slightly older than our non-major students, with 43% our major students being over 25 years old and non-majors at 28% for this same metric. Also significant is that 14% of our major students are college grads in comparison to 6% of our non-major students.

3. Which classes have the highest demand and why? Are they offered regularly -- at different times of the day and week, in different formats (in-person, on-line, hybrid)? Please explain.

The five-year total data demonstrate that Human Nutrition 210 (NUTR 210) is in highest demand at a total enrollment of 6,360 in 155 sections. Human Nutrition 210 is taken by both majors and non-majors as a general education course. This course is offered over a variety of days and times as well as online. The online sections are offered as full-semester, first 8-week session, and second 8-week session to accommodate varying student scheduling needs. Our evening offerings have declined as our online offerings have increased. Of the five-year total, 24% of Human Nutrition 210 sections were offered online. Of our food lab courses, Introduction to Foods (FOOD 102) is most in demand with 358 students enrolled and 18 sections offered over the five-year period. We schedule this course during both day and evening hours. This course is required for the Nutrition and Foods AA and Nutrition and Foods Certificate. Because we now alternate the semesters during which we offer Food Safety and Sanitation (FOOD 110) and Careers in Nutrition and Foods (NUTR 100), the data reflect this change with more sections of FOOD 110 in spring and NUTR 100 in fall. During the past 5 years, the number of NUTR 210

sections offered for summer sessions has doubled. Three years ago, we began offering Human Nutrition 210 Honors (NUTR 210H) each semester and online the past two semesters. Offering the honors course both each semester and online has provided our honors students more flexibility in scheduling and resulted in increased course enrollment.

4. Please describe how course offerings match students' preparation and goals.

The Nutrition and Foods Department faculty are sensitive to the needs of our students. We aim to offer our most highly enrolled courses at a variety of days and times each semester as well as during the summer sessions. We are also aware that our student population also include adults who work full-time and/or are required to be home to care for minor children. Offering our most highly enrolled course, Human Nutrition 210, in the asynchronous online format each semester and during the summer session provides our non-traditional students the opportunity to complete our general education course. The course scheduling format also allows students to complete the Nutrition and Foods Certificate in one year. Additionally, we support the Honors Program by providing students the opportunity to enroll in our NUTR 210H course each semester.

5. Does enrollment vary by semester? Please describe how course offerings are adjusted to meet student demand and help students reach their academic goals.

Our overall enrollment is slightly higher in fall semester than spring with 735 and 688 enrolled during the 5-year period, respectively. This aligns with general college trends. Since the evening Human Nutrition 210 course was not filling well and the online Human Nutrition 210 course sections were well enrolled, we made the adjustment to eliminate the evening section and increase our online sections. We consistently offer 4 to 5 online Human Nutrition 210 courses each semester to accommodate the demand for that mode of learning. In Spring 2022, we will begin offering hybrid Human Nutrition 210 and Cultural Aspects of Foods 130 courses. As noted above, we offer Introduction to Foods 102 during both day and evening times to accommodate students' work and life schedules.

3.2 Student Achievement and Equity (and student demographic profile)?

1. Using the data provided by the OIE, briefly describe student achievement rates in your program over the past five years: completion, success, degrees/certificates, transfer, licensing, job placement, wage improvements (not all these measures apply to every program).

The Nutrition and Foods department course completion and success rates are high, with the course completion rate at 87.5% and the course success rate at 75.6%. Both metrics have shown a positive upward trend during the 5-year period with course completion going from 85.0% in AY 16/17 to 87.5% in AY 20/21 and course success moving up from 73.1% in AY 16/17 to 76.6% in AY 20/21. In comparing the Nutrition and Foods course completion and success rates to all other programs at Fullerton College, we exceed both metrics with a completion rate at 87.5% compared to 81.0% and a success rate at 75.6% compared to 69.0%.

Over the past 5-year period, the Nutrition and Foods Department awarded 36 unique degrees and certificates. The total program awards have increased from 2 in AY 16/17 to 12 in AY 20/21 and we see an upward trend since AY 18/19. This data does not reflect the local Nutrition and Foods certificates awarded. Since our certificate was state approved on 7/14/2021, we expect to see a significant increase in state approved certificates awarded in the next five-year cycle. Our most recent curriculum revision also increased the number of required units for our Nutrition and Foods Certificate to 16-17. The number of ADT degrees awarded has slightly dropped from 5 to 4 per year during the 5-year period, while the number of AA/AS degrees awarded increased from 2 to 7 per year during that time. We believe this can be partially explained by the student interest in transfer to the California State Polytechnic University Pomona Nutrition and Dietetics program increasing during this time. Since the CPP Nutrition and Dietetics program does not accept our AS-T, some students who are focused on that program have opted to pursue the AA instead of the AS-T.

During the 5-year period, 128 students from the Nutrition and Foods Program transferred to a 4-year institution. The number of Nutrition and Foods students enrolling in a 4-year institution trended upward from 2015 to 2018, then dipped for 2019 and 2020. Twenty-six of those who transferred during the 5-year period earned a degree, while 102 were declared majors without earning an award. The primary destination for our transfer students is the CSUs at 86 students, while 7 transferred to UC campuses and 35 to other campuses. Of students who earned a degree from our department, 24 transferred to a CSU and 2 transferred to a UC. Of Nutrition and Foods majors who did not earn a degree, 62 transferred to a CSU, 5 transferred to a UC, and 35 transferred to an “other” institution. The most popular institution for transfer from our program is California State Polytechnic University Pomona with 37 students transferring. Other popular institutions for transfer from our program include California State University Fullerton, California State University Long Beach, and California State University, Los Angeles with 14, 12, and 10 students respectively. Other 4-year institutions which our students have transferred to during the 5-year period include West Coast University, Anaheim, University of California Davis, and California State University Chico with 5, 3, and 3 respectively.

Regarding race/ethnicity/ancestry, most students who transferred from our program to a 4-year institution identify as Latinx at 48%, with 27% identifying as White, 15% identifying as Asian, 4% identifying as two or more, and 5% as unknown. These transfer data align with the major as 55.5% of our students with a declared Nutrition and Foods major identify as Latinx, 21.9% identify as White, and 11.0% identify as Asian.

According to the Chancellor’s Office Strong Workforce Dashboard, the Nutrition and Foods Program had 1,169 Strong Workforce Program (SWP) students enrolled in 2012 and 1,270 SWP students enrolled in 2019. The similar upward trend was seen in SWP students who successfully completed nine or more career education semester units from 9% in 2021 to 12% in 2019. According to the most recent data from the CTE Outcomes Survey of students who responded to the survey, 60% reported that they are working in a job very closely or closely related to their field of study. Only 17% of students who exited college and did not transfer to a postsecondary institution in 2018 attained a living wage. This number is

down from 25% in 2012. Median annual earnings in 2018 was $22,024 among students who exited the community college and who did not transfer to a postsecondary institution. The overall earnings trend was upward from $20,115 in 2012.

2. Please pay special attention to equity issues -- where a group of students has an achievement rate that is below average. What factors can explain this?

The Nutrition and Foods Program 5-year course completion data show an equity gap among students identifying as Black/African American, Latinx, and low-income. Black/African American students show a completion rate of 80.3% with a gap of 15 students, and Latinx students show a completion rate of 84.9% with a gap of 150 students. Additionally, low-income students have a course completion rate of 85.9% compared to non-low-income students with a completion rate of 89.1%, creating a gap of 198 students. We see a reverse gap for our students who identify as Foster Youth, with a 90.9% course completion rate exceeding that of non-foster youth at 86.4%.

The Nutrition and Foods Program five-year course success data show similar equity gaps. Students who identify as Black/African American show a success rate of 57.4% with a gap of 45 students, and students who identify as Latinx have a course success rate of 72.1% with a gap of 291 students. Regarding students identifying as low-income, we see a course success rate of 73.7% with a gap of 461. We also see a course success equity gap with respect to gender with 70.7% of males showing course success in comparison to 77.8% of females showing course success, with a 214-student gap.

Nutrition and Foods Program certificate and degree awards data mostly align with enrollment data by race/ethnicity/ancestry. As stated previously, 55% of our program students identify as Latinx and 54% of total awards were received by students identifying as Latinx. Similarly, 12% of our students identify as Asian and 14% of students receiving awards identify as Asian. Where the data do not entirely align is regarding Black/African American and Filipino students. Although 2% of our students identify as Black/African American and 3% as Filipino, we do not show award recipients in those race/ethnicity/ancestry groups.

We don't have an answer as to why equity gaps exist however research has proposed some theories. First off, students may not be aware of, nor know how to access, academic support services and other student support services that are available to them. They may not have adequate financial resources to be able to purchase textbooks, laptops, and other necessary supplies. Latest research indicates that the basic needs of adequate food and housing may not be met for community college students, particularly those in underserved and marginalized groups. If students do not get enough to eat nor have a secure home, learning becomes secondary to meeting their basic needs. The pandemic has further heightened these inequities. Students are highly stressed facing additional challenges such as mental health struggles and the need to work to support themselves and/or their family. All these external factors may negatively affect a student's time, attention, and ability to be successful in college.

As faculty, we also need to look internally to our own practices to explain the equity gap. Our course design and assessment modalities may not be equity minded and supportive for all students including grading practices, weighting of assignments and assessments, and required course materials. For example, our Human Nutrition 210 course includes a required diet analysis assignment in the course curriculum. Prior to 2019, our students needed to purchase the diet analysis software to complete the assignment. If students were not able to purchase the software, the missing assignment may have dropped the overall course grade by 20%. Now that we are using an OER text and free diet analysis website, we have eliminated this barrier for our students. Another factor which our faculty may have been deficient in is early alert and contact for students who are at risk of failing. Canvas gradebook tools offer faculty the opportunity and ability to implement improved early detection. This is further discussed in our Equity Plan.

3. Does the department have regular discussions about equitable grading, attendance, late work, and extra credit policies, or about other strategies for helping students succeed? Could reforming classroom policies help more students succeed? Please explain.

The Nutrition and Foods department faculty meet monthly and regularly discuss relevant student concerns and issues, including equity. A significant strategy our department employs in promoting equity is to offer Open Education Resources. Both our most highly enrolled course, Human Nutrition 210 (NUTR 210), and our new Sports Nutrition course (NUTR 220), are zero textbook costs courses. We offer students the ability to access a fully online, free textbook and free diet analysis software. It is well-documented that OER aid in equity and inclusion. As discussed in other areas of this self-assessment, NUTR 210 satisfies both an AA and CSU GE requirement, so our zero-cost textbook course allows Fullerton College students an equitable pathway toward a degree award and transfer. Other courses in our department (FOOD 160 and FOOD 170) utilize low-cost (<$40) textbook options and most faculty regularly allow students to utilize older versions of textbooks to further reduce material costs. Our department faculty in the past or currently have embedded tutors (formerly Supplemental Instruction) who support students in their academic achievement. We also have a Nutrition Tutor in the tutoring center for additional academic support.

An additional way our department can move toward more equitable and inclusive practices is to continue to become better educated on strategies and policies which support equity in the classroom. Our faculty have participated in several professional learning opportunities focused on equity, inclusion, and promoting student achievement. Our courses are consistently designed with equity in mind. For example, we employ early, low-stakes assessments, exam study guides and review sessions, and multiple methods of assessment (written work, group assignments, exams, in-class activities). One of our department faculty recently attended the “Anti-racist Grading” training offered by Staff Development. The faculty member shared the ideas and recommendations presented with the rest of the department faculty and gave examples of how they are instituting changes in course policies. Some department faculty have modified grading policies to allow for late work submissions and eliminated extra credit to better align with equitable grading practices.

4. Please write a brief Equity Action Plan. What strategies can you implement to close this gap in student achievement within the next five years? What professional learning, curriculum development, or other forms of support does your department need?

The Nutrition and Foods Department Equity Action Plan is as follows:

- **Partner with local universities to increase transfer access:** Our department began a partnership with CSULB and CSUF this semester and one faculty is serving as the LINK Liaison. The purpose of the Leveraging Interdisciplinary Nutritional Knowledge (LINK) Program is to address the need for more highly qualified professionals in the Food, Agricultural, Natural Resources and Human Sciences by providing underrepresented undergraduate and graduate students with mentoring, research, and experiential learning opportunities. The LINK Program is administered through the California State University Long Beach Research Foundation on behalf of the California State University Long Beach Center for Latino Community Health, Evaluation and Leadership Training. One of our faculty is currently the LINK Liaison for Fullerton College. The goal as a collaborating partner on the LINK Program is to increase the transfer rate of underrepresented students, particularly Latinx students, from our institution to the two Partner Institutions (CSULB and CSUF) into programs focused on Food, Agricultural, Natural Resources and Human Sciences, more specifically the Nutrition and Dietetics and Public Health programs. The LINK Liaison will offer three transfer workshops per semester and individual student advising meetings. We believe this partnership will increase our department degree attainment and transfer rate. (See Appendix C)
- **Utilize Open Education Resources (OER):** Our department faculty have adopted an OER for our most highly enrolled course, Human Nutrition 210, and our new Sports Nutrition (NUTR 220) course. Offering low-cost and cost-free course materials has a clearly demonstrated benefit of increasing access and equity to help break down barriers to success for our most vulnerable students. We plan to continue utilizing OER textbooks for these courses and look to expand our use of OERs in our other courses.
- **Identify and implement equity-minded course policies and design principles:** Although we have made recent strides in this area, our department faculty will continue to revise current course policies and implement new policies to be more inclusive and equity-minded. These include late-work, make-up work, and exam policies, frequent and early low-stakes assessments, meaningful student led discussions, and early intervention for students at risk of failing.
- **Implement a Career and Technical Education Program:** Our department will begin a Dietary Manager Certificate program in Fall 2022. The CDM program offers students a job-ready certificate which can be earned in two semesters. The Dietary Managers earn a competitive wage in a growing field.
- **Promote student access to campus support services:** We will continue to collaborate with tutoring services, both with Hornets Tutoring and the Tutoring Center, for additional direct student support in our courses. Meeting basic needs is essential to student success. We will continue to promote the Food Bank and other basic needs programs on campus. We would like

to partner in a more meaningful way with campus programs and student services such as Umoja, Veteran's Support Center, Puente, INCITE, tutoring for student athletes, and the Cadena Cultural Center to better support our underrepresented students.

- **Expand and target our professional development:** Our department faculty plan to continue to attend professional development which focus on equity-minded teaching pedagogy to give us concrete strategies that can be implemented to close the achievement gap.
- **Assess data more frequently and thoroughly**: Our Strategic Action Plans include a request for a Nutrition and Foods STEM Research Coordinator. This new position would assist with collecting, evaluating, and summarizing transfer data, success and retention rates, degrees and certificates awarded, and other markers of program success. The Research Coordinator could also assist students in applying for nutrition scholarships, completing transfer applications, applying for degrees and certificates and similar tasks that would help the students succeed. The Research Coordinator will identify Nutrition and Foods majors and create a database so Nutrition and Foods students can be tracked as they progress in our programs, graduate, transfer and find employment; they can also collect and evaluate course specific data for retention and success, with a focus on equity and inclusion.

3.3 Student Achievement and Pathways

1. Using the data provided by the OIE, briefly describe how students have moved through the program over the past five years: unit accumulation, prerequisites, corequisites, substitutions, gateway courses, and bottleneck courses. (Not all of these measures apply to every program.)

During the five-year period, our top enrolled courses are NUTR 210 (6,360), FOOD 102 (358), FOOD 130 (234), FOOD 060 (198), and NUTR 100 (165). None of these five courses have prerequisites or corequisites. NUTR 210 and FOOD 130 both satisfy general education requirements. NUTR 210 is our highest enrolled course and the highest repeated in both number of students and percent of students who repeated. Withdrawal rate of NUTR 210 falls at 14%, with completion and success rates at 86% and 74%, respectively. Human Nutrition 210 (NUTR 210), which accounts for the largest segment of our student enrollment, is a science course designed for students who are majoring in nursing, kinesiology, nutrition, and dietetics and/or food science. Although Human Nutrition 210 is a science course, it also meets the GE requirement for the AA in Area B1 Natural Sciences and for CSU Transfer under Area E Lifelong Learning and Self-Development. Therefore, many non-science majors enroll in the course. The depth and rigor of Human Nutrition 210 are comparable to other science courses which meet the Area B1 requirement and student success metrics should be compared to these similar courses when looking at student achievement.

The second highest enrolled course, FOOD 102, has a repeat rate of 1.1%, a withdrawal rate of 12% and completion rates and success rates at 88% and 81%, respectively. Our FOOD 130 course shows a repeat rate of 1.7%, a withdrawal rate of 8%, and completion and success rates of 92% and 88%, respectively. Regarding FOOD 060, the data show a repeat rate of 1.0%, a withdrawal rate of 18%, and completion and success rate of 82% and 73%, respectively. It is important to note, here, that FOOD 060 has since

been updated to FOOD 160, a 100-level college credit course. We believe this curriculum change will significantly affect enrollment, withdrawal, and completion rates. Lastly, NUTR 100 has a repeat rate of 1.9%, a withdrawal rate of 17%, and completion and success rates of 83% and 68%, respectively. Another notable point to make is that students often enroll in our Careers in Nutrition and Foods (NUTR 100) course mistakenly believing it is an introductory nutrition course due to the course name and number. Despite faculty attempts at informing students of this distinction prior to and early in the semester, some students remain enrolled past the census date and drop with a "W" when they realize the course is not a human nutrition course. Program faculty have continued to educate and inform both enrolled students and counseling staff about the course details to ensure students enroll in the right course.

The largest variation in success rates occurs in our FOOD 060 course at 62% and 89% at the 20th and 80th percentiles. This discrepancy can be explained by the non-college credit distinction (below 100 level) course prior to fall 2021. Students may have enrolled in the course for personal interest instead of college credit. FOOD 060 was also a non-transferrable course and was approved by curriculum fall 2021 to be offered at the 100-level (FOOD 160). Thus, students who are not on the path to an AA or Certificate, may withdraw at a higher rate, accounting for the wide variation in success rates.

The courses in which we see disproportionate impact are NUTR 210, FOOD 102, and FOOD 060. For NUTR 210, students identifying as Black/African American show a success rate of 55.7% and a student gap of 42 and students identifying as Latinx show a success rate of 71.2% with a student gap of 256. The FOOD 102 course, students identifying as Latinx show a success rate of 76.9% with a gap of 17 students and for FOOD 060, students identifying as Latinx show a success rate of 68.5% with a gap of 14 students.

2. For transfer degree programs: Are your current requirements in line with the Transfer Model Curriculum, or have you added extra steps, such as prerequisites? If you added extra steps, please explain.

The Nutrition and Foods Department offers an AS-T degree in Nutrition and Dietetics. Our AS-T is in line with the Transfer Model Curriculum for Nutrition and Dietetics programs. Although over the 5-year period, our department only awarded 21 transfer degrees, we anticipate the degree awards to increase over the next 5-year period for several reasons. First, our department is more actively marketing our degrees and programs through social media and on our new department website. Second, we now have both a 2-year and 3-year AS-T pathway in place. Both are displayed on our website and will become part of the College Program Mapper site. Third, our LINK Liaison in the new partnership with CSULB and CSUF will be offering three transfer workshops each semester to inform our students of opportunities and avenues to transfer.

3. Please provide an update on the curriculum mapping you have done, perhaps in collaboration with Counseling. Are all programs (degrees and certificates) mapped? Based on course offerings for the last two to three years, could a student complete the map(s) you have created?

If so, please demonstrate this with some facts from your schedules. If not, how will you address these discrepancies?

The Nutrition and Foods Department have mapped our AA, AS-T, and Certificate programs. The maps are prominently displayed on our department website. We have mapped both a 2-year and 3-year path for our AS-T. Our department offers all courses required for the degrees and certificate each academic year with most offered each semester. For example, we offer approximately 14-16 single section equivalents of NUTR 210 each semester, which is required for both degrees and certificate. Additionally, we offer two sections of FOOD 102 each semester and at least one section of FOOD 130 every semester, both of which are required for the Nutrition and Foods Certificate and AA. Since we offer all required courses each year, students can complete the Nutrition and Foods AA, Nutrition and Dietetics AS-T, and Nutrition and Foods Certificate in the course progression outlined by the pathways.

4. Do the data reveal differences among your AA, ADT, or certificate programs (in enrollment, completion, or success, for example)? Please explain.

As noted earlier in this report, our Nutrition and Foods Certificate was state approved in July of 2021. We anticipate the awards to increase significantly within the next 5-year cycle. The number of ADT degrees awarded has slightly dropped from 5 to 4 per year during the 5-year period, while the number of AA/AS degrees awarded increased from 2 to 7 per year during that time. We believe this can be partially explained by the student interest in transfer to the California State Polytechnic University Pomona Nutrition and Dietetics program increasing during this time. Since the CPP Nutrition and Dietetics program does not accept our AS-T, some students who are focused on that program have opted to pursue the AA instead of the AS-T.

3.4 Faculty

1. Using the data provided by the OIE, briefly describe the faculty workload over the past five years: FTF (full-time faculty), PTF (part-time, or "adjunct" faculty), FTEF (full-time equivalent faculty), WSCH per FTEF (weekly student contact hours). (Not all these measures apply to every program.)

The Nutrition and Foods Department currently has four full-time faculty with the addition of two new faculty in AY 16/17. In AY 20/21 we had 41 active sections which trended downward from 47 active sections in AY 19/20. This decline can be explained by the changes in scheduling due to transition to remote learning during the pandemic. Notable is our very low rate of cancelled sections. Over the five-year period, our department has only cancelled 5 course sections.

During AY 20/21, 85.4% of our courses were taught by full-time faculty with 14.6% taught by part-time faculty. Our fill rate over the five-year period has trended upward from 83.3% in AY 16/17 to 90.8% in AY 20/21, with a slight dip during AY 19/20. This dip then upward trend can be explained by the transition to remote learning during the pandemic. The program average class size has recently trended upward,

even persisting during the transition to remote learning, with an average class size in AY 20/21 of 37.9 students. Our NUTR 210 courses are set at 40 students, NUTR 100 and FOOD 110 lecture-based courses are set at 35 students, while the Foods Labs (FOOD 102, FOOD 130, FOOD 160, and FOOD 170) are set at 20 students.

Using the data for WSCH + FTES / FTEF, we observe 15.8 students per full-time faculty. The trend in this area has remained consistent. The Full-Time Faculty Equivalent has is at 10.6 which matches the FTFE 5 years ago at 10.5 with a dip to 8.8 observed during AY 18/19.

2. If your department plans to request hiring a full-time faculty member, this is the place to make the argument. Please discuss hiring needs in reference to data analyzed in sections 3.1 to 3.4.

The Nutrition and Foods Department will be requesting to hire a new full-time faculty member for fall 2023. The formal request will be submitted during fall 2022 to replace a retiring faculty as Professor Colleen Kvaska will retire at the end of spring 2023. As evidenced in data discussed in sections 3.1 to 3.4, our department consistently maintains strong enrollment, retention, and success. For the 5-year percent change in enrollments, our department has outperformed other programs on the Fullerton College campus with Nutrition and Foods at -6.5% and all other program at -12%. Additionally, our department enrollment is on an upward trend since AY 18/19. Even more significant is our 1-year enrollment trend at 1.3% in comparison to all other programs at -3.6%. Our fill rate over the five-year period has trended upward from 83.3% in AY 16/17 to 90.8% in AY 20/21, with a slight dip during AY 19/20.

The OEI data demonstrate that the Nutrition and Foods Department programs consistently outpace all other programs for completion and success at 87.5% vs. 81.0% and 75.6% vs. 69.0%, respectively. Since our highest enrolled course, Human Nutrition 210 (NUTR 210), satisfies both AA and CSU General Education Requirements, our programs contribute significantly to the degree awards and transfer rates of the Fullerton College student population. Additionally, our Cultural Aspects of Foods (FOOD 130) satisfies the AA multicultural requirement. This course consistently fills and has a five-year course completion rate of 92%, course success rate of 86%, and withdrawal rate of 8%. Before the transition to remote learning, our department was only able to offer one section of FOOD 130 of 20 students each semester. Since remote learning began, our department faculty were able to offer two sections of this course each semester and the sections have filled well. With adequate staffing, we would like to offer two sections of FOOD 130 on-campus each semester in the future.

Our request to fill the vacancy which will result after Professor Kvaska's retirement is also based on projected department growth. The Nutrition and Foods Department will continue to grow in several ways. First, we will begin the Dietary Manager Certificate program in Fall 2023. As previously described, the program will provide students with a job-ready certificate in a high growth field. According to the Bureau of Labor Statistics Occupational Outlook Handbook 2020 data, Food Service Managers earn on average $55,590 per year or $27.21 per hour with an expected growth of 15%. As part of this program, our department will offer two new courses, Introduction to Medical Nutrition Therapy (NUTR 220) and Food Service Management (FOOD 120). We anticipate both courses to enroll at 35 students and will

likely offer more than one section of each. Another area of growth will be with our internship course, NUTR 295. Due to the COVID-19 pandemic, we have been unable to offer the course since its approval. We plan to begin offering the internship course in fall 2023. This course is also part of the Dietary Manager Certificate requirements and provides our nutrition and foods students with valuable and relevant work experience.

We also anticipate our Nutrition and Dietetics Transfer Degree (AS-T) to continue attracting students wishing to pursue a career as a Registered Dietitian Nutritionist. According to the Bureau of Labor Statistics Occupational Outlook Handbook , employment of dietitians and nutritionists is projected to grow 11% percent from 2020 to 2030, faster than the average for all occupations. The role of food in preventing and treating illnesses, such as diabetes, is well known. Registered Dietitian Nutritionists will be needed to provide care for patients with various medical conditions and to advise people who want to improve their overall health.

Another area of anticipated growth for our department is in the Dual Enrollment Program. The Nutrition and Foods Department currently offers three Dual Enrollment Human Nutrition 210 sections, two in the YLPSD and one with AHSD. We are proud to partner with our local school districts to enable high school students to take free college classes and inspire them to attend Fullerton College in the future. Fullerton Unified School District recently requested our Careers in Nutrition and Foods (NUTR 100) course as a dual enrollment class; however, our department was unable to fill this section with the current staffing availability. At this time, our DE Human Nutrition 210 courses are taught by adjunct faculty. Our plans to continue our partnership with the Office of Dual Enrollment and Outreach to grow our offerings in the program underscore the need to maintain four full-time faculty in our department.

Lastly, the Nutrition and Foods Department faculty are in discussions with the Horticulture Department to collaborate on a “Farm-to-Table” program when the new STEM Building opens. We are excited by the prospect and opportunity to serve our students in a cross-disciplinary format.

Hiring a new full-time faculty member to fill the opening created by Professor Kvaska’s retirement is essential to maintain our department’s commitment to student success, equity and inclusion, and program growth.

3.5 Covid-19

Using the data provided by the OIE, briefly describe how the Covid-19 pandemic affected your department and how your department has adjusted. Did you make temporary changes? Or have you adopted new, long-lasting practices that enhance teaching?

Although the COVID-19 pandemic has brought considerable challenge to college educators, the Nutrition and Foods Department has swiftly and effectively adjusted to best serve our student population. We were fortunate to already offer asynchronous online Human Nutrition 210 courses each

semester and these courses continued, undisrupted. During spring 2020, the on-campus Human Nutrition 210 sections were transitioned to both synchronous online (Zoom) and asynchronous online formats and our Food Lab courses were transitioned to both synchronous online (Zoom) and hybrid synchronous online (Zoom) formats. In the transition to virtual teaching our department faculty adopted inventive and flexible teaching strategies which resulted in a modest positive trend in enrollment, retention, and success rates. More specifically, our department enrollment rose by 1.3% between AY 19/20 and AY 20/21 and course completion rose from 85.2% to 87.5% with course success increasing from 74.6% to 75.6%.

We believe our focus on student needs and intentional course design during the transition to virtual teaching were responsible for the stability of our department enrollment and success. One example of our student-centered mindset is the Lab Kit program. During Fall 2020, Spring 2021, and Fall 2021, we have provided our Food Lab students with kits containing pots and pans, mixing bowls, cooking utensils, and spices to help facilitate their participation in lab activities at home. Our students have expressed sincere appreciation for our department support. Since all four of our full-time faculty are certified to teach online (with completion of the OTC), we have created additional asynchronous online courses (Sports Nutrition, Food Safety and Sanitation, Careers in Nutrition and Foods, Human Nutrition 210H) in further efforts to adapt to our students' needs. While some of these courses will be taught in-person when we return to campus, others will continue to be offered fully online. We believe the need and demand for virtual learning will persist past the pandemic and our department looks forward to continuing to meet our students where they are.

3.6 What has not been asked?

Please tell us about other ways your department has been successful, ways that the previous questions might have missed.

A few members of our department began participation in the STEM mentor program within the Natural Sciences Division. Unfortunately, once it got up and running, the campus shut down and the program went on hiatus. We plan to renew our commitment to this program, mentoring students in STEM related fields of study once the campus returns to pre-pandemic level.

Our faculty have also been mentoring students through the Nutrition Club, where students can develop leadership skills as they take on board positions within the club. The club has brought back former FC students who are now working in the field of dietetics to speak with the students and share their personal educational and career journeys. Current students hear the success stories of these former students, motivating them to continue with their own educational goals.

Our faculty regularly participate on various campus-wide committees to participate in shared governance. Over the past 5 years, one faculty member served 3 years on faculty Senate, and our faculty have in the past or currently serve on the following committees: Honors Advisory Committee, Pathways

Workgroups, Open Education Resources (OER) Committee, Distance Education Advisory Committee (DEAC), and the ePortfolio Pilot program.

As briefly stated in our Department Equity Plan, one of our faculty currently serves as the LINK Program Liaison. We are thrilled to be partnering with California State University, Fullerton and California State University, Long Beach to increase transfer rates of our underrepresented students into Nutrition and Dietetics, Kinesiology, and Public Health programs at the two 4-year institutions.

4.0 Outcomes

4.1 Program Student Learning Outcomes (PSLOs)

Since the last self-studies, the College adopted new Institutional Student Learning Outcomes (ISLOs) and new design principles for PSLOs. Please describe your department's PSLO revisions to date, and your PSLO plans.

The Nutrition and Foods Department recently completed our PSLO revision using the Redesign Rubric provided by Work Group #1. We put considerable thought and effort into writing measurable and backwards designed Program Student Learning Outcomes which reflect the breadth and depth of learning which has taken place across each of our programs.

4.2 PSLO Assessment

The new PSLO design principles encourage departments to use PSLOs as a way of gauging student learning once they have completed a degree or certificate, not just when they have completed a single course. Please describe how PSLOs are assessed or will be assessed in your department.

Up to this point, our department has used course success to gauge student learning and achievement of PSLOs. As mentioned previously, we just reformulated each of our program PSLOs per the Redesign Rubric. With these new PSLOs in place, we look forward to identifying new methods to assess our students' achievement of these outcomes. For example, one of our department faculty is currently involved in an ePortfolio pilot program with Pathway Workgroup #1. We are hopeful that ePortfolios will become one tool to utilize in PSLO assessment in the future.

4.3 CSLO Assessment

Briefly describe the timeline your department uses to assess CSLOs on a regular basis and how you use the results to make improvements. This discussion should be based on SLO data, which is available on eLumen. (Your division's SLO reps can help with this.) Please include relevant CSLO charts or graphs in an Appendix. Since the last self-study, you should have assessed the CSLOs of every course that you have taught, at least once. If that is not the case, please describe how you will accomplish this as soon as possible.

The Nutrition and Foods Department faculty assess CSLOs each semester. In the past, we had completed the assessments in eLumen for most course sections every semester. In Fall 2020, we decided to alternate semesters for our Nutrition and Foods courses. For example, our Nutrition Courses (NUTR 210, NUTR 100, NUTR 220) will be assessed in fall semesters and the Foods Courses (FOOD 102, FOOD 110, FOOD 130, FOOD 160, and FOOD 170) will be assessed during spring semesters. Admittedly, CSLO assessment was not consistent during spring 2020 and fall 2020 semesters due to adjustments to the pandemic. Currently, our department faculty primarily assess CSLOs through standardized exam questions. After our experience reformulating our PSLOs, we can see that both how our CSLOs are written and assessed should be revisited and improved. The data from the Nutrition and Foods CSLO Breakdown Report in Appendix B show some CSLOs from new courses, which have yet to be assessed, and some CSLOs from course which have been revised in Curricunet and must be adjusted in eLumen. The Nutrition and Foods faculty will thoroughly review the CSLOs in eLumen to verify accuracy and adjust, as needed.

4.4 SLO Equity Analysis

1. Looking at CSLO attainment data, do you find significant differences by race, ethnicity, gender, and other categories? Please include some illustrations of this data in the Appendix. Describe here what the data shows. What strategies will you use to close the attainment gaps among groups of students? What kinds of professional learning would help?

The Nutrition and Foods Department CSLO disaggregated by race and ethnicity is provided in Appendix B. Here we will focus on the last page of the document and specifically the table titled "Overall by Demographic Element for Demographic Category: Ethnicity." Our CSLO data show that the highest rate of meets expectations in CSLOs is in Unspecified students (n=4) at 100%, the Unknown students (n=137) at 97.16%, and American Indian/Alaskan Native students (n=73) at 94.81%. Pacific Islander students (n=39) have the lowest rate of meeting CSLO expectations at 82.98%. It is important to note, however, that the sample size of these groups is small, so the data are not significant in assessing achievement gaps. For the remainder of the ethnicity/race disaggregate categories, the success at meeting the CSLOs is as follows: African American students at 85.81%, Asian students at 87.68%, Filipino students at 86.22%, Hispanic students at 86.63%, and White Non-Hispanic students at 89.84%. This data tells us that students of color, particularly African American and Hispanic students, are achieving CSLO attainment at a lower level than White, Non-Hispanic students.

We have outlined strategies to close the attainment gap in our Department Equity Plan as described in section 3.2.4. To summarize, we will continue to shift to course design and policies viewed through an equity-lens, while improving our partnership with student campus resources. Additionally, we believe that early intervention is key and utilizing early alert tools in the Canvas will help us identify students at risk of failing. We welcome professional learning opportunities which focus on equity-minded teaching pedagogy to give us concrete strategies to close the attainment gaps. We would also like to engage in meaningful conversations around race and cultural competencies. Our department faculty would benefit

in learning about the campus student resources directly from those who run the programs and/or students who currently participate in the programs.

2. Compare the equity analysis in this section to the equity analysis in Section 3.2. Are there some groups who have lower completion and success rates AND lower SLO attainment rates than other groups? Can new departmental strategies close both gaps? Please explain. [For example, many departments found that their SLO attainment gaps are quite a bit smaller than their success gaps (or the gaps don't exist). This might mean that many students who get a D or lower in a course are learning the material (i.e., attaining the SLOs) but they are winding up with a failing grade for other reasons: absences, tardies, missed assignments, missed exams, poor performance on high-stakes assignments.]

In comparing the CSLO data with the completion and success data, we see a similar trend yet larger equity gaps with completion and success. For example, Black/African American students show a completion rate of 80.3% and a success rate of 57.4% while CSLO attainment is at 85.81%. Similarly, Latinx students show a completion rate of 84.9% and a course success rate of 72.1% while CSLO attainment is at 86.63%. This data tells us that students are learning the subject matter yet may have low success due to other factors such as missing assignments and exams and/or external factors such as personal life demands (work, family, financial). Our department faculty should address this discrepancy by taking a detailed look at course designs and policies through an equity lens. Areas to consider, which are also addressed in our Equity Plan, include course policy and design principles such as late-work and make-up work policies, early low-stakes assignments, and early intervention for students at risk of failing. Other ideas to promote student success to bring it more in line with CSLO attainment include enhanced partnership with student support services and tutoring services.

5.0 Other Areas of Program Effectiveness

5.1 Your Department and General Education

1. Using the data provided by the OIE, please look at students who take your courses for GE credit.

Human Nutrition 210 (NUTR 210) is our most highly enrolled course with 6,360 enrollments during the 5-year period. Of the 6,425 total enrollments in our department, 84.8% are GE enrollments.

2. What role does your department play in helping students complete the GE pathway?

Our Nutrition and Foods courses play a significant and meaningful role in assisting Fullerton College students with completion of the GE pathway of the local AA and CSU requirements while also being UC transferrable. More specifically, both Human Nutrition 210 (NUTR 210) and Sports Nutrition 220 (NUTR 220) satisfy both the AA Area E GE requirements and the CSU Area E GE requirement, and they are both UC transferrable. Cultural Aspects of Foods (FOOD 130) satisfies the Multicultural Requirement for the AA. Human Nutrition 210 offers students a relevant and applicable science course with which to complete their AA Area B1 requirement.

3. Do you offer GE courses at a variety of time slots and at a frequency that allows students to fulfill GE requirements?

The Nutrition and Foods Department offers both Human Nutrition 210 and Cultural Aspects of Foods 130 each fall and spring semester and NUTR 210 each summer session. Human Nutrition 210 is taught (pre-pandemic) in both face-to-face and online formats. We also offer Human Nutrition 210 as a Dual Enrollment course in two local school districts, creating an avenue for high school students to begin their general education coursework prior to graduation. One factor which we should consider in our assessment of course scheduling is the problem with room availability. As described in the previous Program Review, our department lost our dedicated classroom, and our lecture courses are scheduled to fit where rooms are available. This often results in our faculty teaching during times which are less desirable for students.

4. Please take into account daytime, evening, weekend, and online classes to provide a brief sketch of your GE course availability.

To describe our course scheduling patterns prior to the COVID-19 pandemic, we will share our fall 2019 schedule. Working within the constraints of room availability, our department offered Human Nutrition 210 Monday/Wednesday at 10:10-11:35am, 1:20-2:45pm, and 2:55-4:20pm, Tuesday/Thursday at 8:35-10am, 10:10-11:35am, 1:20-2:45pm, and 2:55-4:20pm, and Friday at 8:25-11:35am. As noted previously in this self-study, our evening section did not enroll well, and our department faculty decided to increase online course sections to accommodate students who are unable to come to campus for in-person learning. We offered one morning Human Nutrition 210 Honors section and five sections of online Human Nutrition 210, including one first 8-week online section and one second 8-week online section. Since our foods lab courses share one lab facility, we were able to offer Cultural Aspects of Foods 130 one day, on Monday 8:35am-2pm.

Since the transition to remote learning in Spring 2020, our department faculty have expanded our ability and plans to offer online and hybrid courses. For example, this coming spring 2022, our department will offer Cultural Aspects of Foods 130 as a hybrid section, shortening the on-campus time to 3 hours and 10 minutes, potentially allowing more students to fit the lab into their schedule. Additionally, next semester, we will be offering seven online sections of Human Nutrition 210 and one section in hybrid format.

5.2 Outside Influences on Your Department

Describe any laws, regulations, trends, policies, procedures, or other influences that have an impact on your program. Please include any other data that may be relevant to student achievement, learning, and trends within your Basic Skills, CTE, or Transfer Education programs.
Make sure you are including all degree and certificate programs, including the College's GE program.

Please also consider not only your courses, but also prerequisite and corequisite courses that might be offered by a different department.
If AB 705 applies to the program, then how are you meeting its mandates?

According to the Bureau of Labor and Statistics , employment of dietitians and nutritionists is projected to grow 11% percent from 2020 to 2030, faster than the average for all occupations. The role of food in preventing and treating illnesses, such as diabetes, is well known. Registered dietitians and nutritionists will be needed to provide care for patients with various medical conditions and to advise people who want to improve their overall health. As more students become interested in this career field, our program will continue to grow and demand for transfer level courses will continue to escalate.
Several factors that will influence our department directly now and in the future are the recent state approval of our Nutrition and Foods Certificate, the pending approval of the Dietary Manager Certificate (fall 2023), and the offering of our internship course (fall 2023). Additionally, now that we have our current programs fully mapped, our students have a clear path to completion. We anticipate these newly approved certificate programs and specified pathways to significantly increase the number of certificate and degree awards. Having the necessary resources, such as adequate staffing, funding, and facilities to support this growth will be crucial to the effectiveness of our department programs.

5.3 Your Program's Active and Applied Learning and High-Impact Practices

1. The College wants to create an inventory of faculty efforts to make learning active and applied. Please briefly describe opportunities your students have to apply and deepen knowledge and skills through projects, internships, co-ops, clinical placements, group projects outside of class, service learning, study abroad, and other experiential learning activities that you intentionally embed in coursework, or elsewhere in your program.

The Nutrition and Foods Department faculty consistently and regularly use active learning techniques in the classroom and online. Some examples include, but are not limited to case studies, small group collaborations, application of content through specific activities, and online discussions with personal application. Students in our Human Nutrition 210 courses apply theory to practice by performing a 3-day diet analysis project. Additionally, students in our food labs gain valuable and relevant hands-on experience with food preparation and evaluation including food safety and sanitation skills which can be translated to their home kitchens and workplaces in food service.

The Nutrition and Foods Department faculty also mentor and guide students along their path to transfer and career goals. Two department faculty act as advisors for the Nutrition Club. Club members meet monthly (pre-pandemic) to network and learn from industry guest speakers. The Nutrition Club also offers our students the opportunity to develop leadership skills. Similarly, the Careers in Nutrition and Foods (NUTR 100) course provides a framework for students to explore career options in the field through guest speakers as well as career development resources such as resume-writing, interview skills, and job searching. Students also create an ePortfolio of their coursework and reflection.

The Nutrition and Foods Department plans to offer our newly approved internship course in Fall 2023. This active and targeted real-world experience will give our students relevant exposure to career options and opportunities. We are also anticipating approval of our Dietary Manager Certificate Program in fall 2023. As previously described in this self-study, this program will provide students with a job-ready certificate.

2. Are there institutional barriers hindering your department's ability to offer or enhance these learning experiences for students? Please explain.

Our outdated foods lab and lack of dedicated classroom space are both barriers for our department to expand on our active and applied learning techniques employed in the classroom. Since our current foods lab lacks a faculty smart station and strong Wi-Fi connection, our department faculty often struggle to utilize technology during our food's lab courses. Additionally, we do not have a dedicated classroom where our department has first priority for scheduling our nutrition lecture classes. As a result, some of our classes end up being moved to times that are not preferred by students and buildings that are across campus. Our faculty and lab clerk offices are currently located in 3 different buildings, creating a barrier to faculty collaboration. Our SAPs include a request for the new STEM Vocational Center which will house our new foods lab, 4 faculty offices, the lab clerk office, and a dedicated lecture classroom. This will help to improve communication and efficiency within our department and promote further development of applied learning techniques and high impact practices to benefit our students.

6.0 Planning

6.1 Progress on Previous Strategic Action Plans

1. Please briefly describe the goals (Strategic Action Plans, SAPs) from your last self-study. How much progress have you made on them? If you have reached a goal, explain how it allows ongoing improvement, especially if you received additional funding.

Our goal to obtain approval to increase our permanent classified foods lab clerk/technician from part-time (50%) to full-time (100%) is currently being met. Our previous foods lab clerk left the position in spring 2021 and our department request to fill the vacancy at a full-time (100%) 12-month position was approved. We are pleased and excited about the opportunity to hire a full-time lab clerk to support the growth of our programs. The lab clerk position is currently in the recruitment process, and we anticipate the position to be filled before the end of fall 2021.

The goals to establish a STEM Center and hire a STEM Nutrition and Foods Research Assistant have not been met.

Our request for a food's lab remodel was not approved and the goal to provide an updated, ADA-compliant facility for our students was not met. The STEM Vocational Center has not yet been built or fully approved.

2. If additional funds were NOT allocated to you in the last review cycle, how did the LACK of funds have an impact on your program?

We continue to teach our food labs in an extremely outdated and non-ADA compliant facility. Not having a kitchen unit that can accommodate students with disabilities is detrimental to our program and does not align with ADA compliance. We do not currently have a "smart station" in our lab classroom. This makes the use of technology in the foods lab a challenge. A laptop must be set-up for every class session and the location of the laptop is inconvenient for the instructors. In addition, Wi-Fi must be working to be on-line with the laptop, so when the Wi-Fi is down instructors are unable to show videos and do other activities that require on-line access. Without a dedicated STEM Research Assistant, we have lacked the resources to track and assess program progress as well as support students in their achievement of degrees and certificates.

6.2 New Strategic Action Plans

Please write brief, concrete plans that you will accomplish over the next four years. Your plans might include requests for additional funds. The Program Review Committee will read these and either endorse the request or ask for more information. Please keep in mind that the Committee's endorsement does not guarantee additional funding. The President's Advisory Council and Faulty Allocation Committee play major roles in allocating funds and prioritizing new faculty hires.

Please number each of your plans. This will help keep tracking of them. Also, make sure that each funding request includes the following elements:

1. It is supported by the data and analysis in previous sections of this self-study.
2. It fulfills a part of the College mission, vision, goals, or objectives.
3. It explains how the request helps the College attain student equity.
4. There is a measurable way to tell if the extra funding will be effective.
5. It considers whether you can reach this goal (or parts of it) without additional funding.
6. Please give a dollar amount, or best estimate. If you can identify a funding source, then please name it. If you can put the request into one of the following categories, please do so: Personnel, Facilities, Equipment, Supplies, Computer Hardware, Computer Software, Training, Other.

Strategic Action Plan (SAP) # 1: Nutrition and Foods

Describe Strategic Action Plan.	Hire one full time tenure track faculty to fill the vacancy created by the retirement of one full-time faculty in Spring 2023. One of our full-time faculty will retire at the end of spring 2023. We will formally request to fill that vacancy during fall 2022. Once this request is approved our department will form a hiring committee and open the search for a new full-time, tenure-track faculty. Each of the four full-time faculty members and our division dean will participate in the hiring process. We anticipate the hiring process to be complete by the end of spring 2023.
List College goal/objective the plan meets.	Goal #1: Promote success for every student. Objective #1: Create a clear pathway for every student. Objective #2: Enhance workforce training opportunities. Objective #4: Increase completion of courses, certificate and degree programs, and transfer-readiness. Objective #5: Encourage completion of degrees for students enrolled in Career Technical programs. Goal #3: Strengthen connections with our community. Objective #1: Create and expand partnerships with local k-12 and higher education institutions.
Explain how the request helps the College attain student equity	The overarching mission of our campus is to serve our students and support their success as they pursue certificates, degrees, and transfer. Faculty are at the core of this purpose. Our department would not be able to serve our students' needs adequately without the replacement of retiring full-time faculty.
What Measurable Outcome do you anticipate for this SAP?	A full-time, tenure track faculty in the Nutrition and Foods Department will be selected and hired before fall 2023.
What specific aspects of this SAP can you accomplish without additional financial resources?	This is a replacement position. No additional funding is required except for the new hire's salary which replaces the salary of the retired faculty.

If additional financial resources would be required to accomplish this SAP, please complete the section below. Keep in mind that requests for resources must follow logically from the information provided in this self-study.

Type of resource	**Requested dollar amount**	**Potential funding source**
Personnel	$67,769-$81,196	District
Facilities		
Equipment		
Supplies		
Computer hardware		
Computer software		
Training		
Other		
TOTAL requested amount	$67,769-$81,196	District

Strategic Action Plan (SAP) # 2: Nutrition and Foods

Describe Strategic Action Plan.	The purpose of this action plan is to request the construction of a STEM Vocational Center. Please see the proposal in Appendix C. The request is to build a brand-new foods laboratory lecture and lab classroom, a new nutrition lecture classroom, 4 new faculty offices, and 1 new foods lab clerk office in the new STEM building. The new foods laboratory will have a unit that meets ADA requirements with lowered kitchen counters, a lower oven/range and sink area, and adequate workspace. The new foods lab classroom and new nutrition lecture classroom will have "smart stations" so technology can be used in the classroom. An up-to-date and state of the art Science, Technology, Engineering, and Math facility is an essential component of promoting student success in the STEM fields. Our Foods Lab is in dire need of a remodel. The facility is very outdated with very little updating since the 1970's. Additionally, the lab is not ADA-compliant, and we are unable to provide students with disabilities the adequate accommodations they need to be successful in our lab courses. Our department also does not have a dedicated classroom for lecture courses. This leaves us to search for classrooms across campus each semester and often schedule classes at times that are undesirable to students. The proposed STEM Center would house the Horticulture Department and our proximity to that department would facilitate our plans for creating a farm-to-table program for our students. We would also like to work with community partners such as K-12 districts to offer a learning garden space. Per the project proposal, the projected year to begin construction is 2023-2024.
List College goal/objective the plan meets.	Goal #1: Promote success for every student. Objective #1: Create a clear pathway for every student. Objective #2: Enhance workforce training opportunities. Objective #4: Increase completion of courses, certificate and degree programs, and transfer-readiness. Objective #5: Encourage completion of degrees for students enrolled in Career Technical programs.
Explain how the request helps the College attain student equity.	Equity is the ability to serve all students' needs, regardless of race, ethnicity, income level, or disability. An ADA compliant

	lab is essential to serving our students in an equitable manner.
What Measurable Outcome do you anticipate for this SAP?	Increased retention and success rates of students enrolled in the foods laboratory courses and nutrition courses that we teach. Compliance with ADA requirements and students' personal satisfaction with an environment that accommodates their disability and does not inhibit their ability to either enroll in the course or successfully fulfill the course requirements. Begin a farm-to-table program and partner with organizations and local K-12 district to provide a learning garden community space.
What specific aspects of this SAP can you accomplish without additional financial resources?	None. The project must be funded to proceed. We are unable to remodel our current lab and/or obtain adequate classroom space without the new facility.

Type of resource	**Requested dollar amount**	**Potential funding source**
Personnel		
Facilities	Please refer to proposal in Appendix C	District - Please refer to proposal in Appendix C
Equipment		
Supplies		
Computer hardware		
Computer software		
Training		
Other		
TOTAL requested amount	Please refer to proposal in Appendix C	District - Please refer to proposal in Appendix C

Strategic Action Plan (SAP) # 3: Nutrition and Foods

Describe Strategic Action Plan.	Increase degree and certificate awards and shrink the achievement gap. To accomplish this plan, as the STEM center is developed, we request to hire a Nutrition and Foods Research Coordinator. They could assist with collecting, evaluating, and summarizing transfer data, success and retention rates, degrees and certificates awarded, and other markers of program success. They could also assist students in applying for nutrition scholarships, completing transfer applications, applying for degrees and certificates, and similar tasks that would help the students succeed. The Research Coordinator will identify Nutrition and Foods majors and create a database so Nutrition and Foods students can be tracked as they progress in our programs, graduate, transfer and find employment; they can also collect and evaluate course specific data for retention and success.
List College goal/objective the plan meets.	Goal #1: Promote success for every student. Objective #1: Create a clear pathway for every student. Objective #2: Enhance workforce training opportunities. Objective #4: Increase completion of courses, certificate and degree programs, and transfer- readiness. Objective #5: Encourage completion of degrees for students enrolled in Career Technical programs.
Explain how the request helps the College attain student equity.	Data collected and evaluated would support tracking of retention and success rates particular to the Nutrition and Foods program. Results would provide information on specific courses offered within the Nutrition and Foods program relative to the achievement gap, retention, success, degrees, and certificates awarded, and transfer rates. This would indicate whether the program is meeting its goals and objectives and assist the program faculty in making changes and improvements to best serve our diverse student population.
What Measurable Outcome do you anticipate for this SAP?	Data used in our next Self-Study such as OEI, CSLO, and PSLO data.
What specific aspects of this SAP can you accomplish without additional financial resources?	The new personnel are essential to achievement of this action plan.

Type of resource	Requested dollar amount	Potential funding source
Personnel STEM Nutrition and Foods Project Expert @ $20.00 per hour for 4 hours per week for 16 weeks/semester for 2 semesters/year for 3 years	$ 7,680.00	District
Facilities		
Equipment		
Supplies		
Computer hardware		
Computer software		
Training		
Other		
TOTAL requested amount	$ 7,680.00	District

6.3 Optional: Long-Term Plans

Your department might have more plans than just immediate requests for funding. If so, please describe them here.

Within the next 3-5 years we see our program moving into the new STEM building. We look forward to having our 4 faculty offices, our lab clerk office, our foods laboratory lecture and lab classroom, and our nutrition lecture classroom all in the same building. This will improve communication and efficiency within our department. In addition, we are looking forward to being in the same building as the Horticulture Department. Some of our courses tour Horticulture's hydroponics and aquaculture facility and we plan to work with Horticulture to develop a farm-to-table course.

Our department also looks forward to growing our programs, especially the new CTE Dietary Manager Certificate. As noted earlier in this self-study, the new certificate will provide students with a job-ready certification with which to secure a specific and high-earning position as a Dietary Manager. We envision that our new Internship Course will furnish students with the opportunity to gain valuable concrete, hands-on experience in the field, as well.

Through the PSLO Redesign process, our department faculty have found that our CSLOs would also benefit from a revision to better align with our course goals and expectations.

Lastly, as mentioned previously, we plan to partner with the Horticulture Department to create a learning edible garden and "Farm-to-Table" program. In addition to providing our Fullerton College students with hands-on culinary garden experience, we hope to collaborate with local K-12 schools to bring this wonderful opportunity to the area's youth.

7.0 Executive Summary

Please provide the reader with a brief overview of the highlights, themes, and key elements of this self-study. Please don't include new information you did not discuss earlier. Although you will likely write this section last, please remember to put this summary at the front of your report.

8.0 Publication Review

The College wants to maintain integrity in all representations of its mission, programs, and services. Please help this effort by reviewing your publications: professional social media profiles, websites, brochures, pamphlets, etc. Please tell us the date they were last reviewed and if you found them to be accurate in all representations of the College and program missions and services. Information on the college's graphic standards is available here.

1. For each of your program's publications, please provide the URL where the publication can be viewed.
   Nutrition and Foods Department Website

If the publication cannot be accessed via the Internet, please contact Lisa McPheron, Director of Campus Communications at lmcpheron@fullcoll.edu.

2. If you find an inaccurate publication, please explain how you will make corrections.
3. If your department maintains a social media presence, then please describe it here. What do you use it for? How do you monitor it? Who is in charge of it? In what ways is it benefiting the College and your program? Does it follow the District's social media guidelines?

The Nutrition and Foods Department has both a Facebook page dedicated to the Nutrition Club as well as a department Instagram site. Michelle Loy and Kristy Richardson, full-time department faculty, maintain our Facebook page, while Michelle Loy maintains the Instagram site. Both social media platforms are utilized to communicate department and club activities and opportunities for students to become involved in campus and community-wide events. The district social media guidelines are followed.

Nutrition and Foods Department – Nutrition Club Facebook Page

Nutrition and Foods Department – Instagram Site

4. If your program regularly communicates with the wider community, please describe how. What feedback do you get from the community?

Format notes

Cover Page: standardize for each self-study, with signatures

Executive Summary: on a separate page, all by itself, for ease of processing.

Main body of the report

Appendix A: Key Performance Indicator (KPI) data

The Office of Institutional Effectiveness will provide data for departments to analyze. To answer some of the questions on this form, departments will need disaggregated data that focuses on specific groups. The data will be presented to identify equity gaps among groups, so that departments can plan ways to close those gaps. Departments should also be informed how their student populations compare to the overall college population, and the population of the college's service area.

Appendix B: SLO data

This data is still off-limits to the OIE because it is housed in eLumen. The Faculty Senate only allows faculty members to have access to SLO data on eLumen. The Senate's SLO Assessment Committee will

work with its division reps to help departments disaggregate SLO data, just as KPI data is disaggregated in Appendix A.

Appendix C: Other data

North Orange County Community College District
Fullerton College
STEM Vocational Center
Final Project Proposal 2023-2024

Fullerton College
Instructional Program Review
Fall 2021

APPENDIX A

Nutrition and Foods

The following packet of information contains data for the comprehensive Instructional Program Review process for the Nutrition and Foods program.

Data cover a five-year period: Summer 2016 - Spring 2021, which includes the 2016-2017 academic year through the 2020-2021 academic year. Data are current through August 1, 2021.

NOTE: An academic year includes the Summer, Fall, and Spring terms, so the AY 16/17 includes the Summer 2016, Fall 2016, and Spring 2017 terms.

If you have questions about the data packet, please contact the Office of Institutional Effectiveness.

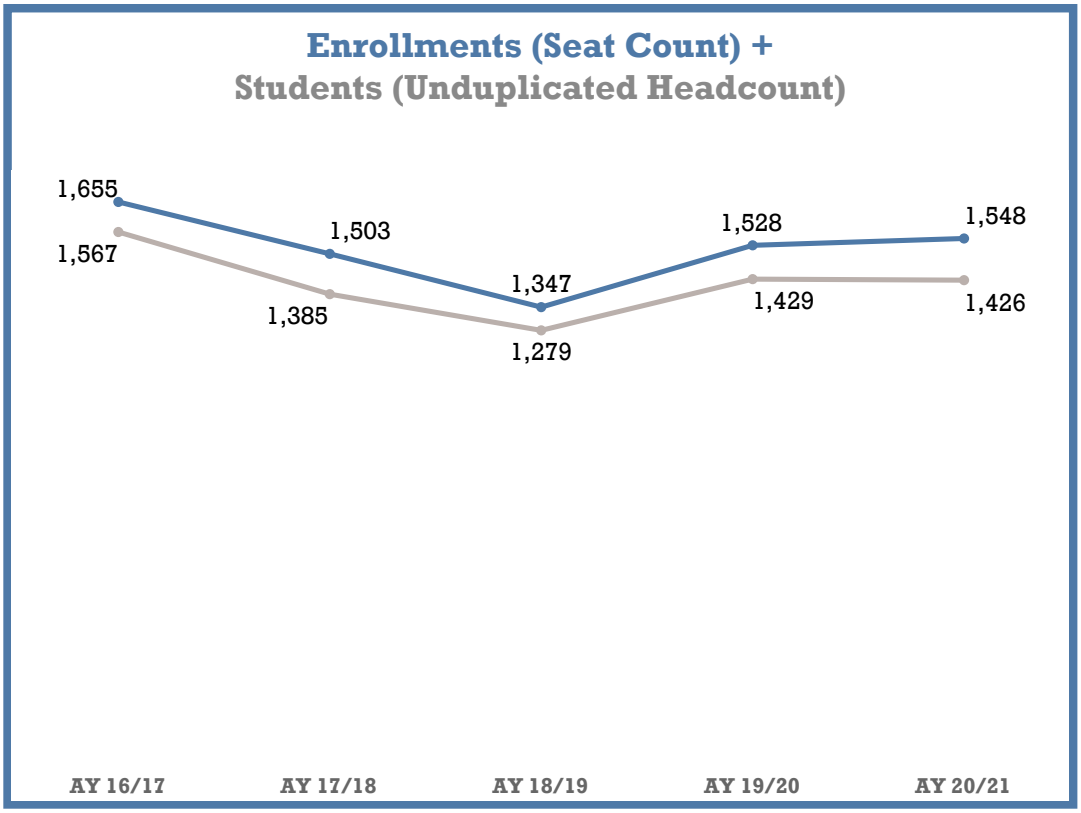
Program Selector:

Nutrition and Foods

APPENDIX A
Fall 2021 Instructional Program Review

Nutrition and Foods

SECTION 3.1.1: ***Enrollment Demographics***: Using the data provided by the OIE, briefly describe the enrollment trends in your program over the past five years.



The "Enrollments and Students" graph to the left shows the number of **enrollments (seat count)** and the number of **unique students (headcount)** enrolling each academic year in the **Nutrition and Foods** program.

5-Year Change Calculation

The following table calculates the % change in **enrollments** and **headcount** between AY 16/17 and AY 20/21.

Note the table shows the change for "**This Program**" as well as the change for all other programs combined at the College.

5-Year % Change in Enrollments	All Other Programs	-12.0%
	This Program	-6.5%
% Change in Headcount	All Other Programs	-11.8%
	This Program	-9.0%

1-Year Change Calculation

The following table calculates the % change in **enrollments** and **headcount** between AY 19/20 and AY 20/21.

Note the table shows the change for "**This Program**" as well as the change for all other programs combined at the College.

% Change in Enrollments	All Other Programs	-3.6%
	This Program	1.3%
% Change in Headcount	All Other Programs	-3.4%
	This Program	-0.2%

SECTION 3.1.1: Using the data provided by the OIE, briefly describe the enrollment trends in your program over the past five years.

Enrollments (Seat Count) by Course for: Nutrition and Foods

Course	AY 16/17	AY 17/18	AY 18/19	AY 19/20	AY 20/21	1 Year Comparison AY 19/20 v. AY 20/21	5 Year Comparison AY 16/17 v. AY 20/21
FOOD 060 F	30	29	27	36	76	111%	153%
FOOD 070 F	28	27	23	24		-100%	-100%
FOOD 102 F	79	64	72	70	73	4%	-8%
FOOD 110 F		38	12	19	30	58%	
FOOD 130 F	48	30	33	38	85	124%	77%
NUTR 100 F		61	54	24	26	8%	
NUTR 210 F	1,470	1,254	1,107	1,298	1,231	-5%	-16%
NUTR 210HF			19	19	27	42%	
Grand Total	1,655	1,503	1,347	1,528	1,548	1%	-6%

Note: This page(s) is for any program that would like to add commentary on course-level enrollment trends for Section 3.1.1. This table shows course-specific enrollments from AY 16/17, AY 19/20, and AY 20/21. If additional data are needed, please consult FC's KPI Dashboard or connect with OIE.

The number of different courses offered by the Nutrition and Foods Program over the last 5 years:

8

Course Enrollment for: Nutrition and Foods

NOTE: For programs with < 45 courses, this page will be blank.

	1 Year Comparison AY 19/20 v. AY 20/21	5 Year Comparison AY 16/17 v. AY 20/21

The number of different courses offered by the Nutrition and Foods Program over the last 5 years:

8

Course Enrollment for: Nutrition and Foods

NOTE: For programs with < 90 courses, this page will be blank.

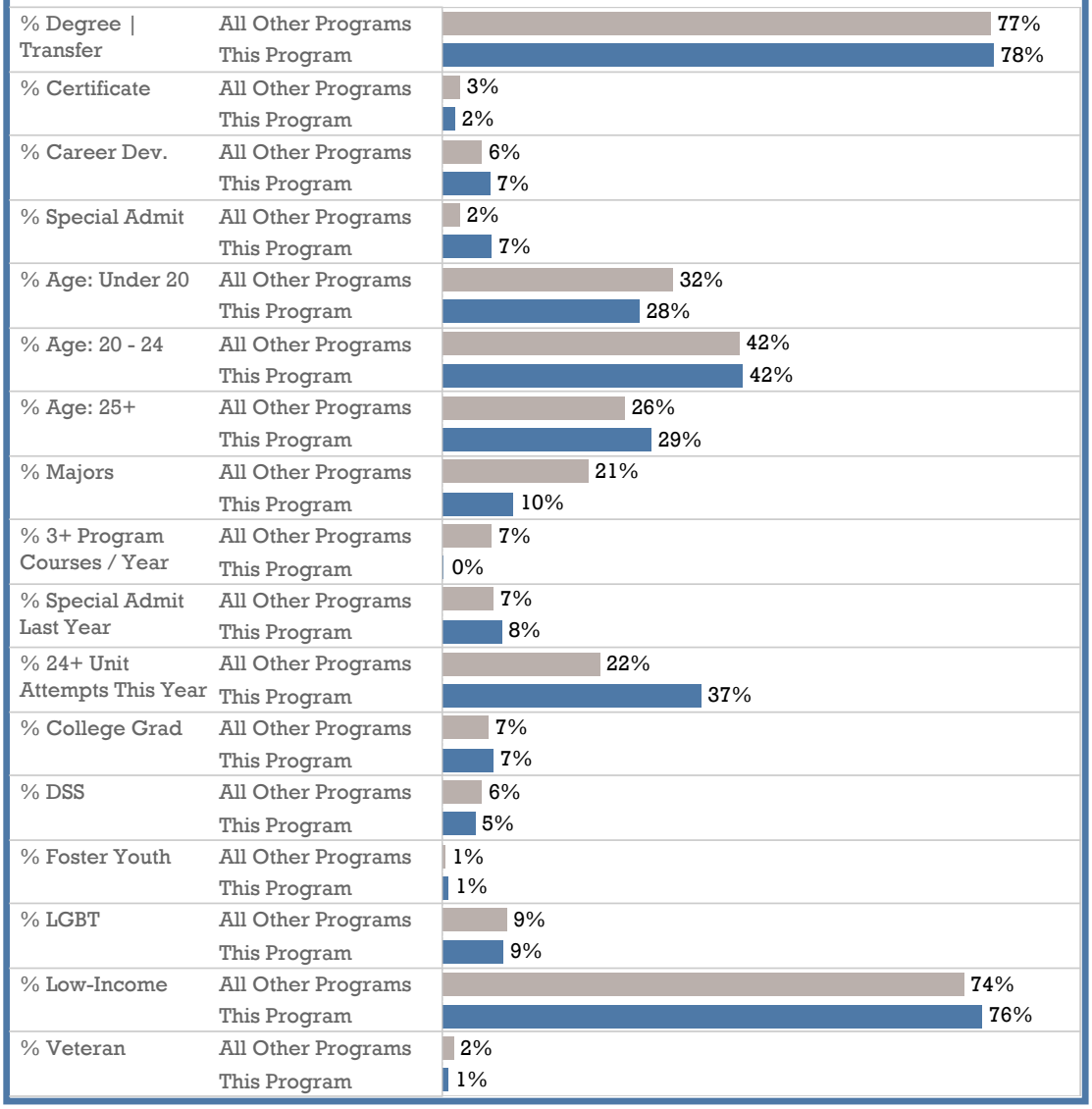
	1 Year Comparison AY 19/20 v. AY 20/21	5 Year Comparison AY 16/17 v. AY 20/21

The number of different courses offered by the Nutrition and Foods Program over the last 5 years:

8

SECTION 3.1.2: Using the data provided by the OIE, describe the student population your department serves. Do you have a way of determining which students are your majors, for example through a gateway course? Please explain...

Enrollments in Nutrition and Foods Compared to All Other Programs: AY 20/21



AY 20/21 Enrollments (Seat Count) for "This Program" Nutrition and Foods

1,548

AY 20/21 Enrollments (Seat Count) for "All Other Programs"

128,435

Nutrition and Foods Enrollments by Race | Ethnicity | Ancestry

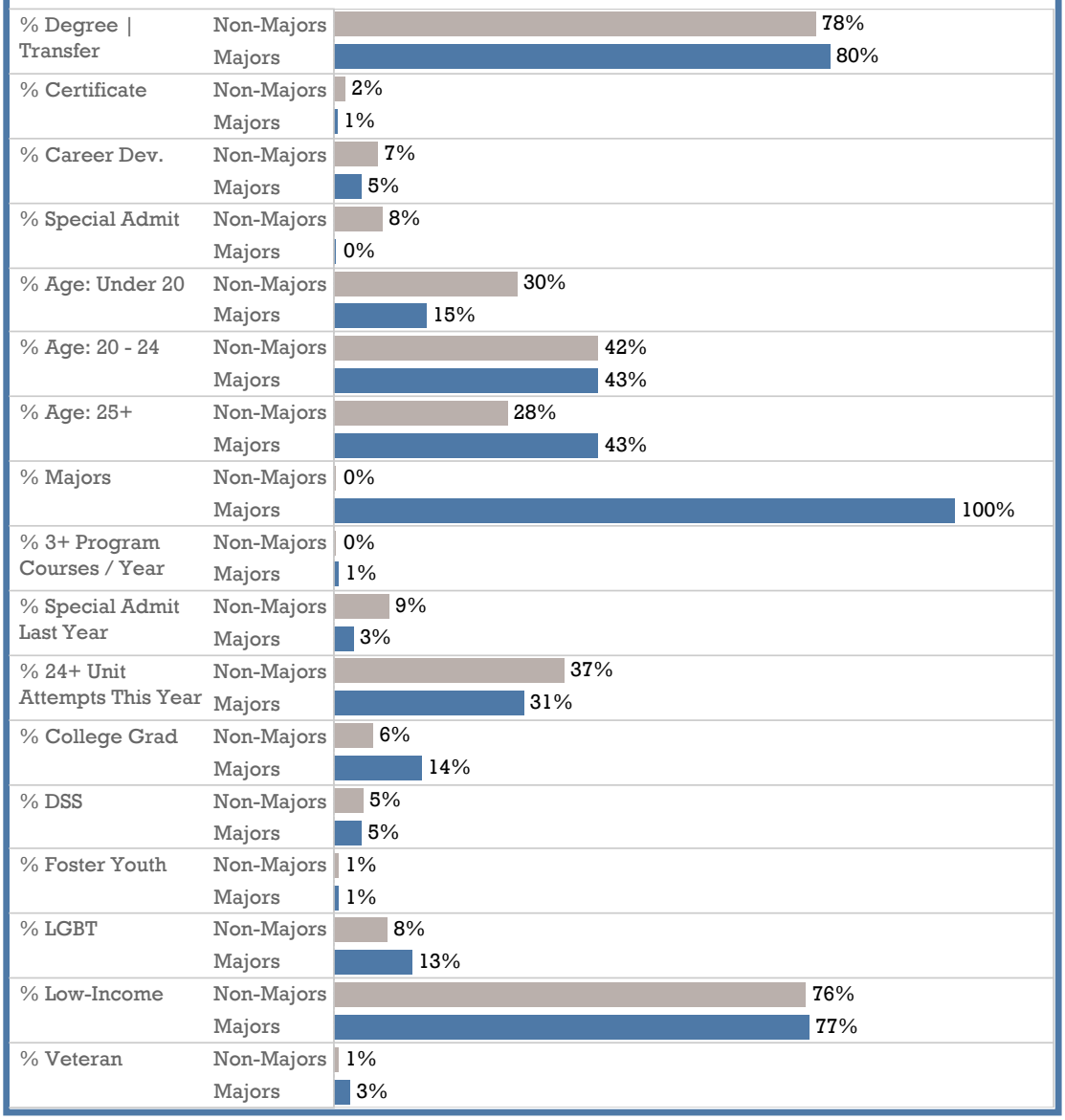
	All Other Prog..	This Program
Amer. Indian | Alaska N..	0.2%	0.2%
Asian	11.2%	10.8%
Black | African Amer.	2.9%	3.4%
Filipino	2.7%	3.2%
Latinx	57.7%	58.0%
Native Hawaiian | Pacifi..	0.2%	0.2%
Two or More	3.4%	3.0%
Unknown	5.7%	5.2%
White	16.0%	16.1%

Nutrition and Foods Enrollments by Gender

	All Other Programs	This Program
Female	52.9%	62.1%
Male	42.5%	34.8%
Different Ident..	4.6%	3.2%

SECTION 3.1.2: Using the data provided by the OIE, describe the student population your department serves. Do you have a way of determining which students are your majors, for example through a gateway course? Please explain...

Majors vs. Non-Majors in Nutrition and Foods Courses: AY 20/21



AY 20/21 Enrollments in Nutrition and Foods courses for Majors

155

AY 20/21 Enrollments in Nutrition and Foods courses for Non-Majors

1,393

Nutrition and Foods Enrollments by Race | Ethnicity | Ancestry

	Non-Majors	Majors
Amer. Indian | Alaska N..		
Asian	10.8%	11.0%
Black | African Amer.	3.5%	
Filipino	3.3%	
Latinx	58.3%	55.5%
Native Hawaiian | Pacifi..		
Two or More	3.1%	
Unknown	5.2%	
White	15.4%	21.9%

Nutrition and Foods Enrollments by Gender

	Non-Majors	Majors
Female	61.2%	69.7%
Male	35.7%	26.5%
Non-Binary	0.8%	
Unknown	2.3%	

SECTION 3.1.3: Which classes have the highest demand and why? Are they offered regularly -- at different times of the day and week, in different formats (in-person, online, hybrid)? Please explain.

SECTION 3.1.5: Does enrollment vary by semester? Please describe how course offerings are adjusted to meet student demand and help students reach their academic goals.

5 Courses with Most Enrollments
(5 Year Totals)

Course	Enrollments	Sections	% Online	% Evening
NUTR 210 F	6,360	155	24%	7%
FOOD 102 F	358	18	0%	21%
FOOD 130 F	234	11	0%	0%
FOOD 060 F	198	10	0%	10%
NUTR 100 F	165	6	0%	0%

Average* Number of Sections Offered and Enrollment by Semester
**(5-Year Avg.)*

	Avg. Sections	Avg. Enrollments
Summer	2	94
Fall	20	735
Spring	21	688

Number of Summer, Fall, and Spring Terms, respectively, a course has been offered in the last 5 years.

(5 = Course has been offered every Fall term in the last 5 years; 4 = Course has been offered 4 of the last 5 fall semesters, etc.)

Course	Summer	Fall	Spring
FOOD 060 F		5	5
FOOD 070 F		4	4
FOOD 102 F		5	5
FOOD 110 F		1	4
FOOD 130 F		5	5
NUTR 100 F		4	2
NUTR 210 F	5	5	5
NUTR 210HF		2	3

Number of Summer, Fall, and Spring Terms, respectively, a course has been offered in the last 5 years.

(5 = Course has been offered every Fall term in the last 5 years; 4 = Course has been offered 4 of the last 5 fall semesters, etc.)

SECTION 3.1.5: Does enrollment vary by semester? Please describe how course offerings are adjusted to meet student demand and help students reach their academic goals.

Continued

Continued

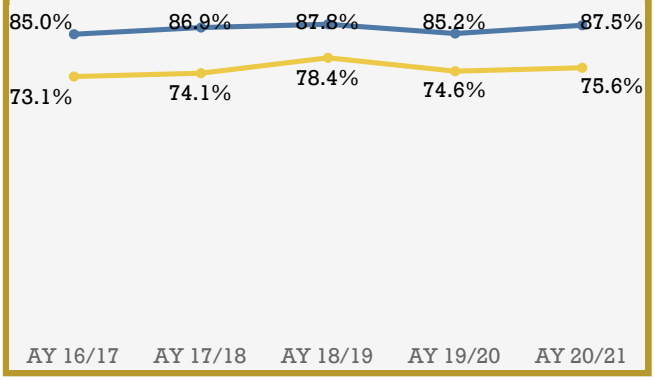
Course Completion + Course Success

Section 3.2.1: Using the data provided by the OIE, briefly describe student achievement rates in your program over the past five years: **completion, success**, degrees/certificates, transfer, licensing, job placement, wage improvements (not all of these measures apply to every program).

Course Completion and Success for Nutrition and Foods

	AY 16/17	AY 17/18	AY 18/19	AY 19/20	AY 20/21
Course Completion	85.0%	86.9%	87.8%	85.2%	87.5%
Course Success	73.1%	74.1%	78.4%	74.6%	75.6%

Course Completion and Success for Nutrition and Foods

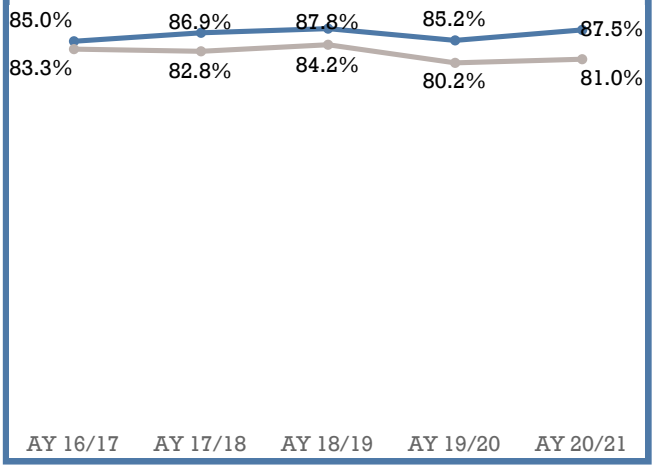


Course Completion and Success for Nutrition and Foods Relative to All Other Programs

Course Completion for Nutrition and Foods

Program Match	AY 16/17	AY 17/18	AY 18/19	AY 19/20	AY 20/21
All Other Progra..	83.3%	82.8%	84.2%	80.2%	81.0%
This Program	85.0%	86.9%	87.8%	85.2%	87.5%

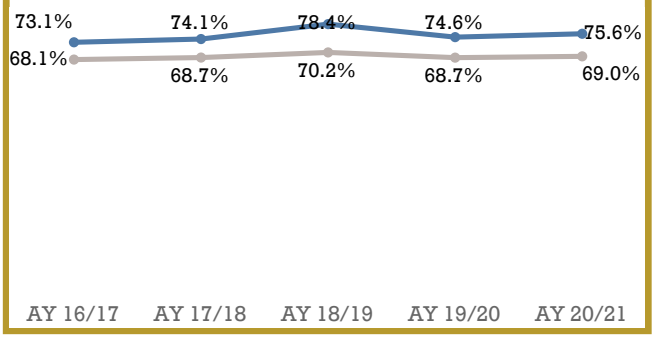
Course Completion for Nutrition and Foods v. All Other Programs



Course Success for Nutrition and Foods

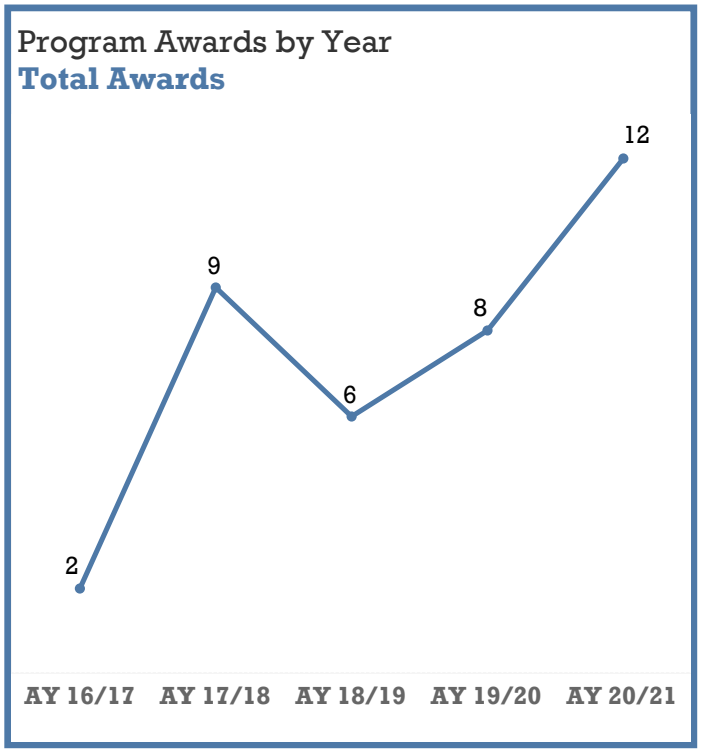
Program Match	AY 16/17	AY 17/18	AY 18/19	AY 19/20	AY 20/21
All Other Progra..	68.1%	68.7%	70.2%	68.7%	69.0%
This Program	73.1%	74.1%	78.4%	74.6%	75.6%

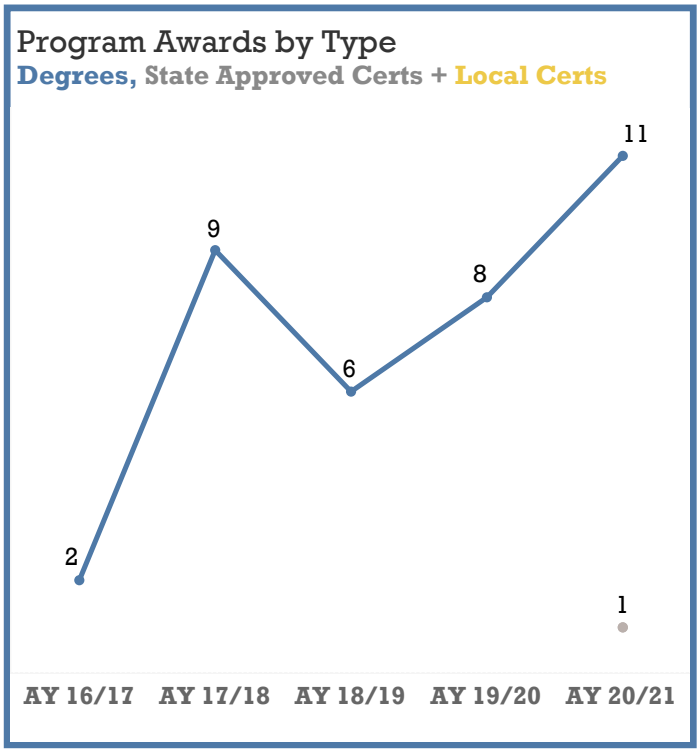
Course Success for Nutrition and Foods v. All Other Programs

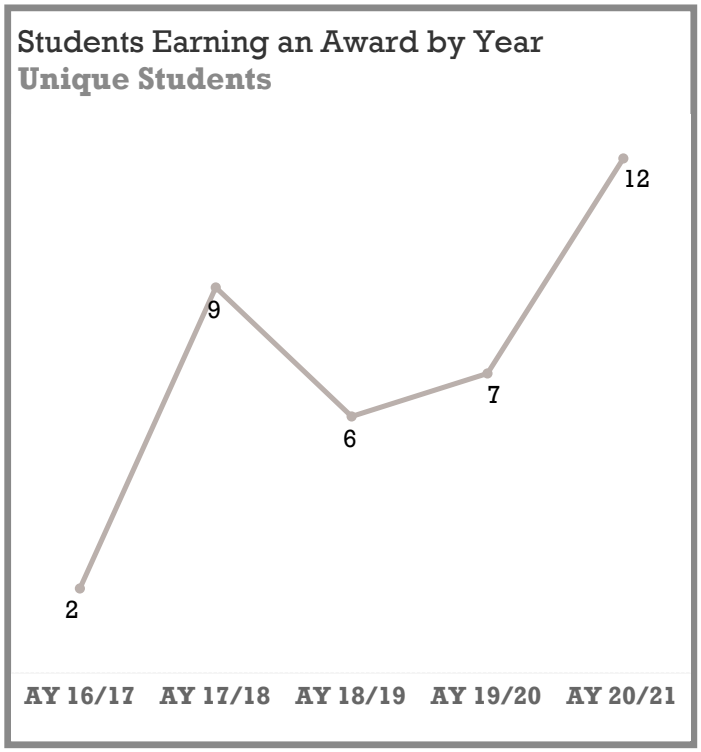


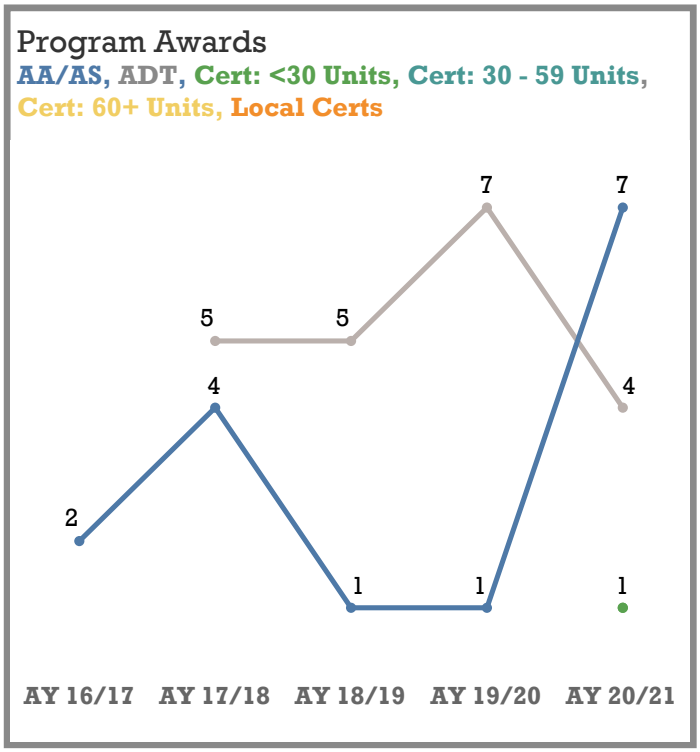
Section 3.2.1: Using the data provided by the OIE, briefly describe student achievement rates in your program over the past five years: completion, success, **degrees/certificates**, transfer, licensing, job placement, wage improvements (not all of these measures apply to every program).

# of Unique Students Earning a Program Award in Last 5 Years in Nutrition and Foods	# of Unique Students Earning a Program Award by Type in Last 5 Years in Nutrition and Foods	
	Associate	Certificate: State Approved
36	35	1









Section 3.2.1: Using the data provided by the OIE, briefly describe student achievement rates in your program over the past five years: completion, success, **degrees/certificates**, transfer, licensing, job placement, wage improvements (not all of these measures apply to every program).

# of Unique Students Earning a Program Award in Last 5 Years in Nutrition and Foods	Total Program Award in Last 5 Years in Nutrition and Foods
36	37

# of Students Earning a Program Award by Award Type

	Year					
	AY 16/17	AY 17/18	AY 18/19	AY 19/20	AY 20/21	Grand Total
Associate	2	9	6	7	11	35
Certificate: State Approv..					1	1
Total: Unique Students	2	9	6	7	12	36

Program Award Details for Nutrition and Foods
Unique Students by Award Type by Year

	Year					
	AY 16/17	AY 17/18	AY 18/19	AY 19/20	AY 20/21	Grand Total
AA	2	4	1	1	7	15
AS-T		5	5	7	4	21
Cert: 8-15 Units					1	1
Unique Students	2	9	6	7	12	36

Program Award Details for Nutrition and Foods
Total Specific Awards by Year

			AY 16/17	AY 17/18	AY 18/19	AY 19/20	AY 20/21	Grand Total
AA	AA Nutrition and Foods	2A03865	2	4	1	1	7	15
AS-T	Nutrition and Dietetics AS-T	2S35804		5	5	7	4	21
Cert: 8-15 Uni..	Nutrition and Foods Skills	2C39440					1	1
Total Awards			2	9	6	8	12	37

Transfer

Section 3.2.1: Using the data provided by the OIE, briefly describe student achievement rates in your program over the past five years: completion, success, degrees/certificates, **transfer**, licensing, job placement, wage improvements (not all of these measures apply to every program).

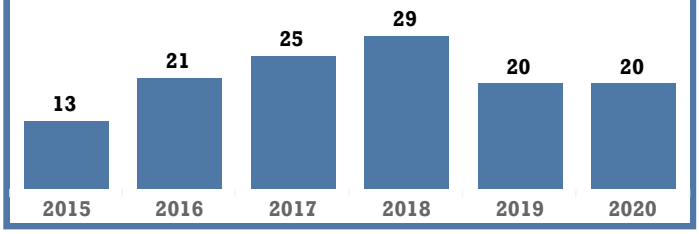
Total Transfer Students from Nutrition and Foods

128

Transfers by Award Earners or Majors

Degree / Cert.	26
Major	102

Starting Year @ 4-Year College



Transfer by Destination

CSU	86
UC	7
Other	35

Transfer by Race | Ethnicity | Ancestry

	Transfers	%
Asian	19	15%
Latinx	62	48%
Two or More	5	4%
Unknown	7	5%
White	35	27%

Transfer by Destination by Award Earner or Major

	Degree / Cert.	Major
CSU	24	62
UC	2	5
Other		35
Total	26	102

Most Popular 4-Year College Destination (Top 7)

CALIFORNIA STATE POLYTECHNIC UNIVERSITY POMONA	37
CALIFORNIA STATE UNIVERSITY - FULLERTON	14
CALIFORNIA STATE UNIVERSITY - LONG BEACH	12
CALIFORNIA STATE UNIVERSITY - LOS ANGELES	10
WEST COAST UNIVERSITY- ANAHEIM	5
UNIVERSITY OF CALIFORNIA-DAVIS	3
CALIFORNIA STATE UNIVERSITY - CHICO	3

Job Placement + Wage Improvement

Section 3.2.1: Using the data provided by the OIE, briefly describe student achievement rates in your program over the past five years: completion, success, degrees/certificates, transfer, licensing, **job placement, wage improvements** (not all of these measures apply to every program).

Strong Workforce Program
(TOP Code)

Chancellor's Office Strong Workforce Program dashboard. That dashboard, and additional documentation, can be found at: calpassplus.org/Launchboard/SWP.aspx

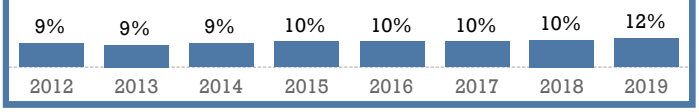
Nutrition, Foods, and Culinary Arts (1306)

Program Selector
Nutrition and Foods

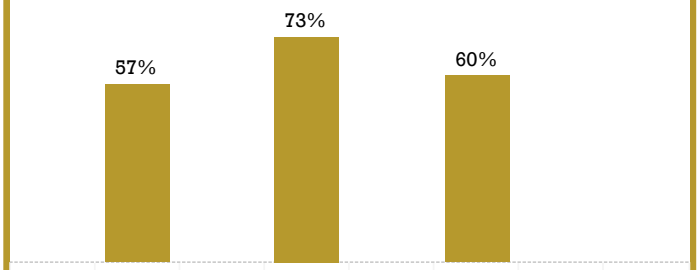
SWP Students: All students enrolled in the selected year who took at least 0.5 units in any single credit course or who had at least 12 positive attendance hours in any noncredit course(s) excluding Special Admit students on a TOP code that is assigned to a vocational industry sector.

Programna..	2012	2013	2014	2015	2016	2017	2018	2019
Nutrition, F..	1,169	1,236	1,543	1,601	1,601	1,552	1,367	1,270
Grand Total	1,169	1,236	1,543	1,601	1,601	1,552	1,367	1,270

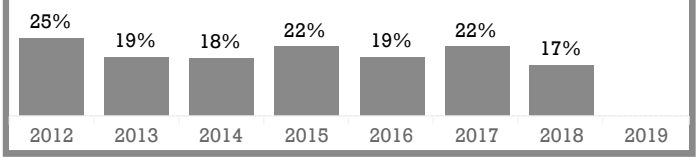
SWP Units: Among all Strong Workforce Program students, the proportion who successfully completed nine or more career education semester units in the selected year within a single district



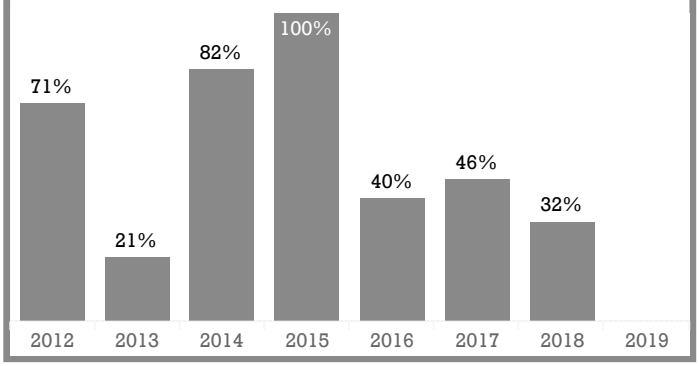
SWP: Job Close to Field of Study: Among students who responded to the CTE Outcomes Survey and did not transfer to any postsecondary institution, the proportion who reported that they are working in a job very closely or closely related to their field of study



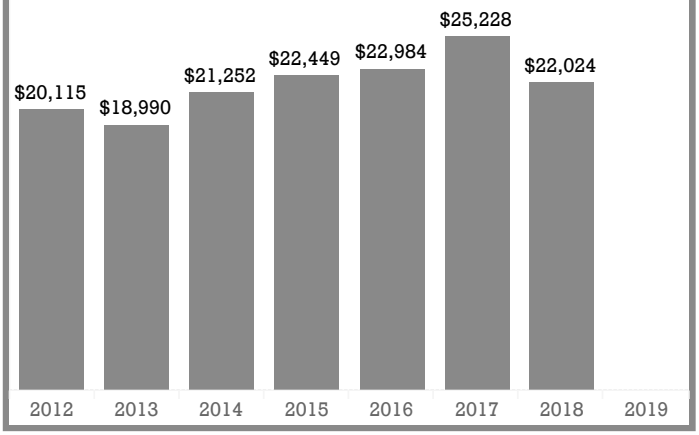
Attained the Living Wage: Among students who exited college and did not transfer to any postsecondary institution, the proportion who attained the district county living wage for a single adult measured immediately following academic year of exit



Median Change in Earnings: Among Strong Workforce Program students **who exited and who did not transfer** to any postsecondary institution, median change in earnings between the second quarter prior to the beginning of the academic year of entry (for the first time ever as a non-Special Admit or return to any community college after an absence of one or more academic years) and the second quarter after the end of the academic year of exit from the last college attended



Median Annual Earnings: Among students who exited the community college system and who did not transfer to any postsecondary institution, median earnings following the academic year of exit.



COURSE COMPLETION: Equity Analysis for Nutrition and Foods

Section 3.2.2. Equity Analysis: Please pay special attention to equity issues -- where a group of students has an achievement rate that is below average. What factors can explain this?

by Race | Ethnicity | Ancestry

	Enrollments	Course Co..	Gap
Amer. Indian | Alaska Native	23	82.6%	
Asian	857	93.0%	
Black | African Amer.	244	80.3%	-15
Filipino	271	90.8%	
Latinx	4,278	84.9%	-150
Native Hawaiian | Pacific Island..	13	84.6%	
Two or More	264	83.7%	
Unknown	291	83.2%	
White	1,340	88.7%	

by Gender

	Enrollments	Course Co..	Gap
Different Id..	202	87.6%	
Female	4,407	87.3%	
Male	2,972	85.1%	

by DSS

	Enrollments	Course Completion	Gap
Not DSS	7,168	86.4%	
DSS	413	87.7%	

by Foster Youth

	Enrollments	Course Completion	Gap
Not Foster Y..	7,537	86.4%	-339
Foster Youth	44	90.9%	

by LGBT

	Enrollments	Course Completion	Gap
Not LGBT	7,224	86.3%	
LGBT	357	88.8%	

by Low Income

	Enrollments	Course Completion	Gap
Not Low Income	1,334	89.1%	
Low Income	6,247	85.9%	-198

by Military Status

	Enrollments	Course Completion	Gap
Not Military	7,479	86.4%	
Military	102	89.2%	

COURSE SUCCESS: Equity Analysis for Nutrition and Foods

Section 3.2.2. Equity Analysis: Please pay special attention to equity issues -- where a group of students has an achievement rate that is below average. What factors can explain this?

by Race | Ethnicity | Ancestry

	Enrollments	Course Success	Gap
Amer. Indian | Alaska Native	23	69.6%	
Asian	857	86.6%	
Black | African Amer.	244	57.4%	-45
Filipino	271	83.0%	
Latinx	4,278	72.1%	-291
Native Hawaiian | Pacific Islander	13	76.9%	
Two or More	264	72.3%	
Unknown	291	74.9%	
White	1,340	79.4%	

by Gender

	Enrollments	Course Suc..	Gap
Female	4,407	77.8%	
Male	2,972	70.7%	-214
Different Id..	202	78.7%	

by DSS

	Enrollments	Course Success	Gap
Not DSS	7,168	75.0%	
DSS	413	76.3%	

by Foster Youth

	Enrollments	Course Success	Gap
Not Foster Youth	7,537	75.1%	
Foster Youth	44	70.5%	

by LGBT

	Enrollments	Course Success	Gap
Not LGBT	7,224	74.9%	
LGBT	357	77.0%	

by Low Income

	Enrollments	Course Success	Gap
Not Low Income	1,334	81.1%	
Low Income	6,247	73.7%	-461

by Military

	Enrollments	Course Success	Gap
Not Military	7,479	75.1%	
Military	102	73.5%	

Degrees + Certificates: Equity Analysis for Nutrition and Foods

Section 3.2.2. Equity Analysis: Please pay special attention to equity issues -- where a group of students has an achievement rate that is below average. What factors can explain this?

of Unique Students Earning a Program Award by Type in Last 5 Years in Nutrition and Foods

Associate	Certificate: State Approved
35	**1**

Nutrition and Foods Majors in Nutrition and Foods Courses
vs.
Nutrition and Foods Award Earners

Enrollments Among Nutrition and Foods Majors by Race | Ethnicity | Ancestry

Asian	12%
Black | African American	2%
Filipino	3%
Latinx	55%
Two or More	4%
Unknown	4%
White	21%

Program Awards in Nutrition and Foods by Race | Ethnicity | Ancestry

	Total Awards	% of Total Awards
Asian	5	14%
Latinx	20	54%
Unknown	4	11%
White	8	22%

Section 3.3.1: Gateway Course Information. Using the data provided by the OIE, briefly describe how students have moved through your program over the past five years: unit accumulation, prerequisites, corequisites, substitutions, **gateway courses**, and bottleneck courses. (Not all of these measures apply to every program.)

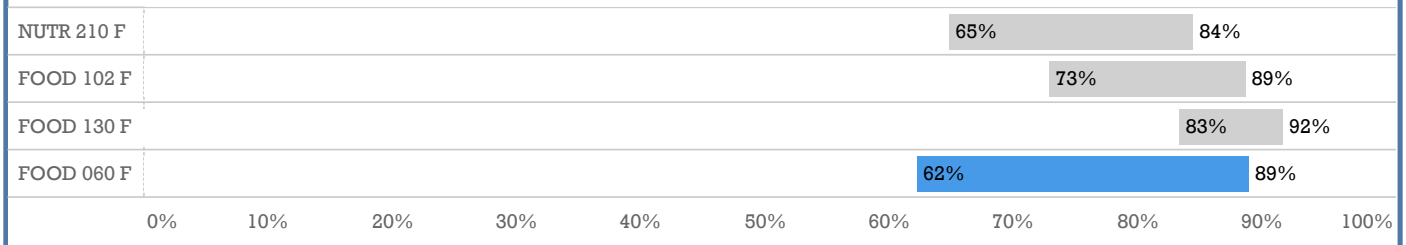
5 Most Enrolled Courses in Nutrition and Foods

NOTE: 5-year totals

	Enrollments	Students Repeating	% of Students who Repeated	Course Completion	Course Success	Withdraw Rate
NUTR 210 F	6,360	267	4.4%	86%	74%	14%
FOOD 102 F	358	4	1.1%	88%	81%	12%
FOOD 130 F	234	4	1.7%	92%	86%	8%
FOOD 060 F	198	2	1.0%	82%	73%	18%
NUTR 100 F	165	3	1.9%	83%	68%	17%

Range of Success Rates by Section: 20th Percentile v. 80th Percentile

(At least 10 Sections Offered)



Disproportion Impact in Top 5 Enrolled Courses by Course by Race | Ethnicity | Ancestry

NOTE: Only Identities with Calculated Disproportion Impact Appear

		Enrollments	Course Success	Gap
NUTR 210 F	Black | African Amer.	219	55.7%	-42
	Latinx	3,585	71.2%	-256
FOOD 102 F	Latinx	199	76.9%	-17
FOOD 060 F	Latinx	124	68.5%	-14

Section 3.3.1: Bottleneck Analysis: Using the data provided by the OIE, briefly describe how students have moved through your program over the past five years: unit accumulation, prerequisites, corequisites, substitutions, gateway courses, and **bottleneck** courses. (Not all of these measures apply to every program.)

Within the last 5 years, courses by course success rate (ascending 5 courses).

NUTR 100 F	68.5%
FOOD 070 F	71.6%
FOOD 060 F	72.7%
NUTR 210 F	74.4%
FOOD 110 F	77.8%

Within the last 5 years, the 5 courses with highest % of students repeating the course
(NOTE: Some courses may allow for repeat enrollment)

NUTR 210 F	4.4%
FOOD 070 F	2.0%
NUTR 100 F	1.9%
FOOD 130 F	1.7%
FOOD 102 F	1.1%

Within the last 5 years, the 5 courses with the highest # of withdrawals

NUTR 210 F	871
FOOD 102 F	43
FOOD 060 F	35
NUTR 100 F	28
FOOD 130 F	19

Within the last 5 years, the 5 courses with the highest % of withdrawals

FOOD 070 F	18.6%
FOOD 060 F	17.7%
NUTR 100 F	17.0%
NUTR 210 F	13.7%
FOOD 110 F	12.1%

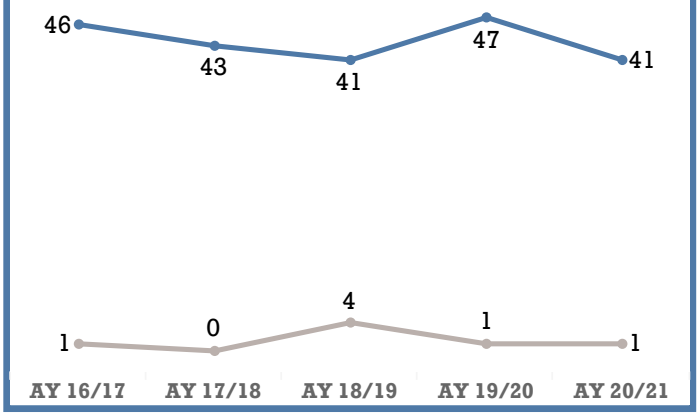
Range of Success Rates by Section: 20th Percentile v. 80th Percentile

(>=10 Sections, 100+ Enrollments, >=25 % Point Difference)

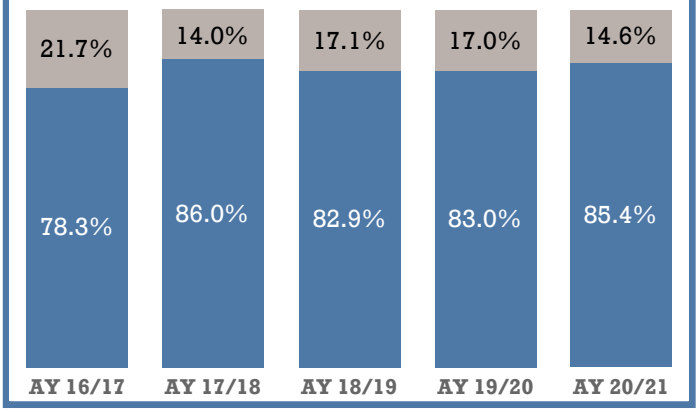
Nutrition and Foods Faculty:

Section 3.4.1 Faculty: Using the data provided by the OIE, briefly describe the faculty workload over the past five years: FTF (full-time faculty), PTF (part-time, or "adjunct" faculty), FTEF (full-time equivalent faculty), WSCH per FTEF (weekly student contact hours). (Not all of these measures apply to every program.)

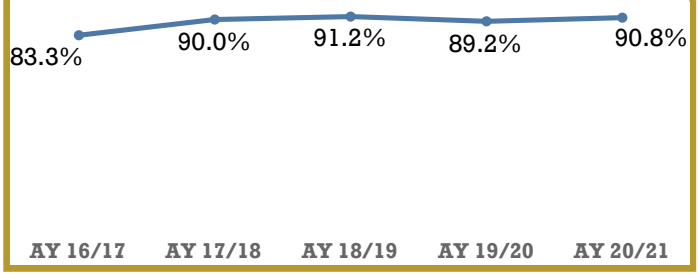
Sections: Active and Canceled



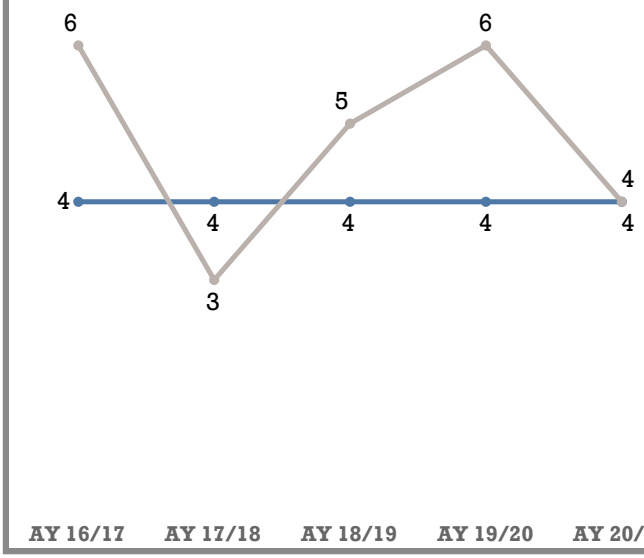
Sections: % FT and % PT



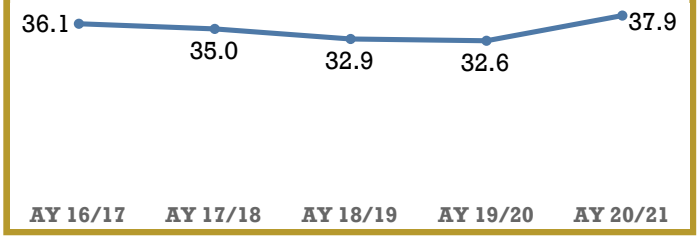
Fill Rate



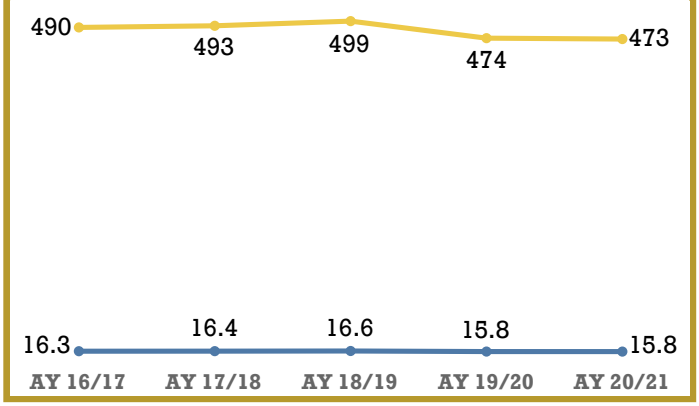
Instructors: FT and PT



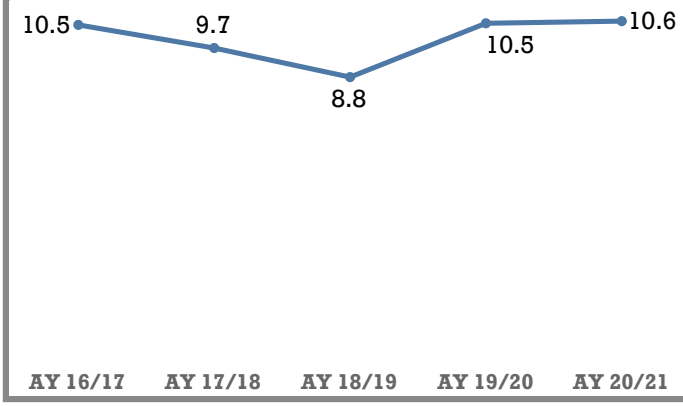
Average Class Size



WSCH + FTES / FTEF



Full-Time Equivalent Faculty



Nutrition and Foods General Education:

Section 5.1: Your Department and General Education.

% of Enrollments Over the Last 5 Years in GE Courses

	% of Enrollments	Enrollments
Non-GE Enrollments	15.2%	1,156
GE Enrollments	84.8%	6,425

Courses that Fulfill CSU General Education Requirements or the Intersegmental General Education Transfer Curriculum (IGETC)

(CSU and IGETC: 1 = Yes; 0 = No)

Course	CSU	IGETC	Enrollments	% Majors	Avg. First-Time	% Age: Under 20	% Evening	% Online
NUTR 210 F	1	0	6,360	5%	9%	28%	7%	24%
NUTR 210HF	1	0	65	3%	11%	42%	0%	0%
Grand Total	1	0	6,425	5%	9%	28%	7%	24%

Fullerton College

Nutr/Foods CSLO Demographic Breakdown 2016-21

by Demographic Category with Demographic Element

The purpose of this report is to present the number and percent of assessment scores at each mastery level for each program or institution learning outcome for a given term(s) or assessment cycle(s) for a given department, program, or course group. You can also choose to show this information by course.

Department: Nutrition and Foods Dept.

Courses: All Courses

Terms: Spring 2021, Fall 2020, Spring 2020, Fall 2019, Spring 2019, Fall 2018, Spring 2018, Fall 2017, Spring 2017, Fall 2016, Spring 2016

SLOs: Nutrition and Food Courses Data Group

Date: 09-24-2021

Demographics Categories and Elements:
Ethnicity: African American, American Indian/Alaskan Native, Asian, Filipino, Hispanic, Pacific Islander, Unknown, Unspecified, White Non-Hispanic

Demographic Category: Ethnicity

African American

CSLO: Apply nutrition principles to personal diet, fitness and health goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Assemble a portfolio that features nutrition philosophy and goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Assess body composition for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Differentiate between proper and improper food safety and sanitation techniques.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Evaluate the validity of dietary supplements and ergogenic aids.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain nutrient needs for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain the pros and cons of dietetic internship programs.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Explain the role of the foodservice worker in the preventation of foodborne illness.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Identify employment opportunities in nutrition and foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Identify risk factors or symptoms associated with disordered eating in athletes.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Identify the characteristics of common foodborne pathogens.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Plan and prepare meals which support the Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Use nutrition knowledge to make healthy food choices.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Ensure maintenance of mandated sanitary standards in food preparation areas.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Demonstrate an understanding of food customs and traditions among diverse groups in the United States.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%
Fall 2016	0	0.00%	0	0.00%	17	85.00%	0	0.00%	3	15.00%
Spring 2017	0	0.00%	0	0.00%	10	83.33%	0	0.00%	2	16.67%
Fall 2017	0	0.00%	0	0.00%	14	93.33%	0	0.00%	1	6.67%
Spring 2018	0	0.00%	0	0.00%	16	66.67%	0	0.00%	8	33.33%
Fall 2018	0	0.00%	0	0.00%	4	66.67%	0	0.00%	2	33.33%
Spring 2019	0	0.00%	0	0.00%	8	80.00%	0	0.00%	2	20.00%
Fall 2019	0	0.00%	0	0.00%	5	71.43%	0	0.00%	2	28.57%
Spring 2020	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	5	83.33%	0	0.00%	1	16.67%
Overall	0	0.00%	0	0.00%	87	79.09%	0	0.00%	23	20.91%

CSLO: Analyze how food customs impact the nutritional status of people.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Explain nutrient needs during the various stages of the human life cycle.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%
Fall 2016	0	0.00%	0	0.00%	16	80.00%	0	0.00%	4	20.00%
Spring 2017	0	0.00%	0	0.00%	8	66.67%	0	0.00%	4	33.33%
Fall 2017	0	0.00%	0	0.00%	14	93.33%	0	0.00%	1	6.67%
Spring 2018	0	0.00%	0	0.00%	18	75.00%	0	0.00%	6	25.00%
Fall 2018	0	0.00%	0	0.00%	3	60.00%	0	0.00%	2	40.00%
Spring 2019	0	0.00%	0	0.00%	9	90.00%	0	0.00%	1	10.00%
Fall 2019	0	0.00%	0	0.00%	4	57.14%	0	0.00%	3	42.86%
Spring 2020	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	5	83.33%	0	0.00%	1	16.67%
Overall	0	0.00%	0	0.00%	85	77.98%	0	0.00%	24	22.02%

CSLO: Explain how diet and lifestyle choices impact health and quality of life.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	19	95.00%	0	0.00%	1	5.00%
Spring 2017	0	0.00%	0	0.00%	12	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	15	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	24	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	10	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	6	85.71%	0	0.00%	1	14.29%
Spring 2020	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	107	98.17%	0	0.00%	2	1.83%

CSLO: Identify and apply food safety and sanitation principles.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Evaluate the validity of nutrition-related claims in the media and Internet.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	3	60.00%	0	0.00%	2	40.00%
Fall 2016	0	0.00%	0	0.00%	17	85.00%	0	0.00%	3	15.00%
Spring 2017	0	0.00%	0	0.00%	10	83.33%	0	0.00%	2	16.67%
Fall 2017	0	0.00%	0	0.00%	15	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	22	91.67%	0	0.00%	2	8.33%
Fall 2018	0	0.00%	0	0.00%	5	83.33%	0	0.00%	1	16.67%
Spring 2019	0	0.00%	0	0.00%	9	90.00%	0	0.00%	1	10.00%
Fall 2019	0	0.00%	0	0.00%	5	71.43%	0	0.00%	2	28.57%
Spring 2020	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	5	83.33%	0	0.00%	1	16.67%
Overall	0	0.00%	0	0.00%	96	87.27%	0	0.00%	14	12.73%

Overall by Term for Demographic Element: African American

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	19	82.61%	0	0.00%	4	17.39%
Fall 2016	0	0.00%	0	0.00%	69	86.25%	0	0.00%	11	13.75%
Spring 2017	0	0.00%	0	0.00%	42	82.35%	0	0.00%	9	17.65%
Fall 2017	0	0.00%	0	0.00%	60	95.24%	0	0.00%	3	4.76%
Spring 2018	0	0.00%	0	0.00%	86	84.31%	0	0.00%	16	15.69%
Fall 2018	0	0.00%	0	0.00%	20	76.92%	0	0.00%	6	23.08%
Spring 2019	0	0.00%	0	0.00%	39	90.70%	0	0.00%	4	9.30%
Fall 2019	0	0.00%	0	0.00%	20	71.43%	0	0.00%	8	28.57%
Spring 2020	0	0.00%	0	0.00%	18	90.00%	0	0.00%	2	10.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	26	89.66%	0	0.00%	3	10.34%

Overall by CSLO for Demographic Element: African American

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Apply nutrition principles to personal diet, fitness and health goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assemble a portfolio that features nutrition philosophy and goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assess body composition for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Differentiate between proper and improper food safety and sanitation techniques.	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Evaluate the validity of dietary supplements and ergogenic aids.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain nutrient needs for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the pros and cons of dietetic internship programs.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the role of the foodservice worker in the preventation of foodborne illness.	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Identify employment opportunities in nutrition and foods.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify risk factors or symptoms associated with disordered eating in athletes.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify the characteristics of common foodborne pathogens.	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Plan and prepare meals which support the Dietary Guidelines for Americans.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Use nutrition knowledge to make healthy food choices.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Ensure maintenance of mandated sanitary standards in food preparation areas.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Demonstrate an understanding of food customs and traditions among diverse groups in the United States.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.	0	0.00%	0	0.00%	87	79.09%	0	0.00%	23	20.91%
Analyze how food customs impact the nutritional status of people.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain nutrient needs during the various stages of the human life cycle.	0	0.00%	0	0.00%	85	77.98%	0	0.00%	24	22.02%
Explain how diet and lifestyle choices impact health and quality of life.	0	0.00%	0	0.00%	107	98.17%	0	0.00%	2	1.83%
Identify and apply food safety and sanitation principles.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Evaluate the validity of nutrition-related claims in the media and Internet.	0	0.00%	0	0.00%	96	87.27%	0	0.00%	14	12.73%

American Indian/Alaskan Native

CSLO: Apply nutrition principles to personal diet, fitness and health goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Assemble a portfolio that features nutrition philosophy and goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Assess body composition for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Differentiate between proper and improper food safety and sanitation techniques.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Evaluate the validity of dietary supplements and ergogenic aids.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain nutrient needs for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain the pros and cons of dietetic internship programs.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Explain the role of the foodservice worker in the preventation of foodborne illness.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Identify employment opportunities in nutrition and foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Identify risk factors or symptoms associated with disordered eating in athletes.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Identify the characteristics of common foodborne pathogens.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Plan and prepare meals which support the Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Use nutrition knowledge to make healthy food choices.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Ensure maintenance of mandated sanitary standards in food preparation areas.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Demonstrate an understanding of food customs and traditions among diverse groups in the United States.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	14	93.33%	0	0.00%	1	6.67%

*Too few to report

CSLO: Analyze how food customs impact the nutritional status of people.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain nutrient needs during the various stages of the human life cycle.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	14	93.33%	0	0.00%	1	6.67%

*Too few to report

CSLO: Explain how diet and lifestyle choices impact health and quality of life.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	15	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Identify and apply food safety and sanitation principles.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Evaluate the validity of nutrition-related claims in the media and Internet.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	15	100.00%	0	0.00%	0	0.00%

*Too few to report

Overall by Term for Demographic Element: American Indian/Alaskan Native

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	8	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	18	94.74%	0	0.00%	1	5.26%
Spring 2017	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	14	93.33%	0	0.00%	1	6.67%
Spring 2018	0	0.00%	0	0.00%	8	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	6	85.71%	0	0.00%	1	14.29%
Spring 2019	0	0.00%	0	0.00%	8	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	7	87.50%	0	0.00%	1	12.50%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by CSLO for Demographic Element: American Indian/Alaskan Native

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Apply nutrition principles to personal diet, fitness and health goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assemble a portfolio that features nutrition philosophy and goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assess body composition for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Differentiate between proper and improper food safety and sanitation techniques.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Evaluate the validity of dietary supplements and ergogenic aids.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain nutrient needs for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the pros and cons of dietetic internship programs.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the role of the foodservice worker in the preventation of foodborne illness.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify employment opportunities in nutrition and foods.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify risk factors or symptoms associated with disordered eating in athletes.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify the characteristics of common foodborne pathogens.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Plan and prepare meals which support the Dietary Guidelines for Americans.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Use nutrition knowledge to make healthy food choices.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Ensure maintenance of mandated sanitary standards in food preparation areas.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Demonstrate an understanding of food customs and traditions among diverse groups in the United States.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.	0	0.00%	0	0.00%	14	93.33%	0	0.00%	1	6.67%
Analyze how food customs impact the nutritional status of people.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain nutrient needs during the various stages of the human life cycle.	0	0.00%	0	0.00%	14	93.33%	0	0.00%	1	6.67%
Explain how diet and lifestyle choices impact health and quality of life.	0	0.00%	0	0.00%	15	100.00%	0	0.00%	0	0.00%
Identify and apply food safety and sanitation principles.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Evaluate the validity of nutrition-related claims in the media and Internet.	0	0.00%	0	0.00%	15	100.00%	0	0.00%	0	0.00%

Asian

CSLO: Apply nutrition principles to personal diet, fitness and health goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Assemble a portfolio that features nutrition philosophy and goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Spring 2018	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%
Spring 2019 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	12	85.71%	0	0.00%	2	14.29%

*Too few to report

CSLO: Assess body composition for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Differentiate between proper and improper food safety and sanitation techniques.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	8	100.00%	0	0.00%	0	0.00%

CSLO: Evaluate the validity of dietary supplements and ergogenic aids.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain nutrient needs for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain the pros and cons of dietetic internship programs.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Spring 2018	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%
Spring 2019 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	14	87.50%	0	0.00%	2	12.50%

*Too few to report

CSLO: Explain the role of the foodservice worker in the preventation of foodborne illness.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%
Spring 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Overall	0	0.00%	0	0.00%	6	75.00%	0	0.00%	2	25.00%

CSLO: Identify employment opportunities in nutrition and foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	5	71.43%	0	0.00%	2	28.57%
Fall 2018	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%
Spring 2019 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	14	82.35%	0	0.00%	3	17.65%

*Too few to report

CSLO: Identify risk factors or symptoms associated with disordered eating in athletes.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Identify the characteristics of common foodborne pathogens.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%
Spring 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	7	87.50%	0	0.00%	1	12.50%

CSLO: Plan and prepare meals which support the Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Use nutrition knowledge to make healthy food choices.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%
Fall 2016	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%
Spring 2017	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Spring 2018	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	24	88.89%	0	0.00%	3	11.11%

CSLO: Ensure maintenance of mandated sanitary standards in food preparation areas.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	27	100.00%	0	0.00%	0	0.00%

CSLO: Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	27	100.00%	0	0.00%	0	0.00%

CSLO: Demonstrate an understanding of food customs and traditions among diverse groups in the United States.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	5	83.33%	0	0.00%	1	16.67%
Fall 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	32	94.12%	0	0.00%	2	5.88%

*Too few to report

CSLO: Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	24	80.00%	0	0.00%	6	20.00%
Fall 2016	0	0.00%	0	0.00%	57	83.82%	0	0.00%	11	16.18%
Spring 2017	0	0.00%	0	0.00%	25	64.10%	0	0.00%	14	35.90%
Fall 2017	0	0.00%	0	0.00%	35	79.55%	0	0.00%	9	20.45%
Spring 2018	0	0.00%	0	0.00%	40	72.73%	0	0.00%	15	27.27%
Fall 2018	0	0.00%	0	0.00%	26	74.29%	0	0.00%	9	25.71%
Spring 2019	0	0.00%	0	0.00%	39	79.59%	0	0.00%	10	20.41%
Fall 2019	0	0.00%	0	0.00%	24	72.73%	0	0.00%	9	27.27%
Spring 2020	0	0.00%	0	0.00%	35	76.09%	0	0.00%	11	23.91%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	26	89.66%	0	0.00%	3	10.34%
Overall	0	0.00%	0	0.00%	331	77.34%	0	0.00%	97	22.66%

CSLO: Analyze how food customs impact the nutritional status of people.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	2	66.67%	0	0.00%	1	33.33%
Fall 2016	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	3	50.00%	0	0.00%	3	50.00%
Fall 2018	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Spring 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	2	66.67%	0	0.00%	1	33.33%
Spring 2020	0	0.00%	0	0.00%	1	33.33%	0	0.00%	2	66.67%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	5	83.33%	0	0.00%	1	16.67%
Overall	0	0.00%	0	0.00%	25	73.53%	0	0.00%	9	26.47%

*Too few to report

CSLO: Explain nutrient needs during the various stages of the human life cycle.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	24	80.00%	0	0.00%	6	20.00%
Fall 2016	0	0.00%	0	0.00%	56	82.35%	0	0.00%	12	17.65%
Spring 2017	0	0.00%	0	0.00%	34	87.18%	0	0.00%	5	12.82%
Fall 2017	0	0.00%	0	0.00%	36	81.82%	0	0.00%	8	18.18%
Spring 2018	0	0.00%	0	0.00%	51	92.73%	0	0.00%	4	7.27%
Fall 2018	0	0.00%	0	0.00%	31	88.57%	0	0.00%	4	11.43%
Spring 2019	0	0.00%	0	0.00%	41	83.67%	0	0.00%	8	16.33%
Fall 2019	0	0.00%	0	0.00%	27	81.82%	0	0.00%	6	18.18%
Spring 2020	0	0.00%	0	0.00%	35	76.09%	0	0.00%	11	23.91%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	28	93.33%	0	0.00%	2	6.67%
Overall	0	0.00%	0	0.00%	363	84.62%	0	0.00%	66	15.38%

CSLO: Explain how diet and lifestyle choices impact health and quality of life.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	28	93.33%	0	0.00%	2	6.67%
Fall 2016	0	0.00%	0	0.00%	68	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	38	97.44%	0	0.00%	1	2.56%
Fall 2017	0	0.00%	0	0.00%	43	97.73%	0	0.00%	1	2.27%
Spring 2018	0	0.00%	0	0.00%	52	94.55%	0	0.00%	3	5.45%
Fall 2018	0	0.00%	0	0.00%	35	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	49	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	32	96.97%	0	0.00%	1	3.03%
Spring 2020	0	0.00%	0	0.00%	43	93.48%	0	0.00%	3	6.52%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	25	96.15%	0	0.00%	1	3.85%
Overall	0	0.00%	0	0.00%	413	97.18%	0	0.00%	12	2.82%

CSLO: Identify and apply food safety and sanitation principles.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	2	66.67%	0	0.00%	1	33.33%
Fall 2016	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	2	66.67%	0	0.00%	1	33.33%
Spring 2020	0	0.00%	0	0.00%	2	66.67%	0	0.00%	1	33.33%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	30	90.91%	0	0.00%	3	9.09%

*Too few to report

CSLO: Evaluate the validity of nutrition-related claims in the media and Internet.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	22	73.33%	0	0.00%	8	26.67%
Fall 2016	0	0.00%	0	0.00%	62	91.18%	0	0.00%	6	8.82%
Spring 2017	0	0.00%	0	0.00%	36	92.31%	0	0.00%	3	7.69%
Fall 2017	0	0.00%	0	0.00%	41	93.18%	0	0.00%	3	6.82%
Spring 2018	0	0.00%	0	0.00%	50	90.91%	0	0.00%	5	9.09%
Fall 2018	0	0.00%	0	0.00%	35	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	42	85.71%	0	0.00%	7	14.29%
Fall 2019	0	0.00%	0	0.00%	31	93.94%	0	0.00%	2	6.06%
Spring 2020	0	0.00%	0	0.00%	41	89.13%	0	0.00%	5	10.87%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	23	95.83%	0	0.00%	1	4.17%
Overall	0	0.00%	0	0.00%	383	90.54%	0	0.00%	40	9.46%

Overall by Term for Demographic Element: Asian

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	116	82.27%	0	0.00%	25	17.73%
Fall 2016	0	0.00%	0	0.00%	270	89.70%	0	0.00%	31	10.30%
Spring 2017	0	0.00%	0	0.00%	148	86.55%	0	0.00%	23	13.45%
Fall 2017	0	0.00%	0	0.00%	183	87.56%	0	0.00%	26	12.44%
Spring 2018	0	0.00%	0	0.00%	237	87.78%	0	0.00%	33	12.22%
Fall 2018	0	0.00%	0	0.00%	165	90.66%	0	0.00%	17	9.34%
Spring 2019	0	0.00%	0	0.00%	183	87.98%	0	0.00%	25	12.02%
Fall 2019	0	0.00%	0	0.00%	130	86.67%	0	0.00%	20	13.33%
Spring 2020	0	0.00%	0	0.00%	160	82.90%	0	0.00%	33	17.10%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	130	93.53%	0	0.00%	9	6.47%

Overall by CSLO for Demographic Element: Asian

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Apply nutrition principles to personal diet, fitness and health goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assemble a portfolio that features nutrition philosophy and goals.	0	0.00%	0	0.00%	12	85.71%	0	0.00%	2	14.29%
Assess body composition for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Differentiate between proper and improper food safety and sanitation techniques.	0	0.00%	0	0.00%	8	100.00%	0	0.00%	0	0.00%
Evaluate the validity of dietary supplements and ergogenic aids.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain nutrient needs for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the pros and cons of dietetic internship programs.	0	0.00%	0	0.00%	14	87.50%	0	0.00%	2	12.50%
Explain the role of the foodservice worker in the preventation of foodborne illness.	0	0.00%	0	0.00%	6	75.00%	0	0.00%	2	25.00%
Identify employment opportunities in nutrition and foods.	0	0.00%	0	0.00%	14	82.35%	0	0.00%	3	17.65%
Identify risk factors or symptoms associated with disordered eating in athletes.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify the characteristics of common foodborne pathogens.	0	0.00%	0	0.00%	7	87.50%	0	0.00%	1	12.50%
Plan and prepare meals which support the Dietary Guidelines for Americans.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Use nutrition knowledge to make healthy food choices.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.	0	0.00%	0	0.00%	24	88.89%	0	0.00%	3	11.11%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Ensure maintenance of mandated sanitary standards in food preparation areas.	0	0.00%	0	0.00%	27	100.00%	0	0.00%	0	0.00%
Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.	0	0.00%	0	0.00%	27	100.00%	0	0.00%	0	0.00%
Demonstrate an understanding of food customs and traditions among diverse groups in the United States.	0	0.00%	0	0.00%	32	94.12%	0	0.00%	2	5.88%
Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.	0	0.00%	0	0.00%	331	77.34%	0	0.00%	97	22.66%
Analyze how food customs impact the nutritional status of people.	0	0.00%	0	0.00%	25	73.53%	0	0.00%	9	26.47%
Explain nutrient needs during the various stages of the human life cycle.	0	0.00%	0	0.00%	363	84.62%	0	0.00%	66	15.38%
Explain how diet and lifestyle choices impact health and quality of life.	0	0.00%	0	0.00%	413	97.18%	0	0.00%	12	2.82%
Identify and apply food safety and sanitation principles.	0	0.00%	0	0.00%	30	90.91%	0	0.00%	3	9.09%
Evaluate the validity of nutrition-related claims in the media and Internet.	0	0.00%	0	0.00%	383	90.54%	0	0.00%	40	9.46%

Filipino

CSLO: Apply nutrition principles to personal diet, fitness and health goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Assemble a portfolio that features nutrition philosophy and goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%

*Too few to report

CSLO: Assess body composition for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Differentiate between proper and improper food safety and sanitation techniques.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Evaluate the validity of dietary supplements and ergogenic aids.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain nutrient needs for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain the pros and cons of dietetic internship programs.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%

*Too few to report

CSLO: Explain the role of the foodservice worker in the preventation of foodborne illness.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Identify employment opportunities in nutrition and foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%

*Too few to report

CSLO: Identify risk factors or symptoms associated with disordered eating in athletes.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Identify the characteristics of common foodborne pathogens.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Plan and prepare meals which support the Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Use nutrition knowledge to make healthy food choices.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	6	85.71%	0	0.00%	1	14.29%

*Too few to report

CSLO: Ensure maintenance of mandated sanitary standards in food preparation areas.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Demonstrate an understanding of food customs and traditions among diverse groups in the United States.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%

*Too few to report

CSLO: Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	16	88.89%	0	0.00%	2	11.11%
Fall 2016	0	0.00%	0	0.00%	22	70.97%	0	0.00%	9	29.03%
Spring 2017	0	0.00%	0	0.00%	10	62.50%	0	0.00%	6	37.50%
Fall 2017	0	0.00%	0	0.00%	22	91.67%	0	0.00%	2	8.33%
Spring 2018	0	0.00%	0	0.00%	21	87.50%	0	0.00%	3	12.50%
Fall 2018	0	0.00%	0	0.00%	3	50.00%	0	0.00%	3	50.00%
Spring 2019	0	0.00%	0	0.00%	15	83.33%	0	0.00%	3	16.67%
Fall 2019	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	9	69.23%	0	0.00%	4	30.77%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	11	91.67%	0	0.00%	1	8.33%
Overall	0	0.00%	0	0.00%	134	80.24%	0	0.00%	33	19.76%

CSLO: Analyze how food customs impact the nutritional status of people.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%

*Too few to report

CSLO: Explain nutrient needs during the various stages of the human life cycle.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	18	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	21	67.74%	0	0.00%	10	32.26%
Spring 2017	0	0.00%	0	0.00%	8	50.00%	0	0.00%	8	50.00%
Fall 2017	0	0.00%	0	0.00%	18	75.00%	0	0.00%	6	25.00%
Spring 2018	0	0.00%	0	0.00%	21	87.50%	0	0.00%	3	12.50%
Fall 2018	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	14	77.78%	0	0.00%	4	22.22%
Fall 2019	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%
Spring 2020	0	0.00%	0	0.00%	10	83.33%	0	0.00%	2	16.67%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	11	91.67%	0	0.00%	1	8.33%
Overall	0	0.00%	0	0.00%	131	78.92%	0	0.00%	35	21.08%

CSLO: Explain how diet and lifestyle choices impact health and quality of life.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	18	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	28	90.32%	0	0.00%	3	9.68%
Spring 2017	0	0.00%	0	0.00%	15	93.75%	0	0.00%	1	6.25%
Fall 2017	0	0.00%	0	0.00%	24	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	24	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	18	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	11	84.62%	0	0.00%	2	15.38%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	10	90.91%	0	0.00%	1	9.09%
Overall	0	0.00%	0	0.00%	159	95.78%	0	0.00%	7	4.22%

CSLO: Identify and apply food safety and sanitation principles.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%

*Too few to report

CSLO: Evaluate the validity of nutrition-related claims in the media and Internet.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	17	94.44%	0	0.00%	1	5.56%
Fall 2016	0	0.00%	0	0.00%	29	93.55%	0	0.00%	2	6.45%
Spring 2017	0	0.00%	0	0.00%	10	62.50%	0	0.00%	6	37.50%
Fall 2017	0	0.00%	0	0.00%	21	87.50%	0	0.00%	3	12.50%
Spring 2018	0	0.00%	0	0.00%	21	87.50%	0	0.00%	3	12.50%
Fall 2018	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	17	94.44%	0	0.00%	1	5.56%
Fall 2019	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	13	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	6	85.71%	0	0.00%	1	14.29%
Overall	0	0.00%	0	0.00%	145	89.51%	0	0.00%	17	10.49%

Overall by Term for Demographic Element: Filipino

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	72	92.31%	0	0.00%	6	7.69%
Fall 2016	0	0.00%	0	0.00%	109	81.95%	0	0.00%	24	18.05%
Spring 2017	0	0.00%	0	0.00%	51	69.86%	0	0.00%	22	30.14%
Fall 2017	0	0.00%	0	0.00%	92	87.62%	0	0.00%	13	12.38%
Spring 2018	0	0.00%	0	0.00%	102	91.89%	0	0.00%	9	8.11%
Fall 2018	0	0.00%	0	0.00%	24	88.89%	0	0.00%	3	11.11%
Spring 2019	0	0.00%	0	0.00%	64	88.89%	0	0.00%	8	11.11%
Fall 2019	0	0.00%	0	0.00%	22	84.62%	0	0.00%	4	15.38%
Spring 2020	0	0.00%	0	0.00%	46	85.19%	0	0.00%	8	14.81%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	50	92.59%	0	0.00%	4	7.41%

Overall by CSLO for Demographic Element: Filipino

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Apply nutrition principles to personal diet, fitness and health goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assemble a portfolio that features nutrition philosophy and goals.	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%
Assess body composition for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Differentiate between proper and improper food safety and sanitation techniques.	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Evaluate the validity of dietary supplements and ergogenic aids.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain nutrient needs for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the pros and cons of dietetic internship programs.	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%
Explain the role of the foodservice worker in the preventation of foodborne illness.	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Identify employment opportunities in nutrition and foods.	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%
Identify risk factors or symptoms associated with disordered eating in athletes.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify the characteristics of common foodborne pathogens.	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Plan and prepare meals which support the Dietary Guidelines for Americans.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Use nutrition knowledge to make healthy food choices.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.	0	0.00%	0	0.00%	6	85.71%	0	0.00%	1	14.29%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Ensure maintenance of mandated sanitary standards in food preparation areas.	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Demonstrate an understanding of food customs and traditions among diverse groups in the United States.	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%
Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.	0	0.00%	0	0.00%	134	80.24%	0	0.00%	33	19.76%
Analyze how food customs impact the nutritional status of people.	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%
Explain nutrient needs during the various stages of the human life cycle.	0	0.00%	0	0.00%	131	78.92%	0	0.00%	35	21.08%
Explain how diet and lifestyle choices impact health and quality of life.	0	0.00%	0	0.00%	159	95.78%	0	0.00%	7	4.22%
Identify and apply food safety and sanitation principles.	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%
Evaluate the validity of nutrition-related claims in the media and Internet.	0	0.00%	0	0.00%	145	89.51%	0	0.00%	17	10.49%

Hispanic

CSLO: Apply nutrition principles to personal diet, fitness and health goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Assemble a portfolio that features nutrition philosophy and goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	8	72.73%	0	0.00%	3	27.27%
Spring 2018	0	0.00%	0	0.00%	10	90.91%	0	0.00%	1	9.09%
Fall 2018	0	0.00%	0	0.00%	7	77.78%	0	0.00%	2	22.22%
Spring 2019	0	0.00%	0	0.00%	10	83.33%	0	0.00%	2	16.67%
Fall 2019	0	0.00%	0	0.00%	10	76.92%	0	0.00%	3	23.08%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	45	80.36%	0	0.00%	11	19.64%

CSLO: Assess body composition for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Differentiate between proper and improper food safety and sanitation techniques.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%
Spring 2018	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	11	91.67%	0	0.00%	1	8.33%
Overall	0	0.00%	0	0.00%	22	91.67%	0	0.00%	2	8.33%

CSLO: Evaluate the validity of dietary supplements and ergogenic aids.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain nutrient needs for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain the pros and cons of dietetic internship programs.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	9	81.82%	0	0.00%	2	18.18%
Spring 2018	0	0.00%	0	0.00%	10	90.91%	0	0.00%	1	9.09%
Fall 2018	0	0.00%	0	0.00%	7	77.78%	0	0.00%	2	22.22%
Spring 2019	0	0.00%	0	0.00%	10	90.91%	0	0.00%	1	9.09%
Fall 2019	0	0.00%	0	0.00%	10	76.92%	0	0.00%	3	23.08%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	46	83.64%	0	0.00%	9	16.36%

CSLO: Explain the role of the foodservice worker in the preventation of foodborne illness.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	12	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	24	100.00%	0	0.00%	0	0.00%

CSLO: Identify employment opportunities in nutrition and foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	11	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	9	75.00%	0	0.00%	3	25.00%
Fall 2018	0	0.00%	0	0.00%	7	77.78%	0	0.00%	2	22.22%
Spring 2019	0	0.00%	0	0.00%	8	88.89%	0	0.00%	1	11.11%
Fall 2019	0	0.00%	0	0.00%	10	76.92%	0	0.00%	3	23.08%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	45	83.33%	0	0.00%	9	16.67%

CSLO: Identify risk factors or symptoms associated with disordered eating in athletes.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Identify the characteristics of common foodborne pathogens.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	6	85.71%	0	0.00%	1	14.29%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	12	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	23	95.83%	0	0.00%	1	4.17%

CSLO: Plan and prepare meals which support the Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Use nutrition knowledge to make healthy food choices.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	4	66.67%	0	0.00%	2	33.33%
Fall 2016	0	0.00%	0	0.00%	10	62.50%	0	0.00%	6	37.50%
Spring 2017	0	0.00%	0	0.00%	10	71.43%	0	0.00%	4	28.57%
Fall 2017	0	0.00%	0	0.00%	6	85.71%	0	0.00%	1	14.29%
Spring 2018	0	0.00%	0	0.00%	7	70.00%	0	0.00%	3	30.00%
Fall 2018	0	0.00%	0	0.00%	4	44.44%	0	0.00%	5	55.56%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	15	75.00%	0	0.00%	5	25.00%
Overall	0	0.00%	0	0.00%	56	68.29%	0	0.00%	26	31.71%

CSLO: Ensure maintenance of mandated sanitary standards in food preparation areas.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	16	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	14	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	9	90.00%	0	0.00%	1	10.00%
Fall 2018	0	0.00%	0	0.00%	9	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	20	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	81	98.78%	0	0.00%	1	1.22%

CSLO: Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	16	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	14	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	10	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	9	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	20	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	82	100.00%	0	0.00%	0	0.00%

CSLO: Demonstrate an understanding of food customs and traditions among diverse groups in the United States.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	4	44.44%	0	0.00%	5	55.56%
Fall 2016	0	0.00%	0	0.00%	8	80.00%	0	0.00%	2	20.00%
Spring 2017	0	0.00%	0	0.00%	8	88.89%	0	0.00%	1	11.11%
Fall 2017	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	5	83.33%	0	0.00%	1	16.67%
Fall 2018	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	8	80.00%	0	0.00%	2	20.00%
Fall 2019	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	8	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	22	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	81	88.04%	0	0.00%	11	11.96%

CSLO: Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	93	78.81%	0	0.00%	25	21.19%
Fall 2016	0	0.00%	0	0.00%	220	83.65%	0	0.00%	43	16.35%
Spring 2017	0	0.00%	0	0.00%	144	75.39%	0	0.00%	47	24.61%
Fall 2017	0	0.00%	0	0.00%	134	77.91%	0	0.00%	38	22.09%
Spring 2018	0	0.00%	0	0.00%	161	75.23%	0	0.00%	53	24.77%
Fall 2018	0	0.00%	0	0.00%	69	75.00%	0	0.00%	23	25.00%
Spring 2019	0	0.00%	0	0.00%	122	63.54%	0	0.00%	70	36.46%
Fall 2019	0	0.00%	0	0.00%	87	85.29%	0	0.00%	15	14.71%
Spring 2020	0	0.00%	0	0.00%	109	81.95%	0	0.00%	24	18.05%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	84	85.71%	0	0.00%	14	14.29%
Overall	0	0.00%	0	0.00%	1223	77.65%	0	0.00%	352	22.35%

CSLO: Analyze how food customs impact the nutritional status of people.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	7	77.78%	0	0.00%	2	22.22%
Fall 2016	0	0.00%	0	0.00%	10	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	7	77.78%	0	0.00%	2	22.22%
Fall 2017	0	0.00%	0	0.00%	3	60.00%	0	0.00%	2	40.00%
Spring 2018	0	0.00%	0	0.00%	5	83.33%	0	0.00%	1	16.67%
Fall 2018	0	0.00%	0	0.00%	3	50.00%	0	0.00%	3	50.00%
Spring 2019	0	0.00%	0	0.00%	6	60.00%	0	0.00%	4	40.00%
Fall 2019	0	0.00%	0	0.00%	4	57.14%	0	0.00%	3	42.86%
Spring 2020	0	0.00%	0	0.00%	8	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	16	72.73%	0	0.00%	6	27.27%
Overall	0	0.00%	0	0.00%	69	75.00%	0	0.00%	23	25.00%

CSLO: Explain nutrient needs during the various stages of the human life cycle.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	91	77.12%	0	0.00%	27	22.88%
Fall 2016	0	0.00%	0	0.00%	202	76.81%	0	0.00%	61	23.19%
Spring 2017	0	0.00%	0	0.00%	145	75.92%	0	0.00%	46	24.08%
Fall 2017	0	0.00%	0	0.00%	145	84.30%	0	0.00%	27	15.70%
Spring 2018	0	0.00%	0	0.00%	174	82.46%	0	0.00%	37	17.54%
Fall 2018	0	0.00%	0	0.00%	75	81.52%	0	0.00%	17	18.48%
Spring 2019	0	0.00%	0	0.00%	152	79.17%	0	0.00%	40	20.83%
Fall 2019	0	0.00%	0	0.00%	84	82.35%	0	0.00%	18	17.65%
Spring 2020	0	0.00%	0	0.00%	116	88.55%	0	0.00%	15	11.45%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	90	91.84%	0	0.00%	8	8.16%
Overall	0	0.00%	0	0.00%	1274	81.15%	0	0.00%	296	18.85%

CSLO: Explain how diet and lifestyle choices impact health and quality of life.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	115	97.46%	0	0.00%	3	2.54%
Fall 2016	0	0.00%	0	0.00%	255	96.59%	0	0.00%	9	3.41%
Spring 2017	0	0.00%	0	0.00%	189	98.95%	0	0.00%	2	1.05%
Fall 2017	0	0.00%	0	0.00%	169	98.26%	0	0.00%	3	1.74%
Spring 2018	0	0.00%	0	0.00%	205	96.70%	0	0.00%	7	3.30%
Fall 2018	0	0.00%	0	0.00%	89	96.74%	0	0.00%	3	3.26%
Spring 2019	0	0.00%	0	0.00%	185	96.35%	0	0.00%	7	3.65%
Fall 2019	0	0.00%	0	0.00%	100	98.04%	0	0.00%	2	1.96%
Spring 2020	0	0.00%	0	0.00%	129	98.47%	0	0.00%	2	1.53%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	82	97.62%	0	0.00%	2	2.38%
Overall	0	0.00%	0	0.00%	1518	97.43%	0	0.00%	40	2.57%

CSLO: Identify and apply food safety and sanitation principles.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	3	33.33%	0	0.00%	6	66.67%
Fall 2016	0	0.00%	0	0.00%	10	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	9	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%
Spring 2018	0	0.00%	0	0.00%	5	83.33%	0	0.00%	1	16.67%
Fall 2018	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	8	80.00%	0	0.00%	2	20.00%
Fall 2019	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	8	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	19	86.36%	0	0.00%	3	13.64%
Overall	0	0.00%	0	0.00%	79	85.87%	0	0.00%	13	14.13%

CSLO: Evaluate the validity of nutrition-related claims in the media and Internet.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	108	91.53%	0	0.00%	10	8.47%
Fall 2016	0	0.00%	0	0.00%	239	90.53%	0	0.00%	25	9.47%
Spring 2017	0	0.00%	0	0.00%	166	86.91%	0	0.00%	25	13.09%
Fall 2017	0	0.00%	0	0.00%	158	91.86%	0	0.00%	14	8.14%
Spring 2018	0	0.00%	0	0.00%	198	92.52%	0	0.00%	16	7.48%
Fall 2018	0	0.00%	0	0.00%	82	89.13%	0	0.00%	10	10.87%
Spring 2019	0	0.00%	0	0.00%	178	92.71%	0	0.00%	14	7.29%
Fall 2019	0	0.00%	0	0.00%	92	90.20%	0	0.00%	10	9.80%
Spring 2020	0	0.00%	0	0.00%	117	87.97%	0	0.00%	16	12.03%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	84	93.33%	0	0.00%	6	6.67%
Overall	0	0.00%	0	0.00%	1422	90.69%	0	0.00%	146	9.31%

Overall by Term for Demographic Element: Hispanic

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	437	84.53%	0	0.00%	80	15.47%
Fall 2016	0	0.00%	0	0.00%	986	87.10%	0	0.00%	146	12.90%
Spring 2017	0	0.00%	0	0.00%	706	84.75%	0	0.00%	127	15.25%
Fall 2017	0	0.00%	0	0.00%	680	88.08%	0	0.00%	92	11.92%
Spring 2018	0	0.00%	0	0.00%	828	86.79%	0	0.00%	126	13.21%
Fall 2018	0	0.00%	0	0.00%	373	84.77%	0	0.00%	67	15.23%
Spring 2019	0	0.00%	0	0.00%	687	82.77%	0	0.00%	143	17.23%
Fall 2019	0	0.00%	0	0.00%	411	87.82%	0	0.00%	57	12.18%
Spring 2020	0	0.00%	0	0.00%	495	89.67%	0	0.00%	57	10.33%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	487	91.54%	0	0.00%	45	8.46%

Overall by CSLO for Demographic Element: Hispanic

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Apply nutrition principles to personal diet, fitness and health goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assemble a portfolio that features nutrition philosophy and goals.	0	0.00%	0	0.00%	45	80.36%	0	0.00%	11	19.64%
Assess body composition for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Differentiate between proper and improper food safety and sanitation techniques.	0	0.00%	0	0.00%	22	91.67%	0	0.00%	2	8.33%
Evaluate the validity of dietary supplements and ergogenic aids.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain nutrient needs for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the pros and cons of dietetic internship programs.	0	0.00%	0	0.00%	46	83.64%	0	0.00%	9	16.36%
Explain the role of the foodservice worker in the preventation of foodborne illness.	0	0.00%	0	0.00%	24	100.00%	0	0.00%	0	0.00%
Identify employment opportunities in nutrition and foods.	0	0.00%	0	0.00%	45	83.33%	0	0.00%	9	16.67%
Identify risk factors or symptoms associated with disordered eating in athletes.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify the characteristics of common foodborne pathogens.	0	0.00%	0	0.00%	23	95.83%	0	0.00%	1	4.17%
Plan and prepare meals which support the Dietary Guidelines for Americans.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Use nutrition knowledge to make healthy food choices.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.	0	0.00%	0	0.00%	56	68.29%	0	0.00%	26	31.71%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Ensure maintenance of mandated sanitary standards in food preparation areas.	0	0.00%	0	0.00%	81	98.78%	0	0.00%	1	1.22%
Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.	0	0.00%	0	0.00%	82	100.00%	0	0.00%	0	0.00%
Demonstrate an understanding of food customs and traditions among diverse groups in the United States.	0	0.00%	0	0.00%	81	88.04%	0	0.00%	11	11.96%
Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.	0	0.00%	0	0.00%	1223	77.65%	0	0.00%	352	22.35%
Analyze how food customs impact the nutritional status of people.	0	0.00%	0	0.00%	69	75.00%	0	0.00%	23	25.00%
Explain nutrient needs during the various stages of the human life cycle.	0	0.00%	0	0.00%	1274	81.15%	0	0.00%	296	18.85%
Explain how diet and lifestyle choices impact health and quality of life.	0	0.00%	0	0.00%	1518	97.43%	0	0.00%	40	2.57%
Identify and apply food safety and sanitation principles.	0	0.00%	0	0.00%	79	85.87%	0	0.00%	13	14.13%
Evaluate the validity of nutrition-related claims in the media and Internet.	0	0.00%	0	0.00%	1422	90.69%	0	0.00%	146	9.31%

Pacific Islander

CSLO: Apply nutrition principles to personal diet, fitness and health goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Assemble a portfolio that features nutrition philosophy and goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Assess body composition for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Differentiate between proper and improper food safety and sanitation techniques.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Evaluate the validity of dietary supplements and ergogenic aids.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain nutrient needs for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain the pros and cons of dietetic internship programs.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Explain the role of the foodservice worker in the preventation of foodborne illness.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Identify employment opportunities in nutrition and foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Identify risk factors or symptoms associated with disordered eating in athletes.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Identify the characteristics of common foodborne pathogens.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Plan and prepare meals which support the Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Use nutrition knowledge to make healthy food choices.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Ensure maintenance of mandated sanitary standards in food preparation areas.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Demonstrate an understanding of food customs and traditions among diverse groups in the United States.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	2	100.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	3	60.00%	0	0.00%	2	40.00%

*Too few to report

CSLO: Analyze how food customs impact the nutritional status of people.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain nutrient needs during the various stages of the human life cycle.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Explain how diet and lifestyle choices impact health and quality of life.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Identify and apply food safety and sanitation principles.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Evaluate the validity of nutrition-related claims in the media and Internet.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%

*Too few to report

Overall by Term for Demographic Element: Pacific Islander

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	2	50.00%	0	0.00%	2	50.00%
Fall 2017	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	2	50.00%	0	0.00%	2	50.00%
Fall 2018	0	0.00%	0	0.00%	12	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	5	62.50%	0	0.00%	3	37.50%
Fall 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%

Overall by CSLO for Demographic Element: Pacific Islander

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Apply nutrition principles to personal diet, fitness and health goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assemble a portfolio that features nutrition philosophy and goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assess body composition for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Differentiate between proper and improper food safety and sanitation techniques.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Evaluate the validity of dietary supplements and ergogenic aids.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain nutrient needs for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the pros and cons of dietetic internship programs.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the role of the foodservice worker in the preventation of foodborne illness.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify employment opportunities in nutrition and foods.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify risk factors or symptoms associated with disordered eating in athletes.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify the characteristics of common foodborne pathogens.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Plan and prepare meals which support the Dietary Guidelines for Americans.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Use nutrition knowledge to make healthy food choices.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Ensure maintenance of mandated sanitary standards in food preparation areas.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Demonstrate an understanding of food customs and traditions among diverse groups in the United States.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.	0	0.00%	0	0.00%	3	60.00%	0	0.00%	2	40.00%
Analyze how food customs impact the nutritional status of people.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain nutrient needs during the various stages of the human life cycle.	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Explain how diet and lifestyle choices impact health and quality of life.	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Identify and apply food safety and sanitation principles.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Evaluate the validity of nutrition-related claims in the media and Internet.	0	0.00%	0	0.00%	4	80.00%	0	0.00%	1	20.00%

Unknown

CSLO: Apply nutrition principles to personal diet, fitness and health goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Assemble a portfolio that features nutrition philosophy and goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Assess body composition for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Differentiate between proper and improper food safety and sanitation techniques.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Evaluate the validity of dietary supplements and ergogenic aids.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain nutrient needs for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain the pros and cons of dietetic internship programs.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Explain the role of the foodservice worker in the preventation of foodborne illness.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Identify employment opportunities in nutrition and foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Identify risk factors or symptoms associated with disordered eating in athletes.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Identify the characteristics of common foodborne pathogens.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Plan and prepare meals which support the Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Use nutrition knowledge to make healthy food choices.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Ensure maintenance of mandated sanitary standards in food preparation areas.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Demonstrate an understanding of food customs and traditions among diverse groups in the United States.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Spring 2020 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	8	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	26	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Analyze how food customs impact the nutritional status of people.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Spring 2020 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Explain nutrient needs during the various stages of the human life cycle.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	2	66.67%	0	0.00%	1	33.33%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	8	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	5	83.33%	0	0.00%	1	16.67%
Overall	0	0.00%	0	0.00%	24	92.31%	0	0.00%	2	7.69%

*Too few to report

CSLO: Explain how diet and lifestyle choices impact health and quality of life.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	8	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	26	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Identify and apply food safety and sanitation principles.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Spring 2020 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Evaluate the validity of nutrition-related claims in the media and Internet.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	8	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	25	100.00%	0	0.00%	0	0.00%

*Too few to report

Overall by Term for Demographic Element: Unknown

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	11	91.67%	0	0.00%	1	8.33%
Spring 2017	0	0.00%	0	0.00%	12	92.31%	0	0.00%	1	7.69%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	12	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	30	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	34	97.14%	0	0.00%	1	2.86%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	31	96.88%	0	0.00%	1	3.12%

Overall by CSLO for Demographic Element: Unknown

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Apply nutrition principles to personal diet, fitness and health goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assemble a portfolio that features nutrition philosophy and goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assess body composition for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Differentiate between proper and improper food safety and sanitation techniques.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Evaluate the validity of dietary supplements and ergogenic aids.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain nutrient needs for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the pros and cons of dietetic internship programs.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the role of the foodservice worker in the preventation of foodborne illness.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify employment opportunities in nutrition and foods.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify risk factors or symptoms associated with disordered eating in athletes.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify the characteristics of common foodborne pathogens.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Plan and prepare meals which support the Dietary Guidelines for Americans.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Use nutrition knowledge to make healthy food choices.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Ensure maintenance of mandated sanitary standards in food preparation areas.	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Demonstrate an understanding of food customs and traditions among diverse groups in the United States.	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.	0	0.00%	0	0.00%	26	100.00%	0	0.00%	0	0.00%
Analyze how food customs impact the nutritional status of people.	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Explain nutrient needs during the various stages of the human life cycle.	0	0.00%	0	0.00%	24	92.31%	0	0.00%	2	7.69%
Explain how diet and lifestyle choices impact health and quality of life.	0	0.00%	0	0.00%	26	100.00%	0	0.00%	0	0.00%
Identify and apply food safety and sanitation principles.	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Evaluate the validity of nutrition-related claims in the media and Internet.	0	0.00%	0	0.00%	25	100.00%	0	0.00%	0	0.00%

Unspecified

CSLO: Apply nutrition principles to personal diet, fitness and health goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Assemble a portfolio that features nutrition philosophy and goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Assess body composition for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Differentiate between proper and improper food safety and sanitation techniques.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Evaluate the validity of dietary supplements and ergogenic aids.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain nutrient needs for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain the pros and cons of dietetic internship programs.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain the role of the foodservice worker in the preventation of foodborne illness.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Identify employment opportunities in nutrition and foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Identify risk factors or symptoms associated with disordered eating in athletes.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Identify the characteristics of common foodborne pathogens.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Plan and prepare meals which support the Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Use nutrition knowledge to make healthy food choices.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Ensure maintenance of mandated sanitary standards in food preparation areas.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Demonstrate an understanding of food customs and traditions among diverse groups in the United States.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Analyze how food customs impact the nutritional status of people.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain nutrient needs during the various stages of the human life cycle.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Explain how diet and lifestyle choices impact health and quality of life.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Identify and apply food safety and sanitation principles.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Evaluate the validity of nutrition-related claims in the media and Internet.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

*Too few to report

Overall by Term for Demographic Element: Unspecified

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by CSLO for Demographic Element: Unspecified

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Apply nutrition principles to personal diet, fitness and health goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assemble a portfolio that features nutrition philosophy and goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assess body composition for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Differentiate between proper and improper food safety and sanitation techniques.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Evaluate the validity of dietary supplements and ergogenic aids.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain nutrient needs for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the pros and cons of dietetic internship programs.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the role of the foodservice worker in the preventation of foodborne illness.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify employment opportunities in nutrition and foods.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify risk factors or symptoms associated with disordered eating in athletes.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify the characteristics of common foodborne pathogens.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Plan and prepare meals which support the Dietary Guidelines for Americans.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Use nutrition knowledge to make healthy food choices.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Ensure maintenance of mandated sanitary standards in food preparation areas.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Demonstrate an understanding of food customs and traditions among diverse groups in the United States.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Analyze how food customs impact the nutritional status of people.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain nutrient needs during the various stages of the human life cycle.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain how diet and lifestyle choices impact health and quality of life.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify and apply food safety and sanitation principles.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Evaluate the validity of nutrition-related claims in the media and Internet.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

White Non-Hispanic

CSLO: Apply nutrition principles to personal diet, fitness and health goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Assemble a portfolio that features nutrition philosophy and goals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	7	77.78%	0	0.00%	2	22.22%
Fall 2018	0	0.00%	0	0.00%	3	60.00%	0	0.00%	2	40.00%
Spring 2019	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%
Fall 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	21	80.77%	0	0.00%	5	19.23%

CSLO: Assess body composition for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Differentiate between proper and improper food safety and sanitation techniques.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	15	100.00%	0	0.00%	0	0.00%

CSLO: Evaluate the validity of dietary supplements and ergogenic aids.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain nutrient needs for athletes and active individuals.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Explain the pros and cons of dietetic internship programs.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	9	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	3	60.00%	0	0.00%	2	40.00%
Spring 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	23	92.00%	0	0.00%	2	8.00%

CSLO: Explain the role of the foodservice worker in the preventation of foodborne illness.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	2	66.67%	0	0.00%	1	33.33%
Spring 2018	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	14	93.33%	0	0.00%	1	6.67%

CSLO: Identify employment opportunities in nutrition and foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	9	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	24	100.00%	0	0.00%	0	0.00%

CSLO: Identify risk factors or symptoms associated with disordered eating in athletes.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Identify the characteristics of common foodborne pathogens.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	2	66.67%	0	0.00%	1	33.33%
Spring 2018	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	14	93.33%	0	0.00%	1	6.67%

CSLO: Plan and prepare meals which support the Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Use nutrition knowledge to make healthy food choices.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

CSLO: Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	5	71.43%	0	0.00%	2	28.57%
Fall 2016	0	0.00%	0	0.00%	10	71.43%	0	0.00%	4	28.57%
Spring 2017	0	0.00%	0	0.00%	4	66.67%	0	0.00%	2	33.33%
Fall 2017	0	0.00%	0	0.00%	2	40.00%	0	0.00%	3	60.00%
Spring 2018	0	0.00%	0	0.00%	3	60.00%	0	0.00%	2	40.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	5	71.43%	0	0.00%	2	28.57%
Overall	0	0.00%	0	0.00%	29	65.91%	0	0.00%	15	34.09%

CSLO: Ensure maintenance of mandated sanitary standards in food preparation areas.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	14	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	44	100.00%	0	0.00%	0	0.00%

CSLO: Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	14	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	6	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	5	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	44	100.00%	0	0.00%	0	0.00%

CSLO: Demonstrate an understanding of food customs and traditions among diverse groups in the United States.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	2	66.67%	0	0.00%	1	33.33%
Spring 2017	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%	2	100.00%
Fall 2019	0	0.00%	0	0.00%	2	66.67%	0	0.00%	1	33.33%
Spring 2020	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	27	87.10%	0	0.00%	4	12.90%

*Too few to report

CSLO: Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	30	88.24%	0	0.00%	4	11.76%
Fall 2016	0	0.00%	0	0.00%	94	86.24%	0	0.00%	15	13.76%
Spring 2017	0	0.00%	0	0.00%	59	77.63%	0	0.00%	17	22.37%
Fall 2017	0	0.00%	0	0.00%	58	87.88%	0	0.00%	8	12.12%
Spring 2018	0	0.00%	0	0.00%	65	82.28%	0	0.00%	14	17.72%
Fall 2018	0	0.00%	0	0.00%	26	78.79%	0	0.00%	7	21.21%
Spring 2019	0	0.00%	0	0.00%	37	69.81%	0	0.00%	16	30.19%
Fall 2019	0	0.00%	0	0.00%	32	96.97%	0	0.00%	1	3.03%
Spring 2020	0	0.00%	0	0.00%	35	89.74%	0	0.00%	4	10.26%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	31	81.58%	0	0.00%	7	18.42%
Overall	0	0.00%	0	0.00%	467	83.39%	0	0.00%	93	16.61%

CSLO: Analyze how food customs impact the nutritional status of people.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	2	66.67%	0	0.00%	1	33.33%
Spring 2018	0	0.00%	0	0.00%	3	75.00%	0	0.00%	1	25.00%
Fall 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	1	50.00%	0	0.00%	1	50.00%
Fall 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	28	90.32%	0	0.00%	3	9.68%

*Too few to report

CSLO: Explain nutrient needs during the various stages of the human life cycle.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	26	76.47%	0	0.00%	8	23.53%
Fall 2016	0	0.00%	0	0.00%	83	76.85%	0	0.00%	25	23.15%
Spring 2017	0	0.00%	0	0.00%	59	77.63%	0	0.00%	17	22.37%
Fall 2017	0	0.00%	0	0.00%	53	80.30%	0	0.00%	13	19.70%
Spring 2018	0	0.00%	0	0.00%	72	91.14%	0	0.00%	7	8.86%
Fall 2018	0	0.00%	0	0.00%	31	93.94%	0	0.00%	2	6.06%
Spring 2019	0	0.00%	0	0.00%	45	84.91%	0	0.00%	8	15.09%
Fall 2019	0	0.00%	0	0.00%	28	84.85%	0	0.00%	5	15.15%
Spring 2020	0	0.00%	0	0.00%	35	89.74%	0	0.00%	4	10.26%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	37	97.37%	0	0.00%	1	2.63%
Overall	0	0.00%	0	0.00%	469	83.90%	0	0.00%	90	16.10%

CSLO: Explain how diet and lifestyle choices impact health and quality of life.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	33	97.06%	0	0.00%	1	2.94%
Fall 2016	0	0.00%	0	0.00%	108	99.08%	0	0.00%	1	0.92%
Spring 2017	0	0.00%	0	0.00%	74	97.37%	0	0.00%	2	2.63%
Fall 2017	0	0.00%	0	0.00%	65	98.48%	0	0.00%	1	1.52%
Spring 2018	0	0.00%	0	0.00%	78	98.73%	0	0.00%	1	1.27%
Fall 2018	0	0.00%	0	0.00%	33	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	51	96.23%	0	0.00%	2	3.77%
Fall 2019	0	0.00%	0	0.00%	33	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	39	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	35	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	549	98.56%	0	0.00%	8	1.44%

CSLO: Identify and apply food safety and sanitation principles.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016 *	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Fall 2016	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2017	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Fall 2017	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2018	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Fall 2018	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Spring 2019	0	0.00%	0	0.00%	2	100.00%	0	0.00%	0	0.00%
Fall 2019	0	0.00%	0	0.00%	3	100.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	7	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	31	100.00%	0	0.00%	0	0.00%

*Too few to report

CSLO: Evaluate the validity of nutrition-related claims in the media and Internet.

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	32	94.12%	0	0.00%	2	5.88%
Fall 2016	0	0.00%	0	0.00%	102	93.58%	0	0.00%	7	6.42%
Spring 2017	0	0.00%	0	0.00%	69	90.79%	0	0.00%	7	9.21%
Fall 2017	0	0.00%	0	0.00%	60	90.91%	0	0.00%	6	9.09%
Spring 2018	0	0.00%	0	0.00%	73	92.41%	0	0.00%	6	7.59%
Fall 2018	0	0.00%	0	0.00%	32	96.97%	0	0.00%	1	3.03%
Spring 2019	0	0.00%	0	0.00%	49	92.45%	0	0.00%	4	7.55%
Fall 2019	0	0.00%	0	0.00%	32	96.97%	0	0.00%	1	3.03%
Spring 2020	0	0.00%	0	0.00%	34	87.18%	0	0.00%	5	12.82%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	34	100.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	517	92.99%	0	0.00%	39	7.01%

Overall by Term for Demographic Element: White Non-Hispanic

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	142	88.75%	0	0.00%	18	11.25%
Fall 2016	0	0.00%	0	0.00%	433	89.09%	0	0.00%	53	10.91%
Spring 2017	0	0.00%	0	0.00%	286	86.40%	0	0.00%	45	13.60%
Fall 2017	0	0.00%	0	0.00%	278	89.10%	0	0.00%	34	10.90%
Spring 2018	0	0.00%	0	0.00%	352	91.43%	0	0.00%	33	8.57%
Fall 2018	0	0.00%	0	0.00%	139	90.85%	0	0.00%	14	9.15%
Spring 2019	0	0.00%	0	0.00%	193	85.02%	0	0.00%	34	14.98%
Fall 2019	0	0.00%	0	0.00%	142	94.67%	0	0.00%	8	5.33%
Spring 2020	0	0.00%	0	0.00%	155	92.26%	0	0.00%	13	7.74%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	198	95.19%	0	0.00%	10	4.81%

Overall by CSLO for Demographic Element: White Non-Hispanic

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Apply nutrition principles to personal diet, fitness and health goals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Assemble a portfolio that features nutrition philosophy and goals.	0	0.00%	0	0.00%	21	80.77%	0	0.00%	5	19.23%
Assess body composition for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Differentiate between proper and improper food safety and sanitation techniques.	0	0.00%	0	0.00%	15	100.00%	0	0.00%	0	0.00%
Evaluate the validity of dietary supplements and ergogenic aids.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain nutrient needs for athletes and active individuals.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Explain the pros and cons of dietetic internship programs.	0	0.00%	0	0.00%	23	92.00%	0	0.00%	2	8.00%
Explain the role of the foodservice worker in the preventation of foodborne illness.	0	0.00%	0	0.00%	14	93.33%	0	0.00%	1	6.67%
Identify employment opportunities in nutrition and foods.	0	0.00%	0	0.00%	24	100.00%	0	0.00%	0	0.00%
Identify risk factors or symptoms associated with disordered eating in athletes.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify the characteristics of common foodborne pathogens.	0	0.00%	0	0.00%	14	93.33%	0	0.00%	1	6.67%
Plan and prepare meals which support the Dietary Guidelines for Americans.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Use nutrition knowledge to make healthy food choices.	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Apply appropriate scientific principles to determine the correct preparation methods for each of the major categories of foods.	0	0.00%	0	0.00%	29	65.91%	0	0.00%	15	34.09%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Ensure maintenance of mandated sanitary standards in food preparation areas.	0	0.00%	0	0.00%	44	100.00%	0	0.00%	0	0.00%
Assess the quality of a wide variety of prepared foods utilizing generally accepted industry standards.	0	0.00%	0	0.00%	44	100.00%	0	0.00%	0	0.00%
Demonstrate an understanding of food customs and traditions among diverse groups in the United States.	0	0.00%	0	0.00%	27	87.10%	0	0.00%	4	12.90%
Differentiate among dietary choices and identify choices that reflect the current Dietary Guidelines for Americans.	0	0.00%	0	0.00%	467	83.39%	0	0.00%	93	16.61%
Analyze how food customs impact the nutritional status of people.	0	0.00%	0	0.00%	28	90.32%	0	0.00%	3	9.68%
Explain nutrient needs during the various stages of the human life cycle.	0	0.00%	0	0.00%	469	83.90%	0	0.00%	90	16.10%
Explain how diet and lifestyle choices impact health and quality of life.	0	0.00%	0	0.00%	549	98.56%	0	0.00%	8	1.44%
Identify and apply food safety and sanitation principles.	0	0.00%	0	0.00%	31	100.00%	0	0.00%	0	0.00%
Evaluate the validity of nutrition-related claims in the media and Internet.	0	0.00%	0	0.00%	517	92.99%	0	0.00%	39	7.01%

Overall by Term for Demographic Category: Ethnicity

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2016	0	0.00%	0	0.00%	798	85.71%	0	0.00%	133	14.29%
Fall 2016	0	0.00%	0	0.00%	1896	87.66%	0	0.00%	267	12.34%
Spring 2017	0	0.00%	0	0.00%	1251	84.53%	0	0.00%	229	15.47%
Fall 2017	0	0.00%	0	0.00%	1315	88.61%	0	0.00%	169	11.39%

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
Spring 2018	0	0.00%	0	0.00%	1622	88.10%	0	0.00%	219	11.90%
Fall 2018	0	0.00%	0	0.00%	751	87.43%	0	0.00%	108	12.57%
Spring 2019	0	0.00%	0	0.00%	1179	84.46%	0	0.00%	217	15.54%
Fall 2019	0	0.00%	0	0.00%	758	88.65%	0	0.00%	97	11.35%
Spring 2020	0	0.00%	0	0.00%	918	88.78%	0	0.00%	116	11.22%
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	0	0.00%	0	0.00%	926	92.79%	0	0.00%	72	7.21%

Overall by Demographic Element for Demographic Category: Ethnicity

	Greatly exceeds expectations.		Exceeds expectations		Meets expectations		Does not meet expectations but developing		Does not meet expectations	
African American	0	0.00%	0	0.00%	399	85.81%	0	0.00%	66	14.19%
American Indian/Alaskan Native	0	0.00%	0	0.00%	73	94.81%	0	0.00%	4	5.19%
Asian	0	0.00%	0	0.00%	1722	87.68%	0	0.00%	242	12.32%
Filipino	0	0.00%	0	0.00%	632	86.22%	0	0.00%	101	13.78%
Hispanic	0	0.00%	0	0.00%	6090	86.63%	0	0.00%	940	13.37%
Pacific Islander	0	0.00%	0	0.00%	39	82.98%	0	0.00%	8	17.02%
Unknown	0	0.00%	0	0.00%	137	97.16%	0	0.00%	4	2.84%
Unspecified	0	0.00%	0	0.00%	4	100.00%	0	0.00%	0	0.00%
White Non-Hispanic	0	0.00%	0	0.00%	2318	89.84%	0	0.00%	262	10.16%

North Orange County Community College District

Fullerton College

STEM Vocational Center

Final Project Proposal 2023-2024

August 1st, 2021

Architectural Support by:

Cambridge West Partnership, LLC
2472 Chambers Road, Suite 210, Tustin, CA 92780
www.cambridgewestpartnership.com

North Orange County Community College District
Fullerton College
STEM Vocational Center

Final Project Proposal

2023-2024

Community College Construction Act of 1980
Capital Outlay Budget Change Proposal

STEM Vocational Center
Proposal Name

North Orange County Community College District
Community College District

Fullerton College
College or Center

August 01, 2021
Date

2.1 FINAL PROJECT PROPOSAL CHECKLIST

District: North Orange County Community College District
College/Center: Fullerton College
Project: Fullerton College STEM Vocational Center FPP
Prepared By: Cambridge West Partnership, LLC Date: Aug 1st, 2021

Section	Description	Status	Date
1.1	Title Page	Complete	8/1/21
2.1	Final Project Proposal Checklist	Complete	8/1/21
3.1	Approval Page – Final Project Proposal (with original signatures)	Complete	8/1/21
3.2	Project Terms and Conditions	Complete	8/1/21
4.1	Analysis of Building Space Use and WSCH-JCAF 31	Complete	8/1/21
5.1	Cost Estimate Summary-JCAF 32	Complete	8/1/21
5.2	Quantities and Unit Costs supporting the JCAF 32	Complete	8/1/21
6.1	Board of Governors Energy and Sustainability Policy	Complete	8/1/21
7.1	Responses to Specific Requirements – State Administrative Manual	Complete	8/1/21
8.1	California Environmental Quality Act	Complete	8/1/21
9.1	Analysis of Future Costs	Complete	8/1/21
10.1	Campus Plot Plan	Complete	8/1/21
10.2	Site Plan	Complete	8/1/21
10.3	Floor Plans	Complete	8/1/21
10.4	Exterior Elevations	Complete	8/1/21
10.5	Electrical Plans (as needed)	N/A	8/1/21
10.6	Mechanical Plans (as needed)	N/A	8/1/21
11.1	Guideline-Based Group 2 Equipment Cost Estimates JCAF 33	Complete	8/1/21
12.1	Justification of Additional Costs exceeding Guidelines (as needed)	Complete	8/1/21
13.1	Detailed Equipment List [1]	Complete	8/1/21

[1] Traditional projects – To be submitted when the Plan Year for requesting for CE funding is due.

3.2 PROJECT TERMS AND CONDITIONS

District: North Orange County Community College District **College/Center**: Fullerton College

Project: STEM Vocational Center **Budget Year**: 2023-2024

1. The applicant hereby requests state funds in the amount prescribed by law for the project named herein. All parts and exhibits contained in or referred to in this application are submitted with and made part of this application.
2. The applicant hereby assures the Board of Governors of the California Community Colleges that:
   a. Pursuant to the provisions of Section 57001.5 of Title 5 no part of this application includes a request for funding the planning or construction of dormitories, stadia, the improvement of sites for student or staff parking, single-purpose auditoriums, or student centers other than cafeterias. The facilities included in the proposed project will be used for one or more of the purposes authorized in 57001.5 of Title 5.
   b. Any state funds received pursuant to this application shall be used solely for defraying the development costs of the proposed project.

      If the application is approved, the construction covered by the application shall be undertaken in an economical manner and will not be of elaborate or extravagant design or materials.
   c. Pursuant to the provisions of Section 81837 of the *Education Code*, approval of the final plans and specifications for construction will be obtained from the Board of Governors of the California Community Colleges **before** any contract is let for the construction.
   d. No changes in construction plans or specifications made after approval of final plans which would alter the scope of work, function assignable and/or gross areas, utilities, or safety of the facility will be made without prior approval of the Chancellor's Office of the California Community Colleges and the Department of General Services, Division of the State Architects.
   e. Pursuant to the provisions of Section 57011 of Title 5, upon completion of a project the governing board shall submit to the Chancellor's Office, within 30 days after the closure of the current fiscal year, a final report on all expenditures in connection with the sources of the funds expended. The district shall be subject to a state post-audit review of fund claims for all such projects.
   f. Architectural or engineering supervision and inspection will be provided at the construction site to ensure that the work was completed in compliance with the provisions of Section 81130 of the *Education Code* and that it conforms to the approved plans and specifications.
   g. Pursuant to the provisions of Section 8 of the *Budget Act*, no contract will be awarded prior to the allocation of funds to the Board of Governors by the Public Works Board.

3. It is understood by the applicant that:

   a. No claim against any funds awarded on this application shall be approved which is for work or materials not a part of the project presented in this application as it will be finally allocated by the Public Works Board.

   b. The failure to abide by each of the assurances made herein entitles the Board of Governors of the California Community Colleges to withhold all or some portion of any funds awarded on this application.

   c. Any fraudulent statement which materially affects any substantial portion of the project presented in this application, as it may be finally approved, entitles the Board of Governors of the California Community Colleges to terminate this application or payment of any funds awarded on the project presented in this application.

4. It is further understood that:

   a. The appropriation which may be made for the project presented in this application does not make an absolute grant of that amount to the applicant.

   b. The appropriation is made only to fund the project presented in this application, as it is finally approved, regardless of whether the actual cost is less than or equals the appropriation.

   c. A reduction in the scope of the project or assignable areas shall result in a proportionate reduction in the funds available from the appropriation

North Orange County Community College District (860)

Fullerton College (862)

Project: STEM Vocational Center

Rm Type	Description	TOP Code	Department	ASF	Cost Per ASF	Max Bldg Allowance	Sec. ASF	Increase In Space
110	Classroom	0410	Anatomy and Physiology	720	$573	$412,560	00	720
110	Classroom	1306	Nutrition, Foods, and Culinary Arts	1,200	$573	$687,600	00	1,200
110	Classroom	1901	Physical Sciences, General	1,200	$573	$687,600	00	1,200
210	Class Lab	0100	Agriculture and Natural Resources	800	$883	$706,400	804	-04
210	Class Lab	0109	Horticulture	1,340	$883	$1,183,220	1,332	08
210	Class Lab	0109	Horticulture	1,610	$381	$613,410	923	687
210	Class Lab	0109	Horticulture	1,610	$883	$1,421,630	886	724
210	Class Lab	0403	Microbiology	1,320	$883	$1,165,560	00	1,320
210	Class Lab	0410	Anatomy and Physiology	3,300	$883	$2,913,900	00	3,300
210	Class Lab	0430	Biotechnology and Biomedical Technology	2,000	$883	$1,766,000	00	2,000
210	Class Lab	1306	Nutrition, Foods, and Culinary Arts	2,800	$648	$1,814,400	00	2,800
215	Class Lab Service	0100	Agriculture and Natural Resources	550	$883	$485,650	548	02
215	Class Lab Service	0109	Horticulture	400	$883	$353,200	204	196
215	Class Lab Service	0410	Anatomy and Physiology	300	$883	$264,900	00	300
215	Class Lab Service	0430	Biotechnology and Biomedical Technology	1,100	$883	$971,300	00	1,100
215	Class Lab Service	1306	Nutrition, Foods, and Culinary Arts	350	$648	$226,800	00	350
220	Spec Class Lab	0430	Biotechnology and Biomedical Technology	1,500	$883	$1,324,500	00	1,500
225	Special Class Lab Service	0410	Anatomy and Physiology	600	$883	$529,800	00	600
225	Special Class Lab Service	0430	Biotechnology and Biomedical Technology	1,800	$883	$1,589,400	00	1,800
310	Office	0109	Horticulture	420	$605	$254,100	446	-26
310	Office	0410	Anatomy and Physiology	420	$605	$254,100	00	420
310	Office	0430	Biotechnology and Biomedical Technology	420	$605	$254,100	00	420
310	Office	1306	Nutrition, Foods, and Culinary Arts	560	$605	$338,800	00	560
315	Office Service	0099	General Assignment	300	$605	$181,500	00	300
410	Read/Study Room	6110	Learning Center (Learning Resource Center)	1,250	$445	$556,250	00	1,250

580	Greenhouse	0109	Horticulture	2,845	$381	$1,083,945	2,845	00
650	Lounge	0099	General Assignment	250	$570	$142,500	00	250
680	Meeting Room	0099	General Assignment	275	$570	$156,750	00	275
680	Meeting Room	0099	General Assignment	275	$570	$156,750	00	275
710	Data Processing/Computer	0000	General	80	$597	$47,760	00	80
TOTAL	**-**	**-**		**31,595**	**-**	**$22,544,385**	**7,988**	**23,607**

DISTRICT North Orange County Community College District **CAMPUS** Fullerton College

Project: STEM Vocational Center **Date Prepared:** 1/1/0001 **Estimate CCI:** 6924 **CFIS Ref. #:**

Prepared By: **Estimate EPI:** 3737

	Total Cost	State Funded	District Funded	
			Supportable	Non Supportable
2. PRELIMINARY PLANS	**$1,227,614**	**$613,807**	**$613,807**	**$0**
2 - A. Architectural Fee for Preliminary Plans	$750,183			$0
2 - B. Project Management Services	$267,923			$0
2 - C. Division of the State Architect Plan Check Fee	$209,508			$0
2 - D. Preliminary Test (Soils Tests & Geotechnical Report)	$0			$0
2 - E. Other Costs (Special Consultants, Printing, Legal, Etc.)	$0			$0
3. WORKING DRAWINGS	**$933,902**	**$466,951**	**$466,951**	**$0**
3 - A. Architectural Fee for Working Drawings	$857,352			$0
3 - B. Project Management Services	$0			$0
3 - C. Division of the State Architect Plan Check Fee	$0			$0
3 - D. Community Colleges Plan Check Fee	$76,549			$0
3 - E. Other Costs (Special Consultants, Printing, Legal, Etc.)	$0			$0
4. CONSTRUCTION - HARD COSTS	**$26,792,262**	**$13,621,575**	**$13,170,687**	**$0**
4 - A. Utility Service	$334,282			$0
4 - B. Site Development - Service	$645,928			$0
4 - C. Site Development - General	$2,816,779			$0
4 - D. Site Development - Other	$0			$0
4 - E. Reconstruction	$0			$0
4 - F. New Construction	$22,544,385			$0
4 - G. Board of Governor's Energy Policy Allowance	$450,888			$0
H. Other	$0			$0
5. CONTINGENCY	**$1,339,613**	**$669,807**	**$669,807**	**$0**
5. Contingency	$1,339,613			$0
6. ARCHITECTURAL AND ENGINEERING OVERSIGHT	**$535,845**	**$267,923**	**$267,923**	**$0**
6. Architectural and Engineering Oversight	$535,845			$0
7. TESTS AND INSPECTIONS	**$543,290**	**$271,645**	**$271,645**	**$0**
7. Tests and Inspections	$543,290			$0
8. CONSTRUCTION MANAGEMENT	**$535,845**	**$267,923**	**$267,923**	**$0**
8. Construction Management & Labor Compliance Program	$535,845			$0
9. TOTAL CONSTRUCTION (Items 4 through 8)	**$29,746,855**	**$15,098,871**	**$14,647,984**	**$0**
Total construction Costs	$29,746,855			$0
10. FURNITURE AND GROUP II EQUIPMENT	**$1,452,359**	**$0**	**$1,452,359**	**$0**
10 - A. Furniture and Group II Equipment	$1,452,359			$0
Total Project Costs	**$33,360,729**	**$16,179,629**	**$17,181,100**	**$0**

12. Project Data	Gross Square Feet	Assignable Square Feet	ASF:GSF Ratio	Unit Cost Per ASF	Unit Cost Per GSF
New Construction	43,703	31,595	72%	$714	$516
Reconstruction	0	0	0%	$0	$0

13. Anticipated Time Schedule

Start of preliminary plans	7/1/2023	Bid advertisement for construction	1/1/2025
Start of working drawings	11/1/2023	Award of construction contract	4/1/2025
Completion of working drawings	5/1/2024	Bid advertisement for equipment	4/1/2026
Complete DSA approval	11/1/2024	Complete project and activate facilities	10/1/2026

14	State Funded	District Funded		District Funded Total
		Supportable	Non Supportable	
Acquisition	$0	$0	$0	$0
Preliminary Plans	$613,807	$613,807	$0	$613,807
Working Drawings	$466,951	$466,951	$0	$466,951
Construction	$15,098,871	$14,647,984	$0	$14,647,984
Equipment	$0	$1,452,359	$0	$1,452,359
Total Costs	$16,179,629	$17,181,100	$0	$17,181,100
% of SS Costs	48.50%	51.50%	SS Total	$33,360,729
Points % Calc	47.79%	52.21%		

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DISTRICT North Orange County Community College District **CAMPUS** Fullerton College

Project: STEM Vocational Center **Date Prepared:** 1/1/0001 **Estimate CCI:** 6924 **CFIS Ref. #:**

Prepared By: **Estimate EPI:** 3737

	Total Cost	State Funded	District Funded	
			Supportable	Non Supportable
2. PRELIMINARY PLANS	**$1,227,614**	**$613,807**	**$613,807**	**$0**
2 - A. Architectural Fee for Preliminary Plans	$750,183			$0
1. Architect fee for Schematic and Preliminary plans - New Construction NewConst x 8.0% x 35.0%	$750,183			$0
2. Architect fee for Schematic and Preliminary plans - ReConstruction ReConst x 10.0% x 35.0%	$0			$0
2 - B. Project Management Services	$267,923			$0
1. Project Administration/Management TotalConst * 1.0%	$267,923			$0
2 - C. Division of the State Architect Plan Check Fee	$209,508			$0
1. Structural Safety Fee	$146,928			$0
2. Fire, Life Safety Fee	$31,896			$0
3. Access Compliance Fee	$30,684			$0
2 - D. Preliminary Test (Soils Tests & Geotechnical Report)	$0			$0
2 - E. Other Costs (Special Consultants, Printing, Legal, Etc.)	$0			$0
3. WORKING DRAWINGS	**$933,902**	**$466,951**	**$466,951**	**$0**
3 - A. Architectural Fee for Working Drawings	$857,352			$0
1. Architect fee for Schematic and Working Drawings- New Construction NewConst x 8.0% x 35.0%	$857,352			$0
2. Architect fee for Schematic and Working Drawings - ReConstruction ReConst x 10.0% x 35.0%	$0			$0
3 - B. Project Management Services	$0			$0
1. Project Administration/Management TotalConst * 1.0%	$0			$0
3 - C. Division of the State Architect Plan Check Fee	$0			$0
1. Structural Safety Fee	$0			$0
2. Fire, Life Safety Fee	$0			$0
3. Access Compliance Fee	$0			$0
3 - D. Community Colleges Plan Check Fee	$76,549			$0
1. Community Colleges Plan Check Fee (2/7 of 1% of Construction Cost) 2/7 of 1% of Construction Cost	$76,549			$0
3 - E. Other Costs (Special Consultants, Printing, Legal, Etc.)	$0			$0

FUSION

Detailed Cost Estimate Summary QUC

4. CONSTRUCTION - HARD COSTS	**$26,792,262**	**$13,621,575**	**$13,170,687**	**$0**
4 - A. Utility Service	$334,282			$0
Utilities services	$334,282			$0
4 - B. Site Development - Service	$645,928			$0
Site Development - services	$645,928			$0
4 - C. Site Development - General	$2,816,779			$0
Site Development - General services	$2,816,779			$0
4 - D. Site Development - Other	$0			$0
4 - E. Reconstruction	$0			$0
Reconstruction from Jcaf31 Reconstruction from Jcaf31	$0			$0
4 - F. New Construction	$22,544,385			$0
New Construction from Jcaf31 New construction from Jcaf31	$22,544,385			$0
4 - G. Board of Governor's Energy Policy Allowance	$450,888			$0
Energy Incentive (2% of New Building Costs) NewConstruction x 2.0%	$450,888			$0
Energy Incentive (3% of Renovated Building Costs) ReConstruction x2 .0%	$0			$0
H. Other	$0			$0
	$0			$0
5. CONTINGENCY	**$1,339,613**	**$669,807**	**$669,807**	**$0**
5. Contingency	$1,339,613			$0
A. Contingency - New Construction TotalConst * 5.0%	$1,339,613			$0
B. Contingency - Reconstruction ReConst * 7.0%	$0			$0
6. ARCHITECTURAL AND ENGINEERING OVERSIGHT	**$535,845**	**$267,923**	**$267,923**	**$0**
6. Architectural and Engineering Oversight	$535,845			$0
A. New Construction TotalConst * 8.0% * 25.0%	$535,845			$0
B. Reconstruction ReConst * 10.0% * 25.0%	$0			$0
7. TESTS AND INSPECTIONS	**$543,290**	**$271,645**	**$271,645**	**$0**
7. Tests and Inspections	$543,290			$0
A. Tests TotalConst * 1.0%	$267,923			$0
B. DSA Inspections 17 * 7000*(EstimateCCI/3439)	$275,367			$0
8. CONSTRUCTION MANAGEMENT	**$535,845**	**$267,923**	**$267,923**	**$0**
8. Construction Management & Labor Compliance Program	$535,845			$0
A. Construction Management TotalConst * 2.0%	$535,845			$0
9. TOTAL CONSTRUCTION (Items 4 through 8)	**$29,746,855**	**$15,098,871**	**$14,647,984**	**$0**

Total construction Costs	$29,746,855			$0
10. FURNITURE AND GROUP II EQUIPMENT	**$1,452,359**	**$0**	**$1,452,359**	**$0**
10 - A. Furniture and Group II Equipment	$1,452,359			$0
Total Project Costs	**$33,360,729**	**$16,179,629**	**$17,181,100**	**$0**

12. Project Data	Gross Square Feet	Assignable Square Feet	ASF:GSF Ratio	Unit Cost Per ASF	Unit Cost Per GSF
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Complete DSA approval	11/1/2024	Complete project and activate facilities	10/1/2026

14	State Funded	District Funded		District Funded Total
		Supportable	Non Supportable	
Acquisition	$0	$0	$0	$0
Preliminary Plans	$613,807	$613,807	$0	$613,807
Working Drawings	$466,951	$466,951	$0	$466,951
Construction	$15,098,871	$14,647,984	$0	$14,647,984
Equipment	$0	$1,452,359	$0	$1,452,359
Total Costs	$16,179,629	$17,181,100	$0	$17,181,100
% of SS Costs	48.50%	51.50%	SS Total	$33,360,729
Points % Calc	47.79%	52.21%		

Report Generated: 07/19/2021

6.1 Board of Governors Energy and Sustainability Policy

Project: Fullerton College STEM Vocational Center

The Energy (Climate Change) and Sustainability Policy of the Board of Governors of the California Community Colleges (CCC) provides goals and guidance for districts to achieve energy conservation, sustainable building, and physical plant management best practices necessary to reduce energy consumption. All major capital outlay projects starting design should at a minimum outperform by at least 15% the current Title 24 Standards (California Energy Code) for new construction and should at a minimum outperform the current Title 24 Standards by at least 10% for all major renovation projects. The following elements should be considered in the design of all buildings for the CCCs:

- Reduction of greenhouse gas emission to 30% below 1990 levels
- New buildings constructed as Zero Net Energy
- Design new buildings or major renovations to achieve at least Leadership in Energy and Environmental (LEED) "Silver" or equivalent rating.
- Increase procurement of sustainable products and services
- Reduce municipal waste
- Site and design considerations to optimize location to environment.
- Durable systems and finishes with long-life cycles to minimize maintenance.
- Optimization of indoor environmental quality for occupants
- Utilization of environmentally preferred products and processes such as recycled-content materials and recyclable materials
- Procedures that monitor, trend and report operational performance
- Provide space in each building to support an active program for recycling and reuse of materials.

Fullerton College STEM Vocational Building

This project is the replacement of a portion of the old Horticulture complex with a new STEM Vocational Building. This project will be designed to be consistent with current Board of Governor's Energy (Climate Change) and Sustainability policy. The design will incorporate sustainable goals for the site, energy efficiency, water-use reduction, storm water management, occupant health as well as minimizing the building's impact on the environment both by design and construction. Strategies will consider the following design criteria:

- Concrete walkways will be minimized to reduce storm water runoff and promote natural filtration into the soil as well as a reduction in the heat island effect;
- Overhangs will be incorporated to shade glazing;
- Low E dual glazing will be incorporated to reduce heat gain;
- Roofing will incorporate cool roofing to reduce the heat island effect and heat gain;
- Heating and cooling will be provided by a highly energy efficient HVAC system;
- Independent HVAC controls will be provided and maintained by a campus system;
- New buildings & major renovations will be constructed as Zero Net Energy

- Incorporate daylighting design to conserve energy
- Natural lighting will be incorporated whenever possible in the design;
- Energy saving lighting with automatic lighting controls and sensors will be used;
- Interior materials will be low in volatile organic compounds, high in recycled content;
- Water efficient fixtures, faucets and devices will be incorporated;
- A strict recycling program will be required during construction and will be monitored by the College;
- The college will participate in the local utility's energy incentive programs
- Photovoltaic panels will be incorporated where appropriate.
- Design to reduce greenhouse gas emission
- New buildings and major renovations will design to meet LEED Silver facilities.
- Incorporate building commissioning by a third party to ensure optimal building performance.
- Design to reduce college operating costs

North Orange County Community College District

Fullerton College STEM Vocational Center

A. Purpose of the Project:

1. Problem Statement

The purpose of this project is to request Category G - Growth funding for the North Orange County Community College District Fullerton College STEM Vocational Center. The STEM Vocational Center will include a new facility for the Fullerton College's STEM science programs including Health Sciences (Anatomy, Physiology & Microbiology), Biotechnology, the Nutrition & Foods Department and the Horticulture Department. Each of these departments is part of the Natural Science Division. The project would include demolishing the existing 82-year-old Horticulture complex to provide the footprint for the new building. The STEM science programs (Health Sciences, Biotechnology, Nutrition & Food program and Horticulture) are each currently housed in separate locations on the Fullerton campus. The Horticulture instructional building does not meet current building codes nor ADA compliance codes. The Health Science Department (APM) and Biotechnology programs share space with other general education science labs which severely limits the number of sections that can be offered and, equally important, the current facilities do not allow for the specialized equipment and storage areas needed for these STEM vocational science programs. The Nutrition & Food main instructional space is 50 years old and lacks space needed for number of students in the program nor meet ADA code compliance in the instructional lab areas. The Horticulture Department classroom/lab building was built in 1939 has never been renovated, has asbestos flooring, is not ADA compliant and four of the greenhouses will not accommodate wheelchairs. The U.S. Department of Education has stated "STEM is a centerpiece of the department's comprehensive education agenda to promote student achievement and preparation for global competitiveness by fostering educational excellence and ensuring equal access." To do this Fullerton College needs to have an accessible facility with specialized equipment, temperature-controlled labs with adequate chemical fume hoods, clean rooms for student safety, storage rooms for science materials and reagents, larger food preparation labs with ventilation hoods, active learning classrooms, tutoring space, horticulture science labs and accessible greenhouses to accommodate the growing number of students seeking careers in the sciences.

2. Executive Summary

North Orange County Community College District (NOCCCD) includes two of the state's premiere colleges and one of the state's most extensive continuing education program combined to provide quality educational programming. Nearly 52,000 students (33,258 full-time) enroll annually at Cypress College, Fullerton College, and the Anaheim campus for North Orange Continuing Education. These three higher education institutions allow students to shape their futures in programs leading to associate degrees, vocational certificates, and transfer opportunities. Life-long learning-possibilities are available with continuing education programs that range from high school completion and basic skills mastery through an array of vocational training and self-development courses. The NOCCCD campuses serve an area of over one million diverse people - each pursuing their own, unique ambitions.

The District encompasses approximately 155 square miles. Boundaries extend to the Riverside County line on the east and the Los Angeles County line on the west and north. A portion of Los Angeles County, on the north and west boundary, is included in the District's service area. The District serves eighteen (18) cities and fourteen (14) school districts. NOCCCD total assessed capital valuation is $142,382,503,970.

Fullerton College is the oldest community colleges in continuous operation in California. Fullerton College has the largest student population for the North Orange County Community College District at 32,000 enrolled students with 17,396 FTES in 2019. Fifty-five percent of the student population is Hispanic, or Latino and seventy-three percent of Fullerton students are working towards a degree or transfer. Seventy-eight percent of Fullerton College students qualified as low-income in 2019-2020 with a total of 22,628 students meeting the Perkins economically disadvantaged definition including 5,052 Pell, 10,852 Promise and 596 AB540 students. More Fullerton College students transfer to the California State University system than any other community college in California. Fullerton College also has a high rate of transfers to UC's, private universities, and other four-year universities.

The Fullerton College mission statement parallels the California Community Colleges Vision for Success statement. Fullerton's goal is to advance student learning and achievement by developing flexible pathways for students from their diverse communities who seek educational and career growth, certificates, associate degrees, and transfer. Fullerton College fosters a supportive and inclusive environment for students to be successful learners, responsible leaders, and engaged community members. The college's core values incorporate community, diversity, equity, excellence, growth, inclusivity, innovation, integrity, partnership, respect, and responsibility into the educational experience for all students.

The Fullerton College STEM Vocational Center's instructional programs align with the California Community College Promise requirements (AB-19). The NOCCD and Fullerton College Promise Grant Program provide two years of free tuition to all eligible first-time college students. The Fullerton College program provides recommendations to ensure that the promise extends to the most vulnerable groups of students to help in closing equity gaps in college degree and completion in the California Community College system. In addition, Fullerton College is a part of Project Raise, an alliance with Cal State Fullerton to increase the number of Hispanic and low-income students to successfully complete certificates/degrees in the STEM programs. The STEM Vocational Center will provide counseling and tutoring support for students as they prepare for major/career pathways in anatomy, physiology, microbiology, biotechnology, nutrition, food, dietetics, and horticulture.

Need to Increase Instructional and Institutional Support Space for Fullerton College:

The space analysis for the STEM Vocational Center shows the cap/load projections for this project are capacity-load eligible for the proposed new facility.

Cap/Load Ratio

Type	Lecture	Lab	Office	Library	AV/TV	Other	Total
Primary Asf	3120	21380	2120	1250	0	3725	31595
Secondary Asf	0	-4697	-446	0	0	-2845	-7988
Net Asf Change	3120	16683	1674	1250	0	880	23607
Initial Cap/Load FY2023 - 2024	80%	84%	71%	64%	40%	0%	NA
Final Cap/Load FY2026 - 2027	90%	88%	73%	64%	50%	0%	NA

Orange County is a proven global leader of innovation with a competitive edge, housing many pioneering high-tech and biomedical industries plus a uniquely high concentration of research centers. The Orange County Department of Education (OCDE) recognizes the importance of STEM programs in education and has created a STEM Department with the vision to lead the nation and the state in college and career readiness in the STEM fields with the goal to build an inclusive STEM community that empowers all learners to better their world. The OC STEM Initiative fosters Orange County's economic competitiveness and sustainability through promoting STEM competencies across the educational continuum through the creation of strategic partnerships between community stakeholders including families, business, government, and education. Fullerton College participates in this dynamic initiative as well as other participants such as UC Irvine and Cal State Fullerton. Fullerton College STEM program is part of the Cal State Fullerton STEM Majors & Technological Entrepreneurship, Undergraduate Mentorship Program and tutoring program, ASSIST. Fullerton College also participates in Project RAISE and offers students research opportunities in programs across the country. Fullerton College's STEM programs all offer transferrable class units to both California State College system and University of California system.

Orange County's drive to provide a high-quality STEM education for all students has led to eighty-one local high schools participating in STEM programs with forty-eight of those schools within twenty miles of Fullerton College. Sixteen of the best STEM high schools are within seven miles of Fullerton College giving the college the opportunity to provide a competitive and high-quality STEM education to a great number of Orange County students. In order to accommodate the increased number of STEM students, Fullerton College needs a new classroom/lab facility with the necessary technical equipment and lab space to enable students to succeed in their STEM career paths.

Fullerton College STEM program has steadily seen a growth in students corresponding to the job growth in the United States' science and technology industries. Studies show 3.5 million STEM jobs are projected to go unfilled by 2025. The Bureau of Labor Statistics projects that by 2022, STEM employment will account for 13% of the total projected jobs in the United States, with California having the largest STEM workforce in the nation. According to the Public Policy Institute of California (2015), the state would need to add more than one million bachelor's degree graduates by 2030 to meet the increasing demand for high-tech workers in the diverse science related industries. Additionally, the state is likely to face a shortage of nearly 1.5 million workers to fill positions that require less than a bachelor's degree (Public Policy Institute of California 2014). The Fullerton STEM program offers students those two-year certificates for the 20% of American STEM related positions open to individuals who do not hold a four-year degree and degrees designed to transfer students to four-year universities. The college STEM program serves

the community by offering career certificates and transfer to four-year institutions in the science and health profession fields.

The U.S. Bureau of Labor Statistics show the fastest growing occupations in table below. Almost all of these careers are attainable with a community college STEM education background. A life science and biotechnology education are considered "recession-proof" since statistics has shown employment increased during the last recession in these fields. California leads the world in life science innovations and has over 311,000 direct jobs and 958,000 total jobs, including direct, indirect and induced jobs in health science careers.

OCCUPATION	GROWTH RATE, 2019-29	2020 MEDIAN PAY
Wind turbine service technicians	61%	$56,230 per year
Nurse practitioners	52%	$111,680 per year
Solar photovoltaic installers	51%	$46,470 per year
Occupational therapy assistants	35%	$62,940 per year
Statisticians	35%	$92,270 per year
Home health and personal care aides	34%	$27,080 per year
Physical therapist assistants	33%	$59,770 per year
Medical and health services managers	32%	$104,280 per year
Physician assistants	31%	$115,390 per year
Information security analysts	31%	$103,590 per year
Data scientists and mathematical science occupations, all other	31%	$98,230 per year
Derrick operators, oil and gas	31%	$47,920 per year
Rotary drill operators, oil and gas	27%	$53,820 per year
Roustabouts, oil and gas	25%	$39,420 per year
Speech-language pathologists	25%	$80,480 per year
Operations research analysts	25%	$86,200 per year
Substance abuse, behavioral disorder, and mental health counselors	25%	$47,660 per year
Forest fire inspectors and prevention specialists	24%	$42,150 per year
Cooks, restaurant	23%	$28,800 per year
Animal caretakers	23%	$26,080 per year

Source: U. S. Bureau of Labor Statistics, Last Modified Date**:** Friday, April 9, 2021

Fullerton College Nutrition & Food program has seen an increase in students as the U.S. Bureau of Labor Statistics 2019-2029 projections show an 8% increase for dietitians and nutritionists and a 4% increase for all nutrition and food occupations. This is a much faster average growth over all occupations. Interest in the role of food and nutrition in promoting health and wellness has

increased, particularly in the preventative healthcare setting. According to the Centers for Disease Control, more than one-third of U.S. adults are obese. Many diseases, such as diabetes and heart disease, are associated with obesity. The importance of diet in preventing and treating illnesses is now well known. More dietitians and nutritionists will be needed to provide care for people with these conditions. Moreover, as the baby-boom generation grows older and looks for ways to stay healthy, there will be more demand for dietetic and nutrition services. In addition, there will be demand for dietitians and nutritionists in grocery stores to help consumers make healthy food choices. Fullerton College's Nutrition & Food programs all offer transferrable class units to both California State College system and University of California system.

Occupational Title	SOC Code	Employment, 2019	Projected Employment, 2029	Change, 2019-29	
				Percent	Numeric
Dietitians and nutritionists	29-1031	74,200	80,100	8	5,900

SOURCE: U.S. Bureau of Labor Statistics, Employment Projections program

Fullerton College Horticulture program will have the ability to expand with a new assessable instructional environment. There are seven high schools within seven miles of Fullerton College that have horticulture/agriculture programs. Horticulture is an important science for providing stable career opportunities. The Bureau of Labor Statistics (BLS) predicts an average of 12% job growth in the horticultural industry between 2010 and 2020. Job opportunities for landscapers, groundskeepers, and nursery workers are expected to grow 18% while plant scientists can expect about 16% more jobs by 2025. A horticulture career can take you almost anywhere you want to go. California has the highest concentrated number of jobs in the horticulture industry. The Orange County Farm Bureau has reported the $133 million sales in horticulture and agriculture products in 2017 has created thousands of jobs in local nurseries, farms, transportation, and food processing plants. The Fullerton College Horticulture program offers instruction on growing the top crops for Orange County including ornamental trees, shrubs, berries, and vegetables.

Fullerton College's Horticulture program offers eight academic options for students. These certificates and degrees represent proficiency in theory and practice in specific areas. They can be acquired as vocational training, in conjunction with the pursuit of an AA Degree, or while satisfying requirements for transferring to a 4-year degree programs in the California State College system and University of California system.

Occupational Title	SOC Code	Employment, 2019	Projected Employment, 2029	Change, 2019-29	
				Percent	Numeric
Agricultural and food scientists	19-1010	34,800	36,800	6	2,000
Animal scientists	19-1011	2,800	3,000	6	200
Food scientists and technologists	19-1012	14,200	14,900	4	600
Soil and plant scientists	19-1013	17,800	19,000	7	1,200

SOURCE: U.S. Bureau of Labor Statistics, Employment Projections program

Occupational Title	SOC Code	Employment, 2019	Projected Employment, 2029	Change, 2019-29	
				Percent	Numeric
Grounds maintenance workers	37-3000	1,305,300	1,436,100	10	130,800
Landscaping and groundskeeping workers	37-3011	1,188,000	1,307,900	10	119,900
Pesticide handlers, sprayers, and applicators, vegetation	37-3012	38,100	41,200	8	3,200
Tree trimmers and pruners	37-3013	62,000	68,600	11	6,600
Grounds maintenance workers, all other	37-3019	17,400	18,500	7	1,100

SOURCE: U.S. Bureau of Labor Statistics, Employment Projections program

3. What has been done to mitigate the problem:

Fullerton College reviewed the three instructional programs and the existing space allocated to the programs as part of the Fullerton College 2020 Educational Master Plan and Facilities Master Plan. The EMP and FMP support the STEM Health Science programs and Nutrition & Food program relocating to the existing Horticulture area to be housed in one two-story building. The existing Horticulture facility is 82 years old is not building code nor ADA compliant. The Horticulture buildings are in such poor condition that reconstruction of a building over 80 years old would not be financially sustainable. Any work on the building whether construction or demolition will require removal of asbestos. Fullerton College upgraded the non-ADA compliant restroom facility at Horticulture in 2020. Over the last few years, the Horticulture program has replaced four of the greenhouses to ensure they are accessible to students. Those four greenhouses will remain in place and are not part of this project. The Nutrition & Food preparation lab was last remodeled in 1970's and six years ago they received funding to replace the kitchen stoves and countertop coating. To rectify accessibility issues in the food preparation lab, one of the food preparation units would need to be removed reducing the number of students able to use the lab to fifteen students per section. The STEM science programs are housed in the South Science Building (400) built in 2011. At the time this building was designed and built, Fullerton College did not have a STEM program. Currently the STEM science program shares lab space with general education science classes. The labs are not designed for the STEM science program's specialized equipment and lacks space for the number of students that could be enrolled in each STEM class section.

The proposed new building would provide adequate space for the science lab and lab service areas as well as code compliant space for the Nutrition & Food program and Horticulture program. This new building would bring all the science related vocational programs into one location allowing for shared classroom space and tutoring space but also for providing specialized lab space for each vocational program.

Programmatic Issues/Impact on programs:

- STEM Science program issues: The goal of the STEM Science programs is to provide instruction of real-world training for employment in the bio-tech industry with specialized and state-of-the-art labs and equipment. The STEM Science programs are currently located in the South Science Building (Building 400) sharing space with three general education science labs. The South Science building is a newer campus facility but was designed before Fullerton College launched it STEM science programs, so the existing labs do not meet the requirements of the STEM programs. With dedicated labs and classrooms, the

STEM program could grow from 450 students to 650 students. In spring 2020, the Health Sciences Department had a waiting list capped at 130 students. The classes and waitlist filled within the first few days of the opening of registration, with dozen more students showing up on the first day of class hoping for a seat. This department has very specialized equipment and ventilation needs that are not available in general science labs. Demand for biotechnology courses has grown to the point that all available enrollment spots for all classes are routinely filled, and further increased demand is anticipated due to our county's status as a biotechnology hotspot, the potential for strong wages, and recent high-profile global events that have increased awareness of the field among the community. Biotechnology requires special equipment, culture rooms and clean rooms for students to change into personal protective gear also not available in existing labs. Biotechnology also requires additional ventilation, large surface areas for raw materials, and special storage areas with larger entry/exit points for bulky equipment and reagents or scientific instruments. Over the last four years the shared space with general education science classes is no longer adequate for the needs of the STEM program and has greatly limited the number of sections the STEM programs can offer. The current shared labs were designed for 24 stations, but STEM classes could effectively be taught for 28 students. Currently there is no space for a tutoring room where STEM students would have access to microscopes, bones, etc. The proposed tutoring space could be utilized by all programs in the STEM Vocational Center.

- Nutrition and Food program issues: Nutrition and Food instructional labs are housed in a 50-year-old building with the support staff located in in three different locations on campus. Having all the staff near the instructional area would improve efficiency and communication. The Nutrition & Food program has two needs, food preparation/lecture and non-food lecture space. The current food laboratory is lacking space for the number of students in the program and is not ADA compliant in all instructional areas. The Nutrition & Food program could fill twenty-four (24) stations in every section, but the existing food lab was designed for 18 stations. The current food lab has six small food preparation lab units, lecture tables for twenty-four (24) students and a demonstration/instructor station. The California Retail Food Code (1/1/2020), Article 6-Hygienic Practices-113977 (a) and (b) and 2-401-11 Food Contamination Prevention Sections A and B requires all students in food preparation instruction to remain in the food lab/classroom during all segments of the instruction mandating both lab space and lecture space in one room. Code does not allow this food lab to be used for any other purposes. The existing food lab units were design for three (3) students but are now used by four (4) students significantly limiting the space to prepare the food. The existing food lab has no accommodations for students in wheelchairs and to make the room compliant, the number of lab modules would have to be reduced limiting the number of students in each section. As food preparation curriculum has evolved over the years, the existing service area and storage space is not adequate for the program needs, i.e., laundry area, walk-in freezer, large equipment storage. Currently, Food & Nutrition does not have a dedicated classroom for non-food instruction. The non-food programs need an active learning classroom where students could have access to equipment, models, and other required instructional materials. The non-food program offers 16-20 sections of forty (40) students per section each semester. The Nutrition & Food program has shown growth over the last several years and recently added another certificate to the instructional program. In addition to current programs, the college is in the planning phase to create a Certified Dietary Manager program which will provide students with a job-ready certification in the food service

industry. As the program grows, it is essential to build an instructional facility that meets industry standards and is accessible to all students.

- Horticulture program issues: The existing Horticulture main building with two classroom/labs is over 82 years old and is in poor condition. The building structure concerns include not being up to current building codes, asbestos in the flooring and not accessible or ADA compliant. The current Policy on Utilization and Space Standards allows for 115 asf per student station and currently the two existing labs have 40 and 44 asf per student station. The two storage/lab metal buildings are 54 years old and serve as both equipment storage and demonstration space. Both structures have limited space for demonstration and instruction. The three (3) greenhouses included in this project were built in 1976-1980 and have very narrow entrances that do not allow for wheelchair access and are in poor condition the fourth greenhouse is in the footprint of the new building. A new horticulture facility will allow the horticulture program to expand its hands-on programs in their eight career courses. Horticulture and the STEM Biotechnology program are working together where students are required to take horticulture classes to earn a biotechnology vocational certificate. Horticulture is a vibrant part of the Fullerton community and has many visitors to the facility each year. The students and the community need safe and accessible facilities.

B. Solution Criteria

To mitigate the lack of adequate instructional space for growth in the science vocational programs and correct ADA accessibility issues and building code issues, the college seeks a solution that meets the following criteria that:

- Cost: Is the least cost permanent solution for growing career programs, adequate instructional space for its programs and a building that is code-complaint allowing all students access to the vocational training proposed for the STEM Vocational Center.
- Educational Impact: Provide a safe environment for the instructional program that provides adequate space and building systems for the STEM science labs, Nutrition & Food programs and Horticulture programs.
- Deliver Time: Provide a solution in the shortest amount of time.
- Campus integration and cohesiveness: Provide the adequate space needed for vocational science related instructional programs in one location.
- Security: Provide a solution that will ensure appropriate campus security systems are provided for the instructional programs.
- Energy efficiency and environmental sustainability: Improve energy efficiency by meeting or exceeding the 2020 Board of Governor's Climate Change & Sustainability Policy.
- Long Term Solution: Provide a permanent solution for providing safe, accessible, and adequate instructional space for the growth in the STEM science programs, Nutrition & Food programs and Horticulture programs.

B. Relationship to the Strategic Plan

The mission of the North Orange County Community College District is to serve and enrich the diverse communities by providing a comprehensive program of educational opportunities that are accessible, relevant, and academically excellent. To meet this mission for the Fullerton College students, it is critical that college ensures students and staff have a safe environment and adequate space for instruction. The Fullerton College strategic plan incorporates investing state resources from the Vision for Success, Promise, Strong Workforce, Student Equity and Achievement, and Guided Pathway initiatives. The Strategic Plan committee has reviewed the campus planning structure to support planning and decision-making using data analysis and input from staff on institutional effectiveness, race and equity, and data informed decision making to provide the Fullerton College students with the educational community they deserve. The STEM Vocational Center addresses the needs identified in the College's institution-set standards. The standards identify demographics and background characteristics, trends in enrolled student population, institutional effectiveness measures, student enrollment, course success rate, degree and certificate completion and transfer outcomes. The STEM Vocational Center's programs will offer students dedicated, code compliant, and high technology instructional space to earn the fourteen (14) program certificates and twelve (12) AA degrees provided by the STEM Science, Nutrition & Food and Horticulture programs.

C. Alternates:

1. Replace existing Horticulture complex with a new STEM Vocational Center building

2. Purchase space off campus to (A) construct a new building to provide a classroom and lab buildings for student growth in the STEM science vocational programs and (B) (on campus) reconstruct existing non-code compliant Horticulture structures with new classroom/lab building, two storage/demonstration buildings and four greenhouses.

3. Lease space off campus for (A) Nutrition & Food Department and STEM Science programs and (B) reconstruct the non-code compliant Horticulture structures with a classroom/lab building, two storage/demonstration buildings and four greenhouses on the existing campus site with new construction.

Alternate No. 1: Replace the existing Horticulture complex with a new STEM Vocational Center Building

Scope: In accordance with the Fullerton College Educational and Facilities Master Plans and to better serve the growth of the college's vocational programs, Alternative No. 1 would be to construct a new two-story vocational complex of 31,595 asf/43,703 gsf. The new two-story building would include classrooms, labs, lab service, offices, office service, tutoring/study room, meeting room and lounge. Outside the building, the project would include the construction of one horticulture lab building, one agriculture lab building and four greenhouses. The placement of a new STEM Vocational Center would require the demolition of most of the existing Horticulture buildings: Bldg. 1600 (Classroom/lab building), Bldg. 1607 (agriculture metal building for

equipment/lab service/demonstration), Bldg. 1608 Horticulture lab metal building (equipment/lab service/demonstration), Bldg. 1690 (Restroom), Bldg. 1609 (Greenhouse), Bldg. 1610 (Greenhouse), Bldg. 1611 (Greenhouse), and Bldg. 1612 (Lath Greenhouse). There are four newer existing greenhouses on the site that are not in the footprint of the new building and will stay in place.

Cost: The cost for this alternative is estimated to be $33,360,729 for construction of the two-story vocational building, two outdoor lab buildings and four greenhouses. Non-supportable costs: Furnishings: ($1,452,359); swing space for Horticulture ($1.6 M) to be funded by with local funds.

Funding Source: The cost of the new construction for the STEM Vocational Center for preliminary plans, working drawings and construction would be divided between the State and the North Orange County Community College District in an 50% to 50% match, respectively. In addition, the district will provide 100% funding for the Group 2 equipment. The district will be using capital outlay/Bond Measure J funds.

Educational Impacts: This project would move the science-related vocational programs into one location. The new building would provide modern and appropriately sized laboratory space for the expected growth for STEM science programs, Nutrition & Food programs and Horticulture programs. All the departments could share lecture classrooms, meeting rooms, and tutoring rooms. The new vocational facility is needed to provide adequate space for the growing Health Science programs and a safe learning environment for all students.

Delivery Timeline: Thirty-nine (39) months from design to completion of construction.

Campus Integrity & Cohesiveness: The new STEM Vocational Center would provide a space for all the science-based vocational programs to be in one location which would allow for sharing lecture and tutoring space. The proposed location of the existing Horticulture complex is near two campuses entrances allowing for direct delivery of the materials required by the programs without interfering with other instructional programs. Students will have direct access to parking lots and will be located a short distance from the main campus facilities including library, food services and student services.

Security: The proposed building would be connected to the campus fire alarm system, POE access control door system with card readers, video cameras, Informacast the campus emergency broadcast system, Cisco VolP phone system, carousel display signage system for emergency messages and the district-wide Rave system to send text messages to students.

Energy Efficiency: Fullerton College will follow the Board of Governor's 2020 Climate Change and Sustainability Policy as well as designing the facility to meet LEEDS Silver criteria.

Long-term Solution: This solution would be a permanent solution to the needs to bring all the vocational instructional space up to code and provide for the growth in the vocational programs.

Key Considerations:

Pros:

(1) A new efficiently designed classroom/lab facility would meet:

- Title III American with Disabilities Act;

- California Building Code Standards (Title 24) as revised in 2019;
- Title 5, California Code of Regulations;
- Energy efficient design to meet or exceeds the Board of Governor's 2020 Climate Change and Sustainability Policy as well as be designed to meet LEEDS silver criteria;
- Federal, state and local statutory requirements for structure, fire and public safety;
- The need for adequate electrical power distribution for current and future industry-required equipment for the STEM vocational programs;
- The need for proper ventilation and fume hoods in the laboratories;
- The needs for modern technological infrastructure for wired and wireless networks;
- The needs for security for the safety of students
- The need for additional laboratory stations for growth in the vocational programs;

(2) Educational Master Plan and Facility Master Plan:

- The facility would comply with the 2020 EMP and FMP
- The facility would address accessibility issues in existing Horticulture and Nutrition & Food instructional space.
- The facility would be located adjacent to the campus cored academic zone.

(3) Long-term Solution

(4) A facility that is cost effective for the outcome produced

Cons:

(1) Would require Horticulture classroom/lab and office space to be relocated to temporary modular building during construction.

(2) Growth in the STEM vocational programs would increase college operating costs for instructional and classified personnel although additional costs may be mitigated by additional FTES.

Alternate No. 2: Purchase space off campus to (A) construct a new building to provide a classroom and lab buildings for student growth in the STEM science vocational programs and (B) (On campus) reconstruct existing non-code compliant Horticulture structures with new classroom/lab building, two storage/demonstration buildings and four greenhouses.

Scope: To meet the growth/space needs of the Nutrition & Food Department, STEM science programs and resolve the code/accessibility issues of the Nutrition & Food and Horticulture programs, the college would need to purchase land off the college campus to provide for classrooms, labs, lab services, storage areas and instructor offices. Fullerton College is an older campus located in the downtown section of the City of Fullerton with no unused acreage available on campus. The only land space available at the campus are student parking lots or athletic fields. Currently, parking spaces are extremely limited at the college so taking away any more space is not a viable option. This option would not be in line with the 2020 Educational Master Plan and Facility Master Plan. The only viable solution would be to purchase land near the college for a new building to meet the needs of the growth of the STEM Vocational Science Departments and Nutrition & Food Department and correct the code and accessibility issues for Horticulture by replacing buildings with new construction on the existing horticulture site. To provide space for a new facility, the college would need approximately one and one-half acres of land for STEM health science programs and Nutrition & Food programs. The Horticulture program could stay in its existing campus location with the demolition of eight existing non-code compliant buildings and replacement with new construction for the classroom/lab building, two metal structures and four greenhouses.

Cost: The cost for this alternative is estimated to be $48,480,000. The cost for Alternate No. 2 would include:

(A) STEM Health Science programs and Nutrition & Food Program

- Purchase of property (average cost per acre for land near or in Fullerton, CA is $4,800,000), The project would need 1 ½ acres for building and parking area. Total: $4,800,000
- New construction for off-campus property: Preliminary Plans/Working Drawings: (includes EIR, Soil Report, DSA, Consultants, CM, Legal, Bid) - $2,492,000
- Construction: Infrastructure Utilities ($2,235,000); Site development ($2,000,000); Site Development General ($705,000) Site Development-Other ($450,000), Construction of labs, lab services, classrooms, meeting room, tutoring room, storage areas and offices (A) $23,528,000.
- Soft Costs: Contingency ($1,611,000); A&E Oversight ($645,000), Test/Inspections ($670,000) Construction Management/Labor Compliance ($644,000)
- Non-Supportable – District Cost: ADA/Handicap Parking and Access ($160,000), Off-Campus Security System ($50,000), Exterior Lighting ($25,000) Furnishings ($1,333,899)

(B) Reconstruct Horticulture Facility:

- Preliminary Plans/Working Drawings: ($2,070,000) (Includes DSA, Consultants, Soil Report, CM, Legal, Bid)
- Infrastructure development ($300,000); Site development ($900,000); Construction of classroom/lab building with restrooms, two metal buildings for equipment and demonstrations and four greenhouses ($4,650,000);
- Soft Costs: Contingency ($275,000); A&E Oversight: ($110,000); Tests/Inspections ($285,000); Construction Management/Labor Compliance ($110,000)
- Non-Supportable – District Cost: Exterior Lighting ($200,000); Swing Space ($1.6 M) Furnishings ($118,459)
- **Total of A & B: $48,480,000** (does not include District non-supportable costs)

Funding Source: The District would need to use state funding and campus capital outlay funds to purchase land, building a STEM vocational building and replace Horticulture structures.

Educational Impacts: This alternative would impact the students in the science vocational programs by not providing direct access to the student support services provided on the college campus. Students using off-campus facilities would have to drive to the campus to access health care, library services, career center, academic support center, admissions and records, bookstore, dining services, disability support, veteran's center, EOPS, and Campus Safety Department.

Delivery Timeline: The minimum time to procure property for schools is six months but could take up to a year. Once the property is purchased, the timeline would need to be extended for a CEQA filing, six months for Preliminary Plans, six months for Working Drawings, six months for DSA approval, three months for bidding/approval and nineteen months for construction. Total: 55 Months/4.5 years

Campus Integrity & Cohesiveness: This alternative would not improve the Fullerton College campus integrity and cohesiveness. Currently, STEM Health Science programs share campus services such as counseling and STEM club support with other STEM programs. This alternate would not allow students easy access to campus student support services.

Security: The proposed off campus site would need stand-alone security systems (fire, access control, and video cameras) limiting connectivity to the Fullerton Safety Department for monitoring. Any off-campus site would not have access to campus emergency system but would still be part of the district emergency text messaging system.

Energy Efficiency: Fullerton College will follow the Board of Governor's 2020 Climate Change and Sustainability Policy as much as possible, but this alternate would not allow the same energy benefits of a building on the campus where it would share energy resources.

Key Considerations:

Pros:

(1) A new classroom/lab facility would meet:
- Title III American with Disabilities Act.
- California Building Code Standards (Title 24) as revised in 2019.
- Title 5, California Code of Regulations.
- Federal, state and local statutory requirements for structure, fire and public safety.
- The need for proper ventilation and fume hoods in the laboratories.

(2) Would provide additional laboratory stations for growth in the vocational programs.

Cons:

(1) Does not minimize the displacement or replacement of other existing college resources for students.
(2) For growth, this alternative would impact the College's operating budget by the need for additional instructional and classified staff.
(3) For off-campus STEM vocational building location, this alternative would impact the College's operating budget by not being able to share campus resources for utility service, custodial services, maintenance services, safety department services, and IT services.
(4) Does not meet the goals of the 2020 Educational and Facilities Master Plans.
(5) Extremely limited amount of acreage is available within twenty miles of the college.
(6) The STEM health science/Nutrition & Food programs and Horticulture program would not be able to share lecture, tutoring and meeting space.
(7) Is not a permanent least-cost solution.

Alternate No. 3: Lease space off campus for (A) Nutrition & Food Department and STEM Science programs and (B) (on campus) reconstruct non-code compliant Horticulture structures with a classroom/lab building, two storage/demonstration buildings and four greenhouses with new construction.

Scope: To meet the growth/space needs of the Nutrition & Food Department, STEM science programs and Horticulture programs and the building code/accessibility issues of the Nutrition & Food and Horticulture programs, the college would need to lease space for (A) STEM health science programs and Nutrition and Food Department for classroom, lab, lab service, storage and instructor offices and (B) (On campus) Reconstruct the non-code compliant horticulture structures with a new classroom/lab building, two storage/demonstration buildings and four greenhouses with new construction. Fullerton College is an older campus located in the downtown section of the City of Fullerton, so it has limited acreage. To provide space for buildings on the campus, the college would need approximately one and half (1 ½) acres of land for STEM health science

programs and Nutrition & Food programs. The Horticulture program could stay in its campus location but with eight existing building demolished and replaced with new construction. The college campus has no unused open space so the only space available is student parking lots and parking spaces are extremely limited at the college.

Cost: The cost for this alternative is estimated to be $40,055,000. The cost for Alternate No. 3 would include:

(A) STEM Health Science programs and Nutrition & Food Program

- Lease of property (average cost per gsf leased property in Fullerton, CA is $30 per sq. ft. per year) – 22,000 asf x $30 = $660,000 x 15 Years = $9,900,000
- Retrofit of leased property to be DSA approved: Preliminary Plans/Working Drawings: $1,600,000 (includes, DSA, consultants, CM, legal, bid)
- Construction: Infrastructure Utilities($1,600,000); Site Dev.-Service ($1,200,000), Site Dev.-General ($300,000) Renovation of labs, lab services, classrooms, meeting room, tutoring room, storage areas and offices ($12,377,000); Soft Costs: Contingency ($618,000); A&E Oversight ($247,000), Test/Inspections ($285,000) Construction Management/Labor Compliance ($247,000)
- Non-Supportable – District Costs, Off-Campus Security System ($50,000), Furnishings ($1,333,900)

(B) Reconstruct Horticulture Facility:

- Preliminary Plans/Working Drawings: ($2,070,000) (Includes DSA, Consultants, Soil Report, CM, Legal, Bid)
- Infrastructure development ($300,000); Site development ($900,000); Site Dev.-Other (Demo) $$450,000, Construction of classroom/lab building with restrooms, two metal buildings for equipment and demonstrations and four greenhouses ($4,650,000);
- Soft Costs: Contingency ($275,000); A&E Oversight: ($110,000); Tests/Inspections ($285,000); Construction Management/Labor Compliance ($110,000)
- Non-Supportable – District Cost: Exterior Lighting ($200,000); Swing Space ($1.6 M) Furnishings ($118,459)
- **Total Project Cost of A & B: $40,055,000**

Funding Source: The District would need to use campus capital outlay funds to support new Horticulture buildings and for upgrading leased property to be a DSA facility for the needs of the STEM vocational programs.

Educational Impacts: This alternative would impact the students in the science vocational programs by not providing direct access to the student support services provided on the college campus. Students using off-campus facilities would have to drive to the campus to access health care, library services, career center, academic support center, admissions and records, bookstore, dining services, disability support, veteran's center, EOPS, and Campus Safety Department. This option would not be in line with the 2020 Educational Master Plan and Facility Master Plan.

Delivery Timeline: The minimum time to procure property for schools is six months but could take up to a year. Once the property is leased, the timeline for CEQA filing, architectural design, DSA approval, retrofit construction and demolition of horticulture structures and replacement with new buildings would be forty-five to fifty-one (45-51) months.

Campus Integrity & Cohesiveness: This alternative would not improve the Fullerton College campus integrity and cohesiveness. The Fullerton STEM health science programs and Nutrition & Food programs would no longer have easy access to student support services, library, and other campus shared resources. Currently the STEM health science programs share tutoring and meeting space on campus with other STEM programs. This alternate would not provide students with the same campus integrity and cohesiveness as Alternate No. 1.

Security: The proposed off campus site would need stand-alone security systems (fire, access control, and video cameras) limiting connectivity to the Fullerton Safety Department for monitoring. Any off-campus site would not have access to campus emergency system but would still be part of the district's emergency text messaging system.

Energy Efficiency: Fullerton College will follow the Board of Governor's 2020 Climate Change and Sustainability Policy as much as possible in the interior renovations, but this alternate would not allow the same energy benefits of a building on the campus. The additional cost of monthly utilities would increase the college's operating budget.

Key Considerations:

Pros:

(1) A new classroom/lab facility would meet:
- Title III American with Disabilities Act;
- California Building Code Standards (Title 24) as revised in 2019;
- Title 5, California Code of Regulations;
- Federal, state and local statutory requirements for structure, fire and public safety;
- The need for proper ventilation and fume hoods in the laboratories;

(2) Would provide additional laboratory stations for growth in the vocational programs for at least fifteen (15) years (depending on lease terms).

Cons:

(1) Does not minimize the displacement or replacement of other existing college resources for students.

(2) For growth: Impacts the College's operating budget by need for additional instructional and classified staff.

(3) For off-campus location: Impacts the College's operating budget by not being able to share campus resources for utility service, custodial services, maintenance services, safety department services, and IT services.

(4) Does not meet the goals of the 2020 Educational and Facilities Master Plans.

(5) Extremely limited amount of leasing space is available with ten miles of the college which may affect the average cost of leasing office space.

(6) Leasing a property for more than seven years is not cost efficient and realtors recommend purchasing property over long-term leasing.

(7) Leasing space is not a permanent least-cost solution.

Solution Criteria Matrix:

Criteria	**Alternate No. 1**	**Alternate No. 2**	**Alternate No. 3**
	New STEM Vocational Center	**Purchase Site for STEM Center & Reconstruct Horticulture**	**Lease Site for STEM Center & Reconstruct Horticulture**
Cost: Is the least cost solution for a permanent solution to program growth & ADA issues	Yes	No	No
Ed. Impact: Provide a safe, building code and ADA compliance environment	Yes	Yes	Yes
Delivery Time: Provide a permanent solution in the shortest amount of time	Yes	No	No
Campus Integration: Supported by the District Master Plan	Yes	No	No
Security: Provide a solution that will ensure campus security systems	Yes	No	No
Energy Efficiency: Improve energy efficiency by replacing damaged bldg. system with current code materials	Yes	No	No
Operational Budget: Provide a solution that will not adversely impact the College operational budget	Yes	No	No

PROJECT COST COMPARISON

	Alt. No. 1: New STEM Voc. Ctr. On Campus	**Alt. No. 2: (A)Purchase Site for New STEM Bldg. (B)Reconstruct Hort. Bldg. on Campus**	**Alt. No. 3: (A) Lease site for STEM Bldg. (B) Reconstruct Hort. On Campus**
Site Acquisition	$ 0	$4,800,000	$9,900,000*
Preliminary Plans & Working Drawings	$2,161,516	$2,492,000	$1,600,000
Construction Costs:			
A. Utility Service	$334,282	$2,235,000	$1,600,000
B. Site Development-Service	$645,928	$2,000,000	$1,200,000
C. Site Development-General	$2,816,779	$705,000	$300,000
D. Other Site Development (Demo Hort.)	$ 0	$450,000	$450,000
E. Reconstruction	$ 0	$8,700,000(B)	$8,700,000(B)
F. New Construction	$22,544,385	$23,528,000(A)	$12,377,000(A)
G. Board Of Governors Energy Policy	$450,888	0	0
H. Other Construction	0	0	0
Contingency:	$1,339,613	$1,611,000	$1,548,000
Arch. & Eng. Oversight	$535,845	$645,000	$619,000
Test & Inspection	$543,290	$670,000	$571,000
Construction Management/Labor Compliance	$535,845	$644,000	$619,000
Furniture/Group II Equip. (Dist. Funds)	$1,452,359		
TOTAL PROJECT COST:	**$33,360,729 State=47.79% Dist.=52.21%**	**$48,480,000**	**$40,055,000 *15-Yr. Lease**

D. Recommended Solution:

1. Which alternative and why?

Alternative No. 1: **Replace existing Horticulture complex with a new STEM Vocational Center building**

Alternative No. 1 is the only alternative that effectively meets all the needs established in the solution criteria. This is consistent with the strategies of the District's Educational and Facilities Master Plans; it can be completed in a reasonable timeframe and allows the vocational instructional programs the use of this building for at least another fifty years. This alternative includes building a new structure for the STEM vocational programs and Nutrition & Food programs and replacing all the non-code compliant structures in the horticulture area. This new instructional space will

share lecture classrooms, tutoring rooms, meeting rooms for four vocational programs and will save on energy usage, security needs and preserve campus integrity and cohesiveness. Alternate No. 1 is the clearly the most beneficial alternative investigated from both a functional, code compliant and cost-to-benefit perspective and meets the needs of Vision for Success in providing Fullerton College students with the best learning facility to foster their education.

2. Detailed Scope Description:

The Fullerton College STEM Vocational Center project is a G-Growth project. The STEM health science programs at the college are growing each year with waiting lists for most of the vocational programs. The current STEM health science classrooms and labs are not adequate for the number of students in the current program as well as the number of students anticipated to be coming from the local high school STEM programs in Orange County. For the Nutrition & Food programs and Horticulture programs, the current classroom and lab space is either not code compliant or is not adequate to expand for growth in the student population for these programs. The new building would be designed to meet the specialized needs of the health science STEM programs which includes adequate space for specialized instructional lab equipment, ventilated storage areas, cold rooms, autoclaves, transfer hoods, larger prep spaces, materials/chemical storage areas, tissue culture room, cleanroom with suiting area where personal protective equipment can be donned, provisions for natural gas and deionized water, vacuum connections, and industry-standard airflow in all instructional areas. The Food & Nutrition labs would include food preparation labs that include ventilation hoods, food demonstration areas, laundry room, storage area with walk-in refrigerator/freezer, and modern kitchen equipment. Horticulture labs would include proper ventilation, modern student stations, lab service space with storage. The STEM Vocational Center would offer shared active learning classroom space, tutoring space, and meeting rooms for all four vocational programs.

Alternative No. 1 would be to construct a new two-story vocational complex of 31,595 asf/43,703 gsf. The new two-story building would include classrooms, labs, lab service, offices, office service, tutoring/study room, meeting room and lounge. Outside the building, the project would include the construction of one horticulture lab building, one agriculture lab building with lab service area and four greenhouses. The placement of a new STEM Vocational Center would require the demolition of most of the existing Horticulture structures: Bldg. 1600 (Classroom/lab building), Bldg. 1607 (agriculture metal building for equipment/lab service/demonstration), Bldg. 1608 Horticulture lab metal building (equipment/lab service/demonstration), Bldg. 1690 (Restroom), Bldg. 1609 (Greenhouse), Bldg. 1610 (Greenhouse), Bldg. 1611 (Greenhouse), and Bldg. 1612 (Lath Greenhouse). There are four newer existing greenhouses on the site that are not in the footprint of the new building and will stay in place. The proposed building location is adjacent to Student Parking Lot 5.

The project would entail removing an 82-year-old class/room lab building and several non-code compliant structures in the Horticulture complex. With removal of these buildings, the College could adhere to the Facilities Master Plan's approved replacement of the structures with a new two-story vocational building at the far northern area of the campus. Upon completion of the project, the capacity-load ratio for the Fullerton College campus would be 77% for lecture, 88% for lab space, 73% for office space and 50% AV/TV space. The shared use of lecture classrooms

will reduce the lecture cap/load ratio and the addition of health science labs for student growth will only increase the cap/load ratio for lab space by 4%. This increase of lab space will accommodate the anticipated growth in the STEM health sciences programs, Food & Nutrition programs and Horticulture while still staying under 100% capacity/load.

Space Analysis

Type	Lecture	Lab	Office	Library	AV/TV	Other	Total
Primary Asf	3120	21380	2120	1250	0	3725	31595
Secondary Asf	0	-4697	-446	0	0	-2845	-7988
Net Asf Change	3120	16683	1674	1250	0	880	23607
Initial Cap/Load FY2023 - 2024	80%	84%	71%	64%	40%	0%	NA
Final Cap/Load FY2026 - 2027	77%	88%	73%	64%	50%	0%	NA

3. **Basis for Cost Information**

Credits for the Board of Governor's Energy Incentive Program were included in the costs for new construction, as part of element 4-G, Construction, Other on the JCAF32 document. These costs were predicated on using Savings by Design (SBD) to achieve a reduction in energy usage that will equate to at least 15% for new construction.

Information for cost projections, otherwise, was derived from the following sources:

a) Chancellor's Office Construction Cost Index Schedule 6924 (current) and EPI 3737
b) Leasing in Fullerton, CA – Tenant Base and Loopnet Leasing Firms – Average leasing rate for office buildings is $31.80 per square foot for a 10-year lease.
c) Purchasing property in Fullerton, CA – Commercial Orange County Real Estate – Average cost is $311.66 per square foot
d) Parking Lot – Asphalt Professionals, Inc. - $6 per square foot
e) Westberg White Architects
f) The Cambridge West Partnership, LLC database, which contains current information for building projects in more than 30 California community colleges.

4. Factors/benefits of the recommended alternative other than the least expensive alternative?

Alternate No. 1 conforms with the 2020 Fullerton College Educational and Facilities Master Plans as the STEM Vocational Center being a priority project for the college. Each project in the master plan's framework has been established based on the educational and facility's needs, sequencing considerations and potential funding opportunities. Alternative No. 1 will strengthen the connectivity between all the vocational programs and creates the space needed for the growth in these programs. This project enhances the college's plan for campus cohesiveness with the vocational programs at one site and but still allowing the students to have the connectivity to the campus support services. The building design will be based on LEED's silver standards providing

additional energy savings. This project best serves the needs of the growing Fullerton College STEM vocational programs.

5. Complete Description of impact on support budget

It is anticipated with the new vocational center, there will be a growth in the number of students and class sections offered for STEM Health Science, Nutrition & Food and Horticulture programs. As the programs grow, there will be a need for additional instructional support staff. Any additional certificated or support staff that is required, however, would be in direct correlation with an increase in the number of full-time equivalent students (FTES) produced. As such, any expense for additional staffing would be offset within the College's annual operating budget.

From a Maintenance & Operations standpoint, the project will include the replacement of the Horticulture antiquated mechanical and utility systems. The introduction of new energy efficient systems is anticipated to result in cost reductions to the College's operating budget. There will be an increase to the overall horticulture building space requiring additional custodial hours which may be covered by the decrease in the need for maintenance repairs for a new facility.

6. Identify and explain any project risks

There are no known risks or limitations identified for this project. An assessment will be done at the time of Preliminary Planning to ascertain if any limitations or site conditions exist, but none are known or anticipated. The college has a plan for any need for temporary swing space and has a report identifying any hazardous materials at the site.

7. List requested interdepartmental coordination and/or special project approvals.

Internal coordination will be ongoing and will include interface with students, faculty, staff, department heads as well as the Vice President of Administrative Services, the College president, District Vice Chancellor of Administrative Services, District Chancellor and Board of Trustees. Except for the normal State requirements (e.g., California Environmental Quality Act, Department of State Architect approval and State Board of Public Works) addressed as part of the planning process, there are no special approvals required for this Project.

E. <u>Consistency with Government Code Section 65041.1:</u>

Consistent with the provisions of Government Code Section 65041.1 - 65042, the California Community Colleges are exempt from these provisions of this government code section.

8.1 California Environmental Quality Act

Environmental Impact Report

This EIR has been prepared pursuant to the California Environmental Quality Act (CEQA) of 1970 (as amended), codified at California Public Resources Code Section 21000 et seq., and the CEQA Guidelines in the California Code of Regulations, Title 14, Section 15000 et seq. for the college full facilities master plan in November 2018.

Fullerton College approved a Final Fullerton College Facilities Master Plan Program in July 2020. The Final Facilities Master Plan included an updated CEQA report for the Fullerton College STEM Vocational Center. This report can be found at the college website: https://www.nocccd.edu/files/nocccd_fullerton_booklet_76246.pdf

Below is the link for all the CEQA report for the North Orange County Community College District.

https://www.nocccd.edu/files/nocccd_fullerton_booklet_76246.pdf

https://www.nocccd.edu/files/appendix-a-pdf_13164.pdf

https://www.nocccd.edu/files/appendix-b-2_13671.pdf

9.1 ANALYSIS OF FUTURE COSTS

Project: Fullerton College STEM Vocational Center

This project will not have a significant impact on the future operating budget of the College if Alternate No. 1 is selected. If Alternate No. 2 or Alternate No. 3 are chosen, these projects could have a significant impact on the operating costs. A summary overview of anticipated impacts is provided below:

Personnel Cost:

Certificated Staff:

With Alternate No. 1: The proposed project will affect certificated staff if STEM science programs and Food & Nutrition programs continue to grow. Enrollment projections show these programs will have significant growth in the next ten years. A new facility would accommodate additional students and class sections for the STEM science, Nutrition & Food, and Horticulture programs increasing certificated staff by two positions in the future.

With Alternate No. 2 or 3: The proposed project the same as in Alternate No. 1 but may require even more staff as the facility will not be located on campus where programs can share staffing.

Classified Staff:

The proposed new STEM Vocational Center would increase classified maintenance staff by ½ position.

Impact on Operating Budget of the College:

With Alternate No. 1:

Certificated Staffing: As the programs grow, two additional positions will be needed but the cost should be offset by the additional FTES.

Maintenance & Operations:

This project will increase Maintenance & Operations custodial staffing for the new complex. Since the current Horticulture facility has part-time custodial staff, the custodial staffing would be increase to ¾ time custodial staff. A new STEM Vocational Center will not have a negative impact for other Maintenance & Operations staffing as a new building will require less maintenance and repair than the eighty-one-year-old Horticulture Building and the new facility will be built to Leed's silver standards. The new, modern building systems will be more efficient and will be easier to control, operate and maintain. The new reduced environmental footprint will not only reduce fossil fuel dependence, energy use and pollution, it will lower operating costs, improves the reliability of the building, and reduce the long-term costs of educational facility ownership.

With Alternate 2 or Alternate 3:

Maintenance & Operations and security personnel costs would increase as the facility would not be on the college campus and college staff would have to be assigned permanently to the new facility or must commute to the facility in order to provide services.

Depreciation:

Community colleges are not required to depreciate the value of their buildings.

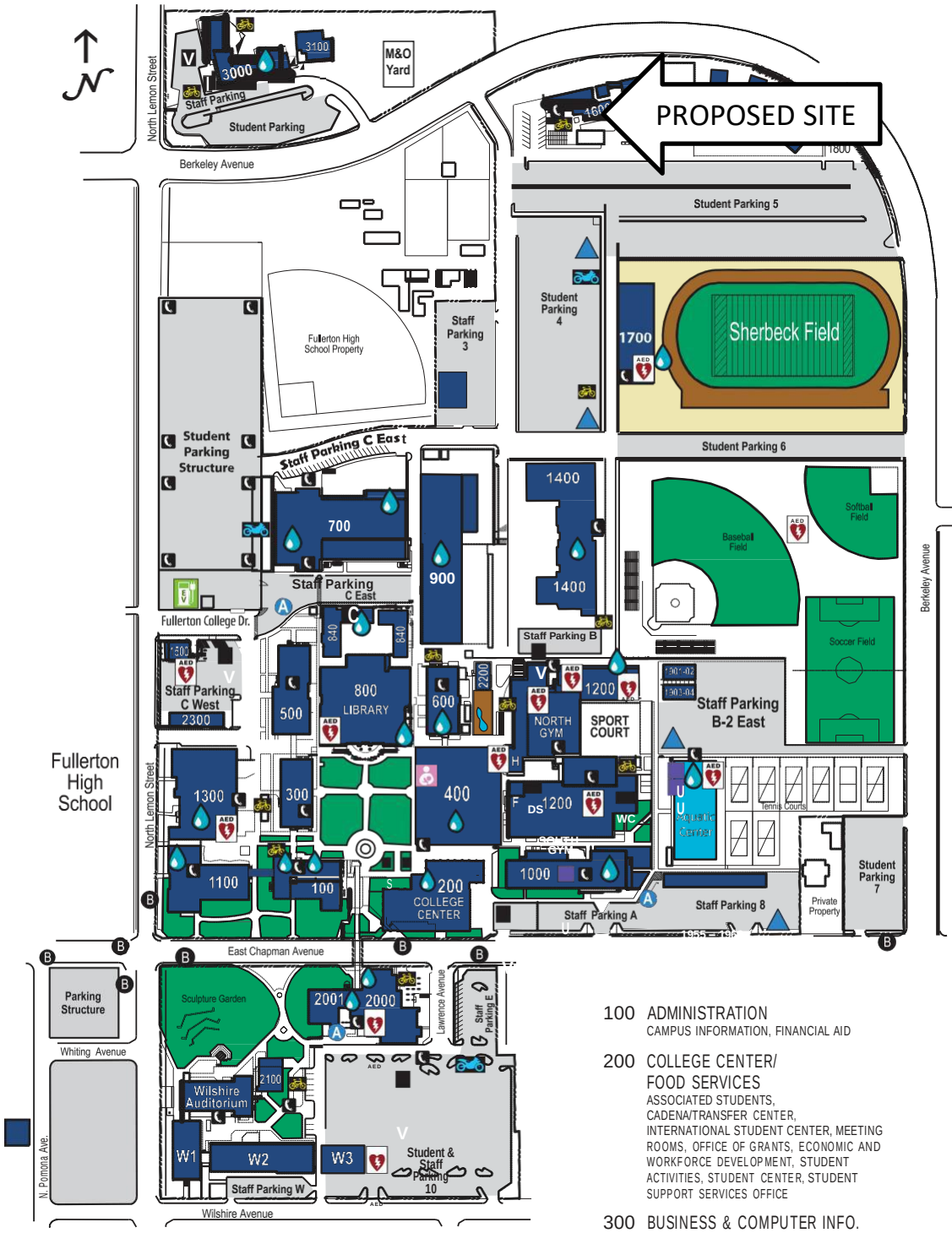
Program/Course/Service Approvals

List all new programs/courses/services to be housed in this project or its secondary effects and give the date of approval. If there are no new programs/courses/services for which approval is required, please so state. This is not required for equipment-only projects.

Name of New Program/Course/Service	Date of Approval
N/A	

Fullerton College

FALL 2019



DIRECTIONS FROM FREEWAYS

TO FULLERTON COLLEGE:

From 57 Fwy: Exit at Chapman Ave., West to Lemon St.

From 91 Fwy: Exit at Lemon St., North to Chapman Ave.

600 NORTH SCIENCE
MATHEMATICS & COMPUTER SCIENCE DIVISION OFFICE

700 TECHNOLOGY & ENGINEERING
TECHNOLOGY & ENGINEERING DIVISION OFFICE

800 LIBRARY-LEARNING RESOURCE CENTER
ACADEMIC SUPPORT CENTER, ADAPTIVE COMPUTER LAB, LIBRARY, MATH LAB, STAFF DEVELOPMENT, STUDY ABROAD

840 DISABILITY SUPPORT SERVICES/ MAILROOM
CLASSIFIED LOUNGE, STINGER'S CAFÉ

900 AUTO/MACHINING/PRINTING

1000 FINE ARTS/ART GALLERY

1100 MUSIC
FINE ARTS DIVISION OFFICE

1200 PHYSICAL EDUCATION
DANCE STUDIO, FACULTY LOUNGE, HEALTH SERVICES, PHYSICAL EDUCATION DIVISION OFFICE, WELLNESS CENTER

1300 THEATRE ARTS
BOX OFFICE, CAMPUS THEATRE

1400 SOCIAL SCIENCES
READING LAB, SOCIAL SCIENCES DIVISION OFFICE

1500 CAMPUS SAFETY

1600 HORTICULTURE CENTER

1700 FIELD HOUSE

1800 CHILD DEVELOPMENT/ TEMPORARY CLASSROOMS
1800 TEMPORARY CLASSROOMS
1820-1830 CHILD DEVELOPMENT

1900 CLASSROOMS & FOOD BANK
1901 – 1904 CLASSROOMS
1955 FOOD BANK
1956 – 1960 CLASSROOMS

2000 STUDENT SERVICES/T.V.
ADMISSIONS & RECORDS, BOOKSTORE, BURSAR, CAREER & LIFE PLANNING CENTER, COUNSELING, DISTANCE EDUCATION, EOPS/CARE

2100 SCULPTURE/3D ARTS

2200 MICRO COMPUTER LAB

100 ADMINISTRATION
CAMPUS INFORMATION, FINANCIAL AID

200 COLLEGE CENTER/ FOOD SERVICES
ASSOCIATED STUDENTS, CADENA/TRANSFER CENTER, INTERNATIONAL STUDENT CENTER, MEETING ROOMS, OFFICE OF GRANTS, ECONOMIC AND WORKFORCE DEVELOPMENT, STUDENT ACTIVITIES, STUDENT CENTER, STUDENT SUPPORT SERVICES OFFICE

300 BUSINESS & COMPUTER INFO.
BUSINESS, CIS, AND ECONOMIC AND WORKFORCE DEVELOPMENT DIVISION OFFICE

400 SOUTH SCIENCE

AUTOMATED EXTERNAL DEFIBRILLATOR

BIKE RACKS

CALWORKS/FOUNDATION
BEN FRANKLIN HOUSE
315 N. POMONA AVENUE

CLASSIFIED LOUNGE

EMERGENCY PHONE

EV CHARGING STATIONS

FAC

ULT

Y

LOU

NGE

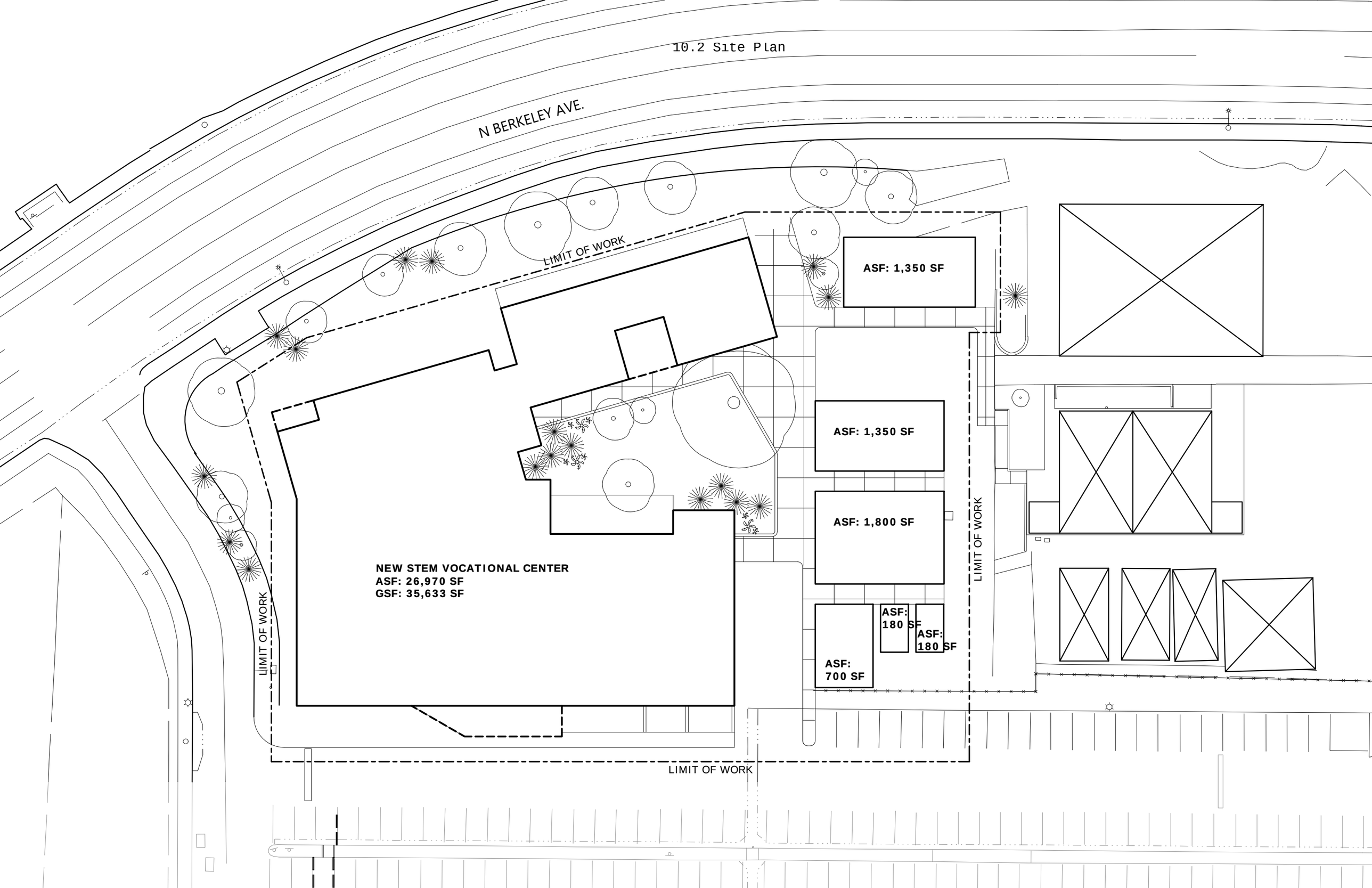
FREE SPEECH LOCATION

HEALTH CENTER HYDRATION STATION LACTATION ROOM MOTORCYCLE PARKING OCTA ACCESS BUS STOPS OCTA BUS STOPS

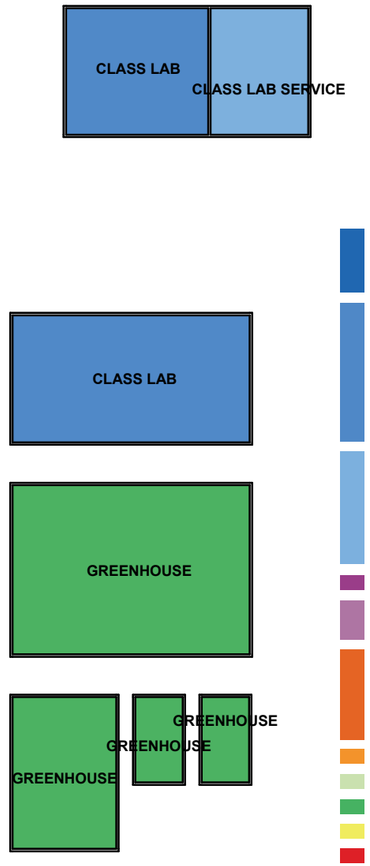
STUDENT DROP-OFF AREA

W1-W2-W3

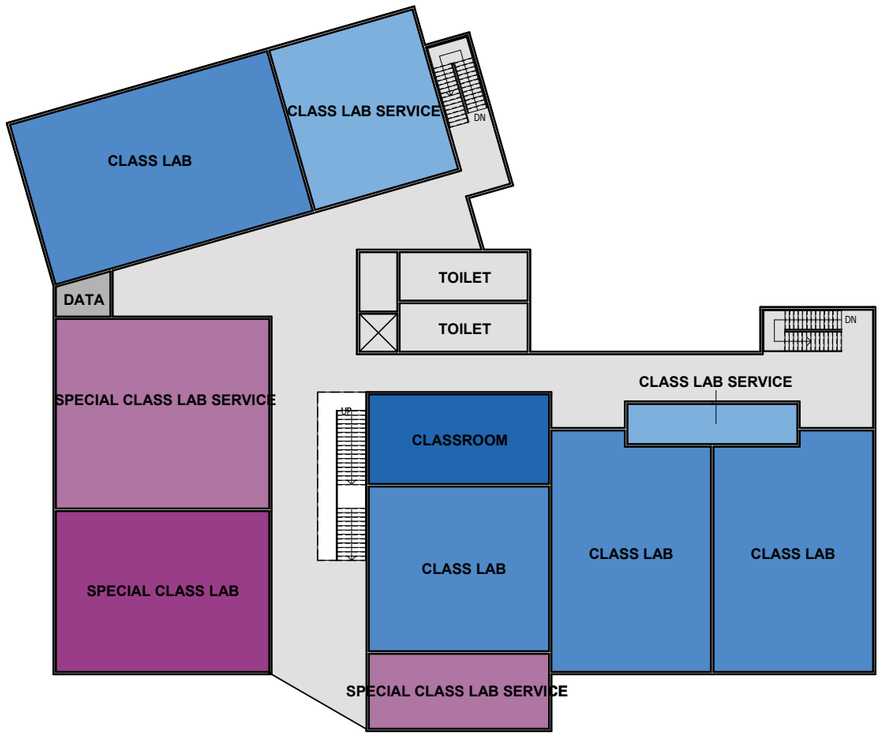
10.2 Site Plan



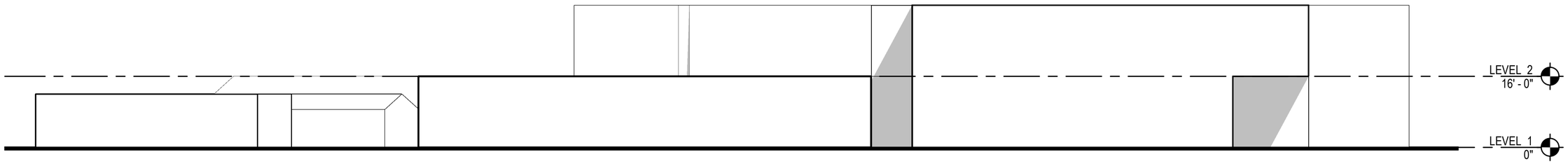
10.3 Floor Plan



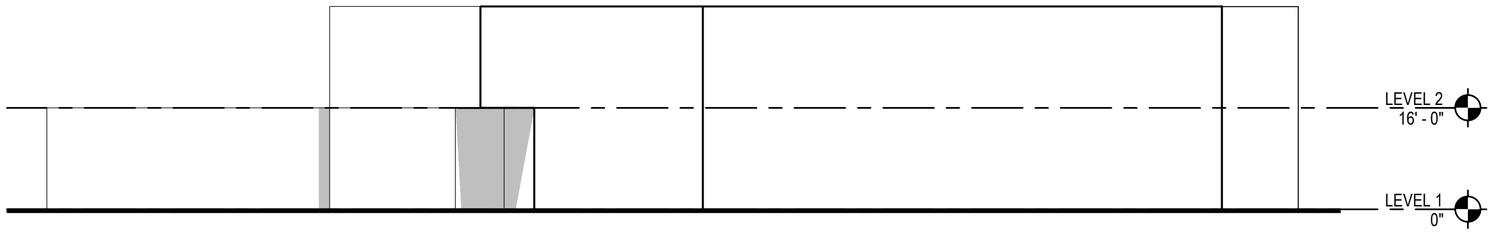
ROOM TYPE	TOP	DESCRIPTION	DEPARTMENT	LEVEL 1	LEVEL 2
110	0410	CLASSROOM	ANATOMY & PHYSIOLOGY		720 SF
110	1306	CLASSROOM	NUTRITION, FOODS, & CULINARY ARTS	1200 SF	
110	1901	CLASSROOM	PHYSICAL SCIENCES, GENERAL	1200 SF	
210	0100	CLASS LAB	AGRICULTURE & NATURAL RESOURCES	800 SF	
210	0109	CLASS LAB	HORTICULTURE	4,560 SF	
210	0403	CLASS LAB	MICROBIOLOGY		1,320 SF
210	0410	CLASS LAB	ANATOMY & PHYSIOLOGY		3,300 SF
210	0430	CLASS LAB	BIOTECHNOLOGY & BIOMEDICAL TECH.		2,000 SF
210	1306	CLASS LAB	NUTRITION, FOODS, & CULINARY ARTS	2,800 SF	
215	0100	CLASS LAB SERVICE	AGRICULTURE & NATURAL RESOURCES	550 SF	
215	0109	CLASS LAB SERVICE	HORTICULTURE	400 SF	
215	0410	CLASS LAB SERVICE	ANATOMY & PHYSIOLOGY		300 SF
215	0430	CLASS LAB SERVICE	BIOTECHNOLOGY & BIOMEDICAL TECH.		1,100 SF
215	1306	CLASS LAB SERVICE	NUTRITION, FOODS, & CULINARY ARTS	350 SF	
220	0430	SPEC. CLASS LAB	BIOTECHNOLOGY & BIOMEDICAL TECH.		1,500 SF
225	0410	SPEC. CLASS LAB SERV.	ANATOMY & PHYSIOLOGY		600 SF
225	0430	SPEC. CLASS LAB SERV.	BIOTECHNOLOGY & BIOMEDICAL TECH.		1,800 SF
310	1306	OFFICE	NUTRITION, FOODS, & CULINARY ARTS	560 SF	
310	0109	OFFICE	HORTICULTURE	420 SF	
310	0410	OFFICE	ANATOMY & PHYSIOLOGY	420 SF	
310	0430	OFFICE	BIOTECHNOLOGY & BIOMEDICAL TECH.	420 SF	
315	0099	OFFICE SERVICE	GENERAL ASSIGNMENT	300 SF	
410	6110	READ/STUDY ROOM	LEARNING CENTER (LRC)	1,250 SF	
580	0109	GREENHOUSE	HORTICULTURE	2,845 SF	
650	0099	LOUNGE	GENERAL ASSIGNMENT	250 SF	
680	0099	MEETING ROOM	GENERAL ASSIGNMENT	550 SF	
710	0000	DATA PROCESSING/ COMPUTER	GENERAL	80 SF	
		TOTAL PER LEVEL		**18,875 SF**	**12,720 SF**
		GRAND TOTAL			**31,595 SF**



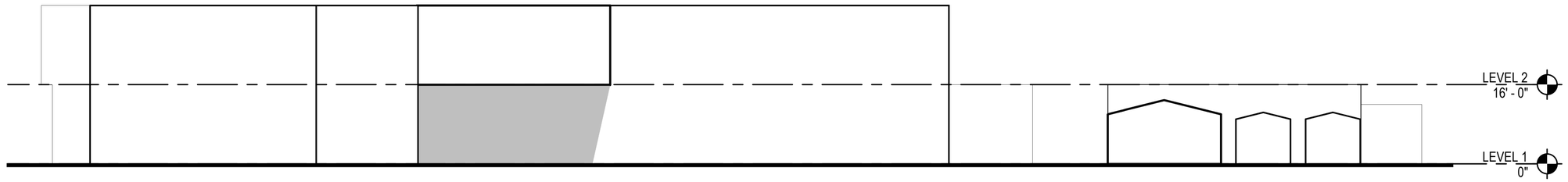
ROOM TYPE	TOP	DESCRIPTION	DEPARTMENT	LEVEL 1	LEVEL 2
110	0410	CLASSROOM	ANATOMY & PHYSIOLOGY		720 SF
110	1306	CLASSROOM	NUTRITION, FOODS, & CULINARY ARTS	1200 SF	
110	1901	CLASSROOM	PHYSICAL SCIENCES, GENERAL	1200 SF	
210	0100	CLASS LAB	AGRICULTURE & NATURAL RESOURCES	800 SF	
210	0109	CLASS LAB	HORTICULTURE	4,560 SF	
210	0403	CLASS LAB	MICROBIOLOGY		1,320 SF
210	0410	CLASS LAB	ANATOMY & PHYSIOLOGY		3,300 SF
210	0430	CLASS LAB	BIOTECHNOLOGY & BIOMEDICAL TECH.		2,000 SF
210	1306	CLASS LAB	NUTRITION, FOODS, & CULINARY ARTS	2,800 SF	
215	0100	CLASS LAB SERVICE	AGRICULTURE & NATURAL RESOURCES	550 SF	
215	0109	CLASS LAB SERVICE	HORTICULTURE	400 SF	
215	0410	CLASS LAB SERVICE	ANATOMY & PHYSIOLOGY		300 SF
215	0430	CLASS LAB SERVICE	BIOTECHNOLOGY & BIOMEDICAL TECH.		1,100 SF
215	1306	CLASS LAB SERVICE	NUTRITION, FOODS, & CULINARY ARTS	350 SF	
220	0430	SPEC. CLASS LAB	BIOTECHNOLOGY & BIOMEDICAL TECH.		1,500 SF
225	0410	SPEC. CLASS LAB SERV.	ANATOMY & PHYSIOLOGY		600 SF
225	0430	SPEC. CLASS LAB SERV.	BIOTECHNOLOGY & BIOMEDICAL TECH.		1,800 SF
310	1306	OFFICE	NUTRITION, FOODS, & CULINARY ARTS	560 SF	
310	0109	OFFICE	HORTICULTURE	420 SF	
310	0410	OFFICE	ANATOMY & PHYSIOLOGY	420 SF	
310	0430	OFFICE	BIOTECHNOLOGY & BIOMEDICAL TECH.	420 SF	
315	0099	OFFICE SERVICE	GENERAL ASSIGNMENT	300 SF	
410	6110	READ/STUDY ROOM	LEARNING CENTER (LRC)	1,250 SF	
580	0109	GREENHOUSE	HORTICULTURE	2,845 SF	
650	0099	LOUNGE	GENERAL ASSIGNMENT	250 SF	
680	0099	MEETING ROOM	GENERAL ASSIGNMENT	550 SF	
710	0000	DATA PROCESSING/ COMPUTER	GENERAL	80 SF	
		TOTAL PER LEVEL		**18,875 SF**	**12,720 SF**
		GRAND TOTAL			**31,595 SF**



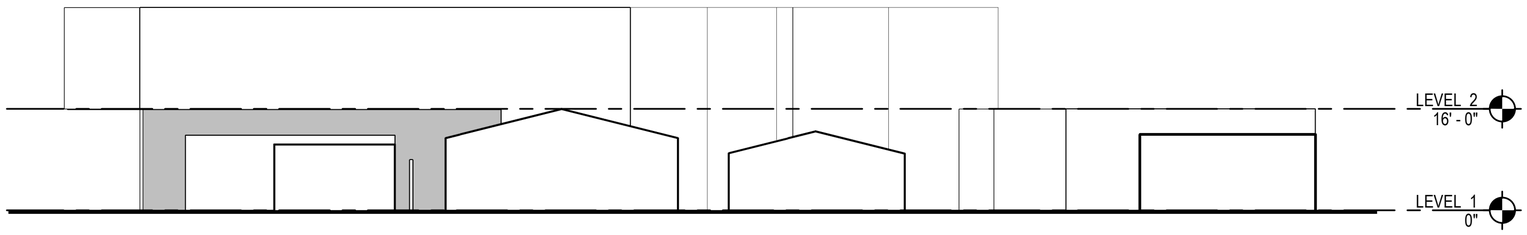
NORTH ELEVATION



WEST ELEVATION



SOUTH ELEVATION



EAST ELEVATION

10.5 Electrical Plans (as needed)

Not Applicable

North Orange County Community College District (860)

Fullerton College (862)

Project: STEM Vocational Center – **EPI :** 3737

Rm Type	Description	TOP Code	Department	ASF	Sec. ASF	Increase In Space	Equip. Cost/ASF	Total Allowable Cost
110	Classroom	0410	Anatomy and Physiology	720	00	720	$17.47	$12,578
110	Classroom	1306	Nutrition, Foods, and Culinary Arts	1,200	00	1,200	$17.47	$20,964
110	Classroom	1901	Physical Sciences, General	1,200	00	1,200	$17.47	$20,964
210	Class Lab	0100	Agriculture and Natural Resources	800	804	-04	$88.82	$0
210	Class Lab	0109	Horticulture	1,340	1,332	08	$88.82	$711
210	Class Lab	0109	Horticulture	1,610	923	687	$20.56	$14,125
210	Class Lab	0109	Horticulture	1,610	886	724	$88.82	$64,306
210	Class Lab	0403	Microbiology	1,320	00	1,320	$88.82	$117,242
210	Class Lab	0410	Anatomy and Physiology	3,300	00	3,300	$88.82	$293,106
210	Class Lab	0430	Biotechnology and Biomedical Technology	2,000	00	2,000	$88.82	$177,640
210	Class Lab	1306	Nutrition, Foods, and Culinary Arts	2,800	00	2,800	$32.29	$90,412
215	Class Lab Service	0100	Agriculture and Natural Resources	550	548	02	$88.82	$178
215	Class Lab Service	0109	Horticulture	400	204	196	$88.82	$17,409
215	Class Lab Service	0410	Anatomy and Physiology	300	00	300	$88.82	$26,646
215	Class Lab Service	0430	Biotechnology and Biomedical Technology	1,100	00	1,100	$88.82	$97,702
215	Class Lab Service	1306	Nutrition, Foods, and Culinary Arts	350	00	350	$32.29	$11,302
220	Spec Class Lab	0430	Biotechnology and Biomedical Technology	1,500	00	1,500	$88.82	$133,230
225	Special Class Lab Service	0410	Anatomy and Physiology	600	00	600	$88.82	$53,292
225	Special Class Lab Service	0430	Biotechnology and Biomedical Technology	1,800	00	1,800	$88.82	$159,876
310	Office	0109	Horticulture	420	446	-26	$27.32	$0
310	Office	0410	Anatomy and Physiology	420	00	420	$27.32	$11,474
310	Office	0430	Biotechnology and Biomedical Technology	420	00	420	$27.32	$11,474
310	Office	1306	Nutrition, Foods, and Culinary Arts	560	00	560	$27.32	$15,299
315	Office Service	0099	General Assignment	300	00	300	$27.32	$8,196
410	Read/Study Room	6110	Learning Center (Learning Resource Center)	1,250	00	1,250	$41.01	$51,263

580	Greenhouse	0109	Horticulture	2,845	2,845	00	$0	$0
650	Lounge	0099	General Assignment	250	00	250	$28.31	$7,078
680	Meeting Room	0099	General Assignment	275	00	275	$28.31	$7,785
680	Meeting Room	0099	General Assignment	275	00	275	$28.31	$7,785
710	Data Processing/Computer	0000	General	80	00	80	$254.03	$20,322
TOTAL		-	-	31,595	7,988	23,607	-	$1,452,359

10.6 Mechanical Plans (as needed)

Not Applicable

12.1 JUSTIFICATION FOR ADDITIONAL COSTS EXCEEDING GUIDELINES

___ Construction (including Group 1 equipment)

___ Equipment (Group 2 and Furniture)

District: North Orange County Community College District

College: Fullerton College

Project: STEM Vocational Center

Cost estimates for determining allowable space were calculated using the State Chancellor's Office guidelines by using the current California Construction Cost Index CCCI 6924. The construction cost presented in this Final Project Proposal are not more than these guidelines.

The cost for Group II equipment was projected per the allowable rates specified by the State Chancellor's Office using Equipment Price Index EPI 3737. North Orange County Community College District will be 100% responsible for all Group II equipment and furniture costs.

13.1 DETAILED EQUIPMENT LIST

DISTRICT: **North Orange County Community College District**

COLLEGE: **Fullerton College**

PROJECT: **STEM Vocational Center**

Item #	Item Name	Units	Cost Per Unit	Total Cost
	Detailed Equipment List will not be required for this project. North Orange County Community College District will be 100% responsible for funds for Group II Equipment and will report all equipment/furniture purchases in Project Quarterly Reports and final costs in the Closeout JCAF32 Report.			