

# Santa Rosa Junior College

## Program Resource Planning Process

### *Food and Nutrition 2021*

#### 1.1a Mission

**Mission of Foods and Nutrition Program:** To provide students with a general education in nutrition to gain practical and science-based knowledge about the relationship between food and health for preparation for college or university transfer, entrance into profession program in health sciences (including Dietetics), and personal knowledge.

#### 1.1b Mission Alignment

SRJC passionately cultivates learning through the creative, intellectual, physical, social, emotional, aesthetic and ethical development of our diverse community.

We focus on student learning by preparing students for transfer; by providing responsive career and technical education; and by improving students' foundational skills.

We provide a comprehensive range of student development programs and services that support student success and enrich student lives.

We support the economic vitality, social equity and environmental stewardship of our region.

We promote personal and professional growth and cultivate joy at work and in lifelong learning.

We foster critical and reflective civic engagement and thoughtful participation in diverse local and global communities.

We regularly assess, self-reflect, adapt, and continuously improve.

Support Student Success

## 1.1c Description

The Foods and Nutrition Program provides nutrition and food science courses to fulfill both general education and allied health prerequisite needs. In addition, we have a major in Nutrition & Dietetics that provides transfer requirements to 4-year institutions with clinical dietetic degrees preparing individual for a career as a Registered Dietitian Nutritionist (RDN). Our core courses are FDNT 10 Elementary Nutrition, a general education course, and FDNT 62 Nutrition and Diet Therapy which has been a prerequisite for the Associates Nursing Degree. In addition we have courses in nutrition and physical fitness, introduction to the profession of nutrition, and principles of foods (food science).

We offer courses at both the Santa Rosa and Petaluma campuses. In addition, our course FDNT 10 is required by the Fitness, Nutrition and Health certificate.

## 1.1d Hours of Office Operation and Service by Location

The **Foods and Nutrition program** is located in the Plover Temporary however there is no administrative assistant support for the program at the Plover Temporary. For administrative and program questions students and the public should contact the **Health Sciences Department Office**, Room 4062, William B. Race Building, Santa Rosa Campus

Telephone: (707) 527-4272

Fax: (707) 527-4426

Hours: 8:00 am - 5:00 pm

## 1.2 Program/Unit Context and Environmental Scan

—

### 2.1a Budget Needs

The **Foods and Nutrition Program** was reassigned to the Health Sciences Department in July 2016. Since the Health Sciences Department works as one large department with the Dean acting as department chair, the Foods and Nutrition program is now managed by a Program Coordinator who oversees the academic scheduling, budget and personnel needs of the program under the purview of the Dean. The Program Coordinator has been allotted 28% release time for these duties.

The major resources needed by the FDNT program fall into the following areas:

**1.) Program outreach:** As a new program within the Health Sciences department the FDNT program is in need of new outreach materials indicating the new affiliation with Health Sciences, as well as, promotion of the program overall various events. Critical needs include banners, sandwich-board signs, table covers, print materials, name badges for faculty, etc. Estimated need: \$3000

**2.) Faculty support:** Faculty within the program are required to complete continuing education to maintain registration with the Academy of Nutrition and Dietetics (AND). Since one of the FDNT program's goals is to provide undergraduate training for dietetic students planning to pursue careers through the AND it is critical that faculty maintain their continuing education requirements that AND mandates. In addition, maintaining ServSafe licensing, a required certificate for the food service industry, is needed by faculty teaching in the food service area. This training and licensing renewal cost a minimum of \$300 per instructor.

Estimated need for all faculty: \$3300

Food and Nutrition - FY 2019-20

### 2.1 Fiscal Year Expenditures

## Santa Rosa Campus

Expenditure Category	Unrestricted Funds	Change from 2018-19	Restricted Funds	Change from 2018-19	Total	Change from 2018-19
Faculty payroll	\$83,017.73	-55.08%	\$0.00	0.00%	\$83,017.73	-55.08%
Adjunct payroll	\$91,786.20	36.11%	\$0.00	0.00%	\$91,786.20	36.11%
Classified payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
STNC payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Student payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Management payroll (and Dept Chairs)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Benefits (3000's)	\$47,924.83	-33.82%	\$0.00	0.00%	\$47,924.83	-33.82%
Supplies (4000's)	\$1,358.35	-75.96%	\$0.00	0.00%	\$1,358.35	-75.96%
Services (5000's)	\$0.00	-100.00%	\$0.00	0.00%	\$0.00	-100.00%
Equipment (6000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
<b>Total Expenditures</b>	<b>\$224,087.11</b>	<b>-32.18%</b>	<b>\$0.00</b>	<b>0.00%</b>	<b>\$224,087.11</b>	<b>-32.18%</b>

## Petaluma Campus (Includes Rohnert Park and Sonoma)

Expenditure Category	Unrestricted Funds	Change from 2018-19	Restricted Funds	Change from 2018-19	Total	Change from 2018-19
Faculty payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Adjunct payroll	\$9,053.65	-52.79%	\$0.00	0.00%	\$9,053.65	-52.79%
Classified payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
STNC payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Student payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Management payroll (and Dept Chairs)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Benefits (3000's)	\$1,512.44	41.13%	\$0.00	0.00%	\$1,512.44	41.13%
Supplies (4000's)	\$98.26	-67.36%	\$0.00	0.00%	\$98.26	-67.36%
Services (5000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Equipment (6000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
<b>Total Expenditures</b>	<b>\$10,664.35</b>	<b>-48.11%</b>	<b>\$0.00</b>	<b>0.00%</b>	<b>\$10,664.35</b>	<b>-48.11%</b>

## Other Locations (Includes the PSTC, Windsor, and other locations)

Expenditure Category	Unrestricted Funds	Change from 2018-19	Restricted Funds	Change from 2018-19	Total	Change from 2018-19
Faculty payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Adjunct payroll	\$133,988.46	9.62%	\$0.00	0.00%	\$133,988.46	9.62%
Classified payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
STNC payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Student payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Management payroll (and Dept Chairs)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Benefits (3000's)	\$15,053.98	19.21%	\$0.00	0.00%	\$15,053.98	19.21%
Supplies (4000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Services (5000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Equipment (6000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
<b>Total Expenditures</b>	<b>\$149,042.44</b>	<b>10.52%</b>	<b>\$0.00</b>	<b>0.00%</b>	<b>\$149,042.44</b>	<b>10.52%</b>

## Expenditure Totals

Expenditure Category	Amount	Change from 2018-19	District Total	% of District Total
Total Expenditures	\$383,793.90	-21.00%	\$153,674,065.73	0.25%
Total Faculty Payroll	\$317,846.04	-19.26%	\$49,910,820.26	0.64%
Total Classified Payroll	\$0.00	0.00%	\$22,755,404.45	0.00%
Total Management Payroll	\$0.00	0.00%	\$10,011,188.67	0.00%
Total Salary/Benefits Costs	\$382,337.29	-20.31%	\$109,759,005.10	0.35%
Total Non-Personnel Costs	\$1,456.61	-75.90%	\$14,465,624.56	0.01%

## 2.1b Budget Requests

Rank	Location	SP	M	Amount	Brief Rationale
0001	ALL	08	07	\$3,500.00	Program outreach materials including: banners, signage, table covering, paper work.
0002	ALL	08	04	\$3,300.00	Staff continuing education and licensing.

## 2.2a Current Classified Positions

Position	Hr/Wk	Mo/Yr	Job Duties
----------	-------	-------	------------

## 2.2b Current Management/Confidential Positions

Position	Hr/Wk	Mo/Yr	Job Duties
----------	-------	-------	------------

## 2.2c Current STNC/Student Worker Positions

Position	Hr/Wk	Mo/Yr	Job Duties
----------	-------	-------	------------

## 2.2d Adequacy and Effectiveness of Staffing

The **FDNT program** currently has 2 contract faculty and 13 adjunct faculty. We reviewed adjunct applications and conducted screening/interviews in April 2018. At this time there is not a need for additional hiring.

Food and Nutrition - FY 2019-20

## 2.2 Fiscal Year Employee Data and Calculations

## Employee Head Counts

Employee Category	Count	Change from 2018-19	District Total	% of District Total
Contract Faculty	2	-33.33%	0	0.00%
Adjunct Faculty	13	8.33%	0	0.00%
Classified Staff	0	0.00%	0	0.00%
STNC Workers	0	0.00%	0	0.00%
Student Workers	0	0.00%	0	0.00%
Mgmt/Admin/Dept Chair	0	0.00%	0	0.00%

## Employee FTE Totals

FTE Category	FTE	Change from 2018-19	District Total	% of District Total
FTE-F - Faculty	4.7174	-36.26%	0.0000	0.00%
FTE-CF - Contract Faculty	2.0000	-27.27%	0.0000	0.00%
FTE-AF - Adjunct Faculty	2.7174	-41.58%	0.0000	0.00%
FTE-C - Classified	0.0000	0.00%	0.0000	0.00%
FTE-ST - STNC	0.0000	0.00%	0.0000	0.00%
FTE-SS - Support Staff	0.0000	0.00%	0.0000	0.00%
FTE-SW - Student Workers	0.0000	0.00%	0.0000	0.00%
FTE-M - Management	0.0000	0.00%	0.0000	0.00%
FTE-DC - Department Chairs	0.0000	0.00%	0.0000	0.00%

## Student Data

Data Element	Value	Change from 2018-19	District Total	% of District Total
FTES-CR - Credit	88.8322	-42.76%	0.0000	0.00%
FTES-NC - Non-Credit	0.0000	0.00%	0.0000	0.00%
FTES - combined	88.8322	-42.76%	0.0000	0.00%
Students Enrolled/Served	0	-100.00%	0	0.00%

## Calculations

Data Element	Value	Change from 2018-19	District Total	% of District Total
FTE-S : FTE-F	18.8307	-10.20%	0.0000	0.00%
FTE-AF : FTE-CF	1.3587	-19.67%	0.0000	0.00%
FTE-F : FTE-SS	0.0000	0.00%	0.0000	0.00%
FTE-F : FTE-M	0.0000	0.00%	0.0000	0.00%
FTE-SS : FTE-M	0.0000	0.00%	0.0000	0.00%
FTE-ST : FTE-C	0.0000	0.00%	0.0000	0.00%
Average Faculty Salary per FTE-F	\$67,377.26	26.68%	\$0.00	0.00%
Average Classified Salary per FTE-C	\$0.00	0.00%	\$0.00	0.00%
Average Management Salary per FTE-M	\$0.00	0.00%	\$0.00	0.00%
Salary/Benefit costs as a % of total budget	99.62%	0.88%	71.42%	139.48%
Non-Personnel \$ as a % of total budget	0.38%	-69.49%	9.41%	4.03%
Restricted Funds as a % of total budget	0.00%	0.00%	19.16%	0.00%
Total Unit Cost per FTE-F	\$81,356.94	23.95%	\$0.00	0.00%
Total Unit Cost per FTE-C	\$0.00	0.00%	\$0.00	0.00%
Total Unit Cost per FTE-M	\$0.00	0.00%	\$0.00	0.00%
Total Unit Cost per FTE-S	\$4,320.44	38.03%	\$0.00	0.00%
Total Unit Cost per student served/enrolled	\$0.00	-100.00%	\$0.00	0.00%

### 2.2a Classified Positions Employees paid from a Classified OBJECT code

Name Last	First	Position	Hours	FTE
<< No Employees >>				

### 2.2b Management/Confidential Positions Employees paid from a Management/Confidential OBJECT code

Name Last	First	Position	Hours	FTE
<< No Employees >>				

### 2.2c STNC Workers Employees paid from an STNC OBJECT code

Name Last	First	Position	Hours	FTE
<< No Employees >>				

**2.2d Student Employees** Employees paid from a Student Employee OBJECT code

Name Last	First	Position	Hours	FTE
<< No Employees >>				

## 2.2e Classified, STNC, Management Staffing Requests

Rank	Location	SP	M	Current Title	Proposed Title	Type
------	----------	----	---	---------------	----------------	------

## 2.3a Current Contract Faculty Positions

Position	Description
FDNT Program Coordinator	29% program coordination
FDNT, generalists	1.8 FTEF



**2.3b Full-Time and Part-Time Ratios**

<b>Discipline</b>	<b>FTEF Reg</b>	<b>% Reg Load</b>	<b>FTEF Adj</b>	<b>% Adj Load</b>	<b>Description</b>
FDNT	2.9100	35.0000	5.3600	65.0000	

## 2.3c Faculty Within Retirement Range

## 2.3d Analysis of Faculty Staffing Needs and Rationale to Support Requests

### 2.3a Contract Faculty Positions Employees paid from a Contract Faculty OBJECT code

<b>Name Last</b>	<b>First</b>	<b>Position</b>	<b>Hours</b>	<b>HR FTE</b>	<b>DM FTE</b>
Harrison	Jill	Faculty	0.00	1.0000	0.0000
Sakanashi	Tammy	Faculty	0.00	1.0000	0.0000
<b>Totals</b>			<b>0.00</b>	<b>2.0000</b>	<b>0.0000</b>

### 2.3b Adjunct Faculty Positions Employees paid from an Adjunct Faculty OBJECT code

<b>Name Last</b>	<b>First</b>	<b>Position</b>	<b>Hours</b>	<b>FTE</b>
Berry	Gina		54.00	0.0000
Clark	Kathryn		256.50	0.3029
Giammattei	Joyce		256.50	0.3029
Gilardi	Heather		151.50	0.1000
Haluska	Heather		133.98	0.1660
Harrison	Jill		64.92	0.5029
Hayden-Malloy	Leslie		102.00	0.2000
Larson	Melanie		18.00	0.0000
Lee	Jill		134.00	0.1000
Morris	Mari		249.00	0.3029
Saffold	Hannah		243.00	0.3029
Smith	Sierra		51.00	0.0000
Tarver	Jill		91.17	0.4371
<b>Totals</b>			<b>1805.57</b>	<b>2.7174</b>



## 2.3e Faculty Staffing Requests

Rank	Location	SP	M	Discipline	SLO Assessment Rationale
------	----------	----	---	------------	--------------------------

## 2.4b Rationale for Instructional and Non-Instructional Equipment, Technology, and Software

**Instructional Equipment/Technology Rationale:** The Plover temporary classroom has the basic hardware for presentations (e.g. computer, projector and 2 screens/monitors) however it is missing a document camera, remote control for the computer, the software to control room media, and clickers or audience response system for interactive learning activities. Faculty have requested all of these items in order to more effectively present their lectures. The document camera is needed for displaying assignments or examples of forms that need to be shown to the entire class but are not needed in hard copy. The remote control is critical to allow instructors to be able to move about the classroom and present their lecture. And the software to control the room media is needed in order to control the media going to the screen, this will be critical when a document camera is installed but is also needed so that instructors can control the screen view from the computer. Currently if instructors want to black out the screen while working on the presentation computer to edit presentation, they need to manually turn off the screens and then manually power up the screens again once they have made their changes to the presentation. Finally, we would like to have a set of "clickers" to set up an audience response system that can be used to provide students a more interactive learning experience.

**Non-instruction Equipment/Technology Rationale:** The adjunct office in the Plover temporary is used by adjuncts for both their office hours and their preparation for class presentations. There is one computer that is used by all the adjuncts for accessing their faculty portal, email, CANVAS, as well as, working on their PowerPoint presentations. This computer was

purchased in December 2010 and runs very poorly. We would like to provide adjuncts with a more updated system to help them serve students more effectively.

### 2.4c Instructional Equipment Requests

Rank	Location	SP	M	Item Description	Qty	Cost Each	Total Cost	Requestor	Room/Space	Contact
------	----------	----	---	------------------	-----	-----------	------------	-----------	------------	---------

### 2.4d Non-Instructional Equipment and Technology Requests

Rank	Location	SP	M	Item Description	Qty	Cost Each	Total Cost	Requestor	Room/Space	Contact
------	----------	----	---	------------------	-----	-----------	------------	-----------	------------	---------

### 2.4f Instructional/Non-Instructional Software Requests

Rank	Location	SP	M	Item Description	Qty	Cost Each	Total Cost	Requestor	Room/Space	Contact
0000	ALL	01	01	Clickers	45	\$50.00	\$2,250.00	Tammy Sakanashi		Tammy Sakanashi

## 2.5a Minor Facilities Requests

Rank	Location	SP	M	Time Frame	Building	Room Number	Est. Cost	Description
------	----------	----	---	------------	----------	-------------	-----------	-------------

## 2.5b Analysis of Existing Facilities

- The **Foods and Nutrition** program moved into the Race Building Room 4079 and will hold some classes there and some in other rooms around campus.

### **3.1 Develop Financial Resources**

–

### **3.2 Serve our Diverse Communities**

–

### **3.3 Cultivate a Healthy Organization**

–

### **3.4 Safety and Emergency Preparedness**

–

### **3.5 Establish a Culture of Sustainability**

–

### **4.1a Course Student Learning Outcomes Assessment**

A group assessment that involved 8 different faculty members, was completed for one SLO of FDNT 10 and one SLO of FDNT 62. Additional assessments were subsequently completed by individual or small groups of faculty over the last year resulting in 100% of the SLOs being assessed at least once for each of these courses. Results of these assessments combined with input from various faculty resulted in completion of a course review and update for FDNT 10, Elementary Nutrition during Spring, 2014.

FDNT 75, Principles of Food, has had ongoing SLO assessments and all SLO were assessed in the Spring 2017.

Currently 100% of FDNT courses have had one or more course level SLO assessment completed and posted to Sharepoint. Results of these assessments are being used to improve effectiveness in the classroom.

**FDNT Program 6-year Cycle SLO Assessment Plan: 1304**



Course	SLO#	Participating Faculty	Semester initiated or to be initiated	Semester Completed	Comments	Year of Next Assessment
FDNT 10 Elementary Nutrition	#1 #2,#3	All/O'Donnell All/O'Donnell	S2012 S2014	S2012 S2014	SLO met SLO met	S2018 S2020
FDNT 57 Child Nutrition*	N/A				Course not currently being taught	
FDNT 60 Nutrition & Physical Fitness	#1 #2	J Tarver J Tarver	S2013 S2015	S2013		S2016 S2015
FDNT 61 Nutrition Issues	#3 #1,#2	T Sakanashi T Sakanashi	S2013 S2015	S2013 Not taught	SLO met by 89%. Course is currently not being taught	S2019
FDNT 86 Cultural Foods	N/A				Course currently not taught	
FDNT 162 Diet Therapy for Healthcare	#2,#3 #1	K Ferraro H Haluska	S2013 F2014	S2013	SLOs met	F2019
FDNT 359 Weight Control	N/A				Course currently not taught	

## 4.1b Program Student Learning Outcomes Assessment

### The FDNT Program Student Learning Outcomes

Upon successful completion of this major, the student will be able to:

1. Identify the role of nutrients and healthy food preparations for optimal health and well-being;
2. select appropriate foods for a healthy diet and disease risk reduction;
3. clearly communicate nutrition concepts in oral and written formats;
4. use critical thinking to analyze and interpret information from various media sources and draw scientifically-based conclusions; and
5. transfer to a four-year program in Nutrition, Dietetics, and/or Food Science

### 4.1c Student Learning Outcomes Reporting

Type	Name	Student Assessment Implemented	Assessment Results Analyzed	Change Implemented
------	------	--------------------------------	-----------------------------	--------------------

### 4.2a Key Courses or Services that address Institutional Outcomes

Course/Service	1a	1b	1c	2a	2b	2c	2d	3a	3b	4a	4b	5	6a	6b	6c	7
FDNT 10 Elementary Nutrition																
FDNT 62 Nutrition and Diet Therapy																
FDNT 70 Introduction to the Profession																
FDNT 75 Principles of food																

### 4.2b Narrative (Optional)

—

## 5.0 Performance Measures

—

### 5.1 Effective Class Schedule: Course Offerings, Times, Locations, and Delivery Modes (annual)

Food and Nutrition - FY 2017-18 (plus current FY Summer and Fall)

**5.1 Student Headcounts** The number of students enrolled in each Discipline at first census (duplicated headcount).

#### Santa Rosa Campus

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	191	620	590	185	606	564	203	686	622	263	631	

#### Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	0	160	155	0	160	100	12	120	90	20	95	

#### Other Locations (Includes the PSTC, Windsor, and other locations)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	0	0	0	0	0	21	0	0	0	0	0	

#### ALL Locations (Combined totals from ALL locations in the District)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	191	780	745	185	766	685	215	806	712	283	726	

## 5.2a Enrollment Efficiency

### Food and Nutrition - FY 2017-18 (plus current FY Summer and Fall)

**5.2a Enrollment Efficiency** The percentage of seats filled in each Discipline at first census based on class limit (not room size).

#### Santa Rosa Campus

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	91.0%	103.1%	93.6%	88.1%	99.2%	93.5%	96.7%	99.0%	89.6%	109.6%	96.3%	

#### Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	0.0%	88.9%	79.5%	0.0%	88.9%	80.0%	34.3%	70.6%	72.0%	57.1%	70.4%	

#### Other Locations (Includes the PSTC, Windsor, and other locations)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	0.0%	0.0%	0.0%	0.0%	0.0%	70.0%	0.0%	0.0%	0.0%	0.0%	0.0%	

#### ALL Locations (Combined totals from ALL locations in the District)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	91.0%	99.7%	90.2%	88.1%	96.8%	90.3%	87.8%	93.2%	86.9%	102.9%	91.7%	

## 5.2b Average Class Size

**5.2b Average Class Size** The average class size in each Discipline at first census (excludes cancelled classes).

### Santa Rosa Campus

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	27.3	29.9	27.2	26.4	29.3	27.4	29.0	30.1	26.3	32.9	28.0	

### Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	0.0	26.7	25.8	0.0	26.7	25.0	12.0	24.0	22.5	20.0	23.8	

### Other Locations (Includes the PSTC, Windsor, and other locations)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	0.0	0.0	0.0	0.0	0.0	21.0	0.0	0.0	0.0	0.0	0.0	

### ALL Locations (Combined totals from ALL locations in the District)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	27.3	29.2	26.9	26.4	28.7	26.7	26.9	29.0	25.7	31.4	27.3	

## 5.3 Instructional Productivity

### Food and Nutrition - FY 2017-18 (plus current FY Summer and Fall)

**5.3 Instructional Productivity** The ratio of Full-Time Equivalent Students (FTES) to Full-Time Equivalent Faculty (FTEF) in each Discipline at first census.

#### Santa Rosa Campus

Foods and Nutrition		X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
	<b>FTES</b>	17.96	59.06	57.11	17.37	56.64	55.68	19.16	63.83	59.19	24.94	59.35	
	<b>FTEF</b>	1.42	3.67	3.80	1.37	3.67	3.74	1.37	4.33	4.47	1.57	3.93	
	<b>Ratio</b>	<b>12.67</b>	<b>16.11</b>	<b>15.04</b>	<b>12.71</b>	<b>15.44</b>	<b>14.90</b>	<b>14.02</b>	<b>14.74</b>	<b>13.24</b>	<b>15.86</b>	<b>15.10</b>	

#### Petaluma Campus (Includes Rohnert Park and Sonoma)

Foods and Nutrition		X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
	<b>FTES</b>	0.00	16.55	14.46	0.00	16.53	8.62	1.17	12.51	7.70	1.94	9.77	
	<b>FTEF</b>	0.00	1.20	1.07	0.00	1.28	0.67	0.21	1.00	0.67	0.21	0.80	
	<b>Ratio</b>	<b>0.00</b>	<b>13.79</b>	<b>13.54</b>	<b>0.00</b>	<b>12.91</b>	<b>12.90</b>	<b>5.67</b>	<b>12.51</b>	<b>11.52</b>	<b>9.44</b>	<b>12.21</b>	

#### Other Locations (Includes the PSTC, Windsor, and other locations)

Foods and Nutrition		X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
	<b>FTES</b>	0.00	0.00	0.00	0.00	0.00	2.10	0.00	0.00	0.00	0.00	0.00	
	<b>FTEF</b>	0.00	0.00	0.00	0.00	0.00	0.20	0.00	0.00	0.00	0.00	0.00	
	<b>Ratio</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>10.50</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	

#### ALL Locations (Combined totals from ALL locations in the District)

Foods and Nutrition		X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
	<b>FTES</b>	17.96	75.60	71.58	17.37	73.17	66.40	20.32	76.34	66.90	26.88	69.12	
	<b>FTEF</b>	1.42	4.87	4.87	1.37	4.95	4.61	1.57	5.33	5.14	1.78	4.73	
	<b>Ratio</b>	<b>12.67</b>	<b>15.54</b>	<b>14.71</b>	<b>12.71</b>	<b>14.79</b>	<b>14.42</b>	<b>12.93</b>	<b>14.32</b>	<b>13.02</b>	<b>15.12</b>	<b>14.61</b>	



## 5.4 Curriculum Currency

—

## 5.5 Successful Program Completion

—

## 5.6 Student Success

### Food and Nutrition - FY 2017-18 (plus current FY Summer and Fall)

**5.6a Retention** The percentage of students receiving a grade of A,B,C,D,CR, or I in each Discipline (duplicated headcount).

#### Santa Rosa Campus

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	82.4%	79.6%	79.5%	78.8%	78.9%	80.9%	82.6%	79.4%	81.5%	0.0%	81.7%	

#### Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	0.0%	72.5%	75.5%	0.0%	71.9%	79.0%	91.7%	72.3%	76.7%	0.0%	80.0%	

#### Other Locations (Includes the PSTC, Windsor, and other locations)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	0.0%	0.0%	0.0%	0.0%	0.0%	52.4%	0.0%	0.0%	0.0%	0.0%	0.0%	



**ALL Locations** (Combined totals from ALL locations in the District)

<b>Discipline</b>	<b>X2015</b>	<b>F2015</b>	<b>S2016</b>	<b>X2016</b>	<b>F2016</b>	<b>S2017</b>	<b>X2017</b>	<b>F2017</b>	<b>S2018</b>	<b>X2018</b>	<b>F2018</b>	<b>S2019</b>
Foods and Nutrition	82.4%	78.2%	78.6%	78.8%	77.5%	79.7%	83.1%	78.3%	80.9%	0.0%	81.5%	

# Santa Rosa Junior College - Program Unit Review

## Food and Nutrition - FY 2017-18 (plus current FY Summer and Fall)

**5.6b Successful Course Completion** The percentage of students receiving a grade of A,B,C, or CR in each Discipline (duplicated headcount).

### Santa Rosa Campus

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	80.7%	75.9%	75.6%	77.1%	75.6%	76.2%	81.6%	75.7%	77.8%	0.0%	77.5%	

### Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	0.0%	67.5%	74.2%	0.0%	64.4%	74.0%	83.3%	71.4%	75.6%	0.0%	78.9%	

### Other Locations (Includes the PSTC, Windsor, and other locations)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	0.0%	0.0%	0.0%	0.0%	0.0%	38.1%	0.0%	0.0%	0.0%	0.0%	0.0%	

### ALL Locations (Combined totals from ALL locations in the District)

Discipline	X2015	F2015	S2016	X2016	F2016	S2017	X2017	F2017	S2018	X2018	F2018	S2019
Foods and Nutrition	80.7%	74.2%	75.3%	77.1%	73.3%	74.7%	81.7%	75.0%	77.5%	0.0%	77.7%	



	White	767	51.4%	627	44.2%	637	41.9%	687	40.7%
	Asian	55	3.7%	59	4.2%	87	5.7%	81	4.8%
	Black	47	3.1%	39	2.8%	37	2.4%	47	2.8%
	Hispanic	504	33.8%	527	37.2%	571	37.6%	667	39.5%
	Native American	11	0.7%	7	0.5%	10	0.7%	8	0.5%
	Pacific Islander	4	0.3%	5	0.4%	5	0.3%	10	0.6%
	Filipino	23	1.5%	16	1.1%	13	0.9%	26	1.5%
	Other Non-White	64	4.3%	75	5.3%	93	6.1%	81	4.8%
	Decline to state	18	1.2%	63	4.4%	67	4.4%	82	4.9%
	<b>ALL Ethnicities</b>	<b>1493</b>	<b>100.0%</b>	<b>1418</b>	<b>100.0%</b>	<b>1520</b>	<b>100.0%</b>	<b>1689</b>	<b>100.0%</b>

# Santa Rosa Junior College - Program Unit Review

## Food and Nutrition - FY 2017-18 (plus current FY Summer and Fall)

**5.7b Students Served - by Gender** The number of students in each Discipline at first census broken down by gender (duplicated headcount).

**ALL Locations** (Combined totals from ALL locations in the District)

<b>Foods and Nutrition</b>	<b>Gender</b>	<b>2015-16</b>	<b>Percent</b>	<b>2016-17</b>	<b>Percent</b>	<b>2017-18</b>	<b>Percent</b>	<b>2018-19</b>	<b>Percent</b>
	Male	387	25.9%	407	28.7%	372	24.5%	426	25.2%
	Female	1096	73.4%	992	70.0%	1134	74.6%	1239	73.4%
	Unknown	10	0.7%	19	1.3%	14	0.9%	24	1.4%
	<b>ALL Genders</b>	<b>1493</b>	<b>100.0%</b>	<b>1418</b>	<b>100.0%</b>	<b>1520</b>	<b>100.0%</b>	<b>1689</b>	<b>100.0%</b>

# Santa Rosa Junior College - Program Unit Review

## Food and Nutrition - FY 2017-18 (plus current FY Summer and Fall)

**5.7c Students Served - by Age** The number of students in each Discipline at first census broken down by age (duplicated headcount).

**ALL Locations** (Combined totals from ALL locations in the District)

<b>Foods and Nutrition</b>	<b>Age Range</b>	<b>2015-16</b>	<b>Percent</b>	<b>2016-17</b>	<b>Percent</b>	<b>2017-18</b>	<b>Percent</b>	<b>2018-19</b>	<b>Percent</b>
	0 thru 18	214	14.3%	208	14.7%	224	14.7%	251	14.9%
	19 and 20	412	27.6%	371	26.2%	393	25.9%	443	26.2%
	21 thru 25	403	27.0%	390	27.5%	421	27.7%	460	27.2%
	26 thru 30	225	15.1%	203	14.3%	223	14.7%	247	14.6%
	31 thru 35	106	7.1%	94	6.6%	108	7.1%	117	6.9%
	36 thru 40	55	3.7%	55	3.9%	65	4.3%	74	4.4%
	41 thru 45	37	2.5%	33	2.3%	38	2.5%	44	2.6%
	46 thru 50	15	1.0%	29	2.0%	26	1.7%	33	2.0%
	51 thru 60	19	1.3%	29	2.0%	21	1.4%	16	0.9%
	61 plus	7	0.5%	6	0.4%	1	0.1%	4	0.2%
	<b>ALL Ages</b>	<b>1493</b>	<b>100.0%</b>	<b>1418</b>	<b>100.0%</b>	<b>1520</b>	<b>100.0%</b>	<b>1689</b>	<b>100.0%</b>

## **5.8 Curriculum Offered Within Reasonable Time Frame**

–

## **5.9a Curriculum Responsiveness**

–

## **5.9b Alignment with High Schools (Tech-Prep ONLY)**

–

## **5.10 Alignment with Transfer Institutions (Transfer Majors ONLY)**

–

## **5.11a Labor Market Demand (Occupational Programs ONLY)**

–

## **5.11b Academic Standards**

## 6.1 Progress and Accomplishments Since Last Program/Unit Review

Rank	Location	SP	M	Goal	Objective	Time Frame	Progress to Date
0001	ALL	02	01	Revise the Nutrition and Dietetic Major to meet the Transfer Model Curriculum.	1. Assess the changes needed in the current major to achieve alignment with the TMC. 2. Submit and have approved a new Nutrition and Dietetic major.	2021-2023	
0002	ALL	01	01	Strengthen the online presence of FDNT courses.	1. Recruit more online instructors. 2. Identify other FDNT courses that could be offered effectively online.	2021-2023	Due to the pandemic and the closure of the campus to in person learning, all of the FDNT sections were converted to online. We are now working on ensuring the online courses are effective in achieving the SLOs.
0003	ALL	06	01	Develop a year-round schedule for FDNT courses that meet the needs of the students and maximizes enrollment opportunities.	1. Identify what the optimal scheduling of FDNT courses is. 2. Recruit additional adjunct faculty that can teach at all different scheduled days/time.	2021-2023	



## 6.2b PRPP Editor Feedback - Optional

—

## 6.3a Annual Unit Plan

Rank	Location	SP	M	Goal	Objective	Time Frame	Resources Required
0001	ALL	02	01	Revise the Nutrition and Dietetic Major to meet the Transfer Model Curriculum.	<ol style="list-style-type: none"> <li>1. Assess the changes needed in the current major to achieve alignment with the TMC.</li> <li>2. Submit and have approved a new Nutrition and Dietetic major.</li> </ol>	F2017-S2018	
0002	ALL	01	01	Strengthen the effectiveness of online FDNT courses.	<ol style="list-style-type: none"> <li>1. Assess how FDNT courses can be offered more effectively online.</li> </ol>	F2017-S2018	
0003	ALL	06	01	Develop a year-round schedule for FDNT courses that meet the needs of the students and maximizes enrollment opportunities.	<ol style="list-style-type: none"> <li>1. Identify what the optimal scheduling of FDNT courses is.</li> <li>2. Recruit additional adjunct faculty that can teach at all different scheduled days/time.</li> </ol>	F2017-S2018	