

Annual Goals for Human Environmental Sciences (HES)

2011-2012

Goal 1:	Additional Culinary Faculty
Description:	Create an additional faculty line within the HES department for the hiring of one full-time, tenure-track culinary faculty member
Budget:	75000.00
University Goals Supported:	1,2,5
Strategic Goals Supported:	
Responsibility:	Jane Wilson, Chair
Participation:	HES faculty
Results:	The Search Committee has identified three candidates from a pool of applicants for the position of Chef in the Culinary Arts Concentration. These candidates will be on campus the week of June 11 - 15. Hopefully, the new Chef will be in place for the fall 2012 semester.
Actions/Improvements:	A new chef will improve the quality of the program and help to expand and recruit.
Future Actions/Improvements:	

Goal 2:	Grant Submission
Description:	Research, write, and submit a grant to fund adult education in the areas of school foods, family consumer science education, or HES related areas.
Budget:	0.00
University Goals Supported:	5
Strategic Goals Supported:	
Responsibility:	Jane Wilson, Chair
Participation:	Jill Englett, Instructor
Results:	A grant was submitted to offer nutrition education to area public school teachers. The grant was not awarded for the project.
Actions/Improvements:	Gaining experience in grant writing will improve the changes of

grant awards.

**Future
Actions/Improvements:**

Goal 3:	HES Marketing and Recruitment
Description:	Offer student tutor and school visits for regional Family Consumer Science Programs in an effort to recruit students into the HES Department.
Budget:	3500.00
University Goals Supported:	2,5
Strategic Goals Supported:	
Responsibility:	Jane Wilson, Chair
Participation:	HES faculty
Results:	Permission to improve the entrance area of the department was granted this spring. Improvements will include an awning over the main entrance and banners across the front lawn identifying the concentrations in Human Environmental Sciences. These improvements will help in program marketing and recruitment. The faculty encourages tours of our facilities throughout the year by students in high schools both in and out of our area. The faculty has hosted several community events which help to raise awareness of the department. Faculty have visited area schools with Family and Consumer Sciences programs in an effort to support the high school programs and recruit students.
Actions/Improvements:	The improvements to the front of the department will take place summer 2012. The department continues to host tours.
Future Actions/Improvements:	

Long-Term Goals for Human Environmental Sciences (HES)

2011-2012

Title:	ID Accreditation
Description:	Continue to work on accreditation process by the Council of Interior Design Accreditation and the National Kitchen and Bath Association.
Budget:	30999
University Goals:	1,2,5
Accomplished:	A consultant was hired in summer 2011 to assist in the accreditation process. A timeline was development and work toward the visit of the accreditation team of the National Kitchen and Bath Association (NKBA) in fall 2011. Accreditation by NKBA was granted. The timeline established by the HES faculty and the consultant is being followed. Curricular changes have been made and data collected in anticipation of application for accreditation by the Council of Interior Design Accreditation.
Spent:	\$4.00

Title:	Student Assessment
Description:	Student Portfolio's will be assigned in HES 100 and evaluated in HES 400.
Budget:	0
University Goals:	1,3
Accomplished:	In the fall semester, 29 seniors presented their portfolios to a panel of Departmental faculty. 96% of the students scored 84% or higher on their portfolio projects. This is a major assessment tool for the Department of Human Environmental Sciences.
Spent:	\$0.00

Title:	Update Curriculum
Description:	The department will update curriculum as needed in order to meet student and industry demands.

Budget: 0

University 1,2,5

Goals:

Accomplished: There were major curricular changes in the area of Foods and Nutrition. Two concentrations and two minors were added: A concentration in Food Service Management, a concentration in Therapeutic Nutrition, a minor in food service management and a minor in Therapeutic Nutrition. Other changes were proposed in the area of Family and Consumer Education and a new minor in Child Development. These changes will be on the agenda for the June meeting of the University Curriculum Committee.

Spent: \$0.00

Student Learning Outcomes for Human Environmental Sciences (HES)

2011-2012

Outcome 1:	Technology
Description:	Students will have a knowledge of technology tools, technology information, and technological advancements in the areas of interior design; merchandising; foods, nutrition, and culinary arts; and early childhood.
Budget:	\$0.00
Core Competencies Supported:	1,2,3,4,5
Assessed How Often:	Every year
Assessed this Year?	Yes
Responsibility:	Dwight Bunn, Associate Professor
Participation:	HES faculty
Direct Assessments	
	senior portfolio
Indirect Assessments	
	self evaluation as part of internship assessment
	as part of the internship assessment
Results:	See student assessment for portfolio and internships.
Curriculum Actions/Improvements:	Curriculum changes made by the department we in response to current literature in the fields as well as student recommendations during the senior portfolio presentations.
Other	More summer classes are being offered. HES faculty will continue

Actions/Improvements: to put class on line as requested by students. Improvements to the facilities are made based on student input.

Future Actions:

Outcome 2: Family

Description: Students will have knowledge of the strategies for intergenerational living in the home, school, workplace and other environmental settings.

Budget: \$0.00

Core Competencies Supported: 1,2,4,5

Assessed How Often: Every year

Assessed this Year? Yes

Responsibility: Jane

Participation:

Direct Assessments

exit exam

Indirect Assessments

Results: 100% of seniors scored 80% or better on the family portion of the exit exam. Seniors scored 84% or above on portfolio review.

Curriculum Actions/Improvements: None

Other Actions/Improvements: None

Future Actions: None

Outcome 3: Textiles

Description: Students will have a basic knowledge of components of textiles and demonstrate this knowledge through the selection of functional and aesthetically pleasing textiles for use in interiors, clothing, and food service.

Budget: \$0.00

Core Competencies Supported: 2,3,4,5

Assessed How Often: Every year

Assessed this Year? Yes

Responsibility: Jane Wilson, Chair

Participation: HES faculty

Direct Assessments

exit exam

senior portfolio

Indirect Assessments

Results: 96% of seniors score 80 or above on textiles portion of exit exam.
100% of seniors scored 84% or above on the senior portfolio.

Curriculum Actions/Improvements: None

Other Actions/Improvements: None

Future Actions: None

Outcome 4: Elements and Principles of Design

Description: Students will have the knowledge of elements and principles of design and demonstrate this understanding in design for functional and aesthetically pleasing interiors, clothing, and food presentation.

Budget: \$0.00
Core Competencies Supported: 2,3,4,5
Assessed How Often: Every year
Assessed this Year? Yes
Responsibility: Dwight Bunn, Associate Professor
Participation: HES faculty
Direct Assessments

exit exam

senior portfolio

Indirect Assessments

as part of the internship assessment

Results: 96% of seniors scored 80/100 or above on the Interior Design section of the senior exit exam. 96% of seniors scored 85% or above on their internships. 96% of seniors scored 84% or above on their portfolios.

Curriculum Actions/Improvements: None

Other Actions/Improvements: None

Future Actions: None

Outcome 5: Food and Nutrition

Description: Students will have the knowledge of basic dietary guidelines for healthy eating and demonstrate the ability to utilize those guidelines when assessing and planning dietary intake for themselves and others.

Budget: \$0.00

Core Competencies Supported: 2,3,4,5

Assessed How Often: Every year

Assessed this Year? Yes

Responsibility: Jill Englett, Instructor

Participation: HES faculty

Direct Assessments

exit exam

senior portfolio

Indirect Assessments

as part of the internship

Results: 100% of seniors scored 80% or above on the Food portion of the exit exam. 96% of seniors scored 84% or above on the senior portfolio. 96% of seniors scored 85% or above on their internships.

Curriculum Actions/Improvements: The foods and nutrition curriculum was completely changed with the creation of two concentrations: A concentration in Therapeutic Nutrition and a Concentration in Food Service Management. Two new minors were created in this area: Minor in Food Service Management and a minor in Therapeutic Nutrition.

Other Actions/Improvements: An adjunct professor was hired to teach in the two new concentrations.

Future Actions: none