

# **Santa Rosa Junior College**

## **Program Resource Planning Process**

### ***Food and Nutrition 2024***

#### **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 Race building. 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 or Jill Harrison, program coordinator.

Telephone: (707) 521-6947

Hours: 8:00 am - 5:00 pm

## 1.2 Program/Unit Context and Environmental Scan

The Foods and Nutrition program is a transfer program for students who want to be Registered Dietetic Nutritionists (RDN). Job demand in the area is stable and there are some changes in the profession next year as the educational requirements for a RDN will now require a masters degree.

The classes in the FDNT program are now offered about 60% online and the rest in person. We have been unable to offer FDNT 75 the last two years due to low enrollment but hope to bring it back in the future.

### 2.1a Budget Needs

476TVThe **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:**

1-To meet student demand post pandemic, approximately 80% of our FDNT classes are now offered online. To improve student retention and engagement in these classes, our faculty need to be informed about online teaching platforms and techniques. Webinars, courses and certificates in online teaching will help reach this goal. In addition, providing funds in this area will help motivate faculty to improve their online classes. Starting costs would be \$500 per instructor.

Estimated need for all faculty: \$5,000

## Food and Nutrition - FY 2022-23

### 2.1 Fiscal Year Expenditures

#### Santa Rosa Campus

Expenditure Category	Unrestricted Funds	Change from 2021-22	Restricted Funds	Change from 2021-22	Total	Change from 2021-22
Faculty payroll	\$107,248.50	19.60%	\$0.00	0.00%	\$107,248.50	19.60%
Adjunct payroll	\$19,762.44	122.79%	\$3,743.20	0.00%	\$23,505.64	164.98%
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)	\$54,476.74	22.92%	\$832.54	0.00%	\$55,309.28	24.80%
Supplies (4000's)	\$686.89	-256.80%	\$0.00	0.00%	\$686.89	-256.80%
Services (5000's)	\$300.00	0.00%	\$0.00	0.00%	\$300.00	0.00%
Equipment (6000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
<b>Total Expenditures</b>	<b>\$182,474.57</b>	<b>28.12%</b>	<b>\$4,575.74</b>	<b>0.00%</b>	<b>\$187,050.31</b>	<b>31.33%</b>

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

Expenditure Category	Unrestricted Funds	Change from 2021-22	Restricted Funds	Change from 2021-22	Total	Change from 2021-22
Faculty payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Adjunct payroll	\$2,254.68	4.45%	\$0.00	0.00%	\$2,254.68	4.45%
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)	\$155.37	12.64%	\$0.00	0.00%	\$155.37	12.64%
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>\$2,410.05</b>	<b>4.94%</b>	<b>\$0.00</b>	<b>0.00%</b>	<b>\$2,410.05</b>	<b>4.94%</b>

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

Expenditure Category	Unrestricted Funds	Change from 2021-22	Restricted Funds	Change from 2021-22	Total	Change from 2021-22
Faculty payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Adjunct payroll	\$137,104.53	-20.79%	\$0.00	0.00%	\$137,104.53	-20.79%
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)	\$17,070.97	2.55%	\$0.00	0.00%	\$17,070.97	2.55%
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>\$154,175.50</b>	<b>-18.74%</b>	<b>\$0.00</b>	<b>0.00%</b>	<b>\$154,175.50</b>	<b>-18.74%</b>

#### Expenditure Totals

Expenditure Category	Amount	Change from 2021-22	District Total	% of District Total
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Total Expenditures	\$343,635.86	2.74%	\$185,168,453.34	0.19%
Total Faculty Payroll	\$270,113.35	-1.34%	\$53,655,688.06	0.50%
Total Classified Payroll	\$0.00	0.00%	\$22,828,190.99	0.00%
Total Management Payroll	\$0.00	0.00%	\$10,715,894.50	0.00%
Total Salary/Benefits Costs	\$342,648.97	2.32%	\$122,097,731.52	0.28%
Total Non-Personnel Costs	\$986.89	-325.28%	\$21,838,250.05	0.00%

## 2.1b Budget Requests

Rank	Location	SP	M	Amount	Brief Rationale
0001	ALL	08	00	\$0.00	
0002	ALL	01	01	\$5,000.00	Faculty online teaching education

## 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 10 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 2022-23

### Employee Head Counts

Employee Category	Count	Change from 2021-22	District Total	% of District Total
Contract Faculty	1	0.00%	311	0.32%
Adjunct Faculty	10	-16.67%	1025	0.98%
Classified Staff	0	0.00%	432	0.00%
STNC Workers	0	0.00%	558	0.00%
Student Workers	0	0.00%	251	0.00%
Mgmt/Admin/Dept Chair	0	0.00%	158	0.00%

### Employee FTE Totals

FTE Category	FTE	Change from 2021-22	District Total	% of District Total
FTE-F - Faculty	4.4200	-6.36%	3418.1867	0.13%
FTE-CF - Contract Faculty	1.0000	0.00%	3088.8330	0.03%
FTE-AF - Adjunct Faculty	3.4200	-8.06%	329.3537	1.04%
FTE-C - Classified	0.0000	0.00%	381.3904	0.00%
FTE-ST - STNC	0.0000	0.00%	83.1336	0.00%
FTE-SS - Support Staff	0.0000	0.00%	543.0698	0.00%
FTE-SW - Student Workers	0.0000	0.00%	78.5458	0.00%
FTE-M - Management	0.0000	0.00%	103.3772	0.00%
FTE-DC - Department Chairs	0.0000	0.00%	0.0000	0.00%

### Student Data

Data Element	Value	Change from 2021-22	District Total	% of District Total
FTES-CR - Credit	105.3343	-3.81%	10435.3874	1.01%
FTES-NC - Non-Credit	0.0000	0.00%	2155.0610	0.00%
FTES - combined	105.3343	-3.81%	12590.4484	0.84%
Students Enrolled/Served	1244	13.71%	30000	4.15%

### Calculations

Data Element	Value	Change from 2021-22	District Total	% of District Total
FTE-S : FTE-F	23.8313	2.72%	3.6834	647.00%
FTE-AF : FTE-CF	3.4200	-8.06%	0.1066	>1000%
FTE-F : FTE-SS	0.0000	0.00%	6.2942	0.00%
FTE-F : FTE-M	0.0000	0.00%	33.0652	0.00%
FTE-SS : FTE-M	0.0000	0.00%	5.2533	0.00%
FTE-ST : FTE-C	0.0000	0.00%	0.2180	0.00%
Average Faculty Salary per FTE-F	\$61,111.64	5.35%	\$15,697.12	389.32%
Average Classified Salary per FTE-C	\$0.00	0.00%	\$59,855.18	0.00%
Average Management Salary per FTE-M	\$0.00	0.00%	\$103,658.20	0.00%
Salary/Benefit costs as a % of total budget	99.71%	-0.42%	65.94%	151.22%
Non-Personnel \$ as a % of total budget	0.29%	-319.26%	11.79%	2.44%
Restricted Funds as a % of total budget	1.33%	0.00%	22.27%	5.98%
Total Unit Cost per FTE-F	\$77,745.70	9.72%	\$54,171.54	143.52%
Total Unit Cost per FTE-C	\$0.00	0.00%	\$485,508.95	0.00%
Total Unit Cost per FTE-M	\$0.00	0.00%	\$1,791,192.38	0.00%
Total Unit Cost per FTE-S	\$3,262.34	6.81%	\$14,707.06	22.18%
Total Unit Cost per student served/enrolled	\$276.23	-9.64%	\$6,172.28	4.48%

**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 >>				

**2.2 d 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

None at this time

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

Food and Nutrition - FY 2022-23

### 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
<b>Totals</b>			<b>0.00</b>	<b>1.0000</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>
Clark	Kathryn		168.75	0.4057
Giammattei	Joyce		168.75	0.4057
Gilardi	Heather		160.50	0.3000
Haluska	Heather		54.00	0.1000
Harrison	Jill		77.76	0.7343
Larson	Melanie		36.00	0.0686
Lee	Jill		108.00	0.2000
Morris	Mari		127.50	0.1000
Saffold	Hannah		108.00	0.2000
Tarver	Jill		54.00	0.9057
<b>Totals</b>			<b>1063.26</b>	<b>3.4200</b>

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

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
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## 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 4075 and will hold some classes there and some in other rooms around campus.

## 3.1 Academic Quality

The Foods and Nutrition program has continued to offer our courses FDNT 10, FDNT 62, FDNT 70, FDNT 60 in a variety of formats to meet the changing needs and learning styles of students. We offer online, in person, hybrid and new this year, flipped classroom models.



### **3.2 Student Success and Support**

The Foods and Nutrition program have increased support to students by using Open Educational Resources in the FDNT 10 classes. This is a free, online textbook that is accessible to all students. Students have support from the Health Occupation Preparation Education program,(HOPE) and from the tutoring and student support resources on campus.

### **3.3 Responsiveness to Our Community**

See 3.2

### **3.4 Campus Climate and Culture**

The Foods and Nutrition program have added sustainability modules to our FDNT 10 classes to teach students about sustainable food systems and food waste.

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

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

A group assessment that involved 10 different faculty members, was completed for three SLO's of FDNT 10 and two SLO's 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, 2020.

FDNT 75, Principles of Food, has had ongoing SLO assessments and all SLO were assessed in the Spring 2021. FDNT 60, Nutrition and Physical Fitness has had ongoing SLO assessments and all were assessed in Fall 2021.

Currently 100% of FDNT courses have had one or more course level SLO assessment completed and posted. 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	F2021	F2021	SLO's met	F2024
FDNT 62 Nutrition for Health and Health Care	#1, #2	All	F2021	F2021	SLO met	F2024
FDNT 60 Nutrition & Physical Fitness	#1 #2	J Tarver J Tarver	F2021	F2021	SLO met	F2024
FDNT 61 Nutrition Issues	#1,#2	T Sakanashi T Sakanashi	S2013 S2015	S2013 Not taught	SLO met by 89%.	Course is not currently being taught
FDNT 75 Principles of Food	#1, #2, #3	J Lee	S2021		Class was cancelled the last 3 semesters	S2023

#### 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)

## 5.0 Performance Measures

FDNT does not have any accreditation or certification from the state. We are tracking our enrollement and have noted some decreases lately so we are trying to try new ways of teaching such as large lecture classes and online option to increase the numbers.

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

Food and Nutrition - FY 2022-23 (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	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	203	604	484	170	485	378	160	469	373	189	498	

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

Discipline	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	0	68	96	0	33	80	0	21	71	0	26	

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

Discipline	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
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	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	203	672	580	170	518	458	160	490	444	189	524	

## 5.2a Enrollment Efficiency

Food and Nutrition - FY 2022-23 (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	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	101.5%	96.8%	95.6%	85.0%	84.8%	92.9%	80.0%	94.9%	84.0%	92.2%	95.1%	

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

Discipline	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	0.0%	104.6%	101.1%	0.0%	94.3%	80.0%	0.0%	60.0%	101.4%	0.0%	74.3%	

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

Discipline	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
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	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	101.5%	97.6%	96.4%	85.0%	85.4%	90.3%	80.0%	92.5%	86.5%	92.2%	93.8%	

## 5.2b Average Class Size

Food and Nutrition - FY 2022-23 (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	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	33.8	32.3	31.5	28.3	26.9	30.7	26.7	30.1	27.5	31.5	30.3	

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

Discipline	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	0.0	34.0	32.0	0.0	33.0	26.7	0.0	21.0	35.5	0.0	26.0	

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

Discipline	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
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	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	33.8	32.5	31.6	28.3	27.3	29.9	26.7	29.5	28.6	31.5	30.1	

## 5.3 Instructional Productivity

Food and Nutrition - FY 2022-23 (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		X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
	FTES	20.20	55.70	49.17	17.00	43.80	36.99	16.00	44.11	34.79	18.90	47.33	
	FTEF	1.23	3.47	3.08	1.23	3.07	2.40	1.23	2.67	2.47	1.23	3.27	
	Ratio	16.36	16.06	15.95	13.77	14.27	15.41	12.96	16.53	14.09	15.31	14.48	

#### Petaluma Campus

(Includes Rohnert Park and Sonoma)

Foods and Nutrition		X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
	FTES	0.00	6.80	7.81	0.00	3.30	7.18	0.00	2.24	7.10	0.00	2.77	
	FTEF	0.00	0.40	0.47	0.00	0.20	0.47	0.00	0.20	0.40	0.00	0.29	
	Ratio	0.00	17.00	16.66	0.00	16.50	15.31	0.00	11.20	17.75	0.00	9.52	

#### Other Locations

(Includes the PSTC, Windsor, and other locations)

Foods and Nutrition		X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
	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		X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
	FTES	20.20	62.50	56.97	17.00	47.10	44.17	16.00	46.35	41.89	18.90	50.11	
	FTEF	1.23	3.87	3.55	1.23	3.27	2.87	1.23	2.87	2.87	1.23	3.56	
	Ratio	16.36	16.16	16.04	13.77	14.41	15.40	12.96	16.16	14.60	15.31	14.07	





## 5.4 Curriculum Currency

All the FDNT classes are reviewed every six years as required.

FDNT 10 was last reviewed 2/2020.

FDNT 62 was last reviewed 11/2022.

FDNT 60 was last reviewed 2/6/2023.

FDNT 75 was last reviewed 2/2020.

All the classes are up to date with curriculum at this time.

## 5.5 Successful Program Completion

Food and Nutrition - FY 2022-23 (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	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	89.8%	77.7%	76.3%	0.0%	68.1%	78.7%	78.4%	76.7%	76.1%	85.6%	70.6%	

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

Discipline	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	0.0%	76.5%	65.6%	0.0%	68.8%	77.9%	0.0%	85.7%	84.3%	0.0%	88.0%	

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

Discipline	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
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	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	89.8%	77.6%	74.5%	0.0%	68.1%	78.5%	78.4%	77.1%	77.4%	85.6%	71.4%	

**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	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	89.3%	73.5%	71.9%	0.0%	65.5%	73.9%	73.6%	72.0%	71.2%	82.2%	64.6%	

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

Discipline	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	0.0%	72.1%	64.6%	0.0%	68.8%	74.0%	0.0%	85.7%	80.0%	0.0%	84.0%	

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

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

Discipline	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	89.3%	73.3%	70.7%	0.0%	65.7%	73.9%	73.6%	72.6%	72.6%	82.2%	65.6%	

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

## Santa Rosa Campus

Discipline	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	3.41	2.79	2.82	0.00	2.63	2.90	2.87	2.74	2.76	3.11	2.52	

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

Discipline	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	0.00	3.05	2.30	0.00	2.68	2.69	0.00	3.33	2.83	0.00	2.75	

**Other Locations** (Includes the PSTC, Windsor, and other locations)[illegible]

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

Discipline	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023	X2023	F2023	S2024
Foods and Nutrition	3.41	2.82	2.75	0.00	2.64	2.86	2.87	2.77	2.78	3.11	2.53	

## 5.6 Student Success

## 5.7 Student Access

**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	2020-21	Percent	2021-22	Percent	2022-23	Percent	2023-24	Percent
	White	481	37.4%	349	35.9%	325	33.9%	375	33.5%
	Asian	46	3.6%	37	3.8%	27	2.8%	45	4.0%
	Black	37	2.9%	29	3.0%	29	3.0%	36	3.2%
	Hispanic	545	42.3%	409	42.1%	482	50.3%	519	46.4%
	Native American	6	0.5%	7	0.7%	7	0.7%	4	0.4%
	Pacific Islander	6	0.5%	6	0.6%	3	0.3%	4	0.4%
	Filipino	15	1.2%	17	1.7%	11	1.1%	12	1.1%
	Other Non-White	56	4.4%	51	5.2%	44	4.6%	59	5.3%
	Decline to state	95	7.4%	67	6.9%	30	3.1%	64	5.7%
	<b>ALL Ethnicities</b>	<b>1287</b>	<b>100.0%</b>	<b>972</b>	<b>100.0%</b>	<b>958</b>	<b>100.0%</b>	<b>1118</b>	<b>100.0%</b>

**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>2020-21</b>	<b>Percent</b>	<b>2021-22</b>	<b>Percent</b>	<b>2022-23</b>	<b>Percent</b>	<b>2023-24</b>	<b>Percent</b>
	Male	331	25.7%	228	23.5%	255	26.6%	303	27.1%
	Female	939	73.0%	734	75.5%	686	71.6%	802	71.7%
	Unknown	17	1.3%	10	1.0%	17	1.8%	13	1.2%
	<b>ALL Genders</b>	<b>1287</b>	<b>100.0%</b>	<b>972</b>	<b>100.0%</b>	<b>958</b>	<b>100.0%</b>	<b>1118</b>	<b>100.0%</b>

**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>2020-21</b>	<b>Percent</b>	<b>2021-22</b>	<b>Percent</b>	<b>2022-23</b>	<b>Percent</b>	<b>2023-24</b>	<b>Percent</b>
	0 thru 18	234	18.2%	199	20.5%	232	24.2%	259	23.2%
	19 and 20	303	23.5%	222	22.8%	237	24.7%	280	25.0%
	21 thru 25	292	22.7%	230	23.7%	218	22.8%	272	24.3%
	26 thru 30	212	16.5%	135	13.9%	91	9.5%	111	9.9%
	31 thru 35	115	8.9%	65	6.7%	68	7.1%	72	6.4%
	36 thru 40	59	4.6%	51	5.2%	54	5.6%	47	4.2%
	41 thru 45	28	2.2%	33	3.4%	32	3.3%	30	2.7%
	46 thru 50	21	1.6%	15	1.5%	10	1.0%	19	1.7%
	51 thru 60	22	1.7%	13	1.3%	11	1.1%	22	2.0%
	61 plus	1	0.1%	9	0.9%	5	0.5%	6	0.5%
	<b>ALL Ages</b>	<b>1287</b>	<b>100.0%</b>	<b>972</b>	<b>100.0%</b>	<b>958</b>	<b>100.0%</b>	<b>1118</b>	<b>100.0%</b>

## **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)**

The Foods and Nutrition program has at least 85% alignment with lower division requirements at common transfer institutions. In 2022, the program coordinator worked with the SRJC articulation officer and our counselor to improve alignment.

SFSU 100% nutrition and dietetics and food communication majors

UC Berkely 100%

UC Davis 100% Clinical and Nutrition

San Jose State University 92% Applied Nutrition 92% Nutrition and Dietetics

Cal Poly Pomona Nutrition and Dietetics 89%

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

SOC Code:29-1031

Occupational Title: Dietitians and Nutritionists

Entry Level Education: Bachelor's Degree

2018 Jobs: 90

2018-2028 Job Openings: 70

Annual Job Openings: 7

All Bay Area:

2018 jobs: 8700

2018-2028 Job Openings: 7109

Annual Job Openings: 719

## **5.11b Academic Standards**

The Foods and Nutrition program engages in dialogue about academic standards at our advisory committee meetings and regular department meetings.



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

Rank	Location	SP	M	Goal	Objective	Time Frame	Progress to Date
0001	ALL	01	03	Convert FNDT classes to OER/ZTC classes	1. Educate faculty on OER/ZTC classes 2. Submit and have approved three new FNDT classes	F2024-S2025	One new FDNT OER/ZTC nutrition class is ready.
0002	ALL	02	01	Continue to align the Nutrition and Dietetics major to transfer models from dietetics programs our students attend. Create an AD-T transfer model to align with AB 1440 mandate.	1. Assess classes offered in the Nutrition and Dietetics major 2. Prepare AD-T for curriculum	F2024-S2025	Assessed Nutrition and Dietetics major classes and reviewed articulations with the articulation officer. Finalizing AD-T forms to present to curriculum Fall of 24 to be ready for Fall 25.
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.	F2024-S2025	Changed FDNT 70 to a Zoom class for Fall 24 instead of asynchronous, will assess in one year. FDNT 62 not filling up in person and not as many sections needed so scheduled one class online for Fall 24. Late start FDNT 10 class filled up quickly in Fall 23 so consider that again.

## 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	1. Educate faculty on OER/ZTC classes 2. Submit and have approved three new FNDT classes	F2024-S2025	Education for Faculty on OER/ZTC
0002	ALL	02	01	Continue to align the Nutrition and Dietetics major to transfer models from dietetics programs our students attend. Create an AD-T transfer model to align with AB 1440 mandate.	1. Assess classes offered in the Nutrition and Dietetics major 2. Prepare AD-T for curriculum	F2024-S2025	None
0003	ALL	06	01	Develop a year-round schedule for FNDT courses that meet the needs of the students and maximizes enrollment opportunities.	1. Identify what the optimal scheduling of FNDT courses is.	F2024-S2025	None