

Santa Rosa Junior College

Program Resource Planning Process

Food and Nutrition 2022

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 pervue of the Dean. The Program Coordinator has been allotted 28% release time for these duties.

The major resources needed by the FDNT program includes:

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 persue 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 need 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: \$3,300

Food and Nutrition - FY 2020-21

2.1 Fiscal Year Expenditures

Santa Rosa Campus

Expenditure Category	Unrestricted Funds	Change from 2019-20	Restricted Funds	Change from 2019-20	Total	Change from 2019-20
Faculty payroll	\$80,562.90	-2.96%	\$0.00	0.00%	\$80,562.90	-2.96%
Adjunct payroll	\$56,586.11	-38.35%	\$0.00	0.00%	\$56,586.11	-38.35%
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)	\$45,082.75	-5.93%	\$0.00	0.00%	\$45,082.75	-5.93%
Supplies (4000's)	\$2,665.60	96.24%	\$0.00	0.00%	\$2,665.60	96.24%
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%
Total Expenditures	\$184,897.36	-17.49%	\$0.00	0.00%	\$184,897.36	-17.49%

Petaluma Campus (Includes Rohnert Park and Sonoma)

Expenditure Category	Unrestricted Funds	Change from 2019-20	Restricted Funds	Change from 2019-20	Total	Change from 2019-20
Faculty payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Adjunct payroll	\$8,948.57	-1.16%	\$0.00	0.00%	\$8,948.57	-1.16%
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)	\$589.31	-61.04%	\$0.00	0.00%	\$589.31	-61.04%
Supplies (4000's)	\$0.00	-100.00%	\$0.00	0.00%	\$0.00	-100.00%
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%
Total Expenditures	\$9,537.88	-10.56%	\$0.00	0.00%	\$9,537.88	-10.56%

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

Expenditure Category	Unrestricted Funds	Change from 2019-20	Restricted Funds	Change from 2019-20	Total	Change from 2019-20
Faculty payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Adjunct payroll	\$158,528.63	18.32%	\$0.00	0.00%	\$158,528.63	18.32%
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)	\$16,597.09	10.25%	\$0.00	0.00%	\$16,597.09	10.25%
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%
Total Expenditures	\$175,125.72	17.50%	\$0.00	0.00%	\$175,125.72	17.50%

Expenditure Totals

Expenditure Category	Amount	Change from 2019-20	District Total	% of District Total
Total Expenditures	\$369,560.96	-3.71%	\$163,677,860.78	0.23%
Total Faculty Payroll	\$304,626.21	-4.16%	\$49,270,893.82	0.62%
Total Classified Payroll	\$0.00	0.00%	\$20,601,791.75	0.00%
Total Management Payroll	\$0.00	0.00%	\$9,552,448.70	0.00%
Total Salary/Benefits Costs	\$366,895.36	-4.04%	\$107,857,188.83	0.34%
Total Non-Personnel Costs	\$2,665.60	83.00%	\$13,207,623.21	0.02%

2.1b Budget Requests

Rank	Location	SP	M	Amount	Brief Rationale
0001	ALL	08	04	\$3,300.00	Staff continuing education and licensing.

2.2a Current Classified Positions

Position	Hr/Wk	Mo/Yr	Job Duties
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2.2b Current Management/Confidential Positions

Position	Hr/Wk	Mo/Yr	Job Duties
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2.2c Current STNC/Student Worker Positions

Position	Hr/Wk	Mo/Yr	Job Duties
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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 2020-21

2.2 Fiscal Year Employee Data and Calculations

Employee Head Counts

Employee Category	Count	Change from 2019-20	District Total	% of District Total
Contract Faculty	1	-50.00%	289	0.35%
Adjunct Faculty	12	-7.69%	1112	1.08%
Classified Staff	0	0.00%	411	0.00%
STNC Workers	0	0.00%	238	0.00%
Student Workers	0	0.00%	202	0.00%
Mgmt/Admin/Dept Chair	0	0.00%	146	0.00%

Employee FTE Totals

FTE Category	FTE	Change from 2019-20	District Total	% of District Total
FTE-F - Faculty	5.3617	-22.56%	654.4891	0.82%
FTE-CF - Contract Faculty	1.0000	-50.00%	286.7179	0.35%
FTE-AF - Adjunct Faculty	4.3617	-11.41%	367.7712	1.19%
FTE-C - Classified	0.0000	0.00%	373.8894	0.00%
FTE-ST - STNC	0.0000	0.00%	31.0281	0.00%
FTE-SS - Support Staff	0.0000	0.00%	482.0798	0.00%
FTE-SW - Student Workers	0.0000	0.00%	77.1623	0.00%
FTE-M - Management	0.0000	0.00%	104.4523	0.00%
FTE-DC - Department Chairs	0.0000	0.00%	0.0000	0.00%

Student Data

Data Element	Value	Change from 2019-20	District Total	% of District Total
FTES-CR - Credit	140.6690	-9.45%	11153.4817	1.26%
FTES-NC - Non-Credit	0.0000	0.00%	2606.9981	0.00%
FTES - combined	140.6690	-9.45%	13760.4798	1.02%
Students Enrolled/Served	1162	-20.14%	30000	3.87%

Calculations

Data Element	Value	Change from 2019-20	District Total	% of District Total
FTE-S : FTE-F	26.2361	16.93%	21.0248	124.79%
FTE-AF : FTE-CF	4.3617	77.17%	1.2827	340.04%
FTE-F : FTE-SS	0.0000	0.00%	1.3576	0.00%
FTE-F : FTE-M	0.0000	0.00%	6.2659	0.00%
FTE-SS : FTE-M	0.0000	0.00%	4.6153	0.00%
FTE-ST : FTE-C	0.0000	0.00%	0.0830	0.00%
Average Faculty Salary per FTE-F	\$56,815.60	23.76%	\$75,281.46	75.47%
Average Classified Salary per FTE-C	\$0.00	0.00%	\$55,101.30	0.00%
Average Management Salary per FTE-M	\$0.00	0.00%	\$91,452.74	0.00%
Salary/Benefit costs as a % of total budget	99.28%	-0.34%	65.90%	150.66%
Non-Personnel \$ as a % of total budget	0.72%	90.05%	8.07%	8.94%
Restricted Funds as a % of total budget	0.00%	0.00%	26.03%	0.00%
Total Unit Cost per FTE-F	\$68,926.53	24.34%	\$250,084.93	27.56%
Total Unit Cost per FTE-C	\$0.00	0.00%	\$437,770.80	0.00%
Total Unit Cost per FTE-M	\$0.00	0.00%	\$1,567,010.60	0.00%
Total Unit Cost per FTE-S	\$2,627.17	6.34%	\$11,894.78	22.09%
Total Unit Cost per student served/enrolled	\$318.04	20.57%	\$5,455.93	5.83%

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
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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

Discipline	FTEF Reg	% Reg Load	FTEF Adj	% Adj Load	Description
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

Food and Nutrition - FY 2020-21

2.3a Contract Faculty Positions

 Employees paid from a Contract Faculty OBJECT code

Name Last	First	Position	Hours	HR FTE	DM FTE
Harrison	Jill	Faculty	0.00	1.0000	0.0000
Totals			0.00	1.0000	0.0000

2.3b Adjunct Faculty Positions

 Employees paid from an Adjunct Faculty OBJECT code

Name Last	First	Position	Hours	FTE
Clark	Kathryn		249.75	0.5029
Clayton	Margaret		54.00	0.1000
Giammattei	Joyce		168.75	0.4057
Gilardi	Heather		216.00	0.4000
Haluska	Heather		108.00	0.2000
Harrison	Jill		57.88	0.6371
Larson	Melanie		16.50	0.0343
Lee	Jill		186.00	0.3417
McKenna	Renee		108.00	0.2000
Morris	Mari		246.00	0.5029
Saffold	Hannah		216.00	0.4000
Tarver	Jill		76.38	0.6371
Totals			1703.26	4.3617

2.3e Faculty Staffing Requests

Rank	Location	SP	M	Discipline	SLO Assessment Rationale
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2.4b Rationale for Instructional and Non-Instructional Equipment, Technology, and Software

Instructional Equipment/Technology Software Request Rationale: We have 11-13 sections of 25-35 students a semester of FDNT 10 and 4-6 sections of FNNT 62 who do a diet analysis project using a computer software program from our book distributor Cengage learning. Students have to purchase the program on their own for \$30 each and we would like to give them another free option on campus that is close to our classrooms in the Race building computer lab.

2.4c Instructional Equipment Requests

Rank	Location	SP	M	Item Description	Qty	Cost Each	Total Cost	Requestor	Room/Space	Contact
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2.4d Non-Instructional Equipment and Technology Requests

Rank	Location	SP	M	Item Description	Qty	Cost Each	Total Cost	Requestor	Room/Space	Contact
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2.4f Instructional/Non-Instructional Software Requests

Rank	Location	SP	M	Item Description	Qty	Cost Each	Total Cost	Requestor	Room/Space	Contact
0001	Santa Rosa	01	01	Diet analysis software program installed in Race building computer lab.	30	\$70.00	\$2,100.00	Jill Harrison	Race Building 40	Jill Harrison

2.5a Minor Facilities Requests

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

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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

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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
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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)

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5.0 Performance Measures

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

Food and Nutrition - FY 2020-21 (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	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	214	631	605	197	675	557	203	604	484	170	485	

Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	0	95	104	0	68	93	0	68	96	0	33	

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

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	0	0	0	0	0	0	0	0	0	0	0	

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

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	214	726	709	197	743	650	203	672	580	170	518	

5.2a Enrollment Efficiency

Food and Nutrition - FY 2020-21 (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	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	89.2%	96.3%	96.7%	85.7%	99.5%	96.4%	101.5%	96.8%	95.6%	85.0%	84.8%	

Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	0.0%	70.4%	83.2%	0.0%	104.6%	74.4%	0.0%	104.6%	101.1%	0.0%	94.3%	

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

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	

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

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	89.2%	91.7%	94.4%	85.7%	100.0%	92.4%	101.5%	97.6%	96.4%	85.0%	85.4%	

5.2b Average Class Size

Food and Nutrition - FY 2020-21 (plus current FY Summer and Fall)

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

Santa Rosa Campus

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	26.8	28.0	31.1	28.1	32.9	31.5	33.8	32.3	31.5	28.3	26.9	

Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	0.0	23.8	26.0	0.0	34.0	23.3	0.0	34.0	32.0	0.0	33.0	

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

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	

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

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	26.8	27.3	30.2	28.1	33.0	29.9	33.8	32.5	31.6	28.3	27.3	

5.3 Instructional Productivity

Food and Nutrition - FY 2020-21 (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		X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
	FTES	20.23	59.35	58.25	18.82	65.34	54.83	20.20	55.70	49.17	17.00	43.80	
	FTEF	1.57	3.93	3.74	1.37	3.87	3.48	1.23	3.47	3.08	1.23	3.07	
	Ratio	12.87	15.10	15.58	13.77	16.89	15.78	16.36	16.06	15.95	13.77	14.27	

Petaluma Campus (Includes Rohnert Park and Sonoma)

Foods and Nutrition		X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
	FTES	0.00	9.77	9.24	0.00	7.06	8.04	0.00	6.80	7.81	0.00	3.30	
	FTEF	0.00	0.80	0.67	0.00	0.40	0.67	0.00	0.40	0.47	0.00	0.20	
	Ratio	0.00	12.21	13.83	0.00	17.65	12.03	0.00	17.00	16.66	0.00	16.50	

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

Foods and Nutrition		X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
	FTES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	
	FTEF	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	
	Ratio	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	

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

Foods and Nutrition		X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
	FTES	20.23	69.12	67.49	18.82	72.40	62.88	20.20	62.50	56.97	17.00	47.10	
	FTEF	1.57	4.73	4.41	1.37	4.27	4.14	1.23	3.87	3.55	1.23	3.27	
	Ratio	12.87	14.61	15.32	13.77	16.96	15.17	16.36	16.16	16.04	13.77	14.41	

5.4 Curriculum Currency

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5.5 Successful Program Completion

Food and Nutrition - FY 2020-21 (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	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	72.7%	77.5%	78.0%	89.7%	71.5%	73.4%	89.3%	73.5%	71.9%	0.0%	65.5%	

Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	0.0%	78.9%	68.9%	0.0%	79.4%	74.2%	0.0%	72.1%	64.6%	0.0%	68.8%	

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

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	

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

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	72.7%	77.7%	76.7%	89.7%	72.2%	73.5%	89.3%	73.3%	70.7%	0.0%	65.7%	

5.6 Student Success

Food and Nutrition - FY 2020-21 (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

Foods and Nutrition				90.8%	76.8%	75.4%				0.0%	68.1%	
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Petaluma Campus (Includes Rohnert Park and Sonoma)

Foods and Nutrition				0.0%	82.4%	78.5%				0.0%	68.8%	
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Other Locations (Includes the PSTC, Windsor, and other locations)

Foods and Nutrition				0.0%	0.0%	0.0%				0.0%	0.0%	
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ALL Locations (Combined totals from ALL locations in the District)

Foods and Nutrition				90.8%	77.3%	75.8%				0.0%	68.1%	
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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

Foods and Nutrition				89.7%	71.5%	73.4%				0.0%	65.5%	
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Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
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Foods and Nutrition	0.0%	78.9%	68.9%	0.0%	79.4%	74.2%	0.0%	72.1%	64.6%	0.0%	68.8%
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Other Locations (Includes the PSTC, Windsor, and other locations)

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	

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

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	72.7%	77.7%	76.7%	89.7%	72.2%	73.5%	89.3%	73.3%	70.7%	0.0%	65.7%	

5.6c Grade Point Average The average GPA in each Discipline (UnitsTotal / GradePoints).

Santa Rosa Campus

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	3.00	2.83	2.87	3.20	2.68	3.06	3.41	2.79	2.82	0.00	2.63	

Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	0.00	2.93	2.67	0.00	3.08	3.00	0.00	3.05	2.30	0.00	2.68	

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

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	

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

Discipline	X2018	F2018	S2019	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022
Foods and Nutrition	3.00	2.85	2.84	3.20	2.72	3.05	3.41	2.82	2.75	0.00	2.64	

5.7 Student Access

Food and Nutrition - FY 2020-21 (plus current FY Summer and Fall)

5.7a Students Served - by Ethnicity

The number of students in each Discipline at first census broken down by ethnicity (duplicated headcount).

ALL Locations

(Combined totals from ALL locations in the District)

Foods and Nutrition	Ethnicity	2018-19	Percent	2019-20	Percent	2020-21	Percent	2021-22	Percent
	White	604	40.9%	454	32.6%	481	37.4%	383	36.7%
	Asian	72	4.9%	65	4.7%	46	3.6%	38	3.6%
	Black	40	2.7%	35	2.5%	37	2.9%	32	3.1%
	Hispanic	580	39.3%	598	42.9%	545	42.3%	439	42.0%
	Native American	8	0.5%	15	1.1%	6	0.5%	7	0.7%
	Pacific Islander	8	0.5%	8	0.6%	6	0.5%	7	0.7%
	Filipino	17	1.2%	25	1.8%	15	1.2%	17	1.6%
	Other Non-White	65	4.4%	56	4.0%	56	4.4%	54	5.2%
	Decline to state	81	5.5%	137	9.8%	95	7.4%	68	6.5%
	ALL Ethnicities	1475	100.0%	1393	100.0%	1287	100.0%	1045	100.0%

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)

Foods and Nutrition	Gender	2018-19	Percent	2019-20	Percent	2020-21	Percent	2021-22	Percent
	Male	383	26.0%	356	25.6%	331	25.7%	253	24.2%
	Female	1075	72.9%	1014	72.8%	939	73.0%	780	74.6%
	Unknown	17	1.2%	23	1.7%	17	1.3%	12	1.1%
	ALL Genders	1475	100.0%	1393	100.0%	1287	100.0%	1045	100.0%

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)

Foods and Nutrition	Age Range	2018-19	Percent	2019-20	Percent	2020-21	Percent	2021-22	Percent
	0 thru 18	226	15.3%	264	19.0%	234	18.2%	209	20.0%
	19 and 20	395	26.8%	363	26.1%	303	23.5%	238	22.8%
	21 thru 25	403	27.3%	354	25.4%	292	22.7%	250	23.9%
	26 thru 30	211	14.3%	169	12.1%	212	16.5%	144	13.8%

	31 thru 35	102	6.9%	114	8.2%	115	8.9%	74	7.1%
	36 thru 40	62	4.2%	53	3.8%	59	4.6%	56	5.4%
	41 thru 45	36	2.4%	32	2.3%	28	2.2%	36	3.4%
	46 thru 50	24	1.6%	23	1.7%	21	1.6%	16	1.5%
	51 thru 60	14	0.9%	18	1.3%	22	1.7%	13	1.2%
	61 plus	2	0.1%	3	0.2%	1	0.1%	9	0.9%
	ALL Ages	1475	100.0%	1393	100.0%	1287	100.0%	1045	100.0%

5.8 Curriculum Offered Within Reasonable Time Frame

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5.9a Curriculum Responsiveness

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

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5.10 Alignment with Transfer Institutions (Transfer Majors ONLY)

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5.11a Labor Market Demand (Occupational Programs ONLY)

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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.	<ol style="list-style-type: none"> 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. 	F2017-S2018	Met with counseling and articulation officer and have aligned classes in Nutrition and Dietetics major to align with TMC.
0002	ALL	01	01	Strengthen the effectiveness of online FDNT courses.	<ol style="list-style-type: none"> 1. Assess how FDNT courses can be offered more effectively online. 	F2017-S2018	All FDNT classes changed to online during COVID and 50% are still continuing online.
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"> 1. Identify what the optimal scheduling of FDNT courses is. 2. Recruit additional adjunct faculty that can teach at all different scheduled days/time. 	F2017-S2018	Hired 2 new adjunct faculty in 2019 and have trimmed FDNT classes to meet needs.

6.2b PRPP Editor Feedback - Optional

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6.3a Annual Unit Plan

Rank	Location	SP	M	Goal	Objective	Time Frame	Resources Required
0001	ALL	01	03	Convert FNDT classes to OER/ZTC classes	<ol style="list-style-type: none"> 1. Educate faculty on OER/ZTC classes 2. Submit and have approved three new FNDT classes 	F2022-S2023	
0002	ALL	02	01	Continue to align the Nutrition and Dietetics major to transfer models from dietetics programs our students attend	<ol style="list-style-type: none"> 1. Assess classes offered in the Nutrition and Dietetics major 2. Collect data on what dietetics programs students are transferring to and how long it takes them to finish at SRJC 	F2022-S2023	
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"> 1. Identify what the optimal scheduling of FDNT courses is. 	F2022-S2023	