

Student Learning Outcome

CD 102 Nutrition, Health and Safety
State Student Learning Outcome:

Given a list of criteria for state licensing requirements for health and safety identify possible safety issues at a children's education program.

Proposed Types of Assessment to be used:

Evaluate the skills to inspect and later maintain a safe environment for children through in-class or take-home assignments.

Collection and Evaluation Process: Results will be collected from all sections of the course and compiled by faculty to be reviewed during department meeting during Flex Day each semester.

Performance standard	<i>Excellent</i>	<i>Satisfactory</i>	<i>Unsatisfactory</i>
Relevant to the assigned topic	Comprehensive list of criteria and comments listed in each area.	Majority of criteria listed and some comments.	Criteria not utilized and comments are missing or not related to the criteria.
Applies to the guidelines/criteria	Inspection of all areas outdoors, food service, bathrooms, classroom and overall building.	Inspect majority of the required areas.	Inspection of few areas.
Responds to the questions posed	Complete the inspection and provide sufficient evidence in comments for each area.	Completed inspection but minimal support evidence.	Inspection is incomplete and/or without support evidence.