Streamlining student learning outcome assessment through ePortfolios in Dietetics Program

Monica K. Esquivel PhD RDN – Dietetics Program Director & Assistant Professor & Tina Lau MS – Program Assistant

**Abstract**

B.S. in Dietetics is accredited through the Accreditation Council for Education in Nutrition & Dietetics. Accreditation requires assessment of 22 Core Knowledge Requirements (KRDNs). Program instructors collaborated to streamline student evaluation across courses to establish an electronic professional portfolio system.

---

**Curriculum Mapping**

22 KRDNs across 18 required Bachelor’s in Dietetics courses

**KRDN Consolidation**

Course KRDN groupings to identify 7 courses to include in assessment

**Core Assignment Refine & Design**

Course instructors & program director developed 9 core assignments for assessment

**Rubric Ready**

Existing and new rubrics aligned with KRDNs

**E-Portfolio Introduced**

E-portfolio assignment in capstone course: requires Core Assignment and Rubric

---

**Score Tracking for DPD bLO Assessment Plan 2018**

| Evidence location | KRDNs | Collection Year | Criteria | 1 | 2 | 3 | 4 | 5 | 6 | # of students assessed | Total number of students | % of students placed | Criteria
|-------------------|-------|-----------------|----------|---|---|---|---|---|---|----------------------|-------------------------|----------------------|----------|
| FSIN 410 - Oral case study presentation | 1.1, 1.3, 2.1, 2.2, 2.5 | annual | Char & bet | 20 | 20 | 17 | 17 | 17 | 17 | 6 | 6 | 100.00 | 6
| FSIN 400 - Written case study | 3.1 | annual | Char & bet | 17 | 17 | 19 | 20 | 20 | 20 | 6 | 6 | 100.00 | 6
| FSIN 400 - Exam questions on billing and coding | 4.3 | annual | Char & bet | 18 | 16.5 | 14.5 | 20 | 17 | 17 | 3 | 5 | 60.00 | 6
| FSIN 360 - Dietary analysis section | 1.2, 2.6 | 2015 | Char & bet | 98.2 | 90.4 | 96.5 | 98.2 | 98.9 | 96.3 | 6 | 6 | 100.00 | 6
| FSIN 451 - Policy Brief | 2.3, 2.4, 3.7 | 2019 | Char & bet | na | na | na | na | na | na | na | na | na | 6
| CSHN 409 - Nutrition counseling rubric and skill check list | 2.2, 3.3 | 2019 | Char & bet | na | na | na | na | na | na | na | na | na | 6
| CSHN 3131312 - Exams | 3.4, 4.2, 4.4 | 2019 | Char & bet | na | na | na | na | na | na | na | na | na | 6
| FSIN 311 - Class project minutes develop IMACP | 4.6, 4.6 | 2019 | Char & bet | na | na | na | na | na | na | na | na | na | 6
| FSIN 402 - Final Field Experience Report | 3.8 | 2019 | Char & bet | na | na | na | na | na | na | na | na | na | 6
| FSIN 467 - Short answer exam on nutrigenomics | 3.8 | 2019 | Char & bet | na | na | na | na | na | na | na | na | na | 6

---

**Outcome**

Systematic student outcome assessment process

**Future Directions**

Streamline data aggregation

---

**Dietetics Coursework**

The Dietetic Program in Dietetics (DPD) at the University of Hawai‘i at Mānoa is the only dietetics program offered in the state. The coursework applies knowledge and skills in food science and nutrition for daily living and good health.

FSIN 101: Introduction to Food Preparation & Menu Lecture, discussions, and demonstrations on how food components contribute to the functional, sensory, and safety characteristics of foods and what changes occur in foods due to processing, packaging, and storage. Lab includes experiments emphasizing ingredient.

FSIN 102: The Science of Human Nutrition Integration of natural science concepts based on the study of human nutrition. Emphasis on nutrient requirements of healthy individuals, food sources, and functions of nutrients.