Undergraduate Program Assessment

Department of Food Science

Student Learning Objectives

• A strong understanding of the basic sciences including math, chemistry, physics and biology.
• A thorough knowledge of food processing, microbiology and chemistry principles and techniques.
• An appreciation of the need for an integrated, multidisciplinary approach to Food Science.
• Critical thinking skills to solve complex problems in Food Science:
  o The ability to identify and characterize problems in Food Science.
  o The ability to develop rational and systematic approaches to solve problems in Food Science.
  o The skills to identify, collect and analyze relevant data.
  o The competence and confidence to generate conclusions, implement solutions and evaluate new outcomes.
  o Strong verbal and written communication skills.
  o The ability to work independently and in teams.

Assessment tools

• Indirect: in-house developed Junior Year Survey; graduating seniors group and individual exit interviews; feedback from employers; feedback from Departmental Advisory Board.
• Direct: three faculty members evaluate senior capstone course in product development.

Highlighted recent activities

• no information