

Student Learning Outcomes (SLO) for Food Science and Human Nutrition (FSN) graduate programs

Reviewed and Approved by FSN Faculty May 27, 2022

Human Nutrition Certificate (4 courses; none required)

SLO	Courses
Students will be able to apply evidenced-based practice in the nutritional status of individuals or populations.	FSN 501 Advanced Human Nutrition FSN 506 Nutritional Assessment FSN 508 Nutrition and Aging FSN 530 Integrative & Functional Nutrition
Students will be able to critically assess current research in Human Nutrition	FSN 506 Nutritional Assessment FSN 524 Resp. Design, Conduct, & Analysis of Research FSN 530 Integrative & Functional Nutrition FSN 543 Communication in Nutrition and Food Technology
Students will be able to apply nutritional care principles in the adult and older adult life-stages	FSN 506 Nutritional Assessment FSN 508 Nutrition and Aging FSN 530 Integrative & Functional Nutrition

Food Technology Certificate (4 courses, none required)

SLO	Courses
Students will be able to describe chemicals and processes used to extend food quality, nutritive value, and safety.	FSN 502 Food Preservation FSN 538 Fermented Foods & Probiotics FSN 603 Nutrient Changes in the Food System
Students will be able to critically assess current research in food science and food technology.	FSN 524 Resp. Design, Conduct, & Analysis of Research FSN 543 Communication in Nutrition and Food Technology
Students will be able apply principles of food science and technology in the distribution of safe and acceptable food throughout the food system.	FSN 545 Utilization of Aquatic Food Resources FSN 555 Organic and Natural Foods FSN 585 Principles of Sensory Evaluation FSN 586 Sensory and Consumer Science Applications

M.S. in Food Science and Human Nutrition

4 required classes: FSN 501, 502, 524, and 543 (online students); FSN 571 & 671 required for on-campus students.

SLO	Courses
Students will be able to demonstrate effective technical writing skills.	FSN 510 Trace Mineral Nutrition, Metabolism and Clinical Applications FSN 543 Communication in Nutrition and Food Technology FSN 555 Organic and Natural Foods FSN 560 Methods in Community Nutrition FSN 584 Lipids, Diet and Cardiovascular Disease FSN 699 Graduate Thesis
Students will be able to effectively deliver oral presentations to professional and/or lay audiences.	FSN 543 Communication in Nutrition and Food Technology FSN 571 Technical Presentations FSN 671 Advanced Graduate Seminar
Students will be able to critically assess current research in Human Nutrition and Food Science and Technology.	FSN 510 Trace Mineral Nutrition, Metabolism and Clinical Applications FSN 524 Responsible Design, Conduct, & Analysis of Research FSN 543 Communication in Nutrition and Food Technology FSN 555 Organic and Natural Foods FSN 584 Lipids, Diet and Cardiovascular Disease FSN 585 Principles of Sensory Evaluation FSN 699 Graduate Thesis
Students will be able to describe ethical and professional practices in dietetics and the food industry.	FSN 524 Responsible Design, Conduct, & Analysis of Research FSN 530 Integrative & Functional Nutrition FSN 543 Communication in Nutrition and Food Technology FSN 545 Aquatic Food Products

Ph.D. in Food and Nutrition Sciences

SLO	Courses
Students will be able to demonstrate effective technical writing skills.	FSN 510 Trace Mineral Nutrition, Metabolism and Clinical Applications FSN 543 Communication in Nutrition and Food Technology FSN 555 Organic and Natural Foods FSN 560 Methods in Community Nutrition FSN 584 Lipids, Diet and Cardiovascular Disease FSN 699 Graduate Thesis
Students will be able to effectively deliver oral presentations to professional and/or lay audiences.	FSN 524 Responsible Design, Conduct, & Analysis of Research FSN 543 Communication in Nutrition and Food Technology FSN 571 Technical Presentations FSN 671 Advanced Graduate Seminar
Students will be able to critically assess current research in Human Nutrition and Food Science and Technology.	FSN 524 Responsible Design, Conduct, & Analysis of Research FSN 543 Communication in Nutrition and Food Technology FSN 585 Principles of Sensory Evaluation FSN 699 Graduate Thesis
Students will be able to describe ethical and professional practices in dietetics and the food industry.	FSN 524 Responsible Design, Conduct, & Analysis of Research FSN 530 Integrative & Functional Nutrition FSN 543 Communication in Nutrition and Food Technology FSN 545 Aquatic Food Products
Students will develop expertise in an area unrelated to their dissertation research.	Successful completion of an approved skill via courses or pre-approved hands-on experiences.