

## Program Review and Analysis

**Comment [rjs1]:** Page: 1  
*NOTE:* These comments have been inserted for your convenience. They need NOT affect the final format of this document and need NOT be removed. If you see the comment numbers and paragraph marks and do NOT wish to see them, simply click on the "Show" button on the "Reviewing" toolbar to toggle them off. The program analysis continues to focus on the quality and success of each college program. The following questions provide the framework for departmental program analysis.

### Part I Outcomes

**1. What are the Student Learning Outcomes (SLOs) and Institutional-Level Outcomes ("Core Four") of the program? List each along with descriptions of the appropriate indicators of program success (i.e., measures of outcomes). Include both quantitative and qualitative measures.**

Outcome(s)	Qualitative Measure(s)	Quantitative Measure(s)
IV. Personal Responsibility and Professional Development B. Social and Physical Wellness • Manage personal health and wellbeing	The data shows an increasing interest in Nutrition. The number of students that enroll continues to grow.	Enrollment continues to grow. Enrollment in 2009-2010 was 1642. The average fill rate was 98% and has continued to grow over the past 3 years.
II. Critical Thinking and Information Competency A. Analysis • Draw logical conclusions.	Students learn to critically analyze nutrition data with a personal diet study.	Success in completing a personal diet study.

**2. The specific SCC Strategic Direction and Goal(s) supported by this program:**

**Comment [rjs2]:** Identify primary direction and goal in the format "D.G". For example, Objective 2 (Improve basic skills attainment) under Goal 1 (Quality Teaching & Learning) should appear as 1.2. Objectives 2 and 3 under the same Goal should appear as 1.2, 1.3.

- 1.1 Create an environment that is conducive to student learning.
- 1.2 Create an environment that supports quality teaching.
- 1.3 Optimize student performance.
- 2.1 Identify and provide appropriate support for underprepared students.

### Part II Analysis

**1. Identify and explain the trends in:**

**Enrollment**— Increase in enrollment from 1598 to 1642 due to increase in one additional section.

**Retention**— Retention has increased to 83% from 78% due in part to more classes offered at the centers.

**Fill rate**—Fill rate remains consistently high due to efficient scheduling.

**Other Factors**— Increased accessibility with more online sections being offered.

**Outcome Data**— The outcomes mentioned above include increased enrollment, increased retention and consistently high fill rates.

**Comment [rjs3]:** Page: 1  
 These could include program completion rate, student success, &c.

**Comment [rjs4]:** Page: 1  
 These are from the outcomes that have been previously identified in Part I.

**2. How do the above trends relate to the factors and outcomes identified during the last review?**

a Enrollment numbers continue to climb. Increasing accessibility by scheduling more sections online, at the centers and at non-traditional times.

**Comment [rjs5]:** Page: 1

The comments should be presented in list format and should correspond to the factors and outcomes as listed in Part I of the LAST program review.

### Part III Conclusions and Recommendations

#### 1. What are the major accomplishments of the program during the past four years?

**Comment [rjs6]:** Page: 1

This is the place to describe the program's successes, using either list or narrative format.

- Nutrition 53 offered as a face-to-face and online class.
- Nutrition 12 offered online.
- More online sections of Nutrition 10.
- Classes offered at Centers each semester.
- Non-traditional scheduling (Saturday, Intersession etc).
- Diet Study booklet developed.

#### 2. Based on the analysis above, are there any changes needed in order to meet program goals or to improve program effectiveness? Explain.

**Comment [rjs7]:** Page: 1

The changes identified in this section should be related to the Educational Master Plan and the College's Strategic Goals & Objectives. Use either list or narrative format.

- Kitchen facility needed to teach basic food preparation.
- Equipment for kitchen facility needed to teach basic food preparation.
- Additional online sections needed. Training of adjunct faculty required for this goal.