

ACADEMIC YEAR 2021-2022 / ANNUAL PROGRAM REVIEW (APR)

Sustainable Food Systems (BS)

This view always presents the most current state of the plan item.

Plan Item was last modified on 10/28/21, 3:18 PM

Your individual permission settings determine what fields and content are visible to you.

Template:

Student Learning Assessment Report (add one "plan item" for each major, degree, and/or certificate offered by dept)

Name of degree/major or credential (example: Psychology BA/BS):

Sustainable Food Systems (BS)

Assessment Cycle State Date:

1/1/2020

Assessment Cycle End Date:

7/1/2022

Progress:

Section In Progress

Providing Department:

Soil & Water Systems-Academic

Responsible Users:

Assessment Report Contact:

Alison Detjens, Jodi Johnson-Maynard

Program Changes in Past Year:

This program was substantially revised to reduce the number of required credits to 120 and allow greater flexibility for students who want to focus on either sustainable food production or other aspects of the food system.

Learning Outcomes are Communicated to All Students in Program (check box if true):

true

Learning Outcomes are Communicated to All Faculty (check box if true):

true

Optional: Framework Alignment:

Import Outcomes Data (from Anthology Outcomes):


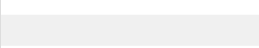
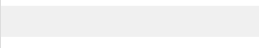

1.

Scientific Thinking

Students can apply scientific principles and systems thinking to the development and management of sustainable agricultural and food systems.

Academic Year 2019-2020: Sustainable Food Systems (B.S.Ag.L.S.)

Term: Spring 2020

Exceeded		50%	1
Met		0%	0
Partially Met		0%	0
Not Met		50%	1

2.

Assess Sustainability

Students demonstrate the ability to assess the sustainability of agricultural and food systems using a systems-based approach applying economic, social and natural-resource related criteria.

Academic Year 2019-2020: Sustainable Food Systems (B.S.Ag.L.S.)

Term: Spring 2020

Exceeded		50%	1
----------	---	-----	---

Met		0%	0
Partially Met		50%	1
Not Met		0%	0

3.

Professionalism

Students understand the roles and responsibilities of food systems professionals in society.

Academic Year 2019-2020: Sustainable Food Systems (B.S.Ag.L.S.)

Term: Spring 2020

Exceeded		100%	1
Met		0%	0
Partially Met		0%	0
Not Met		0%	0

Summary of Student Learning:

The data looked only at direct measures of learning outcomes. All students in this course met the learning outcome for the Farm and Community Group Project. This project required students to assess a need on the UI Organic Farm, formulate possible solutions and work together to come up with a plan for implementation. This assessment is important because it provides students with the opportunity to create new materials based on what they have learning in the course and throughout coursework in their major. One student did not meet the metric for "knowledge skills".

Attached Files

There are no attachments.

Summary of Faculty Discussion:

Faculty discussion was focused on recruiting a greater number of students into this program and reducing the number of required credits to 120.

Attached Files

There are no attachments.

Summary of Changes/Improvements Being Considered:

In the future, adjustments to the timing of due dates will be considered to allow students to have more time to implement changes or upgrades from their projects to the farm. This should improve the performance of students and result in greater learning.

Attached Files

There are no attachments.

Inter-rater Reliability:**Closing the Loop:**

Now that major curriculum changes have been made, we are focusing on streamlining the student experience and making improvements whenever possible. Creating rubrics for each learning outcome assessment is one improvement that will be discussed. Another will be the addition of learning outcomes that depend on more courses and are not entirely focused on students with senior standing.

Attached Files

There are no attachments.

Quality Assessment Feedback:**Attached Files**

[QAR Feedback Report CALS SFS BS 2021-22 \(1\).pdf](#)

Related Items

No connections made

© 2022 Anthology Inc.